

TRIPOLI

AED 210 PER PERSON
FOR A MINIMUM OF 4 PERSONS

طرابلس

٢١٠ درهم لكل شخص
لأربعة اشخاص على الأقل

MEZZEH ON THE TABLE

اطباق المازة

Assorted Pickles | Hommous | Moutabel | Tabouleh | Fattoush
Vine Leaves | Shanklish | Batata Harra | Fried Kibbeh | Spinach Fattayer
Meat Sambousek | Cheese Rukak

مخللات مشكلة | حمص | متبل | تبولة | فتوش
ورق عنب | شنكليش | بطاطا حرة | كبة مقلية | فطائر سبانخ
سمبوسك لحمة | رقائق الجبنة

MAIN COURSE

الوجبة الرئيسية

Lamb Kebab | Grilled Kofta | Shish Taouk | Arayes
لحم مشوي | روبيان مشوي | لحم مشوي | كباب حلي | شيش طاووق | عرايس

HOT BREAD

خبز طازج

Lebanese Bread and Saj Bread
الخبز اللبناني و خبز الصاج

DESSERT

الحلويات

Fresh Sliced Fruits
Ashta Bil Assal - Fresh Cream with Honey
شرائح الفاكهه الطازجة، قشطه بالعسل

BYBLOS

AED 255 PER PERSON
FOR A MINIMUM OF 4 PERSONS

جبيل

٢٥٥ درهم لكل شخص
لأربعة اشخاص على الأقل

MEZZEH ON THE TABLE

اطباق المازة

Assorted Pickles | Hommous | Moutabel | Tabouleh | Fattoush
Jergier Salad | Shanklish | Green Beans | Al Nafoorah Hommous
Lamb Makanek | Batata Harra | Fried Kibbeh | Spinach Fattayer
Meat Sambousek | Cheese Rukak

مخللات مشكلة | حمص | متبل | تبولة | فتوش | سلطة الجرجير | لوبيا بالزيت
شنكليش | حمص النافورة | مقانق | بطاطا حرة | كبة مقلية | فطائر سبانخ
سمبوسك لحمة | رقائق الجبنة

MAIN COURSE

الوجبة الرئيسية

Lamb Kebab, Grilled Kofta, Shish Taouk, Arayes
لحم مشوي, كباب حلي, شيش طاووق, عرايس

HOT BREAD

خبز طازج

Lebanese Bread and Saj Bread
الخبز اللبناني و خبز الصاج

DESSERT

الحلويات

Fresh Sliced Fruits
Ashta Bil Assal - Fresh Cream with Honey
شرائح الفاكهه الطازجة، قشطه بالعسل

COLD MEZZEH				المقبلات الباردة	
Tabouleh	39	Warek enab bil zaite	39	Modardra	39
Finely chopped parsley, mint, tomatoes, onion, burghul, olive oil, lemon juice		Stuffed vine leaves, rice, tomato, parsley, mint		Brown lentils, rice, onion, olive oil	
Jergier	39	Hummous	39	Muhammara	39
Rocket leaves, tomatoes, onions, olive oil, vinegar, pomegranate sauce		Chickpea puree, tahini sauce, lemon		Chilli paste, breadcrumbs, walnuts, olive oil	
Fattoush	39	Moutabel	39	Al Nafoorah hummous	41
Cucumber, tomatoes, herbs, pomegranate dressing, toasted Arabic bread		Grilled eggplant, tahini sauce, pomegranate		Classic hummous, roasted pine seed, cumin	
Za'atar salad	39	Lubia bil zaite	39	Bottarga	132
Aromatic herb salad, tomatoes, onions, pomegranate sauce		Tender green beans, tomato, garlic, onion, olive oil		Dried fish roe, toasted bread, olive oil, garlic	
Assorted Arabic pickles	39	Shanklish	39	Chef Ali's Teta's salad	49
Lebanese pickles, cucumber, turnip, cauliflower, chilli		Crumbled cheese, onions, tomato, parsley, olive oil		Baby arugula, dried figs & dates, beetroot, tomato, walnuts za'atar olive oil & pomegranate sauce	
Baba ghanouj	39	Labneh with mint	39	Lebanese quinoa salad	39
Grilled eggplant, onion, tomato, parsley, mint		Strained yoghurt, mint chillonade, olive oil		Red quinoa, heritage tomato, onion, diced beetroot, mint, roasted cherry tomato and braised baby fennel	
		Hindba bil zaite	39		
		Chard leaves, onions, olive oil, lemon juice			

