

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 115

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 28

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

HUMMUS FATTEH فتة حمص 38

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

HUMMUS BALILA حمص بليلة 29

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

HUMMUS WITH FOUL حمص مع فول 29

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

FOUL فول 29

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

FOUL BIL TAHINA فول بالطحينة 29

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

SHANKLEESH شنكليش 27

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 32

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

GRILLED HALLOUMI حلووم مشوي 35

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

EGGS YOUR WAY بيض 34

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 42

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

EGGS WITH AWARMA بيض بالقاورما 43

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

MFARAKET BATATA WITH EGGS مفركة بطاطا مع بيض 36

Sautéed potato cubes with onion and eggs.

LAHME BAAJINE TRABOULSI لحم بعجينة طرابلسي 2Pcs 38

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

KUNAFA CHEESE كنافه جبنة 36

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

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COLD STARTERS مُهَوَّةٌ بِلَاتٌ بَارِدَةٌ

HUMMUS حُمُص 28

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

MOUTABAL مُتَّبَل 30

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

BABA GHANOUJ بَابَا غَنْوْجٌ 30

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

WARAQ ENAB وَرْقُ عَنْبَرٍ 32

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

MUHAMMARA BIL JOUZ مُهَمَّرَةٌ بِالْجُوزِ 32

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

LOUBIEH BIL ZEIT لُوبِيَّةٌ بِالزَّيْتِ 32

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

HINDBEH BIL ZEIT هَنْدَبَةٌ بِالزَّيْتِ 32

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

HUMMUS AVOCADO حُمُصْ أَفْوَكَادُو 39

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

HUMMUS MUHAMMARA حُمُصْ مُهَمَّرَةٌ 32

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

HUMMUS BEIRUTI حُمُصْ بَيْرُوْتِي 28

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

MOUTABAL BIL BAKLEH مُتَّبَلٌ بِالْبَكْلَةِ 36

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

MAKDOUS مَكْدُوسٌ 27

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

LABNEH BIL MAKDOUS لَبْنَةٌ بِالْمَكْدُوسِ 32

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

LABNEH WITH GARLIC لَبْنَةٌ بِالثُّومِ 26

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

BANADOURA MTAWAMEH بَنْدُورَةٌ مَتَوْمَةٌ 24

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

SHANKLEESH شَنْكَلِيشٌ 27

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

NKHAAT نَخَاعٌ 35

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

LSANAT لِسَانَاتٍ 35

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

YOGURT WITH CUCUMBER يَوْغُورْتٌ مَعَ ذِيَارٍ وَنَعْنَاعٍ 22

Creamy yogurt mixed with chopped cucumber and dry mint.

MIXED VEGETABLE PLATTER صَحنٌ خَضَارٌ مَشَكَّلٌ 20

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



SOUPS شوربة

LENTIL SOUP شوربة العدس 24

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

MUSHROOM SOUP شوربة الفطر 24

Sautéed mushrooms with onions, cooked in rich creamy broth.

CHICKEN SOUP شوربة الدجاج 26

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

CHICKEN WITH MUSROOM SOUP شوربة الدجاج مع الفطر 26

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

VEGETABLES SOUP شوربة الخضار 24

Assorted of seasonal vegetables, cooked in clear vegetable broth.

TOMATO BASIL SOUP شوربة الطماطم بالريحان 26

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

SALADS سلطة

TABBOULEH تبولة 32

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

FATTOUSH فتوش 32

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

ROCCA SALAD سلطة جرجير 32

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

BAKLEH ZAATAR & TOMATO SALAD سلطة بقلة و بندورة 30

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

GREEN SALAD سلطة خضراء 28

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

TABBOULEH QUINOA SALAD تبولة كينوا 36

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

QUINOA BEETROOT SALAD سلطة الشمندر مع الكينوا 39

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

FREEKEH SALAD سلطة فريكة 39

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

GREEK SALAD سلطة يونانية 48

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

HALLOUMI DATES SALAD سلطة التمر و الحلووم 45

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

CHICKEN CAESAR SALAD سلطة سيرز مع الدجاج 48

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

SHRIMP CAESAR SALAD سلطة سيرز مع قريدس 69

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 46

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

هبرة نية HABRA NAYEH 46

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

مقبلات ساخنة HOT STARTERS

حمص بالصنوبر HUMMUS WITH PINE NUTS 36

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

حمص مع لحم HUMMUS WITH MEAT 42

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

حمص مع شاورما HUMMUS WITH SHAWARMA 46

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

لحم شاورما MEAT SHAWARMA 48

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

دجاج شاورما CHICKEN SHAWARMA 46

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

مكس شاورما MIX SHAWARMA 48

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

مقانق MAKANEK 40

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

سجق SUJUK 42

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

كبدة دجاج CHICKEN LIVER 40

Pan fried chicken liver with minced garlic and lemon juice. Add pomegranate sauce (optional)

