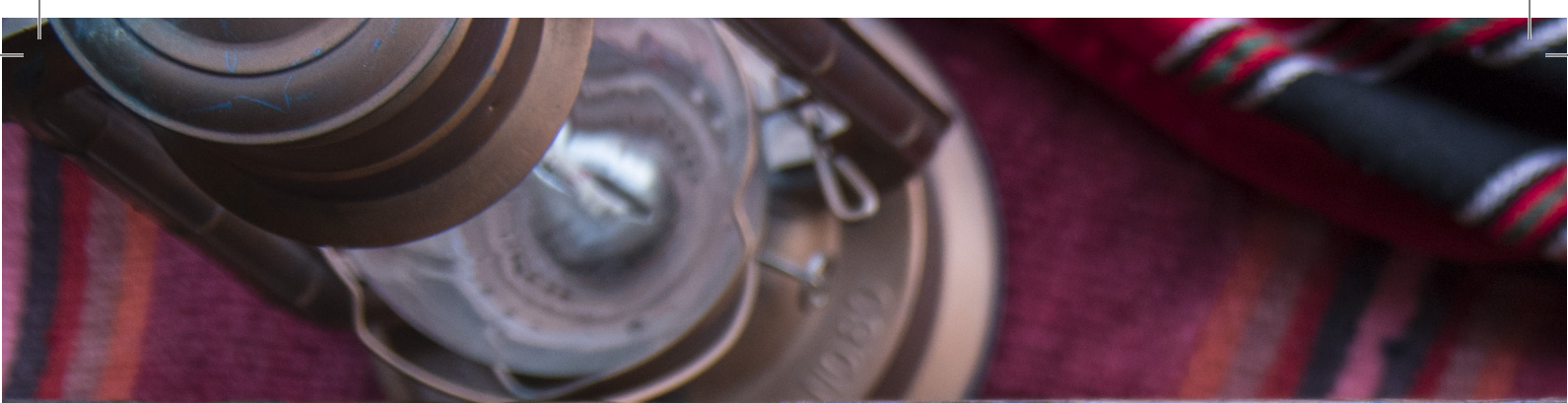


ريم البواقي

Reem Al Bawadi

MENU





Reem Al Bawadi

Welcome to Reem Al Bawadi.
The home of authentic
Middle Eastern Cuisine

Food is central to Middle Eastern culture and is at the heart of the Reem Al Bawadi experience.

Our food is fresh, authentic, exotic and our chefs specialise in working with the true, rustic flavours of the Middle East.

The whole Reem Al Bawadi team is here to offer you the romance of old world Arabian hospitality, as part of a relaxed, modern dining experience.



COLD MEZZA

Mezza is not only the perfect introduction to Middle Eastern cuisine, but also Middle Eastern culture itself. Translating loosely as 'snack' or 'taste' Mezza consists of many small items of food, created to encourage sharing and conversation between friends and family.

Hummus s 2.100

The Middle Eastern staple: A creamy dip (or spread) of mashed and seasoned chickpeas blended with tahini, olive oil and lemon juice

Hummus Beiruti s 2.200

Our classic hummus blended with finely chopped parsley and garlic

Hummus Oregano s 2.400

A vibrant hummus variation with added oregano for a rich, herby flavor

Hummus with Pine Seeds N-S 2.600

Our traditional Reem al Bawadi hummus dressed with lightly toasted pine nuts

Hummus Triple Delight s 3.600

An extravagant twist on the original, blended with basil, oregano and fresh black olives

Eggplant Moutabal S-D 2.100

A rich, smokey and creamy combination of eggplant, tahini, olive oil, a splash of tangy lemon juice, and garnished with pomegranate seeds

Walnut Moutabal S-D-N 2.400

A rich, smokey and creamy combination of eggplant, tahini, olive oil, a splash of tangy lemon juice, garnished with walnuts

Baba Ghannouj 2.100

A rich, smoky and creamy combination of eggplant, onions, tomatoes, green capsicum, olive oil and pomegranate seeds

Labneh with Fresh Mint D 1.900

A thick, creamy, strained yoghurt (halfway between yoghurt & cheese) blended with fresh mint and drizzled with olive oil

Yalange (Vine leaves) s 2.000

Slow cooked vegetable and rice stuffed vine leaves

Mohammarah G-N-🔥 1.900

An exotically flavoured rich combination of chilli and walnuts, with texturizing bread crumbs and a touch of pomegranate molasses to balance

Shankleesh D 2.100

A powerful fermented cheese, rolled in zaatar; and served with a light combination of diced tomato, olive oil, and finely chopped parsley and onions

Mixed Arabic Pickles N-🔥 2.300

A tangy selection of pickled vegetables including makdous (oil cured eggplant), turnip, cucumber, chilli and olives

Kibbeh Nayah G-🔥-N 3.600

Freshly ground raw lamb flavoured with chilli paste, fine bulgar and a selection of Middle Eastern spices

Labneh

Lab - neh.

