

Alnafoorah

THE TRUE TASTE OF LEBANON



Scan to view all of our Ramadan offers

SHARE

The Moment

Ramadan is a time for reflection and hope, a time to come together and open our hearts fully. From iftars and suhoors to curated events and meal kits, Jumierah offers the perfect setting to reconnect and share precious moments with loved ones, whether near or far.

IFTAR MENU

5-Course Set Iftar Menu With Live Cooking Station And Including Unlimited Ramadan Beverages
AED 175 Per Person (Minimum 2 Pax) | AED 95 Per Child Under 12 | Children Below 6 Eat For Free

SOUP

Chicken | Lentil[Ⓞ]

COLD MEZZEH[Ⓞ]

Himmus, Moutabel, Tabouleh, Fattoush, Jergier Salad, Shanklish, Warak Enab

HOT MEZZEH

Lamb Makanek, Batata Harra, Fried Kibbeh[Ⓞ], Spinach Fattayer[Ⓞ],
Meat Sambousek[Ⓞ], Cheese Rukakat

MAIN COURSE

Mixed Grill

Lamb Kebab, Grilled Kofta, Shish Taouk

Lamb Ouzi[Ⓞ]

Rotating Iftar Specials

Two Fixed Selections Daily

Kibbeh Bel Laban[Ⓞ] & Vermicelli Rice, Kofta Bel Seniyi, Shish Barak & Vermicelli Rice,
Djez Bel Seniyi, Laban Ummo & Vermicelli Rice, Chicken Molokhia, Ablama With Vermicelli Rice,
Bazila Bel Lahme, Mahashe, Fish Sayadia, Dawood Basha

Ask A Member Of Our Staff Of Availability As Per Day Of The Week

DESSERT

Fresh Sliced Fruits

Selection Of Traditional Ramadan Sweets

DRINKS

Jalab | Laban | Qamar Al-Din

Ⓞ NUTS & SEEDS Ⓜ GLUTEN-FREE Ⓥ VEGETARIAN Ⓛ DAIRY FREE Ⓢ SHELLFISH Ⓞ DIABETIC FRIENDLY

Please inform us of any allergies or requirements before ordering. All prices are in UAE dirhams and inclusive of 7% municipality fees, 10% service charge and value added tax.



Alnafoorah
OF LEBANON

  [alnafoorahdubai](#)

Alnafoorah
THE TRUE TASTE

TRIPOLI

AED 210 PER PERSON
FOR A MINIMUM OF 4 PERSONS

MEZZEH ON THE TABLE اطباق المازة

Assorted Pickles | Hommous 🍷 | Moutabel 🍷 | Tabouleh | Fattoush
Vine Leaves | Shanklish | Batata Harra | Fried Kibbeh 🍷 | Spinach Fattayer 🍷
Meat Sambousek 🍷 | Cheese Rukak

مخللات مشكلة | حمص 🍷 | متبل 🍷 | تبولة | فتوش
ورق عنب | شنكليش | بطاطا حرة | كبة مقلمية 🍷 | فطائر سبانخ 🍷
سمبوسك لحمة 🍷 | رقائق الجبنة

MAIN COURSE الوجبة الرئيسية

Lamb Kebab | Grilled Kofta | Shish Taouk | Arayes 🍷
لحم مشوي | روبيان مشوي | كباب حليي | شيش طاووق | عرايس 🍷

HOT BREAD خبز طازج

Lebanese Bread and Saj Bread
الخبز اللبناني و خبز الصاج

DESSERT الحلويات

Fresh Sliced Fruits
Ashta Bil Assal - Fresh Cream with Honey 🍷
شرائح الفاكهه الطازجة، قشطه بالعسل 🍷

BYBLOS

AED 255 PER PERSON
FOR A MINIMUM OF 4 PERSONS

جبيل

٢٥٥ درهم لكل شخص
لأربعة اشخاص على الأقل

MEZZEH ON THE TABLE اطباق المازة

Assorted Pickles | Hommous 🍷 | Moutabel 🍷 | Tabouleh | Fattoush
Jergier Salad | Shanklish | Green Beans | Al Nafoorah Hommous 🍷
Lamb Makanek 🍷 | Batata Harra | Fried Kibbeh 🍷 | Spinach Fattayer 🍷
Meat Sambousek 🍷 | Cheese Rukak

