

EID AL ADHA SET MENU

AED310 per guest

COLD MEZZAH

HUMMUS WITH TAHINI

Chickpea and sesame paste with lemon juice

EGGPLANT MUTABBAL

Grilled eggplant, sesame paste with lemon juice and garlic

BABA GHANOUJ

Eggplant with capsicum, tomato, lemon juice and olive oil

VINE LEAVES

Stuffed with rice, parsley, tomato and lemon juice

TABBOULEH SALAD

Parsley, tomato, crushed wheat, lemon juice and mint

FATTOUSH SALAD

Tomato, cucumber, lettuce, lemon juice, olive oil, sumac powder

CHEESE SHANKLISH

Homemade cheese with tomato, parsley, onion and olive oil

LABNEH HAMMDA

Fresh labneh with lemon zest and olive oil

OLIVE SALAD

Green slice olive with lemon juice, mixed capsicum, chili paste and olive oil

All prices are in UAE Dirham and are inclusive of all applicable service charges , local fees and taxes

HOT MEZZAH

FRIED KEBBEH

Minced Beef with crushed wheat stuffed with minced lamb and pine seeds

SPINACH FATAYER

Fried dough stuffed with fresh spinach, lemon juice

CHEESE SAMBUSEK

Fried dough stuffed with feta and akkawi cheese

PRAWNS PROVENCAL

Fried prawns with lemon, coriander and Arabic Herbs

CHICKEN LIVER

Fried chicken liver with garlic and pomegranate sauce

MAIN COURSE

SELECTION OF ARABIC MIXED GRILLS

MARINATED WITH ARABIC SPICES & GARLIC CREAM

Grilled Lamb Kofta Kebab, Grilled Chicken Shish Tawok

Grilled Lamb Shish Kebab

SAMKI HARRA BEIRUT

Grilled Hamour fillet with mixed capsicums, coriander and tomatoes

DESSERT

SELECTION OF ARABIC SWEETS

Baklawa Al Chef

Cut fruits platter

Halawa Bel Jebneh

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THE EXPERIENCE

“As I approach Sambusek, something catches my attention. I keep walking. I am intrigued. I stand at the entrance, transfixed. The imposing door that recalls the door of a fort is on my left. It is heavy wood and has some Arabic symbols on it. In front of me is a sculpture - I could just as well be at the Tate Modern. I am told it represents a tree. Whatever it is will be open to conjecture, but it cannot be ignored. Striking, attention grabbing, imposing.” - *Brandon Stolenkamp*

THE CHEF | EMAD ZALLOUM

Since 2004, Chef Emad Zalloum has been one of the best ambassadors of Lebanese cuisine at properties such as Dubai’s Burj Al Arab. He moved to Abu Dhabi to helm Sambusek, the traditional Lebanese restaurant within Rosewood Abu Dhabi. With his knowledge of Arabian ingredients and recipes, Emad offers an experience that truly represents A Sense of Place.

V – Vegetarian | N – Nuts

All rates are in UAE Dirhams, inclusive of 5% vat and are subjected to 10% service charge, 3.5% tourism fee and 2% municipality fee

A LA CARTE

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SOUP ^(V)

LENTIL SOUP 37
Bread, fresh lemon

CHICKEN MUSHROOM SOUP
42
Bread, fresh lemon

TRADITIONAL COLD MEZZEH & SALAD ^(V)

TABBOULEH 44
Parsley, tomatoes, crushed wheat,
Lemon juice and mint leaves

FATTOUSH 44
Tomatoes, cucumber, lettuce, lemon juice,
Olive oil and sumac powder

BEETROOT SALAD 40
Beetroot, fresh Rocca leaves, garlic, olive oil

ZAATAR WITH ROCCA SALAD 37
Fresh thyme, Rocca leaves, sumac powder,
Lemon juice and olive oil

VINE LEAVES 42
Stuffed with rice, parsley, tomatoes and lemon juice

MOUHAMARA ^(N) 34
Walnuts, breadcrumbs, olive oil, tomato paste and chili paste

OLIVE SALAD ^(N) 32
Green olives with mixed capsicum, chili paste, lemon juice

BABA GHANOUJ 34
Eggplant, capsicum, tomatoes, lemon juice and olive oil

* PARTNERS IN PROVENANCE

Is an initiative borne out of respect for local farmers and indigenous agriculture. Rosewood chefs are committed to locally grown produce, the freshest meals and the finest cuisine. From forest, field, river and sea, straight to the kitchens at Rosewood Abu Dhabi, local ingredients are seasonally sourced by the dedicated chefs in Sambusek to craft fresh, flavoursome, wholesome and innovative dishes