Originated in Lebanon, labneh is a yogurt which has been strained in a cloth or paper bag to remove its whey, resulting in a creamy delicious yoghurt cheese. Considered low in calories, it is the perfect alternative to traditional cream cheese

Zaatar

Zaatar means thyme; it is actually a blend of dried thyme, sesame seeds and sumac.

This combination that gives Zaatar its unique and iconically Middle Eastern flavor.

One of the most common ways to eat Zaatar is to have it as a "Man'ousheh" which can be found in our bakery section



Hummus



Eggplant Moutabal



Reem Al Bawadi Mezzah Mix



Chicken Shawarma

HOT MEZZA

Hummus

Hummus is a food dip or spread made from cooked, mashed chickpeas, blended with tahini, olive oil, lemon juice, salt and garlic. Mediterranean and Middle Eastern populations have been consuming good-quality olive oil and tahini for thousands of years. This type of diet that is still eaten in these regions today (which also frequently includes other hummus ingredients like beans, lemon, and garlic) has been shown to be very anti-inflammatory

Shawarma Meat

Shawarma meat refers to what is usually either chicken, lamb, turkey or beef that is placed on a spit and slow cooked over a long time. Shavings of this meat is then cut off and served with an assortment of delicious accompaniments

Reem Al Bawadi Mezza Mix N-G-D 10.000

The best of all Middle Eastern worlds – including fried kebbeh, cheese sambousek, meat sambousek, fried cheese sticks and fried calamari

Hummus with Shawarma (Meat) G-S-D 2.600

Our original Reem Al Bawadi hummus topped with succulent meat shawarma and tahini sauce

Hummus with Shawarma (Chicken) G-D 2.600

Our original Reem Al Bawadi hummus topped with succulent chicken shawarma with garlic sauce

Hummus with Diced Lamb S-N 3.200

Our original Reem Al Bawadi hummus topped with marinated, finely chopped lamb meat garnished with pine seeds

Shawarmah Plate (Meat) G-D-S 3.600

Fresh from the spike shawarma meat, served with vegetables, mixed pickles and tahini dip

Shawarmah Plate (Chicken) D 3.600

Fresh from the spike shawarma chicken, served with vegetables, garlic dip and mixed pickles

Fried Kebbeh G-N 2.700

5 pieces of fried Middle Eastern meatballs – a firm shell of lamb and crushed bulgar, filled with a minced lamb and pine-nut filling

Sambousek Lahmeh G-N 2.300

Mini Middle Eastern pockets of flaky dough filled with minced meat

Sambousek Cheese G-D 2.000

Mini Middle Eastern pockets of flaky dough filled with savoury cheese and traditional herbs

Spinach Fatayer G 1.900

A popular street food throughout the region, these spinach filled mini pastry triangles are seasoned with sumac, onions and lemon juice

Fried Cheese Sticks G-D 2.200

Lightly breaded, deep fried sticks of melted, creamy mozzarella, with a Middle Eastern salsa dip

Chicken Liver 2.800

Marinated chicken liver sautéed with vegetables, pomegranate molasses

Grilled Chicken Wings 2.000

Chicken wings coated in garlic and lemon, grilled to perfection

Spicy Potatoes 🌶️ 2.000

Potatoes with coriander and chilli, fried in a hot pan until flavours are absorbed and abundant

Sujuk with Pomegranate Molasses 2.400

Dried sausage flavoured with cumin, sumac, red pepper, garlic and salt, pan fried and balanced with pomegranate molasses

Fried Calamari G 2.800

Breaded calamari rings and French fries, deep fried to an exquisite level of crispiness served with tartar sauce



SOUPS

Lentil Soup 2.000

A hearty traditional Middle Eastern soup of lentils spiced with coriander and cumin

