



EST. 1881 

الHallab  
AL HALLAB

LEBANESE RESTAURANT & SWEETS



Al Hallab's story began in 1881 in Tripoli, Lebanon, as a family-run bakeshop known for its artisanal sweets and warm hospitality.

From the historic alleys of Lebanon to the heart of Dubai, Ghassan Al Hallab pursued his culinary journey in 2002, by bringing this spirit forward to Dubai; through every flavour, every space, and every moment shared at our table.

Al Hallab is more than a restaurant. It is a journey through time and taste, a bridge between heritage and heart.

**A TIMELESS JOURNEY**



# BREAKFAST فطور

## SAYNIYET AL HALLAB صينية الحالب 88

Experience an authentic Lebanese breakfast feast with assorted mini manakeesh, homemade jam and butter, makdous, zaatar, olive oil, vegetables, halawa, honey, eggs with awarma, labneh, foul medamas, and a selection of cheeses served with our freshly baked bread.

### HUMMUS حمص 25

Boiled chickpeas blended with tahina and lemon juice, virgin olive oil.

### HUMMUS FATTEH فتة حمص 34

Toasted pitta bread and boiled chickpeas, topped with creamy yogurt and tahina, butter & pine nuts.

### HUMMUS BALILA حمص بليلة 25

Boiled chickpeas seasoned with garlic, lemon juice and cumin powder, pine nuts, virgin olive oil.

### HUMMUS WITH FOUL حمص مع فول 28

Classic hummus bil tahina, topped with braised fava beans, turnip pickles and virgin olive oil.

### FOUL فول 28

Braised fava beans seasoned with garlic and lemon juice, drizzled with virgin olive oil.

### FOUL BIL TAHINA فول بالطحينة 28

Braised fava beans mixed with tahina, garlic and lemon juice, drizzled with virgin olive oil.

### SHANKLEESH شنكليش 25

Aged spicy herbed cheese, mixed with parsley, onion and tomato, drizzled with virgin olive oil.

### LABNEH لبنه 23

Strained creamy cow yogurt, virgin olive oil.

### LABNEH BIL MAKDOUS لبنه بالمكدوس 28

Strained creamy yogurt topped with pickled baby eggplant, walnuts, Aleppo chilli and virgin olive oil.

### GRILLED HALLOUMI حلووم مشوي 30

Grilled halloumi cheese sprinkled with black seeds, cherry tomatoes and zaatar.

### EGGS YOUR WAY بيض 32

3 farm eggs cooked your way, sunny-side up, omelette or scrambled, grilled tomato, mint and green chili.

### EGGS WITH MEAT بيض مع لحم 43

3 farm eggs cooked your way, sunny-side up, omelette or scrambled, with minced lamb meat.

### EGGS WITH SUJUK بيض بالسجق 38

3 farm eggs cooked your way, sunny-side up, omelette or scrambled with homemade spicy sujuk.

### EGGS WITH AWARMA بيض بالقاورما 38

3 farm eggs cooked as per your liking with minced lamb confit.

### MFARAKET BATATA WITH EGGS مفركة بطاطا مع بيض 34

Sautéed potato cubes with onion and eggs.

### LAHME BAAJINE TRABOULSI لحم بعجينة طرابلسي 16

Phyllo pastry, topped with minced lamb meat, tahina, pomegranate molasses and pine nuts.

### KUNAFA CHEESE كنافه جبنة 32

Melted Akkawi cheese, topped with semolina dough, sugar syrup and green pistachio, served with freshly baked Kaake.

### KAAKE KUNAFA [Cheese - Ashta] كعكة كنافه / جبنة / قشطة 19

Semolina dough stuffed with cheese or fresh Ashta, served in freshly baked Kaake with sesame and sugar syrup.

### SIGNATURE PANCAKES بان كيك 30

Four pieces of Katayef embedded with clotted cream (Ashta), blueberries, strawberries and pistachio.

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# COLD STARTERS مُهَوَّةٌ بِلَاتٌ بَارِدَةٌ

## HUMMUS حُمُص 25

Chickpeas blended with tahina and lemon juice, virgin olive oil.

## MOUTABAL مُتَّبَل 27

Grilled smoked eggplant puree blended with tahina paste and lemon juice, pomegranate seeds, virgin olive oil.

## BABA GHANOUJ بَابَا غَنْوْجٌ 27

Grilled smoked eggplant, tomato, parsley, green pepper, lemon juice, pomegranate seeds and virgin olive oil.

## WARAQ ENAB وَرْقُ عَنْبَرٍ 30

Stuffed vine leaves with rice and vegetables, pomegranate molasses, lemon juice and olive oil.

## MUHAMMARA BIL JOUZ مُهَمَّرَةٌ بِالْجُوزِ 29

Red pepper paste, breadcrumbs, walnuts, and pomegranate molasses, topped with pistachio and olive oil.

## LOUBIEH BIL ZEIT لُوبِيَّةٌ بِالزَّيْتِ 28

Green beans cooked in olive oil with tomato, onion and green chili.

## HINDBEH BIL ZEIT هَنْدَبَةٌ بِالزَّيْتِ 28

Dandelion leaves cooked in olive oil with onion, garlic and lemon juice, topped with crispy fried onion, pine nuts.

## HUMMUS AVOCADO حُمُصْ أَفْوَكَادُو 36

Classic hummus bil tahina blended with avocado, topped with avocado cubes, tomato and olive oil.

