



spice









Cold Appetizers

Dahi Valla 🌱 🥜	20
lentil dumplings, buttermilk, roasted cumin, chili, fennel	
Bhel 🥜 🌶️ 🌱	22
tamarind, puffed rice, corn flakes, chilli	
Hummus 🌱 🥜 🌱	21
chickpeas spread blended with tahina paste, lemon juice, garlic	
Fattoush 🌱 🌱	22
fried bread, romaine lettuce, fresh chopped vegetables	
Baba Ganoush 🌱	20
eggplant, garlic, lemon, extra virgin olive oil	
Mouhamara 🥜 🌱	25
red pepper, walnut, molasses	
Cold Mezza Platter 🥜	38
chef selection of mezze	

🌱 Vegan 🌱 Vegetarian 🥜 Nuts 🌶️ Spicy 🍷 Alcohol

All prices are in US Dollars and subject to 10% service charge and 12.5% GST

Hot Appetizers

- Vegetable Hara Bhara Kebab**    22
assorted garden vegetables, nuts, hot spices, mint dip.
- Lamb Kibbeh**  26
minced meat, bulgur, spices
- Meat Sambousek** 26
deep fried meat parcel with black pepper, sumac and onion
- Spinach Fatayer**  22
deep fried spinach parcel, paprika, pine nuts
- Cheese Sambousek**  22
deep fried Akkawi cheese parcel, ground nutmeg, parsley
- Hot Mezze Platter**   45
chef selection of mezze



Vegan



Vegetarian



Nuts



Spicy



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Soup


Badam Shorba     20

almond extract, hot spices, coriander root

Harira  22

lamb, chickpeas, tomato, black pepper

From Tandoori

Tandoori Lamb Chop  45

Murgh Malai Tikka  35

Prawn Hariyali Tikka   45

Paneer Zafrani Tikka   35

Assorted Kebab Platter 75

mint chutney, lachha onion salad, lime



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Enlightened Mains

accompanied by choice of any two:

butter naan | lachha paratha | steamed rice | saffron rice | side salad

Kerala Beef Fry 🍖

black Angus, fennel, curry leaf, dried coconut

38

Kofta Halabi 🍖

minced lamb, onion, parsley and Arabic spices, roasted tomato, saffron rice

38

Prawn Moilee

garlic, fresh coriander, mustard, coconut milk

45

Samakeh Harrah 🍷

baby reef fish, parsley, lemon, chilli

38

Chicken Tikka Masala 🍗 🍷

free range chicken, cashew, fenugreek

45

Calamari Mashwi

Lebanese style saffron calamari

38

Murg Dum Biryani 🍗

chicken, extra-long grain basmati rice, hot spices, ghee

95

Batinjan Mahshi 🍷 🍷

stuffed eggplant, vegetable, rice, pine nuts

35

Dal Makhni 🍷 🍷

24 hours cooked black lentil, clarified butter, chilli, double, cream

32

Hawkers Thali 🍷 🍷

chef's selection of traditional Indian delicacies, served in one platter

110

Paneer Butter Masala 🍷 🍷

cottage chees in rich tomato cashew gravy

35

Hawkers Thali Vegetarian 🍷 🍷 🍷

chef's selection of traditional vegetarian Indian delicacies, served in one platter

75



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Dessert

Gulab Jamun Mousse Cake 	22
buffalo milk cheese, cardamom, saffron, almond	
Baklava	22
pista, clarified butter, cinnamon honey	
Gulkand Ice Cream	22
preserved rose petal, plum jaggery	



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