Cream of Chicken Soup D-G 2.000

A classic creamy soup known around the world with tender chicken cubes

Cream of Mushroom Soup D-G 2.000

A delicious creamy soup with mushrooms

Vegetable Soup 2.000

Diced mixed vegetables slow cooked in vegetable stock and served with fresh coriander leaves

Seafood Soup G-D-F-C 2.400

A selection of fresh seafood cooked in our special cream sauce

For a brown bread bowl with your soup this can be requested at an additional BD .500

SALADS

Tabouleh G 2.100

A classic Middle Eastern salad using finely chopped parsley, tomato, bulger and onion seasoned with salt, lemon juice and olive oil for a tangy finish

Fatoush G 2.200

A zesty refreshing combination of tomato, diced cucumber, lettuce, green capsicum, parsley, radish, watercress, with fresh thyme, lemon, olive oil dressing and crispy bread

Jarjeer Salad D 2.200

Fresh rocket leaves topped tomato, white onions, sumac powder with a crumbly white cheese served with a lemon-olive oil dressing with pomegranate molasses

Zaatar Salad 2.700

Fresh lettuce, tomato and onions, tossed with a zesty thyme, lemon and olive oil dressing and sumac powder

Arabic Salad 2.000

Romaine lettuce, cucumber, tomato and dry mint, in a zesty lemon and olive oil dressing

Greek Salad D 3.000

Crisp iceberg lettuce dressed with lemon and olive oil dressing, cherry tomatoes, oregano, black olives, green capsicum, white onion, feta cubes and cucumber

Chicken Caesar Salad D-G-E 3.600

A global favourite of mixed lettuce with a light Caesar dressing, crispy croutons, a sprinkle of shaved parmesan and topped with tender chargrilled chicken breast

Tabouleh

Tab - bou - leh.

Sometimes considered a salad, sometimes considered a dip. A vegetarian dish that is often regarded as the classic Middle Eastern salad and perfect as an accompaniment to a heavy dish like a mixed grill.

Fatoush

Fat - toush.

A Levantine salad made from toasted pieces of pita bread combined with fresh vegetables.



Tabouleh



Fatoush



Reem Al Bawadi Mixed Grill



Lamb Chops

FROM THE GRILL

Kabab

A global favourite, but particularly loved in the Middle East, kabab refers to pieces of meat, fish or vegetables that are roasted or grilled on a skewer or a spit. Traditionally only lamb was used however over time it has come to include most meats as well as vegetables

All of our grilled dishes are prepared on demand on our open grill over red hot coals for that supreme smokey BBQ flavour and chargrilled freshness

MEAT

Reem Al Bawadi Mixed Grill G-D 7.700

This is one of our specialities. An assortment of lamb cubes, kabab halabi, shish tawook, Lebanese kafta, kabab khash-khash, meat arayess and lamb chops grilled over red hot coals for a smokey authentic taste of the Middle East, with grilled vegetables

Lamb Shuqaf G 5.200

4 skewers of tender succulent lamb cubes grilled to perfection with grilled vegetables

Lamb Chops G 5.600

Grilled chops marinated in a flavoursome special sauce using Arabic spices with grilled vegetables

Kabab Halabi G 4.800

5 skewers of prime tender minced lamb cubes flavoured with a selection of the finest Arabic spices

Lebanese Kafta 4.800

5 skewers of grilled minced lamb mixed with spices, chopped parsley and onion for a true taste of the Levant

Khash-khash Kabab 🌶️ 4.800

5 skewers of grilled minced lamb meat infused with fresh parsley, chilli sauce, garlic and topped with delightful tomato sauce with grilled vegetables

Iranian Kabab D-G 5.200

A traditional Iranian take on the kabab. Chargrilled Iranian lamb kabab and Iranian chicken tikka served with saffron rice and grilled tomato

Arayes Meat G 4.800

A delicious savoury dish of smokey chargrilled minced lamb combined with garlic, tomato, bell pepper and mint spread in traditional Arabic flatbread with fries and garlic dip

Arayes Toshka G-D 5.200

Chargrilled tender minced lamb topped with cheddar cheese in traditional Arabic flatbread with French fries and garlic dip

* All Grilled Items Served with a choice of French fries or steamed rice



FROM THE GRILL

CHICKEN

1/2 Grilled Boneless Chicken G-D 4.000

Succulent boneless half chicken grilled and marinated in a zesty marinade of garlic, lemon and olive oil sauce

