

النافورة  
AL NAFOORAH





## Beirut Set Menu AED 550 | Minimum 8 People

### Cold Mezze

#### *Fattoush* 🍷

Cucumbers, Tomatoes, Herbs, Pomegranate Dressing, Toasted Arabic Bread

#### *Tabbouleh* 🍷

Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice

#### *Jergier* 🍷

Rocket Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce

#### *Baba Ghanouj* 🍷

Grilled Eggplant, Onions, Tomatoes, Parsley, Mint, Capsicums, Pomegranate Seeds Olive Oil, Lemon

#### *Hummus* 🍷

Chickpea Purée, Tahini Sauce, Lemon

#### *Moutabel* 🍷

Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

#### *Lubia Bil Zait*

Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil

#### *Shanklish*

Crumbled Cheese, Onions, Tomato, Parsley, Olive Oil

#### *Warek Enab Bil Zait* 🍷

Stuffed Vine Leaves, Rice, Tomatoes, Onions, Parsley, Mint

### Hot Mezze

#### *Batata Harrah* 🍷

Fried Potatoes, Garlic, Coriander, Lemon

#### *Moajanat Moshakala* 1 Piece Each 🍷🍷

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

#### *Chicken Liver With Pomegranate*

Sautéed Chicken Liver, Pomegranate Sauce

#### *Lamb Makanek* 🍷

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

### Main Course

#### *Mixed Seafood*

1pc Shrimps, 1pc Summan Fish, Each  
Shrimps, Suman Fillet

#### *Mixed Grill With Arayes*

1 Skewer Each,  
Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Arayes

### Desserts

#### *Ashta Bil Asal* 🍷

Fresh Cream, Pistachios, Honey

#### *Halawat Al Jeben* 🍷

Sweet Cheese, Pistachios, Sugar Syrup

#### *Baklawa* 🍷

Assortment Of Buttered Pastry, Nuts

#### *Lebanese Fruit Platter*

Mix Fruits

## Salads

<i>Fattoush</i> ☺	45
Cucumbers, Tomatoes, Herbs, Pomegranate Dressing, Toasted Arabic Bread	
<i>Tabbouleh</i> ☺	45
Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice	
<i>Jergier</i> ☺	40
Rocket Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce	
<i>Za'atar Salad</i> ☺	40
Aromatic Herb Salad, Tomatoes, Onions, Pomegranate Sauce	

## Soups

<i>Lentil</i> ☺	35
Red Lentil Purée, Garlic, Onion, Leek, Toasted Arabic Bread	
<i>Chicken Vermicelli</i>	45
Arabic Vermicelli, Diced Chicken, Lemon	

### Jumeirah Flavours

#### Half-Board

*Half-board guests are entitled to a choice of one dish from salads, cold mezzeh or hot mezzeh; one main course from the charcoal grill and one dessert per person.*

*For an additional supplement of AED140 per person, guests can choose four dishes from salads, cold mezzeh and hot mezzeh; one main course from any of the main dish sections and one dessert per person.*

*The only dishes excluded from the above are the Mixed grills these can be purchased at a further supplement of AED180 per dish.*

## Raw Meat Dishes

<i>Kibbeh Nayeh</i>	70
Minced Beef, Bourghul, Onion, Basil, Olive Oil, Kibbeh Spices	
<i>Habra Nayeh</i>	70
Minced Beef	

## Cold Mezzeh

<i>Baba Ghanouj</i> ☺	40
Grilled Eggplants, Onions, Tomatoes, Parsley, Mint, Capsicums, Pomegranate Seeds Olive Oil, Lemon	
<i>Hummus</i> ☺	40
Chickpea Purée, Tahini Sauce, Lemon	
<i>Moutabel</i> ☺	40
Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate	
<i>Lubia Bil Zait</i>	40
Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil	
<i>Muhammara</i> ☺	40
Chili Paste, Walnuts, Bread Crumbs, Pomegranate Sauce, Olive Oil	
<i>Shanklish</i>	45
Crumbled Cheese, Onions, Tomatoes, Parsley, Olive Oil	
<i>Warek Enab Bil Zait</i> ☺	45
Stuffed Vine Leaves, Rice, Tomato, Onion, Parsley, Mint	
<i>Hindba Bil Zait</i> ☺	40
Chard Leaves, Onions, Olive Oil, Lemon	