HOT MEZZEH				المقبلات الساخنة	
Hummous bil lahma	59	Fried kibbeh	39	Saffron rice	24
Classic hummous, minced lamb, pine seeds		Fried lamb dumpling filled with minced meat & pine seeds		Vegetarian filo pastry	63
Batata harra	39	Lamb makanek	59	Filo pastry filled with rice & vegetables	
Fried potatoes, garlic, coriander		Lamb sausages, fresh lemon juice and pine seeds		Grilled halloumi	44
Cheese rukakat	39	Maghmour	73	Halloumi cheese, tomato, olive oil	
Akawi cheese wrapped in filo pastry		Eggplant, potato, chickpeas, tomato, onion, capsicum, garlic		Moajanat moshakala	44
Meat sambousek	39	Fried asafir	132	Cheese rukakat, meat sambousek, spinach fattayer, fried kibbeh	
Tender crust pastry filled with minced lamb & pine seeds		Pan-fried birds, pomegranate sauce (6 pieces)		Al Nafoorah falafel	40
Spinach fattayer	39	Braised globe artichoke	39	Chickpeas, garlic, coriander fresh, parsley, cumin powder, sesame seeds	
Pastry triangle filled with spinach, minced onions and pine seeds		Globe artichoke, seared lemon, olive oil, rock salt, crashed pepper and garlic		Sauce: tahina, lemon	
Chicken liver with pomegranate	59				
Sautéed chicken liver, pomegranate sauce					

SOUPS		الشوربات	
Lentil soup	39	Habra nayeh	59
Red lentil puree, onion, leek, toasted Arabic bread		Minced lamb	
Chicken soup	39		
Creamed chicken soup, diced chicken			

SHAWARMA		شاورما	
Al Nafoorah shawarma	73	Whole Mediterranean seabass	185
Chicken or beef in saj bread, pickles, fries		Zaatar spiced sea bass, lemon, rice, olives	
Traditional chicken shawarma	63	Suman fillet with chilli sauce	132
Pickles, fries, garlic sauce		Grilled suman, saffron rice	
Traditional beef shawarma	63	Grilled shrimps	185
Pickles, tahina sauce		Saffron rice, garlic, lemon juice	

FROM THE CHARCOAL GRILL				مشاوي على الفحم	
Grilled sujouk	68	Al Nafoorah mixed grill for two	327	Grilled beef	185
Grilled beef sausage, tomato sauce		Cubed lamb fillet, minced lamb, cubed chicken, beef sausage, shrimps, chicken wings		Cubed beef fillet, grilled vegetables	
Arayes	68	Grilled lamb	102	Arabic spiced whole baby chicken	110
Minced lamb with onions, tomato, mint, pine seeds, Arabic bread		Cubed lamb fillet		Baba ganoush, muhamara, vine leaves, pistachio and corriander dressing	
Kebab kheshkhash	78	Lamb chops	142	Grilled boneless chicken	Half 63 Whole 102
Minced spicy lamb, tomato sauce		Grilled lamb chops, French fries		Garlic, lemon, French fries	
Kebab halabi	78	Mixed Grill	98	Grilled chicken wings	63
Minced lamb, parsley, onions		Cubed lamb fillet, kofta kebab, shish taouk		Garlic, lemon	
Shish taouk	78	Mixed grill with lamb chops	112	Grilled sharhat beef	65
Marinated diced chicken, garlic, lemon		Cubed lamb fillet, kofta kebab, shish taouk, lamb chops		Beef tenderloin, water grass, stuffed mushroom (baba ghanouj), caramelized onion, olive oil and oregano	
				Sauce: sweet red cherry	

