



Soups

Traditional Lentil Soup

25

Salads

Mezze platter

59

Hummus, Mutabbal, Arabic salad, Tabbouleh Kibbeh, Potato cigars.

Hummus

15

Pureed chickpeas blended with tahini, olive oil, lemon juice & a hint of garlic.

Tabbouleh

18

Traditional Arabic salad made of bulgur, finely chopped parsley, mint, tomatoes and onions, topped with lemon juice and olive oil.

Jarjeer Salad

18

Roquette leaves, chopped onions, tomatoes, mint, topped with lemon juice and olive oil, Mushrooms, seasoned with sumac.

Arabic Salad

15

Diced tomatoes & cucumbers, minced onions, finely chopped parsley, and mint, topped with lemon juice and olive oil.

Bakdoonsiyeh

15

Tahini, chopped parsley, garlic, topped with lemon juice.

Arabic Tahini Salad

15

Tahini, Diced tomatoes & cucumbers, finely chopped parsley, and mint, Garlic and fresh lemon juice

Grilled Eggplant

18

Topped with tahini and lemon juice.

Greek Salad

39

lettuce greens, tomatoes, cucumbers, Greek Kalamata olives, Bulgarian cheese, tossed with olive oil, topped with red onions and seasoned with dried oregano.

Olives and pickles

12

Hot Mezze

Hummus with lamb meat

45

Decorated with pine seeds.

Mushroom Saute

35

Sautèd Champignon mushroom, garlic lemon and olive oil.

Goat Cheese

29

Fresh chèvre served grilled or fried.

Kibbeh / 4 pcs

24

Crushed wheat formed in a ball, stuffed with ground beef, onions, & pine nuts. Served with lemon wedges.

Mujaddara

35

lentils mixed with rice, coupled with crisp onions. Served with yogurt on the side.

Shrimps / 9 pcs

89

Fried or sautéed with garlic and lemon.

Calamari

65

Tender calamari, fried to a crispy golden brown. Served with warm marinara.

Chicken Liver

45

Toasted bread topped with chicken livers, sliced onions, dressed with pomegranate sauce

Arayes Kafta

39

Toasted pita filled with minced lamb meat and seasoning



Main Course

Dish of the day (please ask your waiter) **119**

Daily fresh fish (please ask your waiter) **119**

Fillet of beef (250 gr.) **119**

Grilled beef fillet served with your choice of mushroom, pepper, or mustard sauce.

Fajita (Chicken / Beef) **79 - 99**

your choice of chicken or beef strips, stir-fried with vegetables. Served with guacamole, sour cream, pico de gallo, and tortillas.

Grilled Chicken Breast **65**

Marinated with chopped garlic, fresh thyme, lemon juice and olive oil.

Chicken Parmigiana **75**

Breaded chicken breast baked with water mozzarella cheese and marinara sauce topped with parmesan cheese



Fresh Pastas

Rigatoni frutti di mare **65**

Served with light cream basil sauce, shrimps, mussels and calamari.

Spaghetti Bolognese **55**

Prepared with minced meat and tomato sauce.

Fettuccini (chicken / salmon) **59 - 65**

Alfredo sauce, sautéed garlic and mushrooms, basil leaves, served with your choice of chicken or salmon topping.



Kids' Meal

Burger (200 gr.) **49**

Cheese Burger (200 gr.) **55**

Chicken Fingers **49**



Charcoal Grill

Lamb Shishlik **109**

Lamb Kebab (Halabi) **69**

Served with rice and mint sauce.

Boneless Chicken **65**

Shish Taouq **65**

Lamb cutlets (240 gr.) **120**

Lamb cutlets (320 gr.) **140**

Mixed Grill **109**

Lamb cutlet, lamb kebabs, lamb shishlek and shish taouk.

,All above dishes are served with grilled tomatoes onions, and French fries



Homemade Pizzas and Casseroles

Pizza margherita **49**

Delicious rich dough made fresh daily, topped with mozzarella cheese

Toppings :

Green olives	3
Black olives	3
Bell peppers	3
Corn	3
Onions	3
Fresh sliced mushrooms	5
Salami	5
Double cheese	5
Anchovies	5

Shrimp casserole (spicy) **99**

Shrimps, olive oil, tomatoes, chilli, garlic, basil and mozzarella cheese.

The casserole is prepared in a traditional Fukhara and baked slowly in the oven to ensure the ingredients are tender and evenly cooked