



## *Lebanese & Arabian Menu*

### Starters

Arayess	Lebanese bread filled with seasoned minced lamb charcoal grilled
Sambousek Al Dijaj	Triangular pies filled with chicken, beans, cabbage and herbs baked in oven.
Hoummos	Puree of chickpeas, sesame oil and lemon
Kofta Halakuyeh	Minced lamb kebabs cooked on charcoal.
Lahem Mashwi	Tender marinated lamb cubes
Jawaneh	Grilled chicken wings marinated in garlic
Samak Kebab	Grilled fish fillet cubes served with lemon wedges.
Sardines Mashwi	Sardines marinated in olive oil,
Aggah Bi Kousa	Chopped courgettes covered in bread crumbs and deep fried in oil
Koosa Mahshi	Stuffed courgettes
Warak'inab	Stuffed wine leaves with mince meat, rice, herbs and spices
Malfouf Mahshi	Stuffed cabbage leaves with mince meat, rice, herbs and spices
Kibbeh Samak	Ground fish with crushed wheat and spices

Kibbeh Dijaj	Ground chicken with crushed wheat and spices
Kibbeh Lahma	Ground lamb with crushed wheat and spices
Falafel	Small deep fried patties made of highly spiced chick peas
Shawarma Bil Lahme	Meat shawarma
Dijaj Shawarma	Chicken shawarma
Sanieh Dijaj Batata	Chicken with potatoes
Dijaj Mahshi Bil Roz	Stuffed chicken with rice
Moulokhia Bil Dijaj	Jew's mallow with chicken
Samake Harra	Fish with tomatoes, hot green peppers, red peppers, onion and coriander
Samak Bsizri Maqli	Fried white Bait
Qraydas Maqli	Fried king prawns with garlic and coriander
Qraydas	King prawns with rice and vegetables
Shish Taouk	Marinated grilled chicken
Kofta Meshwi	Charcoal grilled mince lamb on skewers
Lahem Meshwi	Charcoal grilled lamb skewers
Qraydas Meshwi	Grilled Prawns
Smak Meshwi	Lebanese broiled fish
Kabis	Selection of Lebanese pickles and olives

## Soup

Shorbet Al Khoudar	Vegetable soup
Shorbet Adas	Lentil soup
Shorbet Al Dajaj Bil Cream	Cream of chicken soup
Shorbet Tomato Bil Cosbara	Tomato and coriander soup
Shorbet Gazar Bil Cosbara	Carrot and coriander soup
Shorbet Lemon Dajaj	Lemon chicken soup
Shorbet Adas Bil Basil, Toom	Lentil soup with onion and garlic
Shorbet Dadaj Bil Shariyya	Chicken soup with vermicelli

Shorbet Adas Bil Khoudar      Lentil and vegetables soup

### Main Course

Foul Akhdar Bil Rouz	Fava beans with rice
Loubieh Bil Bandoora	Green string beans in tomato sauce
Fakhda Bil Forn	Roast leg of lamb
Shirin Polo	Rice with chicken, pistachio and orange zest
Dajaj Biriyani	Chicken Biriyani
Sayyadiah	Fish with rice
Pilau Rice	Rice with pine nuts and currants
Imjadara	Lentils with burghul
Bamyah Maslu	Stewed meat and okra
Lahma Bi Hoummus wi Tomato	Lamb knuckle stew
Koushari	Lentils with rice and macaroni
Moujadara	Lentils with bulgur wheat and rice with caramelised onions
Khoudar Mahshi Bil Forn	Stuffed baked vegetables

### Salad

Salad Rocca	Rocket salad with radish, onion, tomato, olive oil and lemon juice
Salad Batata	Potatoes, spring onion, tomato, pepper, parsley, mint and dressing
Salad Zaytoon	Olive salad with kalamata, tomato, mint, pepper and lemon juice dressing
Salsa al Khodar Al Mashweya	Grilled vegetable salad with olive oil and lemon juice dressing
Salsa Al Banadorah Wa Al Basal	Tomato and onion salad with olive oil and lemon dressing
Salatah Khيار Bi Laban	Yoghurt with cucumber, mint and crushed garlic cloves
Salata Malfouf Abaiad	White cabbage salad
Salata Zahtar Akhdar	Fresh thyme, onions, chopped tomato salad

Salata Lebnanieh	Lebanese salad (with lettuce, cucumber, tomato, chopped mint and parsley with olive oil and lemon juice dressing)
Salata Harra	Spicy salad with cucumber, lettuce, green chillies crushed garlic and chopped tomatoes
Fattoush	Mixed fresh salad with herbs and toasted Lebanese bread
Tabbuoleh Salad	Parsley, tomato, onions, mint, crushed-wheat, lemon juice and olive oil
Moutabal	Baked aubergine, with sesame oil, lemon juice and touch of garlic
Fetta Cheese Salad	White Mediterranean feta cheese with spring onion and olive oil
Hoummus Bil Tahina	Chick peas dip (chick peas, tahini, salt, lemon juice, black pepper)

## Sweets

Mouhallabiah	Milk Pudding with nuts
Ashtalich	Cream pudding with nuts
Basboosa	Semolina tart soaked with syrup
Tamar Bi Lohz	Dates stuffed with ricotta cheese, grated lemon rind and whole almond
Mamoul	Dough pastries stuffed with chopped sugar dates or pistachio and walnuts
Konafa	Vermicelli
Kataif	Small pancakes stuffed with cheese and doused with syrup
Baklava	Traditional sweet layered pastries with almonds, pistachios or pine kernels