



الحلاب
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 الحلاب 88

Experience an authentic Lebanese breakfast feast with assorted mini manakeesh, homemade jam and butter, maktous, zaatar, olive oil, vegetables, halawa, honey, eggs with awarma, labneh, fowl 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 طوم 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 بعجين طرابلسي 16

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

KUNAFI CHEESE كنافه جبنة 32

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

KAAKE KUNAFI [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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Please ask your waiter for more details about each product before placing your order.



مقبلات باردة COLD STARTERS

25 حمص HUMMUS

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

27 متبل MOUTABAL

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

27 بابا غنوج BABA GHANOUJ

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

30 ورق عنب WARAQ ENAB

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

29 محمّرة بالجوز MUHAMMARA BIL JOUZ

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

28 لوبية بالزيت LOUBIEH BIL ZEIT

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

28 هندية بالزيت HINDBEH BIL ZEIT

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

36 حمص أفوكادو HUMMUS AVOCADO

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

26 حمص محمّرة HUMMUS MUHAMMARA

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

25 حمص بيروت HUMMUS BEIRUTI

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

34 متبل بالبقلة MOUTABAL BIL BAKLEH

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

22 مكدوس MAKDOUS

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

28 لبنّة بالمكدوس LABNEH BIL MAKDOUS

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

24 لبنّة بالثوم LABNEH WITH GARLIC

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

22 بندورة متوّمة BANADOURA MTAWAMEH

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

25 شنكليش SHANKLEESH

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

30 نخاعات NKHAAT

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

30 لسانات LSANAT

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

18 لبن زبادي مع خيار و نعناع YOGURT WITH CUCUMBER

Creamy yogurt mixed with chopped cucumber and dry mint.

19 صحن خضار مشكّل MIXED VEGETABLE PLATTER

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 MUSHROOM 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 سلطات

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 بقله و بندورة 29

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

GREEN SALAD سلطة خضرة 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 سيزر مع الدجاج 44

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

SHRIMP CAESAR SALAD سلطة سيزر مع قريدس 62

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

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لحمة نية RAW LAMB MEAT

KIBBEH NAYEH كبة نية 42

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

HABRA NAYEH هبرة نية 42

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

مقبلات ساخنة HOT STARTERS

HUMMUS WITH PINE NUTS حمص بالسنوبر 35

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

HUMMUS WITH MEAT حمص مع لحمة 39

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

HUMMUS WITH SHAWARMA حمص مع شاورما 44

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

MEAT SHAWARMA شاورما لحم 46

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

CHICKEN SHAWARMA شاورما دجاج 44

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

MIX SHAWARMA شاورما مكس 46

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

MAKANEK مقانق 38

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

SUJUK سجق 38

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

CHICKEN LIVER كبدة دجاج 37

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

KOFTA BALLS WITH POMEGRANATE كفتة بدبس الرمان 37

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

MEAT WITH MUSHROOM قلّاية لحمة بالفطر 42

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

MEAT WITH TOMATO قلّاية لحمة بالبندورة 42

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

SHARHAT LAHME BIL HABAK شرجات لحمة بالحبق 45

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

FRIED CHICKEN WINGS أجنحة دجاج مقلية 35

Fried chicken wings with garlic, coriander and lemon juice.

NKHAAT PANE نخاعات بانيه 33

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

FALAFEL PLATTER طبق فلفل 28

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

SPICY POTATO بطاطا حارة 29

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

GRILLED HALLOUMI حلوم مشوي 30

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



FOUL فول 28

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

HUMMUS BALILA حمص بليلة 25

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

HUMMUS FATTEH فتة حمص 34

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

HUMMUS FATTEH WITH MEAT فتة حمص 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 بطاطا مقلية 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 رقائق جبنة 24

Deep fried filo pastry filled with herbed savory white cheese.

BAALBAKIEH بعليكية 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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المشاوي اللبنانية 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 مشكّلة 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 مشكّلة 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 مشكّلة Plate 78 / Kg 312

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

MIXED GRILL مشاوي مشكّلة 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 لحم 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 مسبحة بالصوص 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 خشخاش Plate 54 / Kg 216

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

KABAB ORFALI كباب أورفلي 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 مستب Half 48 / Whole 88

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

ARAYES LAHME عرايس لحم 30

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

TOSHKA KAFTA توشكا كفتة 52

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

TOSHKA SUJUK PLATE طبق توشكا سجب 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 ليّة غنم 28

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



DAILY DISHES الأطباق اليومية

STUFFED LAMB خاروف محشي 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

INTERNATIONAL DISHES أطباق عالمية

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 تندرلوين 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 تندرلوين 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.

