

Starter

AED

Middle East Flavour

Mezzeh

<p>Hummus ^(V) Silk Purée Of Freshly Boiled Chickpeas, Tahini Sauce</p>	55
<p>Mint Hummus ^(V) Preserved Lemon, Freshly Boiled Chickpeas, Tahini Sauce</p>	55
<p>Moutabal ^(V) Hearty Dip Of Grilled Eggplant, Tahini Sauce</p>	55
<p>Muhammara ^{(V) (N)} Mixed Roasted Nuts, Chilli Paste, Olive Oil, Pomegranate Molasses</p>	55
<p>Baba Ghanouj ^(V) Smoked Grilled Eggplant, Tomato, Parsley, Mint</p>	50
<p>Moroccan Tomato Shlada ^(V) Fresh tomato, Grilled Capsicum, Parsley, Onion, Preserved Lemon, Kalamata</p>	55
<p>Zaalouk-Caponata Style ^(V) Grilled capsicums cooked in tomato sauce with herbs and spices</p>	55
<p>Moajanat Moshakala ^{(D) (G)} Cheese Rakakat, Meat Sambousek, Spinach Fattayer, Kibbeh</p>	65
<p>Vegetable Samosa ^{(V) (G)} Served With Mint Chutney</p>	55

Should you have any allergies, please inform your waiter

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Salads

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Fattoush ^(V) Lettuce, Cucumber, Tomato, Red Onion, Sumac Powder, Olive Oil, Crispy Pita	50
Tabbouleh ^(V) Parsley, Mint, Tomatoes, Bourghul, Olive Oil	50
Quinoa Salad ^(V) Avocado, Kale, White Balsamic Vinaigrette	65
Greek Salad ^{(V) (D)} Classic Greek Salad Containing Cucumber, Cherry Tomato, Kalamata Olives, Feta Cheese	75
Burrata ^{(V) (D) (N)} Heirloom Tomatoes, Pesto, Parmesan Cheese	90

Soup

Red Lentil ^(V) Traditional Arabic Soup, Lemon Wedge, Crisp Pita	55
Harira Soup ^(N) Slow Cooked Lamb Shoulder, Tomato Broth, Chickpeas	55

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Main

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Moroccan Flavour	
Chermoula Seabass ^(D) Harrah Sauce, Marinated Olive, Grilled Lemon	160
Lamb Tajine Braised Lamb Shank, Prune & Apricot	155
Chicken Tajine Marinated Chicken With Ras El Hanout, Lemon, Olives	155
From The World	
Duck Red Curry ^(S) Thai Curry With Roasted Duck, Coconut Milk, Galangal, Jasmine Rice	155
Pad Thai ^{(N) (V)} Rice Noodles Tossed In Tamarind Sauce Served With Fried Tofu, Egg And Beansprouts	120
Grilled Salmon ^(D) Ginger Butter Sauce, Polenta, Sautéed Spinach, Pickled Vegetables	140
Wok-Fried Beef ^{(D) (N)} Striploin Cubes Tossed In Black Pepper Sauce And Bell Peppers Served With Jasmine Rice	150
Steak Frites ^(D) USDA Prime Tenderloin, Fries, Béarnaise Sauce	195
Butter Chicken ^(N) Everyone's Favorite Tandoori-Grilled Chicken Thigh, Rich Tomato Gravy Served With Rice Or Naan Bread	130
Aloo Gobi ^(V) Cauliflower And Potato Stew Cooked In Rich Masala Spices Served With Rice Or Naan Bread	95

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Grilles & Tandoor Oven

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Shish Taouk Cubes Of Chicken Breast, Yoghurt Marinated With Fresh Garlic And Lemon Served With Fries	135
Kofta Kebab Minced Lamb With Parsley, Onion, Sweet Pepper And Biwas Salad Served With Fries	145
Tandoori Prawn Tikka ^(S) Fresh Prawns Marinated In Special Spices, Grilled In A Traditional Clay Oven. Served With Homemade Mint Chutney, Dal Makhani	155
Riyash ^{(D)(N)} Moroccan Spice Lamb Chops	165
Selection Of Tandoori Breads Each Basket Serving 3pcs Garlic Naan / Butter Naan / Laccha Paratha / Pudina Paratha	35

Morello Wood Pizza Oven

Bufalina Fresh Tomato Sauce, Buffalo Mozzarella, Basil	95
Diavola Spicy Beef Pepperoni, Mushrooms, Chili Flakes, Oregano	95
Funghi Parmesan Cream Fraiche, Truffle Mushroom Duxelles, Arugula Leave	110

Fresh Pasta & Risotto

Don Corleone Campanella Pasta, Tomato Basil Sauce, Bocconcini	90
Frutti Di Mare ^{(A) (S)} Fettuccini, Lobster Sauce, Prawn, Mussel, Octopus	115
Fusilli Bolognese Braised Beef Ragout, Parmigiano Reggiano	95
Mushroom Risotto ^(V) Carnaroli Rice, Forest Mushrooms, Black Truffle Oil	125