الرمان كفتة KOFTA BALLS WITH POMEGRANATE 42

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

الفطر لحمة MEAT WITH MUSHROOM 46

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

البندورة لحمة MEAT WITH TOMATO 44

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

اللحب شرحت SHARHAT LAHME BIL HABAK 48

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

مقلية دجاج أجنحة FRIED CHICKEN WINGS 38

Fried chicken wings with garlic, coriander and lemon juice.

نخاعات بانيه NKHAAT PANE 38

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

طبق فلاف FALAFEL PLATTER 28

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

بطاطا حارة SPICY POTATO 30

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

حلوم مشوي GRILLED HALLOUMI 35

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



FOUL جوْل 29

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

HUMMUS WITH FOUL حمّص مع فول 29

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

HUMMUS BALILA حمّص بليلة 29

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

HUMMUS FATTEH فتة حمّص 38

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

HUMMUS FATTEH WITH MEAT فتة حمّص باللحم 44

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

EGGPLANT FATTEH فتة باذنجان 42

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

CHICKEN SHAWARMA FATTEH فتة شاورما دجاج 48

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

LAHME BAAJINE TRABOULSI لحم بعجين طرابلسي 2Pcs 38

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

أطباق جانبية SIDES

FRENCH FRIES بطاطاً مقليّة 24**SAFFRON RICE أرز بالزعفران 23****WHITE RICE أرز أبيض 22****SAUTÉED VEGETABLES خضار سوتيه 20**

معجنات PASTRIES

MEAT SAMBOUSEK سمبوسك لحمة 26

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

CHEESE SAMBOUSEK سمبوسك جبنة 26

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

SPINACH SAMBOUSEK سمبوسك سبانخ 26

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

CHEESE ROLLS رقاقات جبنة 26

Deep fried filo pastry filled with herbed savory white cheese.

MEAT KIBBEH كبة لحمة 26

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

CHICKEN KIBBEH كبة دجاج 24

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

MIXED PASTRY معجنات مشكلة 46

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

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المساوی 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 مشاوی مشكلة Plate 76 / Kg 304

Charcoal grilled lamb meat tikka, lamb kabab, chicken kabab, lamb meat masbaha, shish tawouk, fries and garlic dip.

MIXED GRILL WITH TAWOUK مشاوی مشكلة مع طاووق Plate 72 / Kg 288

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

MIXED GRILL OF MEAT مشاوی لحم مشكلة Plate 85 / Kg 340

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

MIXED GRILL مشاوی مشكلة Plate 68 / Kg 272

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

KABAB كباب Plate 56 / Kg 224

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

MEAT CUBES شقف لحمة Plate 75 / Kg 300

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

SHISH TAWOUK شيش طاووق Plate 54 / Kg 216

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

LAMB CHOPS ريش غنم Plate 90 / Kg 360

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

MASBAHA WITH PINE NUTS مسبيحة بالصنوبر Plate 58 / Kg 232

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

KABAB KHOUSH KHASH كباب خشاخ Plate 58 / Kg 232

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

KABAB ORFALI كباب أورفالي Plate 58 / Kg 232

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

CHICKEN KABAB كباب دجاج Plate 50 / Kg 200

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 42

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

HALF BONELESS CHICKEN نصف دجاجة مسبيحة 48

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

ARAYES LAHME عرياس لحمة 34

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

TOSHKA KAFTA توشا كفته 50

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

TOSHKA SUJUK PLATE طبق توشا سجق 52

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

GRILLED VEGETABLES & LAMB FAT خضار مشوية و لية غنم 24

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** Plate 60 / Full Meal 74

Roasted lamb served with oriental rice, nuts and yogurt.

SIYADEYET SAMAK **صيادية سمك** Plate 64 / Full Meal 77

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** 44

Grilled beef patty, lettuce, tomato, onion, pickles and house sauce, in a brioche bun with creamy coleslaw and fries.

LEBANESE BURGER **برجر لبناني** 50

Beef patty, coleslaw, French fries, ketchup and mayo, in a brioche sesame bun, with a side of fries.

