



IFTAR MENU

SHARING EXPERIENCE

SOUPS

PLATED INDIVIDUALLY, SERVED AT THE TABLE

Lentil soup V SS

Velvety red lentils with cumin, coriander, lemon and a drizzle of olive oil.

SHARING PLATTER STARTERS

SERVED AS SHARING PLATTERS ON THE TABLE

Meat kibbeh G N

Crisp cracked wheat shells filled with spiced minced meat and toasted pine nuts.

Cheese rakakat rolls D G

Golden fried pastry rolls with a creamy cheese and herb filling.

Stuffed vine leaf rolls G

Tender grape leaves with herbed rice and olive oil.

Hummus with toasted pine nuts SS N

Smooth chickpea purée with tahini, lemon, and toasted pine nuts.

Baba ghanoush SS

Smoky roasted eggplant blended with tahini, garlic, and lemon.

Assorted pickles V

Seasonal house-pickled vegetables.

Fresh vegetable crudité V

Crisp seasonal vegetables served fresh.

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

SHARING SALADS

SERVED ALONGSIDE THE STARTERS

Green lentil & celery salad with pomegranate dressing V

Lentils and crisp celery tossed in pomegranate vinaigrette.

Levantine tabbouleh G

Parsley, tomato, mint and bulgur with lemon and olive oil.

SHARING MAINS

Chicken with olive & preserved lemon tajine

Slow-cooked chicken with olives, preserved lemon and spices.

Artichoke & seasonal vegetable tajine Veg

Artichokes, pumpkin, zucchini, carrots and potatoes in saffron lemon broth.

Kofta & tomato tajine

Chargrilled kofta in a rich tomato, onion and paprika sauce.

Lamb madfoon

Slow-roasted lamb with tender, aromatic meat for sharing.

SHARING SIDES

Mujadara rice with crispy onion Veg SS

Rice and lentils topped with caramelized onions.

Roasted eggplant & cauliflower with spinach musakhan Veg SS

Roasted vegetables with sumac and olive oil over wilted spinach.

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SHARING DESSERTS

Mohalabiah pudding *D N*

Silky milk pudding scented with rose and orange blossom, topped with pistachio.

Seasonal fresh fruit platter *V*

A selection of fresh, seasonal fruits.

Artisanal Moroccan pâtisserie *G N D*

Traditional Moroccan cookies and pastries.

Assorted premium dates *V*

Soft, hand-selected premium dates.

Éclair assortment *G D E*

Coffee, pistachio, and chocolate éclairs with crisp pastry and luscious filling.

V - Vegan G - Gluten D - Dairy N - Nuts E - Egg