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Desserts

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Everyone's favorites	
Traditional Um Ali ^(N) Almond Flake, Sicilian Pistachio	50
Sellou Cheesecake Moroccan style, Almond	50
Vanilla Crème Brûlée Madagascar vanilla	60
Amlou Tiramisu Argan Almond Praline	50
Baklava Sampler ^(N) Selection of traditional and modern Arabic delicacies	45
Seasonal Sliced Fruits With Berries ^(GF) Seasonal Selection	75
Homemade Ice Cream and Sorbet - Per Scoop Please ask our order taker for today's flavor	15

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For Little Foodies

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Starters

Alphabet Soup ^(V) Chicken broth, alphabet pasta, garden vegetables	35
Heritage Veggie Sticks ^(V) Red pepper hummus, guacamole, tzatziki	45
Vegetable Spring Rolls ^(V) Ginger sweet sauce	50

Mains

Pasta Campanelle Bolognese Lean angus ragout, parmesan	65
Breaded Chicken Nuggets French fries	55
Seared Seabass Steam vegetables or French fries	55
Grilled Beef Steam vegetables or French fries	65
Pizza Margarita ^(V) Roasted tomato sauce, mozzarella	65

Desserts

Seasonal Sliced Fruit ^(GF) Seasonal selection	35
Baked Cheesecake Digestive crust, wild berry compote	35
Homemade Ice Cream and Sorbet - Per Scoop Please ask our order taker for today's flavour	15

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Beverages

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Champagne / Sparkling

	(150ml) Glass	Bottle
Gancia Prosecco, Veneto, Italy	70	350
Veuve Clicquot Yellow Label Brut, France	125	625
Veuve Clicquot Rose, France		695
Laurent Perrier Rose, France		1,800

White Wine

Ancora Pinot Grigio, Lombardy, Italy	48	240
Max, Côtes du Rhône Blend, Côtes du Rhône, France	56	280
Matua Sauvignon Blanc, Marlborough, New Zealand	75	375
Cantine Luigi Baudana Dragon, Langhe, Italy		390
Trimbach Riesling, Alsace, France		520
Laroche Chablis, Burgundy, France		600
Ladoucette Sancerre Compté Lafond, Loire, France		920
Gaja Rossj-Bass Chardonnay, Piedmont, Italy		1,860
Gaja Gaia & Rey Chardonnay, Piedmont, Italy		2,900

Rose Wine

Villa Garrel, Côtes de Provence, France	65	325
Château Minuty de M de Minuty, Côtes de Provence, France		365

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Red Wine

	(150ml) Glass	Bottle
Chevalier Pech Latt Corbieres Rouge, Languedoc-Roussillon, France	48	240
Santa Carolina Reserva Estrellas Carmenère, Repel Valley, Chile	65	325
Ruffino Chianti, Tuscany, Italy	75	375
Chateau Ste. Michelle Cabernet Sauvignon, Columbia Valley, USA		480
Erath Estate Pinot Noir, Oregon, USA		560
Luigi Righetti Amarone Della Valpolicella Classico, Veneto, Italy		660
Catena Alta Malbec, Mendoza, Argentina		820
Domaine Anne Parent Beaune "Les Epenottes" 1er Cru, Burgundy, France		1,850

Signature Cocktails

Elderflower Mojito Bacardi White, lime, mint, elderflower syrup		68
Gin Garden Tanqueray Gin, cucumber, lime, soda		68
Sunshine Prosecco, peach Juice, grapefruit Juice		68
Moneyish Tanqueray Gin, lavender syrup, Camo reduction lemon juice		68
Dragon Blossom Vodka, lime, cherry puree, rosewater, cranberry juice		68

Beer

Heineken, Pale Lager, The Netherlands 330ml 5.0%		42
Peroni, Pale Lager, Italy 330ml 5.1%		46
Corona, Pale Lager, Mexico 330ml 4.8%		46

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Mocktails

Pearl of Dubai

Mango, pineapple, passionfruit

40

Berry Colada

Coconut milk, pineapple juice, coconut syrup, raspberry puree

40

Cucumber Lemonade

Cucumber, lime, lemon, agave, soda

40

Fresh Juices

Apple, Orange, Watermelon, Mango

38

Coffee Selection

Espresso, Americano

32

Double Espresso, Café Latte, Cappuccino

38

Tea & Herbal Infusions

English Breakfast, Chamomile, Peppermint, Darjeeling
Jasmine blossom, Earl Grey, Green Sencha

32

Water

Acqua Panna

Small

30

Large

40

San Pellegrino

30

40

Soft Drinks

Pepsi, Diet Pepsi, 7up, 7up Free, Miranda, Ginger Ale

30

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