



DAR AL AMAR

DESERT RESTAURANT

MAGIC COLLECTION



Dinner



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Homemade Breadbasket

Signature Dip, Zaatar EVOO

(18.30 + Accompanied by the order of drinks)

Appetizer

Cheese Rolls

*Arabic Pastry Filled with Feta & Akawi
Cheese, Dried Mint and Parsley*

Falafel

*Chickpea, Mixed with Parsley, Freshly
Minced Garlic, Onion and Arabic spices*

Meat Kibbeh

*Australian Minced Lamb Mixed with Fresh
Mint and Pine Nuts*

Warak Enab

*Grape vine leaves, lemon flavored rice,
tomatoes, parsley, olive oil*

Salads

Tabouleh

Salad of Crushed Burghul, Finely Chopped Parsley, Lemon Juice, Mint with Fresh Tomatoes and Organic Olive Oil

Hummus

Arabic Dip Made of Chickpea, Blended with Tahini, Organic Olive Oil and Lemon Juice

Mutable

Roasted Eggplant Mashed and Mixed Together with Tahini, Lemon Juice, and Organic Olive Oil

Main Course

Grilled Angus Beef Striploin

Black Angus striploin, saffron potato fondant, Spinach puree, beetroot carpaccio chanterelle mushroom jus

Barely Beetroot Risotto – Vegetarian

Grilled Jerusalem artichoke, Confit root vegetables, parmesan cream, beetroot caviar, microcress salad, EVOO

Dessert

Chocolate Lover's Dream Dessert

This dessert is for chocolate lovers and includes raspberry confit, roasted pecan crumble, chocolate ganache, almond tuile, passion fruit chantilly, and hazelnut soil.