CHICKEN ESCALOPE **اسكالوب دجاج** 52

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** 96

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** 96

Grilled South African prime beef tenderloin, served with sautéed vegetables, potato cubes and mushroom sauce.

CHICKEN SUPREME **دجاج سوبريم** 68

Grilled chicken breast, sautéed creamy spinach, tomato, mushroom, potato, supreme sauce and parmesan cheese.

المأكولات البحرية SEAFOOD

GRILLED HAMMOUR FILLET **فيليه هامور مشوي** 97

Hammour fillet, sautéed creamy spinach, mushrooms, cherry tomatoes, potato, saffron rice and butter lemon sauce.

FRIED HAMMOUR FILLET **فيليه هامور مقلبي** 97

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 **كركتد مشوي** 210

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

All sandwiches are served with French fries and a dip.

KABAB كباب 32

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

CHICKEN KABAB كباب دجاج 32

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

SHISH TAWOUK شيش طاووق 32

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

LAMB TIKKA تيكا لحم 32

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

SPECIALTIES

MEAT SHAWARMA شاورما لحم 28

Sliced meat shawarma, tahina sauce, tomato, cucumber pickles, parsley and onion, wrapped in Arabic pitta bread.
Served with French fries and tahina dip.

CHICKEN SHAWARMA شاورما دجاج 28

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

CHICKEN FAJITA فاجيتا 34

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

PHILADELPHIA فيلاطفيا 36

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

CHICKEN FRANCISCO فرانسيسكو 28

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

CHICKEN ESCALOPE اسكالوب دجاج 25

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



MANAKEESH & KAAK مناقيش و كعك

MANKOUSHE ZAATAR منقوشة زعتر 20

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

MANKOUSHE ZAATAR JABALY منقوشة زعتر جبلي 25

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 22

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

MANKOUSHE CHEESE منقوشة جبنة 24

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

MANKOUSHE ZAATAR WITH CHEESE منقوشة زعتر و جبنة 24

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

MANKOUSHE MUHAMMARA WITH CHEESE منقوشة محمرة مع جبنة 29

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

MANKOUSHE TURKEY WITH CHEESE منقوشة حبش مدخن مع جبنة 28

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

MANKOUSHE CHEESE WITH SUJUK منقوشة سجق مع جبنة 28

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

LAHME BAAJINE لحم بعجين 28

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

LAHME BAAJINE WITH CHEESE لحمة بعجين مع جبنة 28

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

AKKAWI 3 CHEESE KAAKE TRABULSIYEH كعكة طرابلسية مع ٣ أنواع من الجبنة 26

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 28

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 المدخن و الجبنة 34

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 29

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

SUJUK & CHEESE KAAKE TRABULSIYEH كعكة طرابلسية مع السجق و الجبنة 32

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 29

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 34

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

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الحلويات DESSERTS

CHEESE KUNAFA كنافة بالجبن 36

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

CHEESE KUNAFA PLATE WITH TOPPING محن كنافة بالجبن 42

KUNAFA ASHTA كنافة قشطة 36

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

KUNAFA ASHTA PLATE WITH TOPPING محن كنافة بالقشطة 42

HALLAWET ALGEBEN ROLLED حلاوة الجبن ملفوفة 36

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

HALLAWET ALGEBEN FALET حلاوة الجبن فلت 32

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

MAAMOUL MAD ASHTA معمول مد قشطة 32

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

MAFROUKEH مفروكة 38

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

PISTACHIO MAFROUKEH مفروكة فستق 40

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

ASSORTED BAKLAVA بقلاوة مشكلة 38

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

KARABIJ كرابيج مع الناطف 38

Semolina pastry rolled and stuffed with pistachio served with Nataef.

OTHMALIEH ASHTA عثمانية بالقشطة 36

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

WARD EL SHAM ورد الشام 34

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

ASAFEER ASHTA قطايف عصافيري بالقشطة 28

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

ZNOOD EL SIT زنود السٍت 32

MIX ASHTA SELECTION تشكيلة حلويات بالقشطة 34

MOHALABIAH مهلبية 22

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

MOHALABIAH WITH FRESH CREAM مهلبية مع القشطة 25

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

RIZ BIL HALLIB أرز بالحليب 22

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

JAZAREIAH جزرية 30

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

CHOCOLATE FUDGE CAKE كيك فادج الشوكولا 38

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

FONDANT CHOCOLATE فوندان شوكولا 37

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

FRESH ASHTA WITH HONEY قشطة طازجة مع عسل 28

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

FRESH ASHTA WITH HONEY & FRUITS قشطة طازجة مع عسل وفاكه 34

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

SEASONAL FRUIT PLATE طبق فواكه موسمية 25

CHOCOLATE MOU شوكولا مو 35

ICE CREAM آيس كريم 16 Per Scoop

Your selection of ice cream flavors.