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HUMMUS ^(V)	
HUMMUS WITH TAHINI	37
Chickpea, sesame paste, lemon juice	
SMOKED HUMMUS	37
Chickpeas, sesame paste, Smoked with natural cedar wood and olive oil	
HUMMUS AKARY ^(N)	40
Chickpea with diced pickles, tomatoes, Chopped parsley and pine seeds	
HUMMUS BEIRUTI	40
Chickpea, sesame paste, cumin powder and parsley	
MUTABBAL ^(V)	
EGGPLANT MUTABBAL	34
Grilled eggplant, sesame paste, lemon juice and garlic	
MUTABBAL AJAMI ^(N)	37
Grilled eggplant, sesame paste, parsley, Tomatoes sauce, walnuts	
MUTABBAL BEETROOT	37
Grilled eggplant and sesame paste with Lemon juice and beetroot	
CHEESE & DAIRY ^(V)	
BALADI CHEESE	34
Baladi cheese, with tomato, basil sauce, olive oil	
LABNEH WITH GARLIC ^(V)	32
Dried mint, garlic, olive oil	
LABNEH HAMMDA ^(V)	30
Fresh labneh with slice black olives, lemon zest	
CHEESE SHANKLISH ^(V)	37
Homemade cheese, tomatoes, onions, olive oil, parsley	

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HOT MEZZEH

KELAYET LAHMI	47
Lamb fillet cubes, onion, mushroom, fresh tomato cubes	
GOLDEN KONafa CHEESE	53
Fried haloumi cheese, konafa dough, tomato dip	
HUMMUS BILL LAHMI ^(N)	44
Chickpea, sesame paste, minced lamb, pine seeds	
MAKANEK & POMEGRANATE SAUCE ^(N)	44
Fried lamb sausage, lemon, pomegranate molasses	
* ASABEA EL SET	37
Fried potato, stuffed with lamb cubes, mushroom sauce	
FATTEH BILL LABAN WITH MEAT ^(N)	53
Chickpea, yogurt, garlic, minced lamb, pine seeds	
CHICKEN LIVER WITH POMEGRANATE SAUCE	42
Fried chicken liver, garlic, lemon juice, cumin, pomegranate sauce	
SOUJOK WITH TOMATO SAUCE	40
Spicy oriental sausage with tomato sauce	
FRIED ASAFEER ^(N)	158
Fried sparrow, lemon juice, pomegranate molasses	
GRILLED HALLOUMI CHEESE ^(V)	47
Grilled halloumi cheese with tomatoes	
JUMBO PRAWNS PROVENCAL	100
Fried prawns, garlic, coriander, lemon juice	
POTATO HARRA ^{(V) (N)}	42
Fried potato cubes with coriander leaves, green chili	
MUSHALAL POTATO HARRA ^(N)	42
Fried potato cubes with mushalal cheese, Coriander leaves and green chili	
FOUL MOUDAMAS ^(V)	37
Fava beans with garlic, lemon juice, olive oil	
FALAFEL ^(V)	47
Chickpeas, fava beans coriander leaves	

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And garlic served with tahini sauce, mixed pickles

FRENCH FRIES

26

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KEBBEH ^(N)	
FRIED KEBBEH ^(N)	47
Minced beef, crushed wheat, pine seeds	
KEBBEH SAJIYI ^(N)	53
Grilled minced beef, crushed wheat filled With minced lamb, pine seeds	
KEBBEH AL BASHA ^(N)	53
Minced beef, crushed wheat filled With minced lamb, pomegranate seeds	
KEBBEH AL CHEF ^(N)	47
Fried kebbeh stuffed with fried eggplant, Walnuts, pomegranate molasses	
SAMBUSEK	
CHEESE SAMBUSEK ^(V)	37
Fried dough stuffed with feta and akkawi cheese	
SPINACH FATAYER ^{(V) (N)}	37
Baked dough stuffed with fresh spinach, lemon juice	
MEAT SAMBUSEK ^(N)	40
Fried dough stuffed with lamb meat, onion	
MIXED MOUJANAT	47
Fried Kebbeh, Cheese Sambusek, Spinach Fatayer, Meat Sambusek	
SELECTION OF OVEN MANAKISH	
MEAT MANAKISH ^(N)	47
Lamb served with yogurt, fresh lemon	
CHEESE MANAKISH ^(V)	47
Served with mixed cut vegetables, olives	
ZATTAR MANAKISH ^{(V), (N)}	37
Served with mixed cut vegetables, pickles	