## HUMMUS MUHAMMARA حُمُصْ مُهَمَّرَةٌ 26

Hummus bil tahina, topped with our signature muhammara and chickpeas, virgin olive oil.

## HUMMUS BEIRUTI حُمُصْ بَيْرُوْتِي 25

Classic hummus bil tahina blended with garlic, boiled chickpeas, and parsley.

## MOUTABAL BIL BAKLEH مُتَّبَلٌ بِالْبَكْلَةِ 34

Moutabal bil tahina, purslane leaves, chopped tomato, lemon olive oil and sumac powder.

## MAKDOUS مَكْدُوْسٌ 22

Pickled baby eggplant stuffed with walnuts, Aleppo red pepper and garlic, in virgin olive oil.

## LABNEH BIL MAKDOUS لَبْنَةٌ بِالْمَكْدُوْسِ 28

Creamy plain labneh, topped with pickled baby eggplant, Aleppo red chili, garlic and walnuts.

## LABNEH WITH GARLIC لَبْنَةٌ بِالثُّومِ 24

Creamy labneh mixed with garlic, dry mint, virgin olive oil.

## BANADOURA MTAWAMEH بَنْدُورَةٌ مَتَوْمَةٌ 22

Tomato slices, garlic paste, sumac powder, sea salt and virgin olive oil.

## SHANKLEESH شَنْكَلِيشٌ 25

Aged spicy herbed cheese, mixed with parsley, onion and tomato, drizzled with virgin olive oil.

## NKHAAT نَخَاعٌ 30

Braised fresh lamb brain, marinated with garlic, lemon & olive oil, tomato and mint leaves.

## LSANAT لِسَانَاتٌ 30

Braised lamb tongue marinated with garlic, lemon & olive oil, dry sweet red pepper powder and mint leaves.

## YOGURT WITH CUCUMBER يَوْغُورْتٌ مَعَ ذِيَارٍ وَنَعْنَاعٍ 18

Creamy yogurt mixed with chopped cucumber and dry mint.

## MIXED VEGETABLE PLATTER صَحنٌ خَضَارٌ مَشَكَّلٌ 19

Crisp Romaine lettuce, crunchy cucumber & carrots, mint & zaatar leaves, green bell pepper and lemon wedge.



# SOUPS شوربة

## LENTIL SOUP شوربة العدس 20

Slowly cooked red lentil in rich vegetable broth, root vegetables, cumin and olive oil.

## MUSHROOM SOUP شوربة الفطر 22

Sautéed mushrooms with onions, cooked in rich creamy broth.

## CHICKEN SOUP شوربة الدجاج 24

Roasted diced chicken breast and carrot cubes, cooked in rich creamy broth.

## CHICKEN WITH MUSROOM SOUP شوربة الدجاج مع الفطر 24

Roasted diced chicken breast, mushrooms, and carrot cubes, cooked in rich creamy broth.

## VEGETABLES SOUP شوربة الخضار 20

Assorted of seasonal vegetables, cooked in clear vegetable broth.

## TOMATO BASIL SOUP شوربة الطماطم بالريحان 24

Roasted tomato with garlic and onion, cooked in rich creamy broth flavoured with fresh basil.

# SALADS سلطة

## TABBOULEH تبولة 29

Chopped parsley, tomato, onion, mint, fine brown burghul, lemon and olive oil.

## FATTOUSH فتوش 29

Oriental vegetable salad, toasted pitta bread, pickled onion with sumac, pomegranate molasses dressing.

## ROCCA SALAD سلطة جرجير 28

Rocca leaves, cherry tomato, white onion, sumac powder and lemon olive oil dressing.

## BAKLEH ZAATAR & TOMATO SALAD سلطة بقلة و بندورة 29

Purslane leaves, zaatar, cherry tomato, white onion and sumac powder, drizzled with lemon olive oil dressing.

## GREEN SALAD سلطة خضراء 26

Finely chopped lettuce, cucumber, tomato, green pepper, pomegranate seeds and lemon olive oil dressing.

## TABBOULEH QUINOA SALAD تبولة كينوا 29

Chopped parsley, white and red quinoa, tomato, onion, mint and lemon olive oil dressing.

## QUINOA BEETROOT SALAD سلطة الشمندر مع الكينوا 36

Roasted beetroot, quinoa, avocado, cherry tomato, feta cheese, toasted almonds, dressed with balsamic vinaigrette sauce.

## FREEKEH SALAD سلطة فريكة 36

Young green wheat, roasted vegetables, spring onion, coriander, raisins, toasted walnuts, dressed with pomegranate vinaigrette.

## GREEK SALAD سلطة يونانية 42

Crisp Romaine lettuce, tomato, cucumber, pepper, onion, olives, feta cheese, vinaigrette dressing and dry oregano.

## HALLOUMI DATES SALAD سلطة التمر و الحلووم 42

Grilled halloumi cheese, crispy greens, Medjool dates and sundried tomatoes, drizzled with balsamic olive oil dressing.

## CHICKEN CAESAR SALAD سلطة سيرز مع الدجاج 44

Crisp Romaine lettuce, grilled chicken breast, parmesan cheese, croutons and caesar dressing.

## SHRIMP CAESAR SALAD سلطة سيرز مع قريدس 62

Crisp Romaine lettuce, grilled gulf shrimps, parmesan cheese and croutons, tossed in creamy caesar dressing.

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# لحمه نية RAW LAMB MEAT

## كبة نية KIBBEH NAYEH 42

Raw lamb meat tartare, onion, burghul, mint, basil, marjoram and special spices, served with garlic dip.

