



M O R A H

to start

mixed olives (v) | 25

fel fel

crispy artichokes (v) | 50

labneh + fennel + honey + olive oil + barbari bread

zucchini flower kibbeh (v) (n) | 55

eggplant & baharat + chickpea batter + yogurt + turkish pine honey + sumac

duck kibbeh (n) | 55

dried fig + date molasses + tahini

baby gem salad (v) | 60

chickpea crumb + green beans + sabzi green goddess dressing + radish + puffed amaranth + goat cheese

lamb ribs (n) | 90

dukkah + buttermilk sauce + carob molasses + red chili schug

fried chicken | 80

tahini + za'atar + habanero hot sauce

wood fired pide

creamed spinach (v) (n) | 40

feta cheese + toum + dukkah

basturma | 50

cured beef + shakshouka sauce + mozzarella

wild mushroom (v) | 50

biber chili + goat cheese

crispy squid (n) | 65

bandari spice + green schug + toum + dukkah

vine ripened tomato (v) (n) | 55

pomegranate dressing + persian feta + basil pesto + olive oil

tuna | 80

jalapeño dressing + radish + squid ink chips + green schug + avocado

roasted red beets (v) (n) | 50

labneh + pistachio + caraway + barbari bread

fig and greens (v) (n) | 60

orange blossom vinaigrette + ackawi cheese + kohlrabi + pistachio + sunflower seeds

grass fed steak tartar | 95

argan oil aioli + mint + red chili + crisp shallot + barbari bread

black truffle (v) | 70

buffalo mozzarella + halloumi + tartufata

wagyu lahmeh | 70

house turkish paste + fior de latte + toum + basil cress

sujuk | 50

house turkish paste + persian feta + za'atar

to share

turkish manti dumplings | 60

smokey eggplant + yogurt sauce + molasses + paprika butter

spanish octopus | 80

fingerling potato + biber chili vinaigrette + preserved lemon + salsa criolla

48 hour short rib | 105

carob molasses + green schug + onion bhaji

black cod | 120

vine leaf + chermoula + chemen + garlic toum

chargrilled spatchcock | 125

sabzi sauce + toum + fried leek

yogurt baked brill (a) (n) | 130

walnut gremolata + yogurt

sides and rice

mejadra rice (v) | 75

lentil + labneh + fried shallots

sweet jeweled rice (v) (n) | 75

carrot + saffron + barberries + almonds

black truffle rice (v) | 95

wild mixed mushroom + urfa pepper + cumin crème fraîche

fried rice | 85

sujuk + crisp rock shrimp + green peas + crispy chicken skin

persian kale (v) | 75

saffron + turkish pepper + crispy lentils + black beans + labneh + persian lime

welsh lamb rack (n) | 140

muhammara + middle eastern gremolata + coriander salt

grilled boneless branzino | 150

chermoula + chraime + persian lime

300g roasted lamb shoulder | 160

slow braised lamb + sumac + pickles + house lavash

260g usda prime striploin | 230

horse radish tzatziki + roasted garlic + chemen

140g wagyu tenderloin mbs 7+ (n) | 260

cauliflower + amlou dressing + shaved truffle + turkish pepper

320g usda prime ribeye | 290

creamed moutabel + za'atar butter + veal jus

roasted brussels sprouts (v) | 50

halloumi + tahighurt + turkish pepper + lemon

tiganites (v) | 35

olive oil fries + za'atar + toum

roasted cauliflower (v) | 50

green tahini sauce + za'atar + migas

crispy hand rolled couscous (v) | 65

wild mushrooms + halloumi + truffle 65

grilled broccolini (v) | 45

tomato fenugreek sauce + crispy garlic 45

JOIN US FOR
BRUNCH

FRIDAYS 12PM - 4PM
+971 4 560 1799 reservations@morahdubai.com



(V) vegetarian (n) contains nuts (a) contains alcohol

executive chef stuart cameron



M O R A H

cocktail menu

house mocktails

eastern harvest 40

hibiscus reduction, lime juice, rose water, ginger beer.

a true miracle garden of flavors, balanced out with the sharpness of ginger beer.

gold souq 35

smoked ginger, lemon, honey.

the subtle flavours of the lemon and honey play magically with the sharpness of the smoked ginger. a mediterranean delight.

