



## *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   |
| Sayyadah                   | 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   |
| Tabbouleh 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  |
| Ashtalieh     | 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 |