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SEAFOOD

WHOLE FRESH SEA BREAM ^(S) 116
Fried whole sea bream with Arabic spices,
Served with special fish sauce

SAMKI HARRA BEIRUTI ^(S) 90
Grilled seabass fillet with harra sauce

MIXED SEAFOOD PLATTER ^(S) 169
Grilled fresh Canadian lobster, fresh jumbo prawns,
Fried calamari, sea bass fillet

JUMBO PRAWNS ^(S) 169
Jumbo prawns, garlic, lemon juice, Arabic spices

FRESH SEA BASS FILLET ^(S) 132
Grilled sea bass fillet served with lemon and fried potato

LIVE CHARCOAL GRILL (Serves two)

MEATS 206
Lamb Chops, Lamb Shish Kebab,
Lamb Kofta Kebab, Shish Taouk, Grilled Vegetables

SEAFOOD 311
Calamari, Jumbo Prawns,
Sea Bass fillet, Canadian Lobster

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CHARCOAL GRILLED

CHICKEN KOFTA	90
Minced chicken, garlic, thyme leaves and Arabic spices	
MIXED GRILL PLATTER	142
Mix grill of Shish Kebab, Shish Taouk, Kofta Kebab and Lamb Chops And Arayess, Served with Garlic Cream, Grilled Tomato and Onion	
LAMB CHOPS	148
Grilled lamb chops marinated with Arabic spices, served With grilled tomato and onion	
SHISH KEBAB	100
Grilled lamb cubes, served with grilled tomato and onion	
KEBAB HALABI	95
Grilled minced lamb with onion and chili spices	
LEBANESE KOFTA KEBAB	95
Grilled minced lamb with parsley, tomato, onion and Arabic spices	
SHISH TAOUK	100
Grilled chicken breast marinated with garlic, lemon juice, And Arabic spices, served with garlic cream and French fries	
GRILLED BABY CHICKEN	100
Grilled chicken, served with garlic cream and french-fries	
ARAYESS ^(N)	63
Grilled Arabic bread stuffed with minced lamb, Tomato, parsley and pine seeds	
KOFTA AL RAYISS ^(N)	100
Grilled minced lamb mixed with akkawi cheese and pistachio	
BASMATI RICE ^(N)	32
Steam basmati rice with nuts	

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DESSERTS

* SAMBUSEK SUNSET (N) 104
Halawa Bel Jeben, Mixed Baklawa, Esh Al Saraya,
Arabic Ice Cream, Cheese Konafa, Emirati Honey

MODERN HOMEMADE DESSERT

ARTISAN CHEESE CAKE 53
Home made cheese cake, blossom water and local honey

ESH AL SARAYA 53
Homemade Bread Crumbs, Fresh Ashta, Rosewater, Pistachio

SPECIAL ESH AL SARAYA 95
Homemade Bread Crumbs, Fresh Ashta, Rosewater, Pistachio – Big size

*ASHTAWITH LOCAL EMIRATI HONEY 53
Fresh Ashta, Local Honey, Pistachio

ARABIC ICE CREAM 53
Chocolate, Strawberry, Lemon, Milk

FRIED MAFROUKI ICE CREAM
63
Green Mafrouki, fresh Ashta, Arabic Ice Cream

TRADITIONAL OF SAMBUSEK

HOT MAMOUL CHEESE – 15 MINUTES
48

BAKLAWA AL CHEF
48

HALAWA TRABOLSIYA
53

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KONAFI BEL JEBNEH
48

CUT FRUITS
42

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BUSINESS LUNCH MENUS

To ensure a flawless flow of your dining experience, set menu must be availed by the entire table

