



# HERITAGE DINNER MENU

## SOUP

### **SHORBAT ADAS**

Lentil soup, a regional favourite, especially during the winter months  
*(lentils, onion, black pepper, cumin, lime, coriander, potato, carrots, garlic, celery)*

## STARTERS

### **KIBBEH**

With variations from around the Arabian world, kibbeh has been a popular choice for generations  
*(wheat grains, minced beef, onion, spices, pine seeds)*

### **SAMBOUSEK**

Discovered during the Crusades, this ancient dish is crispy and flavourful  
*(flour, egg, cheese)*

### **HOUMOUS**

A Middle Eastern favourite popular around the world  
*(Chickpeas, tahini, olive oil, lemon juice, salt)*

### **JARJEER**

A traditional spring salad from the oasis of UAE, Jarjeer is a fresh addition to any palette  
*(Rocca leaves, tomato, onion, olive oil, lemon juice, salt, sumac)*

### **FATOUSH**

Salads were rare in the region, however Fatoush from the Levant has become a regional favourite  
*(Mixed with lettuce, tomato, cucumber, radish, onion, capsicum, green thyme, mint, sumac, olive oil and lemon juice, topped with home baked crispy)*



## MAIN COURSES

### **TRADITIONAL OUZI**

A dish that symbolizes hospitality in the region. Our Arabic spiced Lamb is simmered for 6 hours in an underground pit to ensure tenderness, falling off the bone

### **RICE**

Vegetable rice and lamb rice

### **HAREES**

A popular dish served on all occasions and at large gatherings  
*(beef, wheat grains, salt, ghee, spices)*

### **CAMEL MEAT**

A traditional dish for all special occasions  
*(Spiced with mixed vegetables)*

### **SHEESH TAWOUK**

Grilled cubes of marinated chicken breast  
*(garlic, lemon, yoghurt, salt and Arabic spices)*

### **GRILLED VEGETABLE KEBAB**

Served with mushroom, potato, red and green pepper, aubergine and cherry tomatoes accompanied with a freshly sliced avocado  
*(to be ordered in advance)*



## DESSERTS

### **LUQAIMAT**

Originating from the Arabic word meaning “a small bite that can be eaten in a single mouthful”, these small delectable Arabic style donuts are served drizzled with date syrup

### **ASSORTED FRESH FRUIT**

Mixed seasonal fresh fruit platters

## BEVERAGES

Sparkling date juice, Arabic coffee, mineral water, a selection of two fresh juices, vimto, camel milk, karak chai and a selection of tea and coffee

