



IFTAR MENU

SHARING EXPERIENCE

SOUPS

PLATED INDIVIDUALLY, SERVED AT THE TABLE

Lentil soup *V G*

Slow-cooked red lentils with cumin, coriander, lemon and olive oil.

SHARING PLATTER STARTERS

SERVED AS SHARING PLATTERS ON THE TABLE

Meat kibbeh *G N*

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

Cheese rakakat rolls *Veg D G*

Golden fried pastry rolls filled with cheese and herbs.

Stuffed vine leaf rolls *V*

Grape leaves stuffed with rice, herbs and olive oil.

Hummus with toasted pine nuts *SS N*

Classic chickpea purée with tahini and lemon.

Baba ghanoush *V SS N*

Smoked eggplant with tahini, garlic and lemon.

Assorted pickles *V N*

Seasonal house-pickles.

Fresh vegetable crudités with labneh *Veg D SS*

Seasonal vegetables served fresh.

SHARING SALADS

SERVED ALONGSIDE THE STARTERS

Green lentil & celery salad with pomegranate dressing *V*

Lentils tossed with celery, herbs and pomegranate vinaigrette.

Levantine tabbouleh *V G*

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

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

SHARING MAINS

Chicken with olive & preserved lemon tajine

Free-range chicken simmered with green olives, preserved lemon, turmeric and spices.

Artichoke & seasonal vegetable tajine *Veg*

Artichoke hearts, pumpkin, zucchini, carrots and potatoes in a saffron-lemon broth.

Kofta & tomato tajine *G D*

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

Lamb madfoon

Slow-roasted lamb served for sharing, presented in the same style as the current veal short rib.

SHARING SIDES

Mujadara rice with crispy onion *V G*

Rice and lentils topped with caramelized onions.

Roasted eggplant *V SS N G*

Roasted vegetables with sumac, olive oil and wilted spinach.

Honey-charred roasted cauliflower *Veg N SS D*

Zaatar-infused and served over a creamy tahini pomegranate purée.

Freekeh with mushroom *Veg D G*

Creamy mushroom risotto made with parmesan cheese and local mushrooms.

SHARING DESSERTS

Mohalabiah pudding *D N*

Milk pudding scented with rose and orange blossom, topped with pistachio.

Seasonal fresh fruit platter *V*

Artisanal Moroccan pâtisserie *G N D*

Selection of traditional cookies and pastries.

Assorted premium dates *V N*

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