## هبرة نية HABRA NAYEH 42

Raw lamb meat tartare mixed with mint and onion, served with garlic dip.

# مقبلات ساخنة HOT STARTERS

## حمص بالصنوبر HUMMUS WITH PINE NUTS 35

Classic hummus bil tahina, topped with butter & toasted pine nuts.

## حمص مع لحم HUMMUS WITH MEAT 39

Traditional hummus bil tahina, topped with sautéed lamb meat and pine seeds.

## حمص مع شاورما HUMMUS WITH SHAWARMA 44

Hummus bil tahina topped with your choice of sliced meat or chicken shawarma.

## لحم شاورما MEAT SHAWARMA 46

Thinly sliced marinated beef shawarma, served with grilled tomato, onion, parsley, pickles and tahina dip.

## دجاج شاورما CHICKEN SHAWARMA 44

Thinly sliced marinated chicken shawarma, served with golden fries, cucumber pickles and garlic dip.

## مكس شاورما MIX SHAWARMA 46

Chicken and meat shawarma, served with grilled tomato, pickles, onion, parsley, garlic and tahina dip.

## مقانق MAKANEK 38

Pan fried homemade mini lamb sausages, with lemon juice and pine seeds. Add pomegranate sauce 2

## سجق SUJUK 38

Pan fried homemade mini spicy lamb sausages, with lemon juice and green chili. Add pomegranate sauce 2

## كبدة دجاج CHICKEN LIVER 37

Pan fried chicken liver with minced garlic and lemon juice. Add pomegranate sauce 2

## كفتة بدبس الرمان KOFTA BALLS WITH POMEGRANATE 37

Pan seared lamb kofta balls with sliced onion and pomegranate molasses, green chili and pine nuts.

## لحمه بالفطر MEAT WITH MUSHROOM 42

Pan seared tender lamb cubes, with sliced onion and mushrooms, pine seeds.

## لحمه بالبندورة MEAT WITH TOMATO 42

Pan seared tender lamb cubes, with sliced onion, tomato and green chili.

## لحمه بالبندورة شرحت SHARHAT LAHME BIL HABAK 45

Pan seared tender beef steak slices, with mushrooms and potato in rich creamy pesto sauce, pine nuts.

## أجنحة دجاج مقلية FRIED CHICKEN WINGS 35

Fried chicken wings with garlic, coriander and lemon juice.

## نخاعات بانيه NKHAAT PANE 33

Deep fried breaded lamb brain, cherry tomato, cucumber pickles and garlic mayo dip.

## طبق فلافل FALAFEL PLATTER 28

Lightly fried patties made from chickpeas and fava beans, onion, coriander, sesame seeds and special spices.

## بطاطا حارة SPICY POTATO 29

Homemade cut potato cubes sautéed with garlic, coriander, green chili and lemon.

## حلوم مشوي GRILLED HALLOUMI 30

Grilled halloumi cheese, cherry tomato, zaatar and black seeds.



## FOUL جوْل 28

Braised fava beans seasoned with garlic and lemon juice, drizzled with virgin olive oil.

## HUMMUS WITH FOUL حمّص مع فول 28

Classic hummus bil tahina, topped with braised fava beans, turnip pickles and virgin olive oil.

## HUMMUS BALILA حمّص بليلة 25

Boiled chickpeas seasoned with garlic, lemon juice and cumin powder, pine nuts, virgin olive oil.

## HUMMUS FATTEH فتة حمّص 34

Toasted pitta bread and boiled chickpeas, topped with creamy yogurt and tahina, butter & pine nuts.

## HUMMUS FATTEH WITH MEAT فتة حمّص باللحم 42

Toasted bread and braised chickpeas, topped with tahina yogurt, sautéed lamb meat, melted butter and pine nuts.

## EGGPLANT FATTEH فتة باذنجان 37

Fried eggplant, topped with tahina yogurt, minced meat in tomato sauce, toasted bread, melted butter and pine nuts.

## CHICKEN SHAWARMA FATTEH فتة شاورما دجاج 45

Chicken shawarma and fried crispy bread, topped with tahina yogurt, tomato sauce, melted ghee and pine seeds.

## LAHME BAAJINE TRABOULSI لحم بعجين طرابلسي 16

Phyllo pastry, topped with minced lamb meat, tahina, pomegranate molasses and pine nuts.

# SIDES أطباق جانبية

## FRENCH FRIES بطاطاً مقليّة 20

## SAFFRON RICE أرز بالزعفران 20

## WHITE RICE أرز أبيض 18

## SAUTÉED VEGETABLES خضار سوتيه 20

# PASTRIES معجنات

## MEAT SAMBOUSEK سمبوسك لحمة 22

Deep fried homemade pastry dough filled with seasoned minced lamb meat and pine nuts. [5 pcs]

## CHEESE SAMBOUSEK سمبوسك جبنة 22

Deep fried homemade pastry dough filled with herbed cheese. [5 pcs]

## SPINACH SAMBOUSEK سمبوسك سبانخ 22

Oven baked homemade pastry dough filled with spinach, onion and sumac powder. [5 pcs]

## CHEESE ROLLS رقاقات جبنة 24

Deep fried filo pastry filled with herbed savory white cheese.

## BAALBAKIEH بعلبكية 21

Oven baked mini pastry dough filled with seasoned lamb meat. [5 pcs]

## MEAT KIBBEH كبة لحمة 24

Deep fried lamb meat and cracked wheat balls, stuffed with sautéed minced lamb meat, onions and pine nuts.