SEAFOOD المأكولات البحرية

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

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

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

SHRIMP PANE قريدس 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 تيكّا 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 مقانق 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 طوم 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 روستو 21

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

MUSAHAB CHICKEN دجاج مسح 20

Boneless shredded chicken, cucumber pickles and garlic sauce.

CHICKEN FAJITA فاهيتا 32

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

PHILADELPHIA فيلادلفيا 33

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

CHICKEN FRANCISCO فرانسيكو 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 ديش مدخن مع جبنة 19

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

PESTO HALLOUMI طوم بالبستو 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.



مناقيش و كعك MANAKEESH & KAAK

13 منقوشة زعتر MANKOUSHE ZAATAR

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

20 منقوشة زعتر جبلي MANKOUSHE ZAATAR JABALI

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

16 منقوشة زعتر مع خضار MANKOUSHE ZAATAR WITH VEGETABLES

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

18 منقوشة جبنة MANKOUSHE CHEESE

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

18 منقوشة زعتر و جبنة MANKOUSHE ZAATAR WITH CHEESE

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

23 منقوشة محمرة مع جبنة MANKOUSHE MUHAMMARA WITH CHEESE

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

22 منقوشة ديش مدخن مع جبنة MANKOUSHE TURKEY WITH CHEESE

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

22 منقوشة سجق مع جبنة MANKOUSHE CHEESE WITH SUJUK

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

20 لحم بعجين LAHME BAAJINE

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

22 لحمة بعجين مع جبنة LAHME BAAJINE WITH CHEESE

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

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

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

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

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

26 كعكة طرابلسية مع صدر الدجاجة المدخن و الجبنة TURKEY AND KASHKAVAL CHEESE KAAKE TRABULSIYEH

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

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

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

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

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

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

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

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

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

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DESSERTS الحلويات

CHEESE KUNAF 32 كنافه بالجبنه

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

CHEESE KUNAF PLATE WITH TOPPING

39 صحن كنافه بالجبنه

KUNAF ASHTA 32 كنافه قشطه

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

KUNAF ASHTA PLATE WITH TOPPING

39 صحن كنافه بالقشطه

HALLAWET ALGEBEN ROLLED 32 حلاوة الجبن ملفوفة

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

HALLAWET ALGEBEN FALET 28 حلاوة الجبن فلت

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

MAAMOUL MAD ASHTA 30 معمول مد قشطه

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

MAFROUKEH 34 مفروكه

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

PISTACHIO MAFROUKEH 38 مفروكه فستق

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

ASSORTED BAKLAVA 36 بقلاوله مشكله

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

KARABIJ 34 كراييج مع الناطف

Semolina pastry rolled and stuffed with pistachio served with Natef.

OTHMALIEH ASHTA 30 عثمليه بالقشطه

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 بالقشطه

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

ZNOOD EL SIT 28 زنود الست

MIX ASHTA SELECTION 34 تشكيلة حلويات بالقشطه

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 القشطه

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 Katayef 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 قشطه طازجة مع عسل

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

FRESH CREAM WITH HONEY & FRUITS

28 قشطه 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 Per Scoop 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.



الكوكتيلات COCKTAILS

COCKTAIL CLASSIC كوكتيل كلاسيك 28

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

COCKTAIL DELUXE كوكتيل ديلوكس 42

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

COCKTAIL LAYERS كوكتيل 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 أدبكت 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.

BAKLAVAAVO 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.

الموكتيلات MOCKTAILS

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 كولادا 32

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

عصائر طازجة FRESH JUICES

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	جواقة	26
POMEGRANATE	رمان	36	WATERMELON	بطيخ	24
JALLAB	جلاب	24	GRAPEFRUIT	جريب فروت	24
			AVOCADO	أفوكادو	36

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COLD BEVERAGES المشروبات الباردة

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

HOT BEVERAGES المشروبات الساخنة

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

ICED COFFEE قهوة مثلجة

ICED AMERICANO	أميريكانو مثلج	18
ICED FREDDO ESPRESSO	إسبريسو فريبدو 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, Touty Red, Dubai Mix.

ASFAHANI أصفهاني 75

SHISHA HEAD REPLACEMENT استبدال رأس الشيشة 30

جميع اسعارنا بالدرهم الاماراتي، وتشمل رسم الخدمة و رسوم الحكومية المحلية و الضرائب.
تحتوي العديد من منتجاتنا على - أو قد تتلامس مع - مسببات الحساسية الشائعة، بما في ذلك الجلوتين و المكسرات و الحليب و البيض. يرجى الإستفسار عن كل منتج مع موظفينا قبل تقديم طلبك.

EST.  1881

A TIMELESS JOURNEY