Stuffed Baby Chicken 5.400

Baby chicken roasted and stuffed with oriental green pea rice

Chicken Kabab 4.000

5 hearty skewers of minced chicken breast seasoned with saffron and Arabic spices

Shish Tawook G-D 4.400

4 skewers of chargrilled chicken breast marinated in lemon, garlic and a combination of Middle Eastern herbs and spices

Chicken Arayes G 3.700

Grilled minced chicken spread in traditional Lebanese bread

SEAFOOD

Chef's Fresh Seafood Selection G-D-E-C 34.000

One for seafood lovers. A fresh selection of hamour fillet, lobster, sea bass, salmon fillet and prawns all grilled to perfection on our open coal grill for a smokey BBQ taste, with tartar sauce

Reem Al Bawadi Mixed Seafood F-C-G 11.000

Grilled hamour fillet, gulf shrimps, Sultan Ibraheem (a locally caught threadfin bream), mussels and calamari

Lobster with Mushroom & Cheese Sauce D-C 14.300

Fresh red lobster grilled to perfection topped with rich creamy cheese and mushroom sauce

Grilled Hamour Fillet G-F 5.900

Flat grilled hamour fillet served with spicy tomato sauce on the side

Grilled Prawns C-D 8.900

Chargrilled tiger prawns. Simple and delicious with tartar sauce

Grilled Salmon Fillet F 7.200

Fresh Scottish salmon fillet seasoned with fennel and served with sautéed vegetables

Breaded Fried Shrimp C-F 5.600

Fresh shrimp breaded and deep fried for a delightful crispy finish

* All Grilled Items served with a choice of French fries or steamed rice

Shish Tawook

A chicken dish translated directly as 'Chicken Skewer'. It consists of marinated chicken cubes that have been freshly grilled over our open flame. It can be enjoyed with rice, vegetables or tabbouleh.

Sultan Ibraheem

Sultan Ibraheem is a locally caught fish, a favourite in the UAE, more commonly known as threadfin bream. It is known for its shrimp-like taste.



1/2 Grilled Boneless Chicken



Chef's Fresh Seafood Selection



Roasted Lamb Shank



Pepperoni Pizza

INTERNATIONAL FLAVORS

Angus Fillet **D 7.700**

200gms of grilled lean angus fillet served with sautéed vegetables, your choice of potato, rice and a choice of pepper, mushroom or Italian tomato sauce

Filet Mignon **D 6.800**

180gms of beef tenderloin served with sautéed fresh mushroom, smoked beef bacon and brown sauce and mashed potatoes

Roasted Lamb Shank **D 6.200**

Roasted lamb shank served with dijon mashed potato and a rich gravy

Beef Fajita **G-D 6.100**

Grilled beef strips with bell peppers and onions served with guacamole, sour cream and jalapeño. Served with thin Mexican style flatbreads to wrap

Chicken Fajita **G-D 5.400**

Grilled chicken strips with bell peppers and onions served with guacamole, sour cream and jalapeño. Served with thin Mexican style flatbreads to wrap

Moroccan Chicken **5.000**

Tajine of Moroccan chicken cooked with cinnamon and herb sauce

Chicken Ala King **D 4.500**

Sautéed strips of chicken breast cooked in a cream mushroom sauce served with rice

Chicken Cordon Bleu **G-D 4.200**

Rolled and breaded chicken breast stuffed with turkey ham, mushroom and Swiss cheese

Chicken Escalope **G 4.000**

Deep fried breaded boneless chicken breast with French fries or vegetables

Chicken Steak **D-G 4.000**

Lightly seasoned breaded chicken breast fried to crispy perfection with garlic sauce, and sauteed mushroom sauce

Chicken Curry **4.000**

Pan fried chicken breast cubes cooked in our special curry sauce with white rice

Shrimp Curry **C-D 5.600**

Pan fried shrimps, cooked in our special creamy sauce with white rice



PASTAS & PIZZAS

Fettuccini Alfredo **D-G 4.500**

Fettuccine pasta tossed in fresh mushroom and garlic cream sauce with strips of tender chicken breast and Parmesan cheese

Spaghetti Bolognese **D-G 3.800**

The Italian staple. Thin spaghetti pasta with a tomato and minced meat sauce

Penne Arrabiata **G-D 4.100**

A spicy arrabiata sauce mixed with penne pasta topped with shaved parmesan cheese