## CHICKEN KIBBEH كبة دجاج 22

Deep fried chicken and cracked wheat balls, stuffed with seasoned minced chicken.

## MIXED PASTRY معجنات مشكّلة 40

6 Pieces of mixed sambousek, 4 pieces of mixed kibbeh.

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# المساواوي اللبناني LEBANESE GRILLS

Our lamb, beef, and whole chicken are always fresh, never frozen, and sourced with care to ensure premium quality and natural flavor.

## FULL MIXED GRILL مشاوي مشكلة Plate 68 / Kg 272

Charcoal grilled lamb meat tikka, lamb kabab, chicken kabab, lamb meat masbaha, shish tawouk and lamb chops.

## MIXED GRILL WITH TAWOUK مشاوي مشكلة مع طاووق Plate 67 / Kg 268

Charcoal grilled lamb meat tikka, lamb kabab and shish tawouk, served with fries and garlic dip.

## MIXED GRILL OF MEAT مشاوي لحم مشكلة Plate 78 / Kg 312

Charcoal grilled lamb meat tikka, lamb kabab, lamb masbaha and lamb chops, fries and grilled vegetables.

## MIXED GRILL مشاوي مشكلة Plate 65 / Kg 260

Charcoal grilled lamb meat tikka and lamb kabab, served with grilled onions, tomatoes and green chili.

## KABAB كباب Plate 52 / Kg 208

Charcoal grilled minced lamb kabab flavored with onion and parsley, grilled vegetables.

## MEAT CUBES شقف لحمة Plate 70 / Kg 280

Charcoal grilled marinated tender lamb cubes, grilled tomatoes, onions and green chili.

## SHISH TAWOUK شيش طاووق Plate 50 / Kg 200

Grilled marinated chicken breast cubes, served with fries, pickles and garlic dip.

## LAMB CHOPS ريش غنم Plate 84 / Kg 336

Charcoal grilled marinated lamb ribs, served with fries and grilled vegetables.

## MASBAHA WITH PINE NUTS مسبيحة بالصنوبر Plate 55 / Kg 220

Grilled minced lamb meat flavored with onion and pine nuts, served with grilled onions, tomatoes and green chili.

## KABAB KHOUSH KHASH كباب خشاخ Plate 54 / Kg 216

Grilled minced lamb meat, flavored with onion and parsley, served on rich tomato sauce.

## KABAB ORFALI كباب أورفالي Plate 54 / Kg 216

Charcoal grilled lightly spiced lamb kabab balls, served with grilled onions, tomatoes and green chili.

## CHICKEN KABAB كباب دجاج Plate 46 / Kg 184

Charcoal grilled minced chicken kabab, flavored with garlic and oriental spices, served with fries and garlic dip.

## GRILLED MAKANEK مقانق مشوية 50

Grilled homemade mini sausages, served with fries, grilled onions, tomatoes, green chili and garlic dip.

## GRILLED CHICKEN WINGS جوانح دجاج مشوية 44

Charcoal grilled 24 hrs marinated chicken wings, served with fries and garlic dip.

## GRILLED BONELESS CHICKEN دجاج مشوي مسخن Half 48 / Whole 88

Charcoal grilled 24 hrs marinated boneless chicken, served with fries and garlic dip.

## ARAYES LAHME عرياس لحمة 30

Charcoal grilled minced lamb meat mixed with tomato, onion, green chili, mint and garlic in Arabic pitta bread.

## TOSHKA KAFTA توشاكا كفتة 52

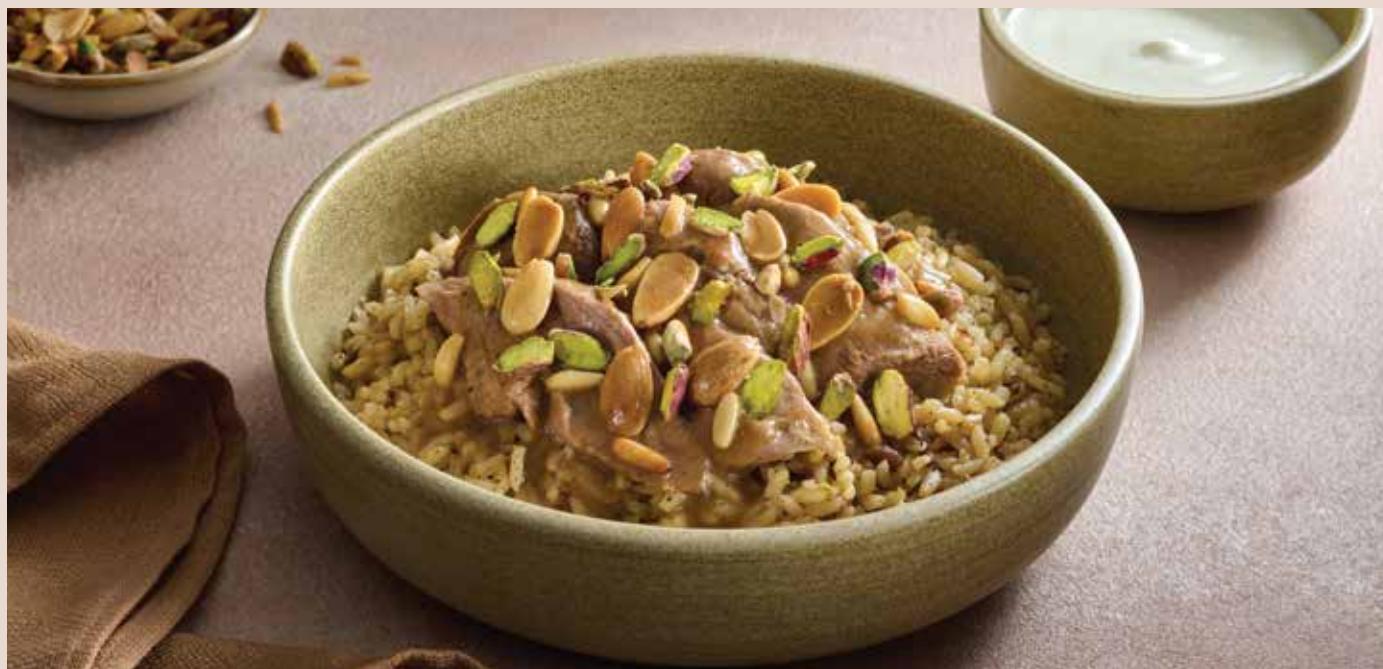
Grilled minced lamb meat, mixed spices, cheese in Arabic pitta bread, served with fries and grilled green chili.