105 Per guest

COLD MEZZEH | V

Lebanese favourite classics

HOT MEZZEH

CHICKEN LIVER

Lemon juice, pomegranate
sauce

SPINACH FATAYER | V, N

CHESEE SAMBUSEK | V

MAIN COURSE

MIXED GRILL PLATTER

DESSERT

FRUIT PLATTER

MIXED BAKLAWA | N

V – Vegetarian | N – Nuts | A – Alcohol

Rates are inclusive of 5% and subject to 10% service charge, 3.5% tourism fee, 2% municipality fee.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ARIZ SET MENU

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AED 263 per guest

COLD MEZZEH ^(V)

HUMMUS MUTAMAM

Chickpea, parsley, sweet paprika, fava beans

HUMMUS WITH TAHINI

Chickpea, sesame paste, lemon

EGGPLANT MUTABBAL

Grilled eggplant, sesame paste, garlic

BABA GHANOUJ

Char grilled eggplant, capsicum, tomato, Lebanese olive oil

TABBOULEH

Parsley, tomato, crushed wheat, lemon juice

FATTOUSH

Tomato, cucumber, lettuce, lemon, sumac powder

ZAATAR WITH ROCA SALAD

Fresh thyme, Roca leaves, sumac powder, lemon, Lebanese olive oil

CHEESE SHANKLISH

Homemade cheese, tomato, parsley, Lebanese olive oil

BALADEYA CHEESE

Mint leaves, black olives, Lebanese olive oil

HOT MEZZEH

FRIED FISH KEBBEH ABU SFAIR

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Hand ground fish, crushed wheat and tahini sauce

MEAT SAMBUSEK

Fried, stuffed with minced lamb, pine nuts

SPINACH FATAYER

Baked, stuffed with fresh spinach, pine nuts

SOUJOK WITH TOMATO SAUCE

Spicy oriental sausage with tomato sauce

MAIN COURSE

MIXED GRILLS

Shish Kebab, Shish Taouk, Kofta Kebab, Garlic sauce, Grilled Tomato & Onion

SEA BASS FILLET

Marinated with Arabic spices, lemon, Lebanese olive oil

DESSERT

MIXED BAKLAWA ^(N)

HALAWA BEL JEBEN ^(N)

FRUIT PLATTER

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CHEF EMAD'S FAVORITES

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AED 210 per guest

COLD MEZZEH ^(V)

MIXED PICKLES

HUMMUS WITH TAHINI

Chickpea, sesame paste, lemon

EGGPLANT MUTABBAL

Grilled eggplant, sesame paste, garlic

BABA GHANOUI

Char grilled eggplant, capsicum, tomato, Lebanese olive oil

MOUHAMARA

Walnuts, breadcrumbs, tomato paste, chili

TABBOULEH

Parsley, tomato, crushed wheat, lemon juice

FATTOUSH

Tomato, cucumber, lettuce, lemon, sumac powder

CHEESE SHANKLISH

Homemade cheese, tomato, parsley, olive oil

OLIVE SALAD

Green olive, mixed capsicum, chilli, lemon

LABNEH HAMMDA

Cheese labneh, black olives, lemon zest, olive oil

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HOT MEZZEH

FRIED KEBBEH

Fresh minced beef, crushed wheat, pine nuts

CHEESE SAMBUSEK

Fried, stuffed with feta & akkawi cheese

SPINACH FATAYER

Baked, stuffed with fresh spinach, pine nuts

MAKANEK WITH POMEGRANATE SAUCE

Fried lamb sausage, pomegranate molasses

MAIN COURSE

MIXED GRILLS

Shish Kebab, Shish Taouk, Kofta Kebab, Garlic sauce, Grilled Tomato & Onion

ARAYESS

Stuffed & grilled Arabic bread, hand ground lamb, parsley, pine nuts

DESSERT

MIXED BAKLAWA ^(N)

ASHTA WITH HONEY ^(N)

FRESH CUT FRUITS

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BEVERAGE

COCKTAILS

MOJITO – rum, sugar syrup, lime, mint, soda	53
BEIRUT COOLER – vodka, triple sec, pomegranate, ginger ale	63
COSMOPOLITAN – vodka, triple sec, cranberry	53
VODKA BASIL SMASH – vodka, basil, lime, sugar	53

WHISKY

Macallan 12 y.o.	69
Balvenie 12 y.o. DoubleWood	63
Auchentoshan 12 y.o.	58
Talisker 10 y.o.	47
Johnnie Walker Black Label	37
Johnnie Walker Gold Label	58
Chivas 18 y.o.	69
Jack Daniel's Single Barrel	42
Woodford Reserve	47
Maker's Mark	37