Meat Lasagna **G-D 4.500**

The traditional Italian stack of fresh, tender pasta, rich meat sauce, and a creamy béchamel, topped with a layer of golden melted cheese

Margherita Pizza **G-D 3.800**

Pizza with large juicy slices of mozzarella cheese with dried oregano for added flavour

Vegetarian Pizza **4.100**

Combination pizza of mushroom, onion, bell pepper, sweetcorn, artichokes, tomato and mozzarella

Pepperoni Pizza **G-D 3.800**

Mozzarella cheese, pepperoni, sun dried tomato and oregano

BURGERS & SANDWICHES

Reem Al Bawadi Burger **G-D 5.200**

An XL jumbo brioche bun served with our grilled to perfection beef patty, cheddar cheese, tomato, lettuce, fresh mushroom, caramelized onions, crispy beef bacon served with french fries

Reem Al Bawadi Sliders **G-D 5.000**

4 mini brioche buns served with our grilled to perfection mini beef patties, tomato, lettuce, fresh mushroom with beef bacon and French fries

Beef Philly Sandwich **G-D 4.800**

Thin strips of beef fillet, sautéed bell pepper, mushroom and onions finished with melted mozzarella cheese in our homemade toasted ciabatta with French fries

Chicken Fillet Sandwich **G-D 4.200**

Strips of succulent chargrilled chicken breast, sautéed bell pepper, mushrooms and onions finished with melted mozzarella cheese in our homemade toasted ciabatta



Penne Arrabiata



Reem Al Bawadi Burger



Zaatar Mana'aosha



Chocoba

FROM THE BAKERY

Mana'eesh

Also manaqish, manakeesh or in singular form man'ousheh is a popular Lebanese dough topped with thyme, cheese, or ground meat. Similar to a pizza, it can be sliced or folded, and it can either be served for breakfast or lunch. The Arabic word manqūshah (from the root verb naqasha 'to sculpt, carve out'), means decorated or stamped, referring to how the dough is flattened using the tips of the fingers which leave a stamp-like decorative pattern to create little dips for the topping to lie in.

Sujuk

A spicy, dried sausage flavoured with cumin, sumac, red pepper, garlic and salt. It is pan fried and balanced with pomegranate molasses.

Reem Al Bawadi Manaosha Surprise D-G-N 12.000

Mana - oo - sha

Traditional Arabic thin flatbread topped with a delicious combination of zaatar, meat cheese, labneh and Nutella

Lahm Bea'ajin G 1.700

Tomato, minced meat, onions and spices in our famous savoury pastry

Zaatar Mana'aosha S-G 1.600

Dry thyme and spices stirred with olive oil baked on a savoury pastry

Cheese Mana'aosha G-D 1.800

Arabic flat pastry baked in our brick oven, topped with white cheese

Cheese & Zaatar Mana'aosha G-D-S 2.000

Half zaatar, half cheese on our savoury pastry

Four Cheese Mana'aosha G-D 2.100

A distinctly Middle Eastern combination of halloumi, kashkaval, mozzarella and feta

Sujuk & Cheese Mana'aosha D-G 2.300

Delicious chopped dried spicy sausage with white cheese on our savoury pastry

Chocoba G-D 2.400

A delicious hazelnut and chocolate spread on a savoury pastry topped with banana slices



DESSERTS

Mixed Arabic Sweets G-D 4.800

An assortment of baklava, kenafa and halawat al jiben

Baklava Pistachio N-G 5.000

Fresh layers of thin baklava dough stuffed with pistachio

Baklava Cashew N-G 6.000

Fresh layers of thin baklava dough stuffed with cashew nuts

Kenafa Nabulsieh (Soft or Hard) G-D-N 3.200

Our fresh, homemade, mild, stretchy white cheese, covered in a pastry and soaked in a sweet sugary syrup

Ashta Cream & Honey D-N 3.200

A thick clotted cream prepared with rose water and orange blossom water, topped with honey and pistachio

Aish Al Saraya G-D-N 2.800

Soft bread soaked in sugar syrup topped with fluffy homemade double thick ashta cream and pistachio with honey

Halawat Al Jiben D-N 2.800

Literally translated as 'the sweetness of cheese', these sweet cheese pastries are stuffed with fresh ashta and topped with honey and pistachio