## Hot MezzeH

<i>Hummus Bil Lahma</i> 🍷	60
Classic Hummus, Dice Beef, Pine Seeds	
<i>Batata Harrah</i> 🍷	45
Fried Potatoes, Garlic, Coriander, Lemon	
<i>Cheese Rakakat</i> 🍷	50
Akawi Cheese Wrapped In Filo Pastry	
<i>Meat Sambousek</i> 🍷	50
Tender Crust Pastry Filled With Minced Lamb & Pine Seeds	
<i>Spinach Fatayer</i> 🍷 🍷	45
Pastry Triangle Filled With Spinach, Onions, Pine Seeds	
<i>Falafel</i> 🍷	50
Chickpea, Coriander, Garlic, Tahini Sauce	
<i>Fried Kibbeh</i> 🍷	50
Fried Lamb Dumpling Filled With Minced Meat & Pine Seeds	
<i>Moajanat Moshakala</i> 🍷 🍷	60
<i>1 Piece Each</i>	
Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh,	
<i>Chicken Liver With Pomegranate</i>	60
Sautéed Chicken Liver, Pomegranate Sauce	
<i>Lamb Makanek</i> 🍷	55
Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds	
<i>Grilled Halloumi</i> 🍷	50
Halloumi Cheese, Tomato, Olive Oil, Za'atar, Green Olives	

## Signatures

<i>Chef Ali's Tata's Salad</i> 🍷 🍴	50
Rocket Middle East, Dried Figs & Dates, Beetroots, Tomatoes, Walnuts, Olive Oil & Pomegranate Sauce	
<i>Al Nafoorah Hummus</i> 🍷 🍴	45
Chickpea Purée, Tahini Sauce, Lemon Roasted Pine Seeds, Cumin	
<i>Fried Asafir</i>	190
Pan-Fried Birds, Pomegranate Sauce (6 Pieces)	
<i>Beef Sharhat</i>	180
Cherry Sauce, Arabic Water Cress Baklaa, Baked Potatoes	
<i>Al Nafoorah Mixed Grill For Two</i> 🍷 🍴	280
<i>1 Skewer Each</i>	
Lamb Fillet, Minced Lamb, Cubed Chicken, Beef Sausage, Shrimps, Chicken Wings	
<i>Arabic Spiced Whole Baby Chicken</i>	115
Muhammara, Babaghanoj, Mushroom, Pistachio, Coriander Dressing	
<i>Lamb Shank Mouzat</i> 🍷	185
Lebanese Spices, Oriental Rice, Pomegranate And Lebanese Demi-Glace	

## From The Oven

<i>Lahmeh Bel Ajeen Manakish</i> ⑥	40
Flat Bread, Minced Lamb, Tomatoes, Onions, Pomegranate Sauce, Pine Seeds	
<i>Cheese Manakish</i> ⑥	35
Mixed Akawi, Kashkaval Cheese	
<i>Za'atar Manakish</i> ⑥	30
Za'atar, Olive Oil, Sesame Seeds	

## Seafood

<i>Whole Mediterranean Seabass</i>	180
<i>1 Piece 700g</i>	
Za'atar Spiced Sea Bass, Lemon, Saffron Rice, Olives	
<i>Suman Fillet With Chili Sauce</i> 3pc	145
Grilled Suman, Tomato Sauce, Capsicums, Onions, Garlic, Pine Seeds, Lebanese Spices	
<i>Grilled Shrimps</i> 4pc	190
Saffron Rice, Garlic, Lemon Juice	
<i>Mixed Seafood Platter For Two</i>	320
<i>1pc Seabass, 2pc Shrimps, 2pc Suman Fish</i>	
Seabass, Shrimps, Suman Fillet, Grilled Vegetables	



## From The Charcoal Grill

<i>Grilled Sujouk 8pc</i>	50
Grilled Beef Sausage, Tomato Sausages	
<i>Arayes ⑩</i>	70
Minced Lamb With Onions, Tomatoes, Mint, Capsicum, Pine Seeds On Arabic Bread	
<i>Kebab Kheshkhash 3 Skewers</i>	90
Minced Spicy Lamb, Tomato Sauce	
<i>Kebab Halabi 3 Skewers</i>	100
Minced Lamb, Parsley, Onions	
<i>Shish Taouk 2 Skewers, 5 Pc Each</i>	70
Marinated Diced Chicken, Garlic & Lemon	
<i>Grilled Lamb 2 Skewers, 5 Pc Each</i>	145
Cubed Lamb Fillet	
<i>Lamb Chops 4pc</i>	120
Grilled Lamb Chops, French Fries	
<i>Mixed Grill With Lamb Chops</i>	160
<i>1 Skewer Each, 1 Pc Lamb Chops</i>	
Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Lamb Chops	
<i>Al Nafoorah Shawarma</i>	70
Chicken Or Beef In Saj Bread, Pickled, Fries	



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