

ARABIC MENU 1

SALADS

- Hummus
- Moutabel
- Tabouleh
- Fattouch salad
- Baba Ghanoug
- Labneh Harrah
- Tajin zhra
- Shamander with tahinah & labneh
- Green lentil Salad Mushroom with Baby Spinach
- Grilled Fennel with Citrus Salad and Feta
- Baked Eggplant with Feta and Pomegranate Sauce
- Grilled Vegetable
- Mix lettuce with three kinds of dressings and condiments

HOT STARTERS

- Cheese Sambousek, Spinach Fatayer , Meat Kibbeh

SOUP

- Oriental Lentil soup with croutons and lemon wedge

MAIN COURSE

- Lamb with Okra
- Vermicelli rice
- Grilled Hammour with lemon butter sauce
- Chicken with Potatoes
- Maklobah bil dajaj
- Vegetable Lasagna
- Grilled Beef steak with mushroom sauce
- Vegetable Biryani
- Arabic Mixed Grill

DESSERT

- Um Ali
- Mouhalabiya
- Coconut basbousa
- 3 kinds of Arabic cookies
- Baklawa
- Date cake
- Cheese konafa
- Seasonal cut fruits

صحتين