## TOSHKA SUJUK PLATE طبق توشاكا سجق 50

Charcoal grilled minced spicy sujuk spread and melted cheese in toasted Arabic pitta bread, served with fries.

## GRILLED VEGETABLES & LAMB FAT خضار مشوية و لبنة غنم 28

Grilled onions, tomatoes, green chili, lamb fat, served on parsley and sliced white onion with sumac powder.



# الأطباق اليومية DAILY DISHES

**STUFFED LAMB** **شاروف مهشى** 58 Plate 58 / Full Meal 71  
Roasted lamb served with oriental rice, nuts and yogurt.

**SIYADEYET SAMAK** **صيادية سمك** 58  
Burnt onion and cumin brown rice, grouper fillet, pine seeds, braised onion and tajin sauce.

**RIZ A DJEIJ** **أرز مع الدجاج** 48  
American rice cooked in chicken stock, flavored with Lebanese spices, chicken, mixed nuts and served with yogurt.

**KIBBEH BIL LABAN** **كبة باللبن** 48  
Cooked creamy yogurt, mini meat kibbeh, shish barak, sautéed garlic & coriander, melted butter and pine nuts.

Ask for today's specials **اسأل عن الأطباق اليومية**

# أطباق عالمية INTERNATIONAL DISHES

**CHEF'S BURGER** **برجر الشيف** 42  
Grilled beef patty, lettuce, tomato, onion, pickles and house sauce, in a brioche bun with creamy coleslaw and fries.

**LEBANESE BURGER** **برجر لبناني** 46  
Beef patty, coleslaw, French fries, ketchup and mayo, in a brioche sesame bun, with a side of fries.

**CHICKEN ESCALOPE** **اسكالوب دجاج** 50  
Golden deep fried breaded chicken breast, served with creamy coleslaw and fries.

**MEAT ESCALOPE** **اسكالوب لحمة** 58  
Pan fried prime beef escalope, served with homemade creamy coleslaw and fries.

**TENDERLOIN STEAK WITH PEPPER SAUCE** **فيليه تندلوبين مع صوص الفلفل الأسود** 92  
Grilled South African prime beef tenderloin, served with sautéed vegetables, potato cubes and black pepper sauce.

**TENDERLOIN STEAK WITH MUSHROOM SAUCE** **فيليه تندلوبين مع صوص الفطر** 92  
Grilled South African prime beef tenderloin, served with sautéed vegetables, potato cubes and mushroom sauce.

**CHICKEN SUPREME** **دجاج سوبريم** 62  
Grilled chicken breast, sautéed creamy spinach, tomato, mushroom, potato, supreme sauce and parmesan cheese.

# المأكولات البحرية SEAFOOD

**GRILLED HAMMOUR FILLET** **فيلييه هامور مشوي** 95  
Hammour fillet, sautéed creamy spinach, mushrooms, cherry tomatoes, potato, saffron rice and butter lemon sauce.

**FRIED HAMMOUR FILLET** **فيلييه هامور مقلبي** 95  
Deep fried breaded hammour fillet, served with creamy tartare sauce and golden fries.

**GRILLED SHRIMPS** **قربيش مشوي** 125  
Grilled gulf shrimps to perfection, served with sautéed vegetables, saffron rice and butter lemon sauce.

**SHRIMP PANE** **قربيش بانيه** 125  
Deep fried breaded gulf shrimps, served with creamy tartare sauce and golden fries.

**GRILLED LOBSTER** **كركند مشوي** 200  
Grilled 900gr of Omani lobster, served with sautéed vegetables, saffron rice and butter lemon sauce.  
Add Thermidor, with cheese and mushroom 20

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# السندويشات SANDWICHES

## LEBANESE GRILLS SANDWICHES

### KABAB كباب 24

Grilled kabab, hummus spread, tomato and cucumber pickles, wrapped in Arabic pitta bread.

### CHICKEN KABAB كباب دجاج 19

Grilled chicken kabab, garlic sauce, cucumber pickles and French fries wrapped in Arabic pitta bread.

### SHISH TAWOUK شيش طاووق 20

Grilled shish tawouk, garlic sauce, cucumber pickles and French fries wrapped in Arabic pitta bread.

### LAMB TIKKA تيكا لحم 24

Grilled tender lamb tikka, hummus, tomato, cucumber pickles and onion wrapped in Arabic pitta bread.