VODKA

Grey Goose	53
Ketel One	32
Russian Standard Gold	37
Zubrowka	32

GIN

Hendrick's	32
Tanqueray 10	32
Hayman's London Dry	32

RUM		
Angostura 5 y.o.		37
Bacardi 8 Años		42
Bacardi Oakheart		32
COGNAC		
Hennessy V.S.O.P		53
Hennessy X.O.		153
Courvoisier V.S.O.P.		58
Courvoisier X.O.		142
BEER		
Almaza – Lebanon		26
Heineken – Holland		26
Sol – Mexico		26
ARAK		
	glass	carafe
Kefraya, Château Kefraya, Bekaa Valley, Lebanon	42	211
El Massaya, Massaya, Bekaa Valley, Lebanon	32	158
Ksarak, Châteaux Ksara, Bekaa Valley, Lebanon	32	158
Hadad Gold, Eagle Distilleries, Zarak, Jordan	32	158
Touma, R.T. Touma & Frères, Bekaa Valley, Lebanon	32	158
Golden Eagle, Eagle Distilleries, Zarak, Jordan	32	158
Brun, Domaine des Tourelles, Chtaura, Lebanon	53	264

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WINE BY THE GLASS

	glass	bottle
SPARKLING		
Moët & Chandon Rosé, France	106	570
Veuve Clicquot Ponsardin Yellow Label, Brut, France	90	475
Il Fresco, Prosecco Villa Sandi, Italy	53	264
WHITE		
35 South, San Pedro, Sauvignon Blanc, Chile	53	264
Altitudes, IXSIR, Muscat & Viognier, Lebanon	63	317
Villa Antinori, Marchesi Antinori, Italy	63	317
Viña Esmeralda, Moscatel & Gewürztraminer, Spain	53	264
Petit Chablis, J.Moreau & Fils, France	74	369
ROSÉ		
Altitudes, IXSIR, Syrah & Caladoc, Lebanon	63	317
De Casta, Torres, Grenache & Carignan, Spain	53	264
RED		
Château Moulin de Bel-Air, Médoc, Bordeaux, France	63	317
Aziano, Ruffino, Chianti, Sangiovese, Italy	74	369
Ibéricos, Torres, Rioja, Tempranillo, Spain	53	264
35 South, San Pedro, Cabernet Sauvignon, Chile	53	264
Altitudes, IXSIR, Cabernet Sauvignon, Syrah, Lebanon	63	317
Laforet, Joseph Drouhin, Pinot Noir, France	74	369

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LEBANESE WINE

bottle

WHITE

Altitudes, IXSIR, Muscat & Viognier, Lebanon	317
Altitudes Grande Réserve, IXSIR, Viognier, Lebanon	475
St. Thomas, Chardonnay, Bekaa Valley, Lebanon	475

ROSÉ

Altitudes, IXSIR, Syrah & Caladoc, Lebanon	317
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RED

Altitudes, IXSIR, Syrah & Caladoc, Lebanon	317
Altitudes, Grande Réserve, IXSIR, Syrah, Lebanon	475
St. Thomas, Pinot Noir, Bekaa Valley, Lebanon	475

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MOCKTAILS	
LEMON MINT – lemon, mint, sugar	42
DESERT COOLER – peach, orange, cranberry, sprite	42
TUTTI FRUTTI – orange, pineapple, mango, vanilla	42
BERRY SPRITZER – fresh berries, mint, elderflower syrup, soda	42
FRESH JUICES	
Orange, Mango, Pineapple, Green Apple	32
SOFT DRINKS	
Coca Cola, Diet Coke, Fanta, Sprite	23
LOOSE LEAF TEA	
Moroccan	37
English Breakfast, Green Tea	32
Earl Grey, Pure Camomile	32
COFFEE	
Espresso	21
Double Espresso, Café Americano	26
Cappuccino, Cafe Latte	32
Turkish Coffee, Decaffeinated Coffee	26
MINERAL WATER	
Voss Still / Sparkling (375 ml)	26
Voss Still / Sparkling (800 ml)	42
Perrier (330 ml)	26
Evian (330 ml)	26
Sannine Still (500 ml)	23
Sannine Still (1000 ml)	33

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