ICE CREAM MIX PLATTER آيس كريم مشكل 58

Assorted of our homemade flavored ice cream.

ICE CREAM WITH GHAZEL آيس كريم مع غزل البنات 28

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



COCKTAILS الكوكتيلات

COCKTAIL CLASSIC كوكتيل كلاسيك 32

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

COCKTAIL DELUXE كوكتيل ديلوكس 45

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

COCKTAIL LAYERS كوكتيل طبقات 32

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

AVOMANGO أفومانجو 40

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

AVOCADO ADDICT أفوكادو أديكت 42

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

AVOCADO EXOTIC أفوكادو اكزوتيك 48

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

BAKLAVAAGO باكلافافو 48

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

LAVA AVO لافا أفو 38

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

MOCKTAILS الموكتيلات

BERRY SPRITZ بيري سبريتز 35

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

GREEN BOOSTER غرين بوستر 38

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

PASSIONFRUIT FIZZ باشن فروت فيز 35

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

PURPLE LEMONADE COOLER بيريل ليمونيد كولر 35

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

BLUE COLADA بلو كولا دا 35

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

FRESH JUICES عصائر طازجة

ORANGE	برتقال	28
APPLE	تفاح	28
CARROT	جزر	28
LEMON	ليمون	26
LEMON WITH MINT	ليمون بالعنان	29
POMEGRANATE	رمان	38
JALLAB	جلاب	26

PINEAPPLE	أناناس	28
GRAPES	عنب	27
MANGO	مانجو	29
STRAWBERRY	فراولة	29
GUAVA	جوافة	29
WATERMELON	بطيخ	26
GRAPEFRUIT	جريب فروت	26
AVOCADO	أفوكادو	38

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المشروبات الباردة COLD BEVERAGES

LOCAL WATER SMALL	مياه محلية صغيرة	10
LOCAL WATER LARGE	مياه محلية كبيرة	17
IMPORTED WATER LARGE	مياه مستوردة كبيرة	23
SPARKLING WATER SMALL	مياه غازية صغيرة	18
PEPSI / DIET PEPSI	بيبسي / بيبسي دايت	15
7UP / DIET 7UP	سفن أب / سفن أب دايت	15
RED BULL / RED BULL SUGAR FREE	ريد بول / ريد بول خالي من السكر	25
RED BULL WHITE EDITION	ريد بول وايت	25
NON-ALCOHOLIC BEER	بيرة خالية من الكحول	17
LABAN	لبن	24

المشروبات الساخنة HOT BEVERAGES

MOROCCAN TEA	شاي مغربي	20
ESPRESSO	إسبريسو	19
TURKISH COFFEE	قهوة تركية	20
CAFÉ LATTE	كافيه لاتيه	24
CAPPUCCINO	كابتشينو	26
SPECIAL HERBAL TEA	شاي بالأعشاب	22
AMERICANO	أمريكانو	20

قهوة مثلجة ICED COFFEE

ICED AMERICANO	أمريكانو مثلج	20
ICED FREDDO ESPRESSO	إسبريسو فريدو مثلج	24
ICED LATTE	لاتيه مثلج	26

SHISHA شيشة (OUTDOORS)

FAKHER CLASSIC SHISHA فاخر كلاسيك شيشة 110

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

FAKHER ARABIC HEAD فاخر رأس عربي 85

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

SPECIAL MIX CLASSIC SHISHA مزيج خاص كلاسيك شيشة 130

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

SPECIAL MIX ROYAL SHISHA مزيج خاص روial شيشة 220

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

ASFAHANI أصفهاني 85

SHISHA HEAD REPLACEMENT استبدال رأس الشيشة 35

جميع اسعارنا بالدرهم الاماراتي، وتشمل رسم الخدمة ورسوم الحكومة المحلية والضرائب.
تحتوي العديد من منتجاتنا على - أو قد تلامس مع - مسبيات الدسائية الشائعة، بما في ذلك الجلوتين والمكسرات واللتحم والبيض. يرجى الإستفسار عن كل منتج مع موظفينا قبل تقديم طلبك.



A TIMELESS JOURNEY



