



STARTER:

DRY FRUITS, NUTS, DATES
JALLAB & LABAN (N)

IFTAR:

LENTIL SOUP (DIM|G)
(LENTIL MIX SAUTE WITH TRUFFLE FOAM & PARMESAN TUILE)
OR
MOROCCAN HARIRA SOUP (E|G)

COLD MEZZEH:

HUMMUS (FINE HERBS & FRESH SALAD) (S)
TABBOULEH
(POMEGRANATE JELLY & SLICED CRUNCHY WALNUTS)
WINE LEAVES (WITH TOMATO FOAM)

HOT MEZZEH:

STUFFED OPEN KEBBEH (D|N)
(WITH, MUHAMMARA HUMMUS & LABNEH AND OLIVES)
MIXED MOUAJANET
(SAMBOUSEK MEAT, CHEESE RAKAKAT & SPINACH FATAYER)
SOUJOUK. (D|N|G)

MAIN COURSE:

ORIENTAL RICE WITH CHICKEN ROASTED (N|D)
OR
LAMB SHOULDER WITH RAS AL HANOUT (N)
(ROASTED LAMB SHOULDER WITH ARABIC SPICES SERVED
WITH PIQUILLO MASH POTATO & LAMB JUS & CRUNCHY
SALAD)

DESSERT:

RICE PUDDING BRULEE WITH CRYSTALIZED MANDARIN (D)

