

شورية  
شورية مأكولات بحرية  
شورية عدس  
شورية خضار

سلطات  
سلطة السلطعون  
سلطة الشمندر  
سلطة القريدس  
فتوش  
تبولة  
روكا و زعتر  
تبولة كينوا

## المقبلات الباردة

حمص  
متبل  
حمص بيروتي  
ورق عنب  
لوبيية بالزيت  
هندبة  
طاجن السمك  
لبنة بالزيت  
كبيس مشكل  
باذنجان مكدوس  
محمرة  
صحن خضرة  
مسقعة باذنجان  
تابلة لحمة  
كبة لحمة  
كبة أورفلية  
نية مشكل  
سلطة راهب  
شكليش  
كبة عدس

## Soups

40 Seafood Soup A rich soup of seafood mix  
27 Lentil Soup Lentil soup mixed with dash of lemon & various spices, served with croutons  
27 Vegetable Soup A vitamin rich soup made of mixed fresh vegetables

## Salads

92 Crab Salad Fresh crab meat served on a bed of mesclun and Lemon oil dressing  
26 Beetroot Salad Served with olive oil & lemon dressing  
69 Shrimp Salad Shrimps served with greens, olive oil & lemon dressing  
28 Fattoush A refreshing mix of greens, tomato, cucumber, sumac & toasted bread  
28 Tabbouleh Lebanese traditional salad made of chopped parsley, tomato, mint, & wheat  
27 Rocca & Thyme Served with olive oil & lemon dressing  
40 Quinoa Tabbouleh Lebanese traditional salad made of chopped parsley, tomato, mint, & Quinoa

## Cold Mezze

27 Hommos Chickpeas & sesame paste  
27 Moutabbal Grilled eggplant mashed & mixed in sesame paste  
37 Hommos Beiruti Chickpeas with parsley & sesame paste  
28 Stuffed Vine Leaves A tangy rice mixture wrapped in fresh vine leaves  
25 Green Beans in Oil Cooked beans, mixed & served cold with savory tomato sauce  
30 Hindbeh Dandelion leaves cooked in olive oil & fresh onion, served with  
53 Fish Tajin Hamour fish chunks served with Tahina Sauce & onions  
25 Labneh in Oil Thick strained yoghurt topped with olive oil  
24 Mixed Pickles A selection of our homemade pickles  
24 Makdous Eggplant Eggplant stuffed with spicy walnut mixture  
27 Mohamara Crushed walnuts with red chili paste  
40 Vegetable Platter A mix of fresh vegetables to accompany your meal  
25 Eggplant Salad A ratatouille of eggplant, tomato & chickpea  
39 Raw Meat Tebleh Raw meat mixture  
39 Raw Meat Kebbe Mixture of raw meat & wheat  
39 Kebbeh Orfalieh Spicy mix of raw meat & wheat sprinkled with pines  
65 Selection of Raw Meat Platter Combination of Kebbeh Nayyeh, Tebleh & Kebbeh  
28 Raheb Salad Mashed grilled eggplants mixed with vegetables  
30 Shanklish Aged pungent goat cheese with chopped onion, pepper, parsley & tomato  
27 Kebbeh Addas Kebbeh mix of lentil and vegetables

## فتّة

فتّة حمص	32
فتّة باذنجان	36
فتّة بزري	39
فتّة قريّس	49

## Fatteh

<b>Hommos Fatteh</b>	Chickpeas, smothered with warm yogurt & topped with fried bread & pines
<b>Eggplant Fatteh</b>	Fried eggplant chunks, smothered with warm yogurt & topped with fried bread & pines
<b>Bizre Fatteh</b>	Deep fried white bait fish smothered with warm yogurt & topped with fried bread & pines
<b>Shrimp Fatteh</b>	Pan fried shrimps smothered with warm yogurt & topped with fried bread & pines

## أسماك نيّة

سمك تارتار	104
أبو سن متبل	79
سلمون مدخن	62
بطرخ	90
تشكيلة الصياد	104
سكالوب	90

## Raw Fish

<b>Fish Tartar</b>	King fish raw decorated with capers onion & rocca leaves
<b>Abou Sin Marinated</b>	King fish Carpaccio with marinated sauce on the side
<b>Smoked Salmon</b>	Served with Lemon, Capres, and Mesclun
<b>Batrakh</b>	Smoked cod roe, served with slices of garlic & olive oil
<b>Fisherman's Fresh Selection</b>	A rich selection of raw Carpaccio fish and shell fish
<b>Scallops</b>	Served raw with Lemon oil based sauce

## المقبلات الساخنة

حمص باللحمة	37
حمص بالسجق	39
حلّوم بالفخارة	32
بطاطا حرة	29
قريّس حر	69
قريّس بروفنسال	69
كلماي بروفنسال	58
أخطبوط بروفنسال	63
محار بروفنسال	69
كلماي مشوي	53
سمك رأس عصفور	63
سمك بزري مقلي	42
صبيدج بالحر	48
كلماي مقلي	53
قريّس مقلي بالاعشاب	63
مقانيق سمك	48
سجق سمك	48
سودة دجاج	30
عصافير (6)	116
جوانج	30
مقانيق لحمة	34
سجق لحمة	34