Umm Ali G-N-D 2.000

An Egyptian warm bread pudding topped with coconut, almond, dried raisin and pistachio

Muhallabia with Ice Cream G-D 2.400

A silky creamy pudding (similar to blancmange) topped with pistachio and your choice of ice cream

Muhallabia with Banana & Honey N-D 2.400

A silky creamy pudding, topped with a sliced banana and honey

Rice Pudding D-N 2.000

Creamy rice pudding with Arabic gum, flavoured with rose water and topped with pistachio and honey

Fresh Fruits Platter | Small-6.800 | Medium-9.500 | Large-10.400

The guilt free option of freshly sliced fruit cuts

Reem Al Bawadi Cakes | Slice 2.300 Whole 15.300

A selection of Reem Al Bawadi cakes either as slices or as whole

RAB Special Ice Cream D-N 5.000

Half a pineapple filled with fresh fruit salad, topped with 3 scoops of ice cream covered with fresh whipped cream and nuts

Arabic Ice Cream D-N 2.800

A selection of traditional Arabic flavoured ice-creams

Banana Split N-D 3.200

A global favourite of bananas and ice-cream, with nuts and toppings

Muhallabia

Moo-hel-la-bee-ya (in Turkish, meaning custard, is a creamy pudding, similar to blancmange, in the cuisines of Cyprus and Turkey

It is a milk pudding scented with cardamom and cinnamon, and is served i with chopped pistachios or nuts sprinkled on top. Flavorings such as vanilla, orange water, and rose water may be added to the pudding.

Baklava

Bak -la- wa is a dessert originating in the Middle East made of filo pastry filled with chopped nuts -typically walnuts or pistachios, but hazelnuts and soaked in honey or syrup



Umm Ali



Kenafa Nabulsieh





Beverages



FROM THE JUICE BAR

At our juice bar you'll find a great selection of juices that are all freshly made to order using fresh fruits and vegetables. We serve a mixture of Middle Eastern and International inspired cocktails and they're the perfect match to any of our food.

Reem Al Bawadi Cocktail 3.600

A superbly refreshing mix of fresh fruit chunks and tropical fruit juice, topped with fresh ashta cream, crushed pistachio and sweetened with honey

Fresh Cocktail 2.700

A zesty cocktail blending fresh mangoes, kiwi, avocado and strawberry

Avocado Juice 3.200

Orange Juice 2.400

Lemon Juice 2.000

Lemon Mint Juice 2.200

Pomegranate Juice 2.700

Watermelon Juice 2.200

Pineapple Juice 3.200

Carrot Juice 2.200

Kiwi Juice 3.200

Apple Juice (Red) 2.500

Apple Juice (Green) 2.500

Mango Juice 3.200

Sweet Melon Juice 2.200

Strawberry Juice 3.200

Grapefruit Juice 2.100

Pomegranate & Pineapple 3.600


Carrot & Apple 2.700

Orange & Carrot 2.700

Orange & Pineapple 2.800



Reem Al Bawadi Cocktail

A glass of light green avocado juice is presented on a black background. The glass is filled with a smooth, pale green liquid. It is garnished with a skewer of cubed avocado, a sprig of fresh mint, and a slice of starfruit. The glass sits on a black surface decorated with a circular drizzle of dark sauce, scattered yellow seeds, and a dusting of white powder.

Avocado Juice

A glass of vibrant red strawberry juice is presented on a black background. The glass is filled with a smooth, bright red liquid. It is garnished with a skewer of sliced strawberries, a sprig of fresh mint, and a slice of starfruit. The glass sits on a black surface decorated with a circular drizzle of dark sauce, scattered red seeds, and a dusting of white powder.

Strawberry Juice

OTHER DRINKS

Iced Tea 1.600

A light ice tea flavoured with your choice of mango, strawberry, lemon or peach

Iced Mocha 2.000

Give yourself an energy boost with this delicious mix of espresso coffee, chocolate, milk, vanilla pod ice cream and chocolate syrup

Oreo Bash 2.700

Crushed Oreo biscuit with ice, milk, chocolate powder and topped with whipped cream

Milk Shake 2.700

For those looking to indulge. A choice of vanilla, strawberry or banana or chocolate ice cream blended with milk

