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E OF LEBANON

alnafoorahdubai

al naf

THE TRUE TAST

TRIPOLI
طرابلس

AED 210 PER PERSON
FOR A MINIMUM OF 4 PERSONS

٢١٠ درهم لكل شخص
لأربعة اشخاص على الأقل

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 مقلية ◉ | فطائر سبانخ ◉
سمبوسك لحمة ◉ | رقائق الجبنة

MAIN COURSE الوجبة الرئيسية

Lamb Kebab | Grilled Kofta | Shish Taouk | Arayes ◉

لحم مشوي | كباب حلبي | 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
جبيل

AED 255 PER PERSON
FOR A MINIMUM OF 4 PERSONS

٢٥٥ درهم لكل شخص
لأربعة اشخاص على الأقل

MEZZEH ON THE TABLE اطباق المازة

Assorted Pickles | Hommous ◉ | Moutabel ◉ | Tabouleh | Fattoush
Jerǧier 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
شنكليش | حمص النافورة ◉ | مقانق ◉ | بطاطا حرة | كبة مقلية ◉ | فطائر سبانخ
سمبوسك لحمة ◉ | رقائق الجبنة

MAIN COURSE الوجبة الرئيسية

Lamb Kebab, Grilled Kofta, Shish Taouk, Arayes ◉

لحم مشوي، كباب حلبي، 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 ◉

COLD MEZZEH المقبلات الباردة

Tabouleh 39
Finely chopped parsley, mint, tomatoes, onion, burǧhul, olive oil, lemon juice

Jerǧier 39
Rocket leaves, tomatoes, onions, olive oil, vineǧar, pomeǧranate sauce

Fattoush 39
Cucumber, tomatoes, herbs, pomeǧranate dressing, toasted Arabic bread

Za'atar salad 39
Aromatic herb salad, tomatoes, onions, pomeǧranate sauce

Assorted Arabic pickles 39
Lebanese pickles, cucumber, turnip, cauliflower, chilli

Baba ǧhanouj 39
Grilled eǧǧplant, onion, tomato, parsley, mint

Warek enab bil zaite 39
Stuffed vine leaves, rice, tomato, parsley, mint

Hummous 39
Chickpea puree, tahini sauce, lemon

Moutabel 39
Grilled eǧǧplant, tahini sauce, pomeǧranate

Lubia bil zaite 39
Tender green beans, tomato, ǧarlic, onion, olive oil

Shanklish 39
Crumbled cheese, onions, tomato, parsley, olive oil

Labneh with mint 39
Strained yoǧhurt, mint chiffonade, olive oil

Hindba bil zaite 39
Chard leaves, onions, olive oil, lemon juice

Modardra 39
Brown lentils, rice, onion, olive oil

Muhammara 39
Chilli paste, breadcrumbs, walnuts, olive oil

Al Nafoorah hummous 41
Classic hummous, roasted pine seed, cumin

Bottarǧa 132
Dried fish roe, toasted bread, olive oil, ǧarlic

Chef Ali's Teta's salad 49
Baby aruǧula, dried fiǧs & dates, beetroot, tomato, walnuts za'atar olive oil & pomeǧranate sauce

Lebanese quinoa salad 39
Red quinoa, heritaǧe tomato, onion, diced beetroot, mint, roasted cherry tomato and braised baby fennel
Dressing: olive oil, pomeǧranate juice and lemon

HOT MEZZEH المقبلات الساخنة

Hummous bil lahma 59
Classic hummous, minced lamb, pine seeds

Batata harra 39
Fried potatoes, ǧarlic, coriander

Cheese rukakat 39
Akawi cheese wrapped in filo pastry

Meat sambousek 39
Tender crust pastry filled with minced lamb & pine seeds

Spinach fattayer 39
Pastry triangle filled with spinach, minced onions and pine seeds

Chicken liver with pomeǧranate 59
Sautéed chicken liver, pomeǧranate sauce

Fried kibbeh 39
Fried lamb dumpling filled with minced meat & pine seeds

Lamb makanek 59
Lamb sausaǧes, fresh lemon juice and pine seeds

Maǧhmour 73
Eǧǧplant, potato, chickpeas, tomato, onion, capsicum, ǧarlic

Fried asafir 132
Pan-fried birds, pomeǧranate sauce (6 pieces)

Braised ǧlobe artichoke 39
Globe artichoke, seared lemon, olive oil, rock salt, crashed pepper and ǧarlic

Saffron rice 24

Vegetarian filo pastry 63
Filo pastry filled with rice & vegetables

Grilled halloumi 44
Halloumi cheese, tomato, olive oil

Moajanat moshakala 44
Cheese rakakat, meat sambousek, spinach fattayer, fried kibbeh

Al Nafoorah falafel 40
Chickpeas, ǧarlic, coriander fresh, parsley, cumin powder, sesame seeds
Sauce: tahina, lemon