مخللات مشكلة | حمص 🍷 | متبل 🍷 | تبولة | فتوش | سلطة الجرجير | لوبيا بالزيت
شكليش | حمص النافورة 🍷 | مقانق 🍷 | بطاطا حرة | كبة مقلمية 🍷 | فطائر سبانخ
سمبوسك لحمة 🍷 | رقائق الجبنة

MAIN COURSE الوجبة الرئيسية

Lamb Kebab, Grilled Kofta, Shish Taouk, Arayes 🍷
لحم مشوي, كباب حليي, شيش طاووق, عرايس 🍷

HOT BREAD خبز طازج

Lebanese Bread and Saj Bread
الخبز اللبناني و خبز الصاج

DESSERT الحلويات

Fresh Sliced Fruits
Ashta Bil Assal – Fresh Cream with Honey 🍷
شرائح الفاكهه الطازجة، قشطه بالعسل 🍷

طرابلس

٢١٠ درهم لكل شخص
لأربعة اشخاص على الأقل

المقبلات الباردة			
Tabouleh 🍷🍷	39	Warek enab bil zaite 🍷🍷	39
Finely chopped parsley, mint, tomatoes, onion, burghul, olive oil, lemon juice		Stuffed vine leaves, rice, tomato, parsley, mint	
Jergier 🍷🍷🍷	39	Hummous 🍷🍷🍷🍷	39
Rocket leaves, tomatoes, onions, olive oil, vinegar, pomegranate sauce		Chickpea puree, tahini sauce, lemon	
Fattoush 🍷	39	Moutabel 🍷🍷🍷	39
Cucumber, tomatoes, herbs, pomegranate dressing, toasted Arabic bread		Grilled eggplant, tahini sauce, pomegranate	
Za'atar salad 🍷🍷	39	Lubia bil zaite 🍷🍷	39
Aromatic herb salad, tomatoes, onions, pomegranate sauce		Tender green beans, tomato, garlic, onion, olive oil	
Assorted Arabic pickles 🍷🍷	39	Shanklish 🍷	39
Lebanese pickles, cucumber, turnip, cauliflower, chilli		Crumbled cheese, onions, tomato, parsley, olive oil	
Baba ghanouj 🍷🍷🍷	39	Labneh with mint 🍷	39
Grilled eggplant, onion, tomato, parsley, mint		Strained yoghurt, mint chiffonade, olive oil	
Hindba bil zaite 🍷🍷🍷	39	Hindba bil zaite 🍷🍷🍷	39
Chard leaves, onions, olive oil, lemon juice		Chard leaves, onions, olive oil, lemon juice	

المقبلات الساخنة			
Fried kibbeh 🍷	39	Saffron rice	24
Fried lamb dumpling filled with minced meat & pine seeds		Vegetarian filo pastry 🍷	63
Lamb makanek 🍷🍷🍷	59	Filo pastry filled with rice & vegetables	
Lamb sausages, fresh lemon juice and pine seeds		Grilled halloumi 🍷🍷	44
Maqhmour 🍷🍷🍷	73	Halloumi cheese, tomato, olive oil	
Eggplant, potato, chickpeas, tomato, onion, capsicum, garlic		Moujanat moshakala 🍷	44
Fried asafir 🍷🍷	132	Cheese rukakat, meat sambousek, spinach fattayer, fried kibbeh	
Pan-fried birds, pomegranate sauce (6 pieces)		Al Nafoorah falafel 🍷	40
Braised globe artichoke 🍷	39	Chickpeas, garlic, coriander fresh, parsley, cumin powder, sesame seeds	
Globe artichoke, seared lemon, olive oil, rock salt, crushed pepper and garlic		Sauce: tahina, lemon	

الشوربات			
Lentil soup 🍷	39	Habra nayeh 🍷🍷	59
Red lentil puree, onion, leek, toasted Arabic bread		Minced lamb	
Chicken soup	39		
Creamed chicken soup, diced chicken			

