



# RAMADAN MENU

## SOUPS

### Lentil *Veg*

Lentil velouté seasoned with cumin & lemon.

### Pumpkin *Veg*

Creamy soup made from roasted pumpkin & aromatic spices.

## STARTERS

### Meat kibbeh *G*

Meat balls with bulgur, onions & Arabian spices.

### Cheese roll rakakat *G*

Crispy phyllo pastry roll with cheese filling.

### Stuffed vine leaf rolls *Veg*

Rolled vine leaves with rice & herb filling.

### Hummus with toasted pine nuts *Veg S N*

Chickpea puree with tahini topped with pine seeds.

### Baba ghanoush *Veg*

Smoked eggplant caviar topped with pomegranate.

### Assorted pickles *Veg*

### Vegetables Crudités

## SALADS

### Green lentil & celery salad with pomegranate dressing *Veg*

Green lentils, crunchy celery with tangy pomegranate dressing.

### Levantine tabbouleh salad *Veg*

A zesty salad with fresh herbs, quinoa & tomatoes.

### Potato salad and chermoula *Veg*

Crushed baby potatoes with Moroccan chermoula herbs & a tangy dressing.

## TAJINES

### **Beef & prune**

Slow cooked braised beef with Moroccan spices & dried plums.

### **Chicken with olive & lemon**

Flavorful slow cooked chicken thighs with confit lemon & green olives.

### **Artichoke & vegetable** *Veg*

Green pea, fennel & artichokes cooked with Ras El Hanout spices.

### **Kofta & tomato** *G*

Beef meatballs made with bulgur wheat & parsley cooked in a tomato, cumin & coriander sauce.

## CLAY POTS

### **Fire-grilled shrimp** *SF*

Fire-cooked shrimp, marinated with sriracha sambal, accompanied by grilled lime.

### **Chicken biryani**

A traditional Indian spiced rice dish with succulent chicken & a blend of aromatic spices.

### **Butter chicken**

Tender chicken in a velvety tomato-butter sauce, infused with aromatic spices.

## SIDES

### **Potato harra with garlic & coriander** *Veg*

Crispy, tangy potatoes roasted with garlic & coriander.

### **Mujadara rice & crispy onions** *Veg*

Rice cooked with lentils topped with crispy onions.

### **Eggplant & cauliflower**

### **Future farm local mushroom freekeh risotto** *D G*

A creamy harmony of freekeh, mushroom, and asparagus enriched with the nutty essence of parmesan cheese.

## LIVE STATIONS

### **Lamb madfoon**

Whole spiced lamb woodfire spit roasted for 7 hours.

### **BBQ chicken taouk**

### **Homemade falafel**

## BREAD LIVE STATION

**Oven baked bread** *G*  
Arabic bread

**Tandoor naan** *G*  
Traditional Indian flatbread topped with garlic & butter.

**Ragag**  
A traditional Emirati thin, crispy flatbread. Light and crunchy with an authentic flavour.

## DESSERTS

**Mohalabiah pudding infused with rose & orange blossom** *D*  
Traditional Middle Eastern pudding infused with rose & orange blossom.

**Assorted fruit platter** *Veg*

**Selection of artisanal Maamoul** *G*

**Assorted stuffed dates** *Veg*

**Assorted Arabic sweets** *G*

## DESSERT LIVE STATION

**Kunafa** *D*  
Palestinian dessert combining crispy phyllo dough layered with sweet cheese & drenched in a fragrant sugar syrup.

**Loquimat** *G S*  
Deep-fried dough balls coated in sweet syrup & sesame seeds.

**Umm Ali** *G D N*  
Warm Emirati bread pudding made with croissant dough, dried fruits, nuts & condensed milk.