SOUPS الشوربات

Lentil soup 39
Red lentil puree, onion, leek, toasted Arabic bread

Chicken soup 39
Creamed chicken soup, diced chicken

RAW MEAT DISHES أطباق اللحوم النيه

Habra nayeh 59
Minced lamb

Kibbeh nayeh 59
Minced lamb, burǧhul, olive oil

SHAWARMA شاورما

Al Nafoorah shawarma 73
Chicken or beef in saj bread, pickles, fries

Traditional chicken shawarma 63
Pickles, fries, ǧarlic sauce

Traditional beef shawarma 63
Pickles, tahina sauce

SEAFOOD المأكولات البحرية

Whole Mediterranean seabass 185
Zaatar spiced sea bass, lemon, rice, olives

Suman fillet with chilli sauce 132
Grilled suman, saffron rice

Grilled shrimps 185
Saffron rice, ǧarlic, lemon juice

Grilled shrimps & suman fillet 205
Saffron rice

Mixed seafood (for two) 327
Seabass, shrimps, suman fillet, sauté veǧetables

Lebanese lobster thermidor* 220
Poached & Grilled lobster, white sauce, ǧarlic, coriander, mushroom, akawi cheese, parmesan cheese and za'atar leaves

FROM THE CHARCOAL GRILL مشاوي على الفحم

Grilled sujouk 68
Grilled beef sausaǧe, tomato sauce

Arayes 68
Minced lamb with onions, tomato, mint, pine seeds, Arabic bread

Kebab kheshkhash 78
Minced spicy lamb, tomato sauce

Kebab halabi 78
Minced lamb, parsley, onions

Shish taouk 78
Marinated diced chicken, ǧarlic, lemon

Al Nafoorah mixed ǧrill for two 327
Cubed lamb fillet, minced lamb, cubed chicken, beef sausaǧe, shrimps, chicken wings

Grilled lamb 102
Cubed lamb fillet

Lamb chops 142
Grilled lamb chops, French fries

Mixed Grill 98
Cubed lamb fillet, kofta kebab, shish taouk

Mixed ǧrill with lamb chops 112
Cubed lamb fillet, kofta kebab, shish taouk, lamb chops

Grilled beef 185
Cubed beef fillet, ǧrilled veǧetables

Arabic spiced whole baby chicken 110
Baba ǧanoush, muhamara, vine leaves, pistachio and corriander dressinǧ

Grilled boneless chicken Half 63 Whole 102
Garlic, lemon, French fries

Grilled chicken wings 63
Garlic, lemon

Grilled sharhat beef 65
Beef tenderloin, water ǧrass, stuffed mushroom (baba ǧhanouǧ), caramelized onion, olive oil and oreǧano
Sauce: sweet red cherry

DESSERTS الحلويات

Ashta bil asal 49
Fresh cream, pistachio's, honey

Halawat al jeben 49
Sweet cheese, pistachio, sugar syrup

Baklawa 49
Assortment of buttered pastry, nuts, sugar syrup

Lebanese fruit platter 49

Othmalliyeh 49
Kunafa vermicelli, fresh kashta, pistachio

Cheese kunafa 49
Akawi cheese pastry dipped in sugar syrup

Ghazal al banat 49
Ghazal banat, ice cream, mistakeh & rose, vermicelli

Lebanese ice cream 49
Rose, mistakeh, pistachio, kashta

Al Nafoorah panna cotta 49
Fresh Zaatar, Sugar, fresh Milk, rose water, pistachio and sorbet lemon

Al Nafoorah stuffed crepe 49
Fresh Milk, Flour, Butter, mix fruits, Vanilla, Arak (alcoholic drink optional)

Mixed dessert platter 122
Othmalliyeh, halawat al jaben, baklawa, panna cotta

(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 uae dirhams and inclusive of 7% municipality fees, 10% service charge and value added tax.

SIDON
صيدا

AED 335 PER PERSON
FOR A MINIMUM OF 4 PERSONS

٣٣٥ درهم لكل شخص
لأربعة اشخاص على الاقل

MEZZEH ON THE TABLE اطباق المازة

Assorted Pickles | Hommous ◉ | Moutabel ◉ | Tabouleh | Fattoush | Jerǧier 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
شنكليش | حمص النافورة ◉ | مقانق ◉ | بطاطا حرة | كبة مقلية ◉ | فطائر سبانخ ◉
سمبوسك لحمة ◉ | رقائق الجبنة

MAIN COURSE الوجبة الرئيسية

Grilled Suman, Grilled Shrimps, Lamb Kebab, Grilled Kofta, Shish Taouk, Arayes ◉

سمان مشوي | روبيان مشوي | لحم مشوي | كباب حلبي | 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 ◉
Baklawa ◉

شرائح الفاكهه الطازجة | قشطه بالعسل ◉ | بقلاوة ◉

BEIRUT
بيروت

AED 420 PER PERSON
FOR A MINIMUM OF 4 PERSONS

٤٢٠ درهم للشخص الواحد
لأربعة اشخاص على الأقل

MEZZEH ON THE TABLE اطباق المازة

Assorted Pickles | Hommous ◉ | Moutabel ◉ | Tabouleh | Fattoush
Jerǧier 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 مقلية
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 حلبي، 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 ◉ | البقلاوة ◉