## Hot Mezze

<b>Hommos Meat</b>	A bowl of hommous topped with fried pines & meat
<b>Hommos Sojouk</b>	A bowl of hommous topped with Soujouk meat
<b>Grilled Halloumi</b>	Grilled white cheese, served warm in terra cotta plate
<b>Spicy Potato</b>	Fried potatoe cubes mixed with chopped coriander garlic & chili
<b>Shrimp Harra</b>	Sauteed shrimps dipped in spicy sauce
<b>Shrimp Provencal</b>	Shrimp marinated in lemon juice, garlic & chopped coriander
<b>Calamari Provencal</b>	Marinated in lemon, garlic, & coriander sauce
<b>Octopus Provencal</b>	Octopus chunks marinated in lemon, garlic, & coriander sauce
<b>Clams Provencal</b>	Clams marinated in lemon, garlic, & coriander sauce
<b>Grilled Calamari</b>	Calamari grilled & served with special sauce
<b>Fish Ras Asfour</b>	Fish chunks diced and served with sauce
<b>Fried Fish Bizre</b>	Deep fried white bait fish
<b>Squid Ink</b>	squid, cooked & served in its own ink sauce
<b>Breaded Calamari</b>	Deep fried breaded calamari
<b>Fried Herbed Shrimps</b>	Breaded shrimps in herbs, deep fried
<b>Makanek Fish</b>	Lebanese fish sausages flamed with lemon juice
<b>Sojouk Fish</b>	Lebanese spicy fish sausages flamed with lemon juice
<b>Chicken Liver</b>	Marinated chicken liver sauteed with pomegranate, garlic & lemon juice
<b>Birds (6)</b>	Pan fried birds with pomegranate & lemon juice
<b>Chicken Wings</b>	Marinated chicken wings fried with coriander, garlic & lemon juice
<b>Makanek Meat</b>	Lebanese sausages flamed with lemon juice
<b>Sojouk Meat</b>	Spicy sausage sauteed with lemon juice

## معجنات

كبة سمك مقلي	53
رقاقات قريديس	58
كبة لحم	32
رقاقات جبنة	29
فطائر سبانخ	26
سمبوسك	27
صحن معجنات مشكل مع كبة اقراص	53

(قطعتين من كل نوع)

## مشاوي

لحم مشوي بالسيخ	62
سمك بالسيخ	72
عرايس لحم	48
مشاوي مشكلة	73
مشاوي مشكلة عبد الوهاب	84
كستلانة	68
كستلانة عبد الوهاب	72
كباب أورفلي	51
طاووق	53
فروج مشوي 1/2	49
كفتة بلبن	51
كفتة بالسيخ	50

## Mouajanat

Fried Fish Kebbeh	Minced fish with pine nuts, onions & wheat
Shrimp Rolls	Deep fried shrimp rolls
Meat Kebbe	Minced meat, pine nuts & onions, stuffed in crushed wheat, deep fried
Cheese Rolls	Deep fried cheese rolls
Spinach Fatayer	Tasty spinach mix, wrapped in triangular baked dough
Sambousik	Minced meat with pine nuts & onions wrapped in crust pastry
Assorted Pastries with Stuffed kebbeh	(2 of each)

## From the Grill

Meat Skewers	Lamb fillet cubes marinated & grilled on skewers
Fish Skewers	Grilled marinated hamour fish chunks
Meat Arayes	Grilled Arabic bread layered with minced meat & parsley
Mixed Grill	A selection of grilled meat, taouk & kafta skewers
Abd el Wahab Mixed Grill	A selection of grilled shrimps, lamb cutlet fish hamour chunks, & taouk
Lamb Cutlet	marinated & Grilled
Abd el Wahab Lamb Cutlet	Grilled marinated spicy lamb cutlets
Kabab Ourfali	Tomato, sweet peppers & spicy minced lamb meat
Taouk	Chicken chunks marinated in lemon juice & garlic, Served on skewers with Abd El Wahab tasty garlic sauce
Baby Chicken	With french fries on the side
Kafta in Yoghurt	Lightly Spiced minced lamb meat skewers laid on Yoghurt
Kafta Skewers	Lightly Spiced minced lamb meat skewers

## الأسماك الطازجة

(المقلية، المشوية بالفرن، المشوية بعجينة الملح)

Check our daily arrivals

## Fish Display

(Fried, baked or salt-baked)

## الأطباق المميزة

كركد البحر تيرميدور	265
باس البحر مع الجوز	132
سلمون ستيك	116
قريديس بالكاري	84
سمك بالكاري	74

