



SUNSET APPETIZERS

Fatayer spinach V G

Savory pastries filled with a zesty spinach, onions, and sumac, baked to a crisp, flaky finish.

Falafel V

A traditional Middle Eastern delight made from ground chickpeas and herbs, served with a tangy tahini sauce

Manakeesh muhammara V G

Flatbread topped with tangy red pepper and walnut paste.

Manakeesh zaatar V G

Traditional flatbread generously sprinkled with a blend of thyme, sesame seeds, and sumac, baked to a crispy texture.

Rakakat V G

Crispy filo cheese roll stuffed with herbs.



STARTERS

Fattoush salad *Veg*

Wild zaatar herbs & vegetable salad with pomegranate molasses & lemon dressing topped with crunchy sumac croutons

Green lentil & celery salad *V*

Green lentils, crisp celery with tangy pomegranate dressing.

Tabbouleh salad *V*

A zesty salad with fresh herbs, quinoa & tomatoes.

Stuffed vine leaf roll *V Veg*

Rolled vine leaves with rice & herb filling.

Chef's hummus *SS N*

Chickpea puree with tahini topped with pine seeds.

Baba ghanoush *N*

Smoked eggplant caviar topped with pomegranate.

Assorted bread basket *G*

Assorted pickled vegetables *V Veg*

V - Vegan Veg - Vegetarian SS - Sesame Seeds
G - Gluten D - Dairy N - Nuts

MAIN COURSE

"Signature Madfoon" lamb

7-hour slow-cooked lamb with yemeni spices.

Chargrilled kefir chicken tawook *D*

Chargrilled chicken marinated in spices & kefir.

Beef kofta *G*

Succulent minced beef kebab.

SIDES

Grilled vegetables with sumac & olive oil *V Veg*

Fresh fire grilled vegetables topped with tart sumac & olive oil.

Potato harra with garlic & coriander *V Veg*

Crispy, spiced potatoes roasted with garlic & coriander.

Mujadara rice with crispy onions *V Veg*

Rice cooked with lentils topped with crispy onions.

DESSERT

Rose & orange blossom mahalabiah pudding *D*

Traditional Middle Eastern pudding infused with rose & orange blossom.

Fruit platter *V*

V - Vegan Veg - Vegetarian SS - Sesame Seeds
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THE VEGETARIAN

STARTERS

Fattoush salad G

Wild zaatar herbs & vegetable salad with pomegranate molasses & lemon dressing topped with crunchy sumac croutons.

Green lentil & celery salad V

Green lentils, crisp celery with tangy pomegranate dressing.

Tabbouleh salad V

A zesty salad with fresh herbs, quinoa & tomatoes.

Stuffed vine leaf roll V

Rolled vine leaves with rice & herb filling.

Chef's hummus SS

Chickpea puree with tahini topped with pine seeds.

Baba ghanoush D

Smoked eggplant caviar topped with pomegranate.

Assorted bread basket G

Assorted pickled vegetables V

V - Vegan SS - Sesame Seeds
G - Gluten D - Dairy N - Nuts

MAIN COURSE

Lemon Artichoke tajine V

Artichoke, baby potato, onion, olive, and lemon confit tajine topped with coriander and parsley.

Freekeh mushroom risotto D

Creamy mushroom risotto made with parmesan cheese & local mushrooms.

SIDES

Grilled vegetables with sumac & olive oil V

Fresh fire grilled vegetables topped with tart sumac & olive oil.

Potato harra with garlic & coriander V

Crispy, spiced potatoes roasted with garlic & coriander.

Mujadara rice with crispy onions V

Rice cooked with lentils topped with crispy onions.

DESSERT

Rose & orange blossom mihalabiah pudding D

Traditional Middle Eastern pudding infused with rose & orange blossom.

Fruit platter V

V - Vegan SS - Sesame Seeds
G - Gluten D - Dairy N - Nuts



CHILDREN'S MENU

MAINS

Chicken taouk marinated in yogurt & spices **D**

Potato croquettes **Veg**

Corn on the cob **Veg**

Pomodoro Napolitana tomato pasta **Veg GF**

Hummus, vegetable sticks & tomatoes **Veg**

DESSERTS

Assorted mignardises **D N G**

Veg - Vegetarian *GF* - Gluten-Free
G - Gluten *D* - Dairy *N* - Nuts