



## 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 crudités V

Crisp seasonal vegetables served fresh.

### 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.



## 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.