## SPECIALTIES

### MEAT SHAWARMA شاورما لحم 18

Sliced meat shawarma, tahina sauce, tomato, cucumber pickles, parsley and onion, wrapped in Arabic pitta bread.

### CHICKEN SHAWARMA شاورما دجاج 16

Sliced chicken shawarma, garlic sauce, cucumber pickles, French fries wrapped in Arabic pitta bread.

### MAKANEK مهانق 20

Makanek, hummus spread, tomato, lettuce, cucumber pickles and lemon slices.

### SUJUK سجق 20

Grilled spicy sujuk, garlic mayo sauce, lettuce, tomato and cucumber pickles.

### LSANAT لسانات 20

Braised and sliced tender lamb tongue, lettuce, tomato, cucumber pickles and lemon slices.

### NKHAAT نخاعات 20

Braised and sliced lamb brain, lettuce, tomato, cucumber pickles and lemon slices.

### HALLOUMI CHEESE جبنة طحوم 19

Halloumi cheese, cucumber and tomato.

### FALAFEL فلافل 14

Crispy falafel, tomato, cucumber and turnip pickles, lettuce and parsley wrapped in Arabic pitta bread.

### SPICY POTATO بطاطا حارة 14

Spicy potato with coriander and garlic, lettuce, tomato, pickles and garlic mayo sauce, in Arabic pitta bread.

### CHICKEN LIVER كبدة دجاج 20

Tender chicken liver, lettuce, tomato, cucumber pickles and garlic mayo sauce, wrapped in Arabic pitta bread.

### ROAST BEEF روستي 21

Braised and sliced tender roast beef, lettuce, tomato, cucumber pickles and mustard mayo sauce.

### MUSAHAB CHICKEN دجاج مسحب 20

Boneless shredded chicken, cucumber pickles and garlic sauce.

### CHICKEN FAJITA فاجيتا 32

Marinated grilled chicken with onion, bell pepper, mushroom, mozzarella cheese and avocado sauce.

### PHILADELPHIA فيلاطفيا 33

Tender beef filet, fresh mushroom, onion, bell pepper, mozzarella cheese, soy and mayo sauce.

### CHICKEN FRANCISCO فرانسيسكو 26

Oven baked marinated chicken strips, sweet corn, cucumber pickles, lettuce, mozzarella cheese, mayo and soy sauce.

### CHICKEN ESCALOPE اسكالوب دجاج 23

Pan fried breaded chicken breast with coleslaw, pickles, ketchup, garlic and mayo sauce.

### TURKEY & CHEESE حبش مدّن مع جبنة 19

Smoked turkey breast, cheese, lettuce, tomato, cucumber pickles and mustard mayo sauce.

### PESTO HALLOUMI طحوم بالبيستو 26

Grilled halloumi cheese, arugula, sundried tomatoes and pesto sauce in sesame soft bread.

### SAMKE HARRA سمكة حرة 35

Oven baked hammour fish fillet cooked in spicy tahina sauce, lettuce, tomato and pine nuts, wrapped in Arabic pitta bread.



# MANAKEESH & KAAK مناقيش و كعك

## MANKOUSHE ZAATAR منقوشة زعتر 13

Oven baked flat dough topped with a mixture of dry thyme, sesame seeds, sumac powder and olive oil.

## MANKOUSHE ZAATAR JABALY منقوشة زعتر جبلي 20

Oven baked flat dough topped with a mixture of dry thyme, sesame seeds, sumac powder and olive oil.

## MANKOUSHE ZAATAR WITH VEGETABLES منقوشة زعتر مع خضار 16

Oven baked classic Mankoushet Zaatar, served with olives, tomato and mint.

## MANKOUSHE CHEESE منقوشة جبنة 18

Oven baked flat dough, topped with a mixture of cheese.

## MANKOUSHE ZAATAR WITH CHEESE منقوشة زعتر و جبنة 18

Oven baked flat dough, topped with zaatar mixture and Akkawi cheese.

## MANKOUSHE MUHAMMARA WITH CHEESE منقوشة محمرة مع جبنة 23

Oven baked flat dough, topped with red pepper spread, melted cheese, chopped onion and pomegranate molasses.

## MANKOUSHE TURKEY WITH CHEESE منقوشة ببش مدّن مع جبنة 22

Oven baked flat dough, topped with a mixture of cheese and smoked sliced turkey breast.

## MANKOUSHE CHEESE WITH SUJUK منقوشة سجق مع جبنة 22

Oven baked flat dough, topped with cheese mixture and sujuk.

## LAHME BAAJINE لحم بعجين 20

Oven baked flat dough, topped with minced lamb meat, mixed with tomato, onion and sweet pepper.

## LAHME BAAJINE WITH CHEESE لحمة بعجين مع جبنة 22

Oven baked Lahme Baajine, topped with a mixture of cheese.

## AKKAWI 3 CHEESE KAAKE TRABULSIYEH كعكة طرابلسية مع ٣ أنواع من الجبنة 20

Traditional baked whole wheat bran sesame dough, loaded with our signature 3 types of cheese.

## AKKAWI CHEESE WITH SUMAC KAAKE TRABULSIYEH كعكة طرابلسية مع ٣ أنواع من الجبنة و السمّاق 22

Oven baked whole wheat bran sesame dough, loaded with 3 types of cheese, and sprinkled with sumac powder.

