



HERITAGE DINNER MENU

SOUP

SOUP SHORBAT ADAS

Lentil soup, a regional favourite, especially during the winter months
(lentils, black pepper, cumin, lime, coriander, potato, carrots, leek, celery)



STARTERS

KIBBEH

With variations from around the Arabian world,
kibbeh has been a popular choice for generations
(wheat grains, minced beef, onion, spices, pine seeds)



SAMBOUSEK

Discovered during the Crusades, this ancient dish is crispy and flavourful
(flour, egg, cheese)

HOUMOUS

A Middle Eastern favourite popular around the world
(Chickpeas, tahini, olive oil, lemon juice, salt)

JARJEER

A traditional spring salad from the oasis of UAE,
Jarjeer is a fresh addition to any palette
(Rocca leaves, tomato, onion, olive oil, lemon juice, salt, sumac)



FATTOUSH

Salads were rare in the region, however Fattoush from
the Levant has become a regional favourite
(Mixed with lettuce, tomato, cucumber, radish, onion, capsicum, green thyme,
mint, sumac, olive oil and lemon juice, topped with home baked crispy)

MAIN COURSES

TRADITIONAL OUZI

A dish that symbolises hospitality in the region. Our Arabic spiced Lamb is simmered for many hours in an underground pit to ensure the meat is tender and falling off the bone

RICE

Emirati Style - Rice Basmati rice, chickpeas, lentils, leek, corn oil, saffron, raisins, nuts and Arabic spices

HAREES

A popular dish served on all occasions
and at large gatherings
(*chicken, wheat grains, salt, ghee, spices*)

CAMEL MEAT

A traditional dish for all special occasions
(*Spiced with mixed vegetables*)

SHEESH TAWOUK

Grilled cubes of marinated chicken breast
(*garlic, lemon, yoghurt, salt and Arabic spices*)

VEGETABLE GRAVY

Carrot, potato, eggplant, pumpkin, leek, celery, tomato paste, vegetable oil and Arabic spices

GRILLED VEGETABLE KEBAB

Mushroom, potato, red and green pepper, aubergine and cherry tomatoes
(*to be ordered in advance*)



DESSERTS

LUQAIMAT

Originating from the Arabic word meaning “a small bite that can be eaten in a single mouthful”, these small delectable Arabic style donuts are served drizzled with date syrup

ASSORTED FRESH FRUIT

Mixed seasonal fresh fruit platters

BEVERAGES

Arabic coffee, mineral water, a selection of two fresh juices, vimto, camel milk, karak chai and a selection of tea and coffee