Soft Drinks 1.000

Your choice of Pepsi, Diet Pepsi, 7up, Diet 7up, Mirinda and Mountain Dew

Mineral Water Large 1.000

Mineral Water Small .800

Perrier Large 2.200

Perrier Small 1.400

Energy Drink 2.200

Non-Alcoholic Beer (Malt, Pomegranate, Apple) 1.600

Laban Ayran 1.600





HOT DRINKS

Hot Tea (Black, Green) 1.600

A classic hot tea served with mint leaves

Moroccan Tea 2.200

An Arabic green tea with fresh mint leaves and served Moroccan-style

Koushari Tea 1.600

A classic hot tea served with mint leaves

Karak Tea 1.600

A regional tea with cardamom and milk

Turkish Coffee 1.400

Traditional Turkish coffee with cardamom

Espresso 1.400

Double Espresso 2.000

American Coffee 1.700

A long coffee, usually black, but can be served with milk on the side

Cappuccino 1.800

Espresso coffee with hot milk topped with foamed milk

Mochaccino 1.800

Espresso coffee with chocolate powder and milk

Café Latte 1.800

Espresso coffee and hot milk

Flavored Café Latte 2.200

Espresso coffee and hot milk with an optional flavouring of vanilla, cinnamon, caramel or hazelnut

Hot Chocolate 2.000

Espresso coffee with hot milk topped with foamed milk

Hot Chocolate Hazelnut 2.300

Our traditional hot chocolate with hazelnut syrup

Sahlab 1.500

Cinnamon flavoured hot Middle Eastern pudding topped with coconut and nuts

SPECIALITY HOT DRINKS

Yansoun - Anise 1.600

Shourat - Mixed Blossoms & Flowers 1.600

Babounej - Chamomile 1.600

Nanaa - Mint 1.600

White Coffee 1.600

Ginger Tea 1.600

Zattar - Thyme 1.600

Karak

Originally from South Asia this drink has over time become one of the most popular drinks in the Middle East. A blend of black tea, milk, sugar and cardamom, it is prepared by boiling this combination together on a low flame.



Moroccan Tea



Cafe Latte



Shisha





LET'S SHISHA

Ya Mazajak (Reem Al Bawadi) 4.000

El Majnoon (Apple Iskandarani) 4.000

Dalaani (Double Apple) 4.000

Hammal El Aseia (Rose) 4.000

Troukouni Wahdi (Grape) 4.000

Ayeshni Sawani (Strawberry) 4.000

El Halfoot (Iskandarani) 4.000

Jaaltoni Mojriman (Cherry) 4.000

Leh Ma Nehlamsh (Lemon) 4.000

Ya Wad Ya Taeel (Orange) 4.000

Amry Kolo (Sweet Melon) 4.000

El Farah (Fakhfakhema) 4.000

Katkout (Watermelon) 4.000

Saloum 6.000

Kass 6.000

Ajami 6.000

Two Flavors 4.000

Three Flavors 5.000

Lord Head 6.000

Hawa 1.000

Mabsam 1.000

Shisha

Shee-sha

Also known as hubble bubble, hooka, water pipe, and narghile, is a single or multi-stemmed instrument for vaporizing and smoking flavored tobacco in which the vapor or smoke is passed through a water basin—often glass-based—before inhalation. The

Tobacco comes in so many flavors and combinations of flavors from grapes, to apples, watermelon mint

SPECIAL SHISHA BLENDS

Allord Special Ala Mazajak 6.000

Ya Msaharni (lemon, orange and mint) 6.000

Baba Faen (cherry, grape and mint) 6.000

Layli Al Helmeiya (pomegranate, sweet melon and mint) 6.000

Excellence (pomegranate, sweet melon, strawberry) 6.000

Loabat El Moot (lemon and orange) 6.000

Malik Wemali (orange and mint) 6.000

Erhamini Ya Donya (lemon and mint) 6.000

Lazez Ya Rayik (grape and strawberry) 6.000

Habit Farfasha (sweet melon and strawberry) 6.000

El Majnoon (apple and iskandarani) 6.000

Al Akel Zeeneh (grape and mint) 6.000

Beshwish Ya Aam (grape and cherry) 6.000

Amal Hayati (watermelon and mint) 6.000

Enta Omri (apple and mint) 6.000

Al Embrator (grape and apple) 6.000



OUR LOCATIONS

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Marina Walk, Dubai

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Mohammed Bin Rashid Blvd., Dubai

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Salahudin Road, Deira, Dubai

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Sahara Centre, Sharjah

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