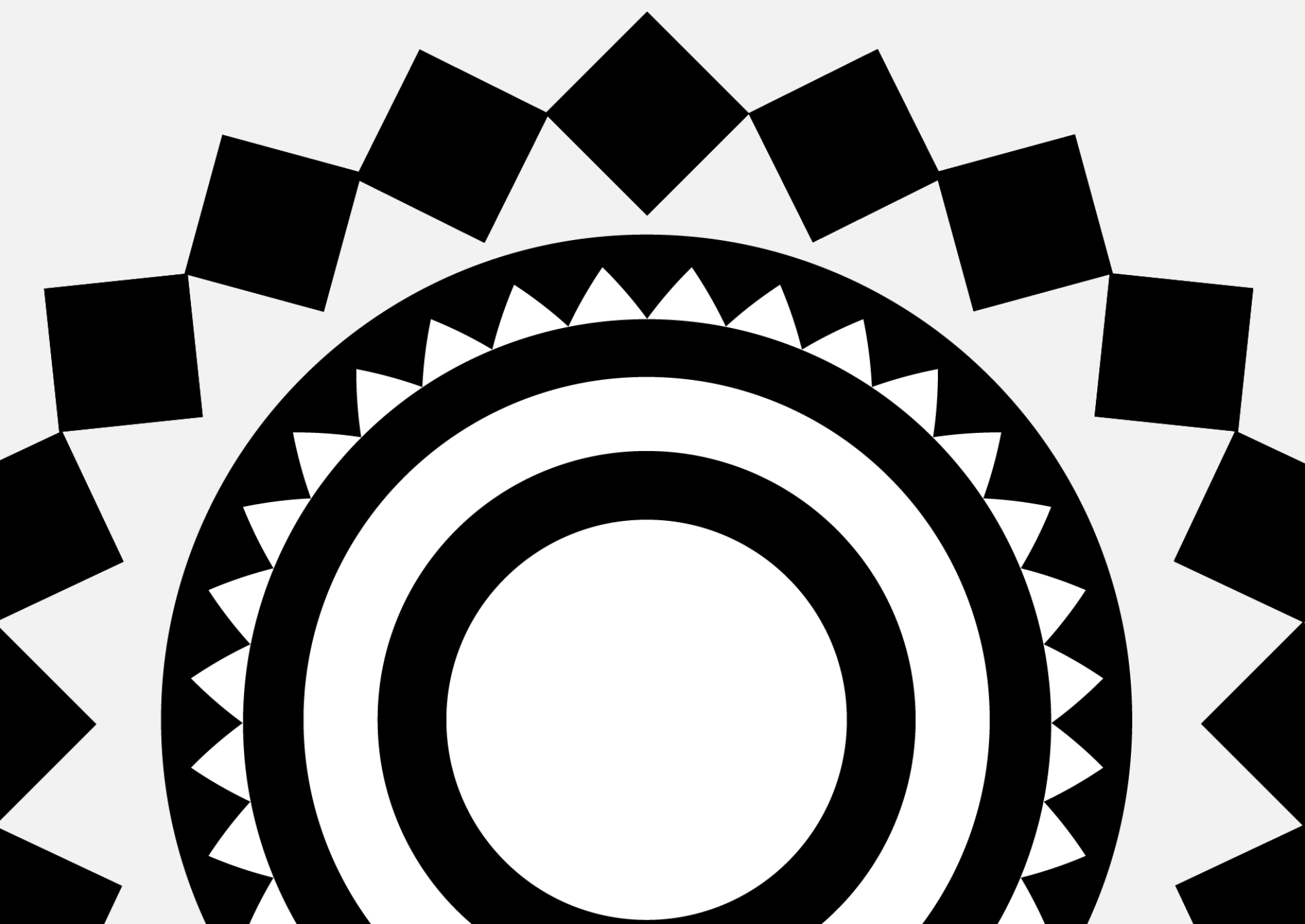


OPEN SESAME



MEZZES

SHARING IS CARING - YOUR CHOICE OF COLD & HOT MEZZES TO SUIT YOUR TABLE

5 mezzes	(3 cold / 2 hot)	180
7 mezzes	(4 cold / 3 hot)	220
9 mezzes	(5 cold / 4 hot)	265

HOT

CRISPY HALLOUMI (D) (GF)	
homemade halloumi fries served with artisan olive marmalade	
449 Cal	42
GRILLED OCTOPUS (SF) (D)	
crispy octopus tentacles served with pan-seared makanek on a bed of chickpea cream garnished with confit shallots, roasted butternut squash & pickled jalapenos	
375 Cal	62
KEBAB W KEREZ (GF)	
lamb & beef meatballs tossed in a tart & f flavorful cherry sauce accompanied with charred scallion, picked parsley & fresh scallions	
406 Cal	48
BEEF SPARERIBS (GF)	
josperised beef spare ribs topped with our decadent salsa Verde & extra virgin olive oil	
730 Cal	58
CHICKEN LIVER (D) (GF)	
charred chicken livers tossed in molasses served on a bed of topinambur cream topped with crunchy snow peas and garnished with jalapenos and pomegranate seeds	
362 Cal	42



