

*Experience our market Iftar from the
comfort of your home*

MARKET IFTAR

Selection of Cold and Hot Mezzeh

Hummus, tabbouleh, moutabal, meat kibbeh,
cheese sambousek

Lentil Soup

Served with Arabic croutons, fresh lemon wedges

Fish Sayadieh

Rice flavoured with authentic Arabic spices, served
with crispy onion and cucumber yoghurt

Chicken and Potato

With tangy lemon and garlic jus

Umm Ali

Warm pudding served with whipped cream and pistachio

AED 175 per person | AED 260 per couple | AED 450 for 4 people | AED 750 for 8 people

All Iftar menus served with Ramadan juices
Jallab or Tamarind

UPGRADED MARKET IFTAR

- MEZZEH -

Selection of Cold and Hot Mezzeh

Hummus, tabbouleh, moutabal, fattoush,
loubieh bel zeit, rocca salad, baba ghanouj
meat kibbeh, seafood kibbeh,
cheese sambousek, spinach fatayer,
cheese rolls, falafel

- SOUPS -

Lentil Soup

Served with Arabic croutons and
fresh lemon wedges

Lamb Harira

Served with lemon wedges
and chebakia

- RICE DISHES -

Fish Sayadieh

Rice flavoured with authentic Arabic spices,
served with crispy onion and
cucumber yoghurt

Lamb Biryani

Rice flavoured with authentic local spices
served with cucumber yoghurt and
spicy tomato sauce

- MAIN COURSE -

Chicken and Potato

With tangy lemon and garlic jus

Arabic Mix Grill

Lamb chops, kofta, shish taouk served with
biwaz and garlic sauce

Mix Mahashi

Stuffed vine leaves, cabbage, baby marrow
with sliced lamb and plain yoghurt

- DESSERT -

Umm Ali

Warm pudding served with whipped cream and pistachio

Vanilla M'halabia

Milk pudding flavoured with vanilla

Cheese Kunafa

Topped with rose and orange water scented syrup

AED 275 per person

AED 450 per couple

AED 750 for 4 people

AED 1250 for 8 people

All Iftar menus served with Ramadan juices
Jallab or Tamarind

Dear guest, we kindly request you to advise us if you are allergic to any of the menu items and we will be more than willing to adjust our menu in order for you to enjoy an allergy free dining experience with us.

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.

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BUILD YOUR IFTAR

- MEZZEH -

Cold Mezzeh 18 per mezzeh

Hummus, moutabal, tabbouleh, baba ghanouj, muhammar, makdous, loubieh bel zeit, moussaka, mudardara, Arabic cheese platter

Hot Mezzeh 18 per mezzeh

Meat kibbeh, cheese sambousek, meat sambousek, spinach fatayer, cheese rolls, falafel

- SOUPS -

Lentil Soup 25

Soup served with Arabic croutons and fresh lemon wedges

Lamb Harira 25

Served with lemon wedges and chebakia

Spinach and Lentil Soup 25

Served with Arabic croutons and lemon

Vermicelli Soup 25

Lemony soup with seasonal vegetables

- RICE DISHES -

Fish Sayadieh 65

Rice flavoured with authentic Arabic spices, served with crispy onion and cucumber yoghurt

Chicken Majbous 65

Rice flavoured with authentic local spices, served with cucumber yoghurt

Lamb Biryani 65

Rice flavoured with authentic local spices served with cucumber yoghurt, mango chutney, vegetable pickles

Shrimps Kabsa 65

Rice flavoured with authentic local spices, served with cucumber yoghurt and spicy tomato salsa

- MAIN COURSE -

Chicken and Potato 95

With tangy lemon and garlic jus

Arabic Mix Grill 145

Lamb chops, kofta, shish taouk served with biwaz and garlic sauce

Mix Mahashi 85

Stuffed vine leaves, cabbage, baby marrow with sliced lamb and plain yoghurt

Chicken Mulokhia 75

Served with vermicelli rice, crispy bread, and vinegar onion

Kibbeh Bel Laban 65

Served with vermicelli rice, coriander and garlic dip

- DESSERT -

Oum Ali 30

Traditional Arabic warm pudding served with whipped cream and pistachio

Vanilla M'halabia 30

Milk pudding flavoured with vanilla

Cheese kunafa 30

Topped with rose and orange water scented syrup

Mix Arabic Sweet 30

Mix of artisan baklava

- RAMADAN JUICES -

Jallab, Tamarind 18

- OUZI -

Ouzi for 1 person 110

250g slow cooked baby lamb "OUZI" served with oriental rice, cucumber yoghurt, carrot and cucumber sticks, rocca leaves

Ouzi for 2 persons 195

500g slow cooked baby lamb "OUZI" served with oriental rice, cucumber yoghurt, carrot and cucumber sticks, rocca leaves

Ouzi for 4 persons 350

1kg slow cooked baby lamb "OUZI" served with oriental rice, cucumber yoghurt, carrot and cucumber sticks, rocca leaves

Ouzi for 8 persons 650

2kg slow cooked baby lamb "OUZI" served with oriental rice, cucumber yoghurt, carrot and cucumber sticks, rocca leaves

***Whole Ouzi 1250**

15kg slow cooked baby lamb "OUZI" served with oriental rice, cucumber yoghurt, carrot and cucumber sticks, rocca leaves
* Needs to be ordered 24 hours in advance

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