## TURKEY AND KASHKAVAL CHEESE KAAKE TRABULSIYEH كعكة طرابلسية مع صدر الحبش المدّن و الجبنة 26

Oven baked whole wheat bran sesame dough, stuffed with smoked turkey, kashkaval cheese and mustard mayo sauce.

## LABNEH, ZAATAR & MAKDOUS KAAKE TRABULSIYEH كعكة طرابلسية مع اللبنة و الزعتر و المكدوس 22

Oven baked whole wheat bran sesame dough, labneh, makdous, zaatar dukkah and olive oil.

## SUJUK & CHEESE KAAKE TRABULSIYEH كعكة طرابلسية مع السجق و الجبنة 24

Oven baked whole wheat bran sesame dough, spicy Lebanese Sujuk, cheese, tomato, pickles, and garlic sauce.

## NABULSI CHEESE & JAM KAAKE TRABULSIYEH كعكة طرابلسية مع الجبنة النابلسية و المربي 22

Oven baked whole wheat bran sesame dough, Nabulseyeh cheese with black seeds, and fruit jam spread.

## NUTELLA, HALAWA, BANANA & HAZELNUTS KAAKE TRABULSIYEH كعكة طرابلسية مع النوتيللا و الموز و المكسرات 26

Oven baked whole wheat bran sesame dough, Nutella, bananas, roasted hazelnuts, halva and green pistachio powder.

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# الحلويات DESSERTS

## CHEESE KUNAFA 32 كنافه بالجبن

Semolina dough with Akkawi cheese, served with sugar syrup and homemade Kaake.

## CHEESE KUNAFA PLATE WITH TOPPING 39 محن كنافه بالجبن

## KUNAFA ASHTA 32 كنافه قشطة

Semolina dough with fresh Ashta, served with sugar syrup and homemade Kaake.

## KUNAFA ASHTA PLATE WITH TOPPING 39 محن كنافه بالقشطة

## HALLAWET ALGEBEN ROLLED 32 حلوة الجبن ملفوفة

Cooked Akkawi cheese and semolina dough rolled with clotted Ashta cream, pistachio and sugar syrup.

## HALLAWET ALGEBEN FALET 28 حلوة الجبن فلت

Cooked Akkawi cheese and semolina dough, topped with clotted Ashta cream, pistachio and sugar syrup.

## MAAMOUL MAD ASHTA 30 معمول مد قشطة

2 layers of baked semolina dough stuffed with fresh clotted Ashta cream and green pistachio.

## MAFROUKEH 34 مفروكة

Cooked brown semolina dough, topped with fresh clotted Ashta cream and nuts, served with sugar syrup.

## PISTACHIO MAFROUKEH 38 مفروكة فستق

Cooked semolina dough and green pistachio, topped with fresh Ashta and nuts, served with sugar syrup.

## ASSORTED BAKLAVA 36 بقلاوة مشكّلة

A selection of homemade baklava stuffed with fine cashew and pistachio nuts.

## KARABIJ 34 كرابيج مع الناطف

Semolina pastry rolled and stuffed with pistachio served with Nataef.

## OTHMALIEH ASHTA 30 عثمليه بالقشطة

2 layers of golden and crunchy Othmalieh dough stuffed with fresh clotted Ashta cream, served with sugar syrup.

## WARD EL SHAM 30 ورد الشام

Crunchy filo pastry stuffed with homemade fresh clotted Ashta cream, lemon blossom flower jam, sugar syrup.

## ASAFEER ASHTA 28 قطايف عصافيري بالقشطة

Homemade soft mini pancakes, filled with clotted Ashta cream and green pistachio, served with sugar syrup.

## ZNOOD EL SIT 28 زنود السٍت

## MIX ASHTA SELECTION 34 تشكيلة حلويات بالقشطة

## JAZAREIAH 25 جزرية

Homemade pumpkin jam mixed with fine almonds, walnuts and green pistachio.

## MOHALABIAH 22 مهلبية

Milk pudding flavored with mastic, blossom and rose water, pistachio powder, lemon blossom flower jam.

## MOHALABIAH WITH FRESH CREAM 25 مهلبية مع القشطة

Milk pudding flavored with mastic, blossom and rose water, Ashta, pistachio powder, jam and honey.

## RIZ BIL HALLIB 22 أرز بالحليب

Rice pudding with milk flavored with blossom and rose water, pistachio nuts.

## SIGNATURE PANCAKES 30 بان كيك

Four pieces of Kataef embedded with clotted cream (Ashta), blueberries, strawberries, and pistachio.

## CHOCOLATE FUDGE CAKE 30 كيك فادج الشوكولا

Chocolate sponge cake, vanilla ice cream, pistachio and chocolate sauce.

## FONDANT CHOCOLATE 34 فوندان شوكولا

Hot chocolate fondant, vanilla ice cream, pistachio and chocolate sauce.

## CHOICE OF CAKE 19 اختيارك من الكيك

Please ask your server for our cake selections.

## FRESH CREAM WITH HONEY 24 قشطة طازجة مع عسل

Homemade fresh clotted Ashta cream, topped with pistachio powder and honey.

## FRESH CREAM WITH HONEY & FRUITS 28 قشطة طازجة مع عسل وفواكه

Homemade fresh clotted Ashta cream, topped with kiwi, banana, strawberry, almond, pistachio and honey.

## SEASONAL FRUIT PLATE 25 طبق فواكه موسمية

## CHOCOLATE MOU 35 شوكولا مو

## ICE CREAM 16 آيس كريم

Your selection of ice cream flavors.