HONEY MUSTARD PRAWN (GF) (D)
Crisp & crunchy prawns tossed with robust honey mustard sauce served with parsnip & beetroot chips

COLD

CHARRED BABY MARROW TZATZIKI (V) (D) (GF)	
yogurt mixed with cucumber, charred zucchini, mint, garlic & sumac powder	
63 Cal	38
TABBOULEH (VE) (GF)	
our signature tabbouleh consisting of parsley, kale, burghul, tomatoes, lemon, escabeche, mint & extra virgin olive oil	
181 Cal	40
IMAM BAYALDI (V) (GF) (D)	
roasted eggplant, grilled onions, fresh tomatoes, dried cherries matched with all spice and a decadent quenelle of greek yogurt	
465 Cal	38
MAZARIE BOWL (D) (V) (GF)	
house smoked sheep's labneh topped with josperised turnips, beets, heirloom carrots & parsnips, sun blushed tomatoes, steamed cabbage drizzled with smoked paprika oil	
242 Cal	38
TOMATO & FETA (D) (V) (GF)	
Decadent heirloom tomatoes tossed with fresh zaatar, arugula, sliced jalapenos topped with local feta and extra virgin olive oil & toasted black pepper	
195 Cal	42
HUMMUS W/ DUCK (GF)	
Perfectly balanced hummus topped confit duck	
367 Cal	52
CURED OCTOPUS (GF) (SF)	
cured octopus in homemade brine served with confit onions, stuffed baby peppers, preserved orange, fresh zaatar & butterbean salad	
324 Cal	58

FAM-JAM

GRILLS

PITA & LAMB	
Homemade kofta with grilled eggplant, tomatoes, sumac onions, house amba on pita bread topped with fresh parsley, house fries and garlic cream	
479 Cal	58
GRILLED SEABASS (SF)	
Grilled seabass with sautéed spinach on a bed of cauliflower puree topped with crispy brown onions, sultanas & pine nuts	
234 Cal	70
BIFANA WITH HONEY MUSTARD	
Grilled tenderloin served in a toasted oatmeal & charcoal bun with caramelized onions, honey mustard & house fries / side salad	
711 Cal	90
GRILLED RIB EYE (GF)	
300 grams 100% grass fed black angus rib eye cook to your preference	
502 Cal	120
ADANA KEBAB (GF)	
450 grams homemade adana kebab with enjoyable notes of heat, flame grilled to perfection	
980 Cal	115
LAMB CHOPS (D) (GF)	
Persian marinated lamb chops slow cooked to perfection, served pink	
667 Cal	145

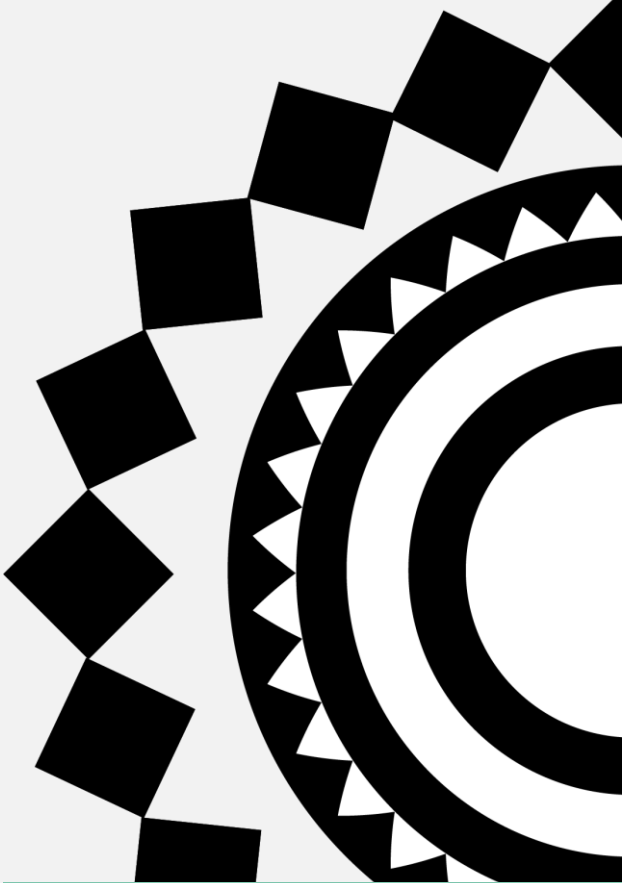
KISH-KHASH (D) (V)	
Charred eggplant, mushrooms, asparagus tossed in a delicate tomato sauce partnered with wild freekeh garnished with labneh & pickled baby beets	
274 Cal	55
VEGETABLE MUSSAKKHAN (VE)	
Medley of mushrooms, broccolini, celeriac, cauliflower, chickpeas & asparagus in a fresh tomato sauce topped with sumac onions, avocado aioli & pita bread	
361 Cal	60
CHICKEN BALADI (GF)	
Spice infused crispy corn-fed half baby chicken served on pomme lyonnaise with spiced morrocon jam, kale chips & harissa cream	
300 Cal	65
PAN SEARED OCTOPUS (SF) (GF)	
Josperised octopus tentacles served with crispy cauliflower, house tabbouleh & bell pepper coulis topped with pine nuts	
375 Cal	95
GRILLED SIRLOIN (D)	
Grilled black angus sirloin served with grilled halloumi and mesclun salad drizzled with local date molasses & peppercorn sauce	
488 Cal	118
GRILLED TIGER PRAWN W/ BROCCOLINI (SF) (D)	
charred grilled tiger prawn w/ roasted broccolini & feta cheese	
637 Cal	138