the sultan 30

tomato juice, tabouleh, lemon juice, pomegranate.

umami flavor of the tomato and the sweet refreshing taste of pomegranate – take you to the clouds above.

greek delight 30

grapefruit, agave, fever tree tonic, balsamic reduction.

the bitter sweet taste of balsamic, unique sweetness of agave and the freshness from grapefruit give you a well balanced and a delicious mocktail, with the bubbly aromatic from the tonic water.

minted meadows 20

minted syrup, lemon juice, lemongrass, soda.

a modern mojito, sweetness and acidity compliment this beautifully refreshing mocktail.

café frappé 40

turkish coffee, honey syrup, vanilla cream, aromatic bitters.

beautiful mocktail with similarities of an ice-coffee, with long lasting honey and vanilla flavors.

house cocktails

the geographer 75

bombay gin, pistachio orgeat, cartron apricot, lemon, egg white, sumac.

a silky gin sour with a touch of nuttiness from the pistachio, and stone fruit from the apricot.

the echo 70

hayman's london dry gin, echo cordial.

this take on a gimlet is floral and tart with clean lucid clarity.

the businessman 80

fighting cock bourbon, amaro averna, simple syrup, aromatic eastern bitters.

this reminds us of an old fashioned with slight bitter and herbal flavors.

bourbon backbone with hints of coffee, cardamom and spice.

the lamplighter 90

johnny walker black and red, baklava honey, cocchi americano, lemon, yogurt powder, smokey mace spritz.

this spicy, smoky cocktail resembling the penicillin has an intense dryness from the mace, and acidity and creaminess from the yogurt powder.

the fox 80

el jimador reposado, fino sherry, watermelon cordial, lime.

bright and fresh margarita variation with a lively hint of coriander, and a savory nose from the cucumber. don't be fooled, dangerously easy drinking.

the turkish astronomer 95

bacardi 8yr, cold turkish coffee, campari, carton apricot, chocolate molé bitters, grapefruit oils.

this rich after dinner take on a rum negroni is bitter, bold and invigorating.

bitter coffee/chocolate notes are contrasted by orange and apricot flavors.

the rose gulab 60

kettle one vodka, rosehip infused old tom gin, pomegranate rose syrup, lemon, hibiscus.

reminds us of an aviation but with pomegranate. floral, simple and refreshing house classic. served over crushed ice.

the railway switchman 90

rittenhouse rye, cucumber, peychaud's and boker's bitters, arak rinse, lemon oils.

cucumber and american rye evokes a honeydew melon flavor and when combined with arak is an anise packed sazerac - like combination.

the timekeeper 55

el jimador anejo, del maguey mezcal, hibiscus-lime juice, cardamom syrup, egg white.

beautifully balanced tequila based sour, with sweet, spiced cardamom. slightly smoky and smooth.

tea & punch service

The tea punch service at Morah is a combination of seasonal ingredients, exotic spirits, and one of our invigorating house teas to create a refreshing fortified tea punch. Served in a traditional Moroccan tea pot and glasses, spritzed with perfume.

Serves 2-4 people.

the aviator 200

turkish delight black tea syrup, gin, apricot, lemon juice, boker's bitters.

refreshing and slightly floral and fruity.

east meets west 195

lapsang souchong tea syrup, fighting cock bourbon, takamaka spiced rum, lemon juice, angostura orange bitters, candied orange.

a stimulating and bold concoction with hints of spices and oak.

night flight 225

moroccan mint green tea syrup, bacardi 8yr, torres 20 brandy, bianco vermouth, lemon juice, peychaud's bitters, absinthe.

classic flavours are complimented by anise & mint.

the frida kahlo 215

matcha tea syrup, el jimador anejo, carton pomme verte, lime juice, angostura bitters, roasted cardamom.

strong and savoury, this cocktail takes the healing qualities of matcha and blends it with the softness of anejo tequila.

