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