شاورما			
Al Nafoorah shawarma 🍷	73	Whole Mediterranean seabass 🍷🍷	185
Chicken or beef in saj bread, pickles, fries		Zaatar spiced sea bass, lemon, rice, olives	
Traditional chicken shawarma	63	Suman fillet with chilli sauce 🍷🍷	132
Pickles, fries, garlic sauce		Grilled suman, saffron rice	
Traditional beef shawarma 🍷	63	Grilled shrimps 🍷	185
Pickles, tahina sauce		Saffron rice, garlic, lemon juice	

مشاوي على الفحم			
Grilled sujouk	68	Al Nafoorah mixed grill for two 🍷	327
Grilled beef sausage, tomato sauce		Cubed lamb fillet, minced lamb, cubed chicken, beef sausage, shrimps, chicken wings	
Arayes 🍷	68	Grilled lamb	102
Minced lamb with onions, tomato, mint, pine seeds, Arabic bread		Cubed lamb fillet	
Kebab kheshkhash	78	Lamb chops	142
Minced spicy lamb, tomato sauce		Grilled lamb chops, French fries	
Kebab halabi	78	Mixed Grill	98
Minced lamb, parsley, onions		Cubed lamb fillet, kofta kebab, shish taouk	
Shish taouk	78	Mixed grill with lamb chops	112
Marinated diced chicken, garlic, lemon		Cubed lamb fillet, kofta kebab, shish taouk, lamb chops	

الحلويات			
Ashta bil asal 🍷🍷	49	Cheese kunafa 🍷	49
Fresh cream, pistachio's, honey		Akawi cheese pastry dipped in sugar syrup	
Halawat al jeben 🍷🍷	49	Ghazal al banat	49
Sweet cheese, pistachio, sugar syrup		Ghazal banat, ice cream, mistakeh & rose, vermicelli	
Baklawa 🍷	49	Lebanese ice cream 🍷	49
Assortment of buttered pastry, nuts, sugar syrup		Rose, mistakeh, pistachio, kashta	
Lebanese fruit platter 🍷🍷	49	Al Nafoorah panna cotta 🍷	49
Othmalliyeh 🍷	49	Fresh Zaatar, Sugar, fresh Milk, rose water, pistachio and sorbet lemon	

المقبلات الباردة			
Modardra 🍷🍷	39	Modardra 🍷🍷	39
Brown lentils, rice, onion, olive oil		Brown lentils, rice, onion, olive oil	
Muhammara 🍷	39	Muhammara 🍷	39
Chilli paste, breadcrumbs, walnuts, olive oil		Chilli paste, breadcrumbs, walnuts, olive oil	
Al Nafoorah hummous 🍷🍷🍷	41	Al Nafoorah hummous 🍷🍷🍷	41
Classic hummous, roasted pine seed, cumin		Classic hummous, roasted pine seed, cumin	
Bottarga 🍷	132	Bottarga 🍷	132
Dried fish roe, toasted bread, olive oil, garlic		Dried fish roe, toasted bread, olive oil, garlic	
Chef Ali's Teta's salad 🍷🍷🍷🍷🍷	49	Chef Ali's Teta's salad 🍷🍷🍷🍷🍷	49
Baby arugula, dried figs & dates, beetroot, tomato, walnuts za'atar olive oil & pomegranate sauce		Baby arugula, dried figs & dates, beetroot, tomato, walnuts za'atar olive oil & pomegranate sauce	
Lebanese quinoa salad 🍷	39	Lebanese quinoa salad 🍷	39
Red quinoa, heritage tomato, onion, diced beetroot, mint, roasted cherry tomato and braised baby fennel		Red quinoa, heritage tomato, onion, diced beetroot, mint, roasted cherry tomato and braised baby fennel	
Dressing: olive oil, pomegranate juice and lemon		Dressing: olive oil, pomegranate juice and lemon	

المقبلات الساخنة			
Fried kibbeh 🍷	39	Saffron rice	24
Fried lamb dumpling filled with minced meat & pine seeds		Vegetarian filo pastry 🍷	63
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Lamb sausages, fresh lemon juice and pine seeds		Grilled halloumi 🍷🍷	44
Maqhmour 🍷🍷🍷	73	Halloumi cheese, tomato, olive oil	
Eggplant, potato, chickpeas, tomato, onion, capsicum, garlic		Moujanat moshakala 🍷	44
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Braised globe artichoke 🍷	39	Chickpeas, garlic, coriander fresh, parsley, cumin powder, sesame seeds	
Globe artichoke, seared lemon, olive oil, rock salt, crushed pepper and garlic		Sauce: tahina, lemon	

