



STARTERS

Tabouleh (V)

Salad of finely chopped parsley, tomato, onion, crushed wheat, lemon olive oil dressing

Kebbeh Nayeh

Raw prime cut of beef, crushed wheat, onions, spices

Hummous Beirut (V)

Velvety purée of chickpeas, tahini sauce, chopped parsley

MAIN COURSES

Al Nafoorah Signature Seafood Platter (S)

Chargilled lobster, king prawns, salmon and suman fillet

Al Nafoorah Signature Shawarma

Sliced chicken, garlic sauce, pickles

Al Nafoorah Signature Mixed Grill

Chargilled shish taouk, lamb kebab, lamb kofta, lamb chops, garlic sauce, pickles

Chargilled Lamb Kebab

Chargilled marinated lamb tenderloin, