

STARTERS - ARABIC

COLD MEZZEH Hummus – Babaganoush- Lebnah- Mutabboul	24.00
HOT MEZZEH Kebbeh- Lamb kebab- Lamb Chops & Chicken Sausage	62.00
PRAWNS GRILLED Jumbo Prawns cooked in fresh garlic sauce	48.00
CHICKEN SHEEKH KEBAB Marinated minced chicken cooked to perfection in a clay oven, served with mint yoghurt dip	32.00
KEBAB INTABLEH Chef Special minced lamb mixed with Halloumi cheese, pistachio & mushroom, served with mint yoghurt dip	38.00
KEBAB HALLABI Chef Special minced lamb mixed with pine nuts, unique flavor served with spiced burnt tomato yoghurt dip	38.00
SAFFRON FISH KEBAB Chef Special saffron fish chunks cook to perfection, unique flavor served with saffron garlic yoghurt dip	32.00
FALAFEL An authentic Arabic vegetable starter	18.00
TERRACE ARABIC PLATTER A chef spl platter with seafood, lamb & chicken kebabs to relish	60.00
BATATA HARRA A crispy, spicy, sizzling hot savory	18.00
BALILA Boiled chick peas with pine seeds for pure eating moments	18.00
MUSAKAA Fried eggplant, diced tomatoes, green & red peppers, onions & chick peas mixed with a homemade tomato sauce	24.00
GRAPES VINE LEAVES Vine leaves stuffed with rice, tomato, parsley and fresh mint	24.00
KEBBEH Ground sirloin mixed with cracked wheat & stuffed with spiced beef & cashew nuts fried in vegetable oil	36.00