NEIGHBORHOOD MIX GRILL (GF)



Josperised homemade lamb chop, adana kofta, lamb kofta, grilled chicken & josperised veg served with garlic aioli, amba & house kabis	
607 Cal	118

OPEN SESAME



FOR THE LEAN MACHINES

PHO UR SATISFACTION! (V) (VE) (GF)	
brewed & stewed just like home! ultra vegan broth made from mushrooms and nature's bounties served with seasonal asian vegetables	
Beef - 626 Cal	52
Chicken - 216 Cal	45
Vegetarian - 258 Cal	42

SUPA FREEK! (D)	
Freekeh, pulled black angus beef, cherry tomatoes, roasted broccoli, cucumbers, cilantro, grilled carrots, roasted beets, sahawiq & tahina Cream	
631 Cal	58

FETA & HALLOUMI PSITI (V) (D) (GF)	
Oven baked local feta & halloumi topped with fresh chilis, cherry tomatoes, oregano and drizzled with extra virgin olive oil and cracked pepper	
509 Cal	45

KALE & SALMON SALAD (SF) (D) (N)	
Kale leaves tossed with avocado, mango, green apple, cucumber, cherry tomato, salmon served yuzu & mango dressing with fresh mango and sumac	
	70

BREADS

PITA (VE)	
Homemade pita - 270 Cal	9
MAZARIE FLAT BREAD (V)	
Farmers flatbread topped with cherry tomatoes, confit onions, sweet peppers, olives, fresh zaatar & freshly torn shellal cheese - 359 Cal	60

AL'JAMBIRUI FLAT BREAD (SF)	
Gently poached shrimps tossed in a vibrant tomato sauce, zucchini & confit onions on top of our homemade crispy flatbread drizzled with zaatar salsa verde - 412 Cal	68

🌿 100% organic/biodynamic: V-Vegetarian; VE-Vegan; SF-Seafood; GF-99% Gluten-Free; D-Dairy

SIDES

Roast potatoes	202 Cal	20
House fries	520 Cal	26
Grilled vegetables	70 Cal	20
Grilled asparagus	118 Cal	20
Steamed rice	232 Cal	20
Roasted broccoli	177 Cal	20
Tomato rocca salad	177 Cal	20

SAUCE

Garlic cream	115 Cal	15
Zaatar salsa verde	63 Cal	15
Sahawiq	65 Cal	15
Avocado aioli	98 Cal	15
Harra sauce	92 Cal	15

SUPPERCLUB

1 mezze of your choice
1 main course
1 dessert
1 house beverage

PRICE: AED 95
Sun-Thu: 5PM - 7PM

DESSERTS

HAZELNUT CHEESECAKE (D) (N)

Hotel indigo’s distinctive cheesecake flavored with homemade nutella served with crispy kunefe, chocolate textures & meringue crumbles

311 Cal
50

KUNEFE (D) (N)

Crunchy kadaifi pastry layered with cheese, drenched in our homemade syrup and sprinkled with pistachios

694 Cal
50

ESPRESSO PARFAIT (D)

Espresso frozen parfait, coffee jelly, spice chocolate soup, almond streusel, spice chocolate crumble

360 Cal
50

VEGAN CHOCOLATE CAKE (GF) (N)

Chocolate mousse with coconut milk, dark chocolate sauce, coconut jelly swirl with date & chocolate tuille along & wild berries

407 Cal
50

OPEN
SESAME