spirits

vodka

Grey Goose Vodka	70
Russian Standard Vodka	45
Tito’s Vodka	55
Ketel One	55

blended whiskey

J Waker Red Rye	45
J Walker Black Label	55
J Walker Blue Label	250
J Walker Gold	70
J Walker Platinum	120
Chivas 12 year	70
Chivas 18 year	125
Chivas Extra	85

bourbon

Elijah Craig 12 year	55
Fighting Cock	45
Woodford Reserve	60
Maker’s Mark Bourbon	50

canadian whiskey

Crown Royal	45
irish whiskey	
Jameson	55
Jameson Black Barrel Reserve	90

rye whiskey

Rittenhouse Bottled in Bond	45
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Tennessee whiskey

Jack Daniel’s	50
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Single malt whiskey

Aberlour A’bunadh	200
Laphroig Quarter Cask	75
Macallan 12 year	120
Macallan 15 year	200
Macallan 18 year	275
Macallan 21 year	1000
Glenfiddich 12 year	70
Glenfiddich 15 year	90
Glenfiddich 18 year	125
Octomore 7.2	90

brandy / cognac

Calvados Boulard Pays D'Auge	65
Hennessy VS	60
Hennessy XO	250

rum

Bacardi 8 anos	55
Bacardi Superior	45
Kraken Black Spiced Rum	45
Ron Zacapa 23 Centenario	100
Takamaka Spiced	50
Takamaka White	45

Bacardi luxury brands

Craigelachie single malt scotch	90
Aultmore single malt scotch	85
Bacardi Heritage	75
Facundo Eximo rum	140
Facundo Exquisito rum	180
Star of Bombay gin	60
Oxley gin	75
Grey goose vx vodka	220
Dusse vsop brandy	200

tequila

Del Maguey Vida	55
El Jimador Anejo	50
El Jimador Reposado	45
Don Julio Anejo	95
Don Julio Blanco	75
Don Julio Real	350
Don Julio Reposado	85

gin

Bombay Sapphire	45
Hendricks Gin	50
Tanqueray 10	55

bottle service

single malt

Macallan 12 years 700ml 2500

irish whiskey

Jameson 750ml 1500

tennessee whiskey

Jack Daniel’s 750ml 1400

bourbon

Elijah Craig 12 years 750ml 1500

rye whiskey

Rittenhouse
bottled in bond 750ml 1200

tequila

El jimador reposado 700ml 1200

Don julio blanco 750ml 2500

Don julio real 750ml 7000

gin

Bombay sapphire 750ml 1200

Hendrick’s gin 750ml 1800

vodka

Russian standard 750ml 1200

Tito’s vodka 750ml 1300

Grey goose 750ml 1700

Grey goose 1.5l 2800

rum

Bacardi superior 750ml 1200

Bacardi 8 años 700ml 1500

Ron Zacapa 23 centenario 750ml 2750

Facundo eximo 750ml 3000

beer

Almaza 24x33cl	40
Heineken 24x33cl	45
Frontier 12x33cl	65
Punk IPA 24x33cl	65
Kopparberg Pear - 15x50cl	65
Anchor Steam Ale 24x33cl	65
Kronenburg Blanc 24x33cl	55



dessert

eton mess (n)	40	brioche loukoumades (n)	35
<i>halva parfait + rose meringue + yogurt + sumac & raspberries granite + ajeel crumb</i>		<i>house chamomile honey + walnut praline + burnt honey ice cream + halva + nougat</i>	
hazelnut chocolate mousse (n)	50	orange blossom mousse (n)	45
<i>sweet cream + katafi baklava + coffee molasses + chocolate caramel tuile</i>		<i>yoghurt + pistachio cake + pomegranate molasses + pashmak + cherry sorbet + berries</i>	
banana peanut butter parfait (n)	45	strawberry cheesecake qatayef (n)	55
<i>apple cider molasses + coconut cream + bee pollen + coconut tuile</i>		<i>sumac strawberry + honey syrup + pistachio</i>	
house ice cream	20		
<i>pistachio + white chocolate + pistachio crumb (n)</i>			
<i>nutella + hazelnut praline + nutella powder (n)</i>			
<i>bailey's + turkish coffee + gianduia (a) (n)</i>			
<i>rice pudding + mastic + rice crispy crunch</i>			

coffee

espresso	15
double espresso	25
espresso macchiato	15
americano	15
cappuccino	25
café latte	25
flat white	25
turkish coffee	20

tea

chamomile	20
jasmine pears	20
lemongrass ginger	20
earl grey	20
english breakfast	20
moroccan mint	20
sench	20

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