

RAMADAN SEASON

# *One, by Nature*

A SEASON OF TOGETHERNESS

NARA

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# One, by Nature

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Step into a season of togetherness at Nara Desert Escape, where authenticity and quiet luxury come together. This Ramadan, we invite you to gather in stillness and shared presence, surrounded by the calm of the desert. As day turns to night, experience an Iftar shaped by generosity, subtle live moments, and the warmth of traditional Arabian hospitality. An evening meant to be shared, felt, and remembered.

## A SHARED RAMADAN EVENING BENEATH THE STARS

- **CAMEL RIDES:** Embark on a traditional camel ride.
- **FALCON SHOW:** Witness the grace and power of falcons as they soar through the desert skies.
- **HENNA ART:** Indulge in the timeless tradition of henna.
- **LIVE OUD PERFORMANCE:** Let the soulful melodies of the oud transport you to a world of peace and tranquility.
- **FIRE SHOW:** Be captivated by a dazzling fire performance.

**LOCATION:** Nara Escape, DDCR  
**DATES:** Ramadan Season  
**TIMINGS:** From 5:30 PM

## PRICING

**Adults:** From AED 490

**Kids:** From AED 210

### OVERNIGHT STAY AT THE NEST

From AED 2,300

*\*Excluding taxes*

JOIN US



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## IFTAR MENU

AN EVENING OF GENEROSITY,  
FLAVOUR & TRADITION.

### SOUPS

PLATED AND INDIVIDUALLY SERVED AT THE TABLE

#### Red lentil soup *V G*

Slow-cooked red lentils infused with cumin and coriander, finished with lemon and extra virgin olive oil.

### SHARING PLATTER STARTERS

SERVED SHARING AT THE TABLE

#### Meat kibbeh *G N*

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

#### Cheese rakakat rolls *D G Veg*

Golden-fried pastry rolls filled with melted cheese.

#### Stuffed vine leaf rolls *V*

Vine leaves filled with a seasoned rice and bulgur wheat mixture.

#### Hummus with toasted pine nuts *SS N*

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

#### Baba ghanoush *SS N V*

Smoky roasted eggplant purée with tahini and lemon.

#### Assorted pickles *V N*

Selection of traditional Middle Eastern pickles.

#### Fresh vegetable crudités *V*

Seasonal raw vegetables served fresh.

## BUFFET SALADS

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

Earthy lentils and crisp celery tossed in a bright pomegranate vinaigrette.

#### Levantine tabbouleh *V G*

Fresh parsley, tomato, onion, and bulgur wheat with lemon and olive oil.

#### Mediterranean fattoush *G SS*

Mixed greens, tomato, cucumber and crisp bread with sesame dressing.

## BUFFET TAJINES & POTS

#### Beef & prune tajine *N*

Slow-braised beef with cinnamon, saffron, ginger, sweet prunes, caramelised onions and almonds.

#### Chicken, olive & preserved lemon tajine

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

#### Artichoke & seasonal vegetable tajine *Veg*

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

#### Kofta & tomato tajine *G D*

Chargrilled kofta gently simmered in roasted tomato, onion and paprika sauce.

#### Chicken biryani *D*

Fragrant basmati rice layered with marinated chicken, fried onions, saffron and yogurt.

#### Butter chicken *D N*

Tender chicken in a creamy tomato and fenugreek sauce enriched with butter and cream.

*V - Vegan*

*Veg - Vegetarian*

*SS - Sesame Seeds*

*G - Gluten*

*N - Nuts*

*D - Dairy*

*E - Egg*



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## IFTAR MENU

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### BUFFET SIDES

#### Potato harra *V*

Spiced crispy potatoes with garlic and coriander.

#### Mujadara rice with crispy onion *Veg G*

Lentils and rice topped with caramelised onions.

#### Roasted eggplant & cauliflower with spinach musakhan *Veg SS*

Roasted vegetables finished with sumac, spinach  
and sesame-infused olive oil.

### LIVE STATIONS

#### Lamb madfoon

Slow-cooked lamb prepared in the  
traditional madfoon style.

#### BBQ chicken taouk *D*

Chargrilled chicken skewers marinated in yogurt  
and spices.

#### Homemade falafel *SS*

Crisp chickpea fritters served fresh.

### BREAD LIVE STATIONS

#### Arabic bread *G*

#### Tandoor naan *G D*

#### Garlic naan *G D*

#### Butter naan *G D*

### DESSERT BUFFET

#### Mohalabiah pudding *D N*

Creamy milk pudding topped with pistachio.

#### Seasonal fresh fruit platter *V*

Selection of seasonal fruits.

#### Artisanal Moroccan pâtisserie *G N D*

Selection of cookies, briouats, and traditional  
pastries.

#### Assorted premium dates *V N*

Hand-selected premium dates.

#### Éclair assortment *G D E*

Coffee, pistachio, and chocolate éclairs.

### DESSERT LIVE STATION

#### Kunafa *G D N*

Traditional cheese-filled pastry soaked in syrup.

#### Loqaimat *G D SS*

Warm fried dough bites drizzled with syrup.

#### Umm ali *G D N*

Classic baked dessert with pastry, milk, and nuts.

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