## ICE CREAM MIX PLATTER 58 آيس كريم مشكل

Assorted of our homemade flavored ice cream.

## ICE CREAM WITH GHAZEL 26 آيس كريم مع غزل البنات

Mastic ice cream, topped with cotton candy (Ghazel Al Banet), pistachio powder and lemon blossom flower jam.



# COCKTAILS الكوكتيلات

## COCKTAIL CLASSIC كوكتل كلاسيك 28

Smooth cocktail blend of strawberry, mango, guava & banana, topped with rich creamy Ashta, nuts & honey. Add on Ashta 5

## COCKTAIL DELUXE كوكتل ديلوكس 42

Smooth cocktail blend of strawberry, mango, guava & banana, with fresh fruit chunks, topped with Ashta, nuts & honey.

## COCKTAIL LAYERS كوكتل طبقات 28

Smooth cocktail blend, mango, guava & strawberry juice. Add on Ashta 5

## AVOMANGO أفومانجو 38

Avocado blend, mango juice with fresh mango chunks, topped with Ashta, nuts & honey.

## AVOCADO ADDICT أفوكادو أديكت 39

Smooth avocado blend with rich and creamy fresh Ashta, nuts & honey. Add on Ashta 5

## AVOCADO EXOTIC أفوكادو اكزوتيك 44

Smooth avocado blend with fresh mango, kiwi & avocado chunks, Ashta, nuts & honey.

## BAKLAVAAGO باكلافافو 44

Avocado specialty blend with baklava crumbles and your choice of chocolate sauce.

## LAVA AVO لافا أفو 36

Smooth cocktail layers of avocado, mango & strawberry with rich creamy Ashta & nuts.

# MOCKTAILS الموكتيلات

## BERRY SPRITZ بيري سبريتز 32

A blend of raspberry syrup, strawberry puree, fresh citrus and delicate hint of hibiscus tea charm.

## GREEN BOOSTER غرين بوستر 35

Vibrant blend of zesty lime, earthy ginger roots, fresh basil and mint, balanced with green apple.

## PASSIONFRUIT FIZZ باشن فروت فيز 32

Tangy passionfruit blended with homemade lemonade, pineapple juice and red chili powder.

## PURPLE LEMONADE COOLER بيربل ليمونيد كولر 32

Infused butterfly pea tea and naturally agave syrup with cloudy lemonade shake and garnish with dragon fruit.

## BLUE COLADA بلو كولا دا 32

A tropical breeze journey made of sweet coconut syrup and fresh pineapple juice.

# FRESH JUICES عصائر طازجة

ORANGE	برتقال	24	PINEAPPLE	أناناس	24
APPLE	تفاح	24	GRAPES	عنب	24
CARROT	جزر	24	MANGO	مانجو	26
LEMON	ليمون	24	STRAWBERRY	فراولة	26
LEMON WITH MINT	ليمون بالنعناع	24	GUAVA	جوافة	26
POMEGRANATE	رمان	36	WATERMELON	بطيخ	24
JALLAB	جلاب	24	GRAPEFRUIT	جريب فروت	24
			AVOCADO	أفوكادو	36

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# المشروبات الباردة COLD BEVERAGES

LOCAL WATER SMALL	مياه محلية صغيرة	7
LOCAL WATER LARGE	مياه محلية كبيرة	15
IMPORTED WATER LARGE	مياه مستوردة كبيرة	20
SPARKLING WATER SMALL	مياه غازية صغيرة	18
PEPSI / DIET PEPSI	بيبسي / بيبسي دايت	12
7UP / DIET 7UP	سفن أب / سفن أب دايت	12
RED BULL / RED BULL SUGAR FREE	ريد بول / ريد بول خالي من السكر	22
RED BULL WHITE EDITION	ريد بول وايت	22
NON-ALCOHOLIC BEER	بيرة خالية من الكحول	16
LABAN	لبن	22

# المشروبات الساخنة HOT BEVERAGES

MOROCCAN TEA	شاي مغربي	19
ESPRESSO	إسبريسو	18
TURKISH COFFEE	قهوة تركية	19
CAFÉ LATTE	كافيه لاتيه	22
CAPPUCCINO	كابتشينو	24
SPECIAL HERBAL TEA	شاي بالأعشاب	17
AMERICANO	أميريكانو	18

# iced coffee قهوة مثلجة

ICED AMERICANO	أميريكانو مثلج	18
ICED FREDDO ESPRESSO	إسبريسو فريدو مثلج	22
ICED LATTE	لاتيه مثلج	24

# SHISHA شيشة

## FAKHER CLASSIC SHISHA فاخر كلاسيك شيشة 65

Flavors: Double Apple Nakhla, Mint, Grape, Grape Mint, Lemon Mint, Sweet Melon, Watermelon, Strawberry, Gum Cinnamon, Raspberry, Orange.

## FAKHER ARABIC HEAD فاخر رأس عربي 60

Flavors: Double Apple Nakhla, Mint, Grape, Grape Mint, Lemon Mint, Sweet Melon, Watermelon, Strawberry, Gum Cinnamon, Raspberry, Orange.

## SPECIAL MIX مزيج خاص 79

Classic Shisha  
Flavors: Pink Kiss, Paris my Love, Blue Mix, Marbella, Love 66, Lady Killer, Tsunami, Tooty Red, Dubai Mix.

## ASFAHANI أصفهاني 75

## SHISHA HEAD REPLACEMENT استبدال رأس الشيشة 30



# A TIMELESS JOURNEY