DESSERTS				الحلويات	
Ashta bil asal	49	Cheese kunafa	49	Al Nafoorah stuffed crepe	49
Fresh cream, pistachio's, honey		Akawi cheese pastry dipped in sugar syrup		Fresh Milk, Flour, Butter, mix fruits, Vanilla, Arak (alcoholic drink optional)	
Halawat al jeben	49	Ghazal al banat	49	Mixed dessert platter	122
Sweet cheese, pistachio, sugar syrup		Ghazal banat, ice cream, mistakeh & rose, vermicelli		Othmalliyeh, halawat al jaben, baklava, panna cotta	
Baklava	49	Lebanese ice cream	49		
Assortment of buttered pastry, nuts, sugar syrup		Rose, mistakeh, pistachio, kashta			
Lebanese fruit platter	49	Al Nafoorah panna cotta	49		
		Fresh Zaatar, Sugar, fresh Milk, rose water, pistachio and sorbet lemon			
Othmalliyeh	49				
Kunafa vermicelli, fresh kashta, pistachio					

SIDON

AED 335 PER PERSON
FOR A MINIMUM OF 4 PERSONS

صيدا

٣٣٥ درهم لكل شخص
لأربعة اشخاص على الاقل

MEZZEH ON THE TABLE

اطباق المازة

Assorted Pickles | Hommous | Moutabel | Tabouleh | Fattoush | Jergier Salad Shanklish
Green Beans | Al Nafoorah Hommous | Lamb Makanek | Batata Harra | Fried Kibbeh
Spinach Fattayer | Meat Sambousek | Cheese Rukak

مخللات مشكلة | حمص | متبل | تبولة | فتوش | سلطة الجرجير | لوبيا بالزيت
شنكليش | حمص النافورة | مقانق | بطاطا حرة | كبة مقلية | فطائر سبانخ
سمبوسك لحمة | رقائق الجبنة

MAIN COURSE

الوجبة الرئيسية

Grilled Suman, Grilled Shrimps, Lamb Kebab, Grilled Kofta, Shish Taouk, Arayes
سمان مشوي | روبيان مشوي | لحم مشوي | كباب حلي | شيش طاووق | عرايس

HOT BREAD

خبز طازج

Lebanese Bread and Saj Bread
الخبز اللبناني و خبز الصاج

DESSERT

الحلويات

Fresh Sliced Fruits
Ashta Bil Assal - Fresh Cream with Honey
Baklava
شرائح الفاكهه الطازجة | قشطه بالعسل | بقلادة

BEIRUT

AED 420 PER PERSON
FOR A MINIMUM OF 4 PERSONS

بيروت

٤٢٠ درهم للشخص الواحد
لأربعة اشخاص على الأقل

MEZZEH ON THE TABLE

اطباق المازة

Assorted Pickles | Hommous | Moutabel | Tabouleh | Fattoush
Jergier Salad | Vine Leaves | Green Beans | Shanklish | Baba Ghanouj
Moudardara | Al Nafoorah Hommous | Fried Kibbeh | Spinach Fattayer
Meat Sambousek | Cheese Rukak | Lamb Makanek
Chicken Liver | Chicken Shawarma

مخللات مشكلة، حمص | متبل | تبولة | فتوش | سلطة الجرجير | ورق عنب
لوبيا بالزيت | شنكليش | بابا غنوج | مدردة | حمص النافورة | كبة مقلية
فطائر سبانخ | سمبوسك لحمة | رقائق الجبنة | مقانق | كبدة دجاج | شاورما دجاج

MAIN COURSE

الوجبة الرئيسية

Grilled Suman, Grilled Shrimps, Lamb Kebab, Grilled Kofta
Shish Taouk, Lamb Chops, Arayes
سمان مشوي, روبيان مشوي, لحم مشوي, كباب حلي, شيش طاووق, ريش, عرايس

HOT BREAD

خبز طازج

Lebanese Bread and Saj Bread
الخبز اللبناني و خبز الصاج

DESSERT

الحلويات

Fresh Sliced Fruits, Ashta Bil Assal - Fresh Cream with Honey
Halawa Bel Jebn | Baklava

شرائح الفاكهه الطازجة، قشطه بالعسل | حلاوة الجبن | البقلادة

ALCOHOL NUTS & SEEDS GLUTEN-FREE VEGETARIAN DAIRY FREE SHELLFISH DIABETIC FRIENDLY

Please inform us of any allergies or requirements before ordering. All prices are in uae dirhams and inclusive of 7% municipality fees, 10% service charge and value added tax.