## Specialties

Lobster Thermidor	Whole lobster in Thermidor sauce, served with white rice
Sea Bass with Walnut Crust	Sea bass fish fillet, oven baked & covered with walnut crust
Salmon Steak	Oven baked Salmon steak, laid on a bed of sautéed spinach and potato slices
Shrimp Curry	Medium sized shrimps tossed savory curry sauce, white rice on the side
Fish Curry	Hamour fish chunks tossed savory curry sauce, white rice on the side

All prices are in UAE dirhams and excluding of 7% Municipality fees and inclusive of 5% VAT

جميع الأسعار بالدرهم الاماراتي لا تشمل ضريبة البلدية و تشمل ضريبة المبيعات



## حلويات

حلاوة الجبن	33
كنافة بالجبن	33
قشطية	33
مهلبية	28
غزل البنات	33
بوظة	31
فاكهة الموسم	34
ام علي	33
تارت حلاوة بالشوكولا	33
عثمالية	33
مفروكة	33
قشطة، موز و عسل	33
بطيخ	34
بقلاوة عبد الوهاب	33
تشيز كيك عثمالية	33
حلاوة غزل البنات	31

## Desserts

Halawet el Jibne
Knefe Cheese
Ashtaliyeh
Mouhalabiyeh
Ghazel el Banet
Ice Cream
Fruit Platter
Em Ali
Chocolate Halawi Pie
Osmaliyeh
Mafrouke
Astha with Banana and Honey
Watermelon
Abd El Wahab Baklawa
Cheese Cake Osmaliyeh
Ghazel el Banat Halaweh

## مشروبات ساخنة

قهوة أكسرسو	15
كابوتشينو	19
قهوة بيضاء	14
شاي	15
قهوة لبنانية	15

## Hot Drinks

Espresso	15
Cappuccino	19
White coffee	14
Assorted tea	15
Lebanese Coffee	15

## مشروبات باردة

مرطبات غازية	17
جلاب	20
مياه معدنية	15
مياه معدنية 2/1	9
مياه معدنية لبنانية	17
مياه معدنية	24
مياه غازية	24
مياه غازية 4/1	15
مشروب الطاقة	40
بيرة خالية من الكحول	27
كوكتيل خالي من الكحول	27

## Cold Drinks

Soft drinks	17
Jellab	20
Mineral water	15
Mineral water 1/2	9
Lebanese Mineral water	17
Foreign Mineral Water	24
Sparkling water	24
Sparkling water 1/4	15
Energy Drink ( Red Bull)	40
Non Alcoholic Beer	27
Non-Alcoholic Cocktail	27

## عصائر طازجة

عصير البرتقال	23
ليمونا ضه	23
ليموناضه بالنعنع	24
عصير التفاح	25
برتقال مع جزر	25
عصير البطيخ	23

## Fresh Juices

Fresh Orange juice	23
Lemonade	23
Minted lemonade	24
Apple juice	25
Orange / Carrot	25
Watermelon	23

## النرجيلة

معسل	85
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## Nargileh

Moassal	85
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**abd el wahab**

LEBANESE CUISINE

Restaurant  
**Set Menu for 245/person\***

**Cold Mezze**

Hommos, Moutabal, Tabbouleh,  
Fattoush, Stuffed Vine leaves,  
Kebbeh Nayyeh, Green Beans in Oil

**Hot Mezze**

Rekakat, Sambousik, Batata Kezbra  
Kebbeh, Makanek, Sojok

**Main Course**

Mixed Grill Skewers  
(A selection of meat, taouk & kafta grilled on skewers)

**Dessert**

Seasonal Fruits

**Beverage**

Open non-Alcoholic Beverages

\*All prices are in UAE dirhams, inclusive of 7% Municipality tax and 5% VAT



**abd el wahab**

LEBANESE CUISINE

Restaurant  
**Set Menu for 275/person\***

**Cold Mezze**

Hommos, Moutabal, Tabbouleh,  
Fattoush, Stuffed Vine leaves, Shanklish  
Green Beans in Oil, Kebab Nayyeh, Tebleh

**Hot Mezze**

Rekakat, Sojok, Chicken Wings, Batata Kezbra,  
Makanek, Sambousik, Kebab

**Main Course**

Mixed Grill Skewers  
(A selection of Grilled shrimps Lamb cutlet,  
Fish Hamour chunks & Shish Taouk)

**Dessert**

Seasonal Fruits, Baklava, Mouhallabiyeh

**Beverage**

Open non-Alcoholic Beverages

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**abd el wahab**

LEBANESE CUISINE

Restaurant  
**Set Menu for 325/person\***

**Cold Mezze**

Hommos, Moutabbal, Vegetable platter,  
Fattouch, Stuffed Vine Leaves,  
Fish Tajin, Samkeh Beiroutiyah

**Hot Mezze**

Fish Sojok, Fish Makaneh, French Fries, Calamari Provencal,  
Rakakat, Sambousik, Kebabeh

**Main Course**

Fried Fish or Grilled Fish

**Dessert**

Seasonal Fruits, Baklawa,  
Nammoura

**Beverage**

Open non-Alcoholic Beverages

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