

## cold and hot mezzes

1.	hoummos chick pea puree with sesame oil and lemon juice	31
2.	moutabal batinjan grilled aubergine puree with sesame seed oil and lemon juice	33
3.	mama ghanoush grilled aubergine puree with sesame seed oil and lemon juice with beetroot	35
4.	labneh beetroot homemade labneh mixed with beetroot topped with zaatar	35
5.	raheb grilled aubergine, green and red pepper with lemon and olive oil	35
6.	tabbouleh parsley, crushed wheat, tomatoes, onions, with lemon and olive oil	32
7.	fattoush mixed herbs, tomatoes, spring onions, fried arabic bread with sumac dressing	34
8.	mixed salad endive, mixed leaf, mushroom with balsamic dressing	43
9.	roccah zaatar salad rocket, thyme, purslane with special home dressing	35
10.	kabiss, makdous batinajn combination of pickled baby aubergine, cucumber and turnip	27
11.	warak arich rice, tomatoes, onions with lemon and olive oil wrapped in vine leaves	36
12.	rakakat with cheese fine combination of cheese wrapped in filo pastry	39
13.	batata harra potatoes diced and cooked with coriander and spices	32
14.	batata maklieh home made french fries	27
15.	fraket batata boiled potato, crushed wheat, spice and olive oil	32
16.	moussaka'a sauteed aubergine, tomato, chick pea, onion and green pepper	33
17.	kamoune't banadoura fresh tomato puree, cracked wheat and a combination of fresh herbs	31
18.	mujaddara hamra lentils cooked with Arabic spices	33

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| 19. | lubieh bel zeit<br>sauteed green beans with tomato sauce, garlic onions and spices                                 | 33 |
| 20. | kibbet lateen<br>pumpkin and cracked wheat shells filled with seasoned spinach, houmos and pomegranate, deep fried | 41 |

## seafood mézzes

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| 21. | crab salad<br>fresh crab meat served with lemon dressing   | 79 |
| 22. | bizri<br>white bait marinated in spices, lemon juice and deep fried  | 41 |
| 23. | tajen samak<br>fish with sesame puree  | 43 |
| 24. | batrakh bi zaatar<br>dried fish roe with thyme and olive oil   | 79 |
| 25. | batrakh bi toum<br>dried fish roe with sliced garlic and olive oil   | 78 |
| 26. | hoummos bi samak<br>chick pea puree with diced fish, sesame oil and lemon juice                              | 43 |
| 27. | sabbidej bil hiber<br>squid sauteed in black ink marinade  | 42 |
| 28. | smoke salmon<br>smoked salmon with capers, dill and olive oil  | 71 |
| 29. | kibbet samak maklieh<br>fish and cracked wheat shells filled with seasoned minced fish and onion, deep fried | 45 |
| 30. | samke harra<br>fish ratatouille with tomato, hot green pepper, hot red pepper, onion and coriander           | 52 |
| 31. | samke nayeh<br>fish of the day carpaccio with red peppercorns and olive oil                                  | 47 |
| 32. | croquettes<br>prawn,gruyere cheese and bread crumbs, deep fried  | 48 |
| 33. | rakakat samak<br>combination seafood wrapped in filo pastry  | 43 |
| 34. | calamar (grilled)<br>squid marinated in lemon juice and oil, charcoal grilled                                | 42 |
| 35. | calamar (fried)<br>squid with seasoned batter, deep fried  | 43 |

36.	calamar (provençal) squid sauteed with garlic coriander	45
37.	kraydes (provençal) prawns sauteed with garlic and coriander	49
38.	kraydes (chevre cheese) prawns sauteed with olive oil, served with creamy goats's cheese	59
39.	kraydes bil osmanliyi prawns with vermicelli, deep fried	49
40.	makanek samak lebanese fish sausage sauteed in lemon and pomegranate	55
41.	sojok samak lebanese fish sausage with house spices sauteed in tomato sauce	55
42.	fish shawarma diced hammour with spices and pinenuts	61
43.	fish taouk fish cubes marinated with lemon, garlic and olive oil, charcoal grilled	59
44.	fish falafel hamour with herbs and spices wrapped with sesame seeds deep fried	52

## main courses

*from ice display and à la carte*

all the fish and shellfish from ice display are cooked to order. please make your choice and choose your method of cooking. price by the kilo.

### **cooking methods:**

charcoal grill, deep fried, cooked in the tannour with local spices served with naan bread or oven baked. all dishes come with a selection of sauces: harra, tarator and traboulsie.

45.	samak bil meleh: price by the kilo (additional 20 Dhs.) fish (from the ice display) cooked in rock salt, oven baked (please allow 30 mins cooking time)	
46.	samak mekli mixed a combination of small size fish served with tarator sauce, deep fried	135
47.	flooka fish and chips fried in our special batter	73
48.	filet of the day please ask your waiter for chef's choice	73

## rice and pasta dishes

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| 49. | sayadiyeh<br>grilled fish with rice, walnuts and almonds   | 67 |
| 50. | vegetarian biriyani<br>saffron flavored rice cooked with mixed vegetables and spices   | 53 |
| 51. | bourghoul kraydes<br>cooked cracked wheat, spices sauteed onions, garlic, chick peas, sauteed shrimp with a spicy tomato sauce | 69 |
| 52. | spinach and ricotta ravioli<br>fresh ravioli stuffed with ricotta and spinach with pomodoro sauce                              | 65 |

## desserts

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| 53. | mixed helou<br>a combination of arabic sweets  | 46 |
| 54. | raha biscot<br>turkish delight and biscuits  | 24 |
| 55. | fruits   | 49 |
| 56. | ice creams and sorbets<br>dabbouza ice cream, ashta ice cream, funky monkey ice cream, green apple sorbet, lemon gelato, mango sorbet and raspberry sorbet | 53 |