أطباق اللحوم النيه			
Kibbeh nayeh 🍷	59	Kibbeh nayeh 🍷	59
Minced lamb, burghul, olive oil		Minced lamb, burghul, olive oil	
المأكولات البحرية			
Grilled shrimps & suman fillet 🍷🍷🍷🍷	205	Grilled shrimps & suman fillet 🍷🍷🍷🍷	205
Saffron rice		Saffron rice	
Mixed seafood (for two) 🍷🍷	327	Mixed seafood (for two) 🍷🍷	327
Seabass, shrimps, suman fillet, sauté vegetables		Seabass, shrimps, suman fillet, sauté vegetables	
Lebanese lobster thermidor*🍷	220	Lebanese lobster thermidor*🍷	220
Poached & Grilled lobster, white sauce, garlic, coriander, mushroom, akawi cheese, parmesan cheese and za'atar leaves		Poached & Grilled lobster, white sauce, garlic, coriander, mushroom, akawi cheese, parmesan cheese and za'atar leaves	

الحلويات			
Fresh Sliced Fruits		Fresh Sliced Fruits	
Ashta Bil Assal - Fresh Cream with Honey 🍷		Ashta Bil Assal - Fresh Cream with Honey 🍷	
Baklawa 🍷		Baklawa 🍷	
شرائح الفاكهه الطازجة قشطه بالعسل 🍷 بقلادة 🍷		شرائح الفاكهه الطازجة قشطه بالعسل 🍷 بقلادة 🍷	

BEIRUT

AED 420 PER PERSON
FOR A MINIMUM OF 4 PERSONS

بيروت

٤٢٠ درهم للشخص الواحد
لأربعة اشخاص على الأقل

MEZZEH ON THE TABLE اطباق المازة

Assorted Pickles | Hommous 🍷 | Moutabel 🍷 | Tabouleh | Fattoush
Jergier Salad | Vine Leaves | Green Beans | Shanklish | Baba Ghanouj
Moudardara | Al Nafoorah Hommous 🍷 | Fried Kibbeh 🍷 | Spinach Fattayer 🍷
Meat Sambousek 🍷 | Cheese Rukak | Lamb Makanek
Chicken Liver | Chicken Shawarma

مخللات مشكلة, حمص 🍷 | متبل 🍷 | تبولة | فتوش | سلطة الجرجير | ورق عنب
لوبيا بالزيت | شنكليش | بابا غنوج | مدردرة | حمص النافورة 🍷 | كبة مقلمية
فطائر سبانخ 🍷 | سمبوسك لحمة 🍷 | رقائق الجبنة | مقانق 🍷 | كبدة دجاج | شاورما دجاج

MAIN COURSE الوجبة الرئيسية

Grilled Suman, Grilled Shrimps, Lamb Kebab, Grilled Kofta
Shish Taouk, Lamb Chops, Arayes 🍷
سمان مشوي, روبيان مشوي, لحم مشوي, كباب حليي, شيش طاووق, ريش, عرايس 🍷

HOT BREAD خبز طازج

Lebanese Bread and Saj Bread
الخبز اللبناني و خبز الصاج

DESSERT الحلويات

Fresh Sliced Fruits, Ashta Bil Assal – Fresh Cream with Honey 🍷
Halawa Bel Jebn 🍷 | Baklawa 🍷
شرائح الفاكهه الطازجة، قشطه بالعسل 🍷 | حلاوة الجبن 🍷 | البقلادة 🍷

🍷 ALCOHOL 🍷 NUTS & SEEDS 🍷 GLUTEN-FREE 🍷 VEGETARIAN 🍷 DAIRY FREE 🍷 SHELLFISH 🍷 DIABETIC FRIENDLY

Please inform us of any allergies or requirements before ordering. All prices are in ue dirhams and inclusive of 7% municipality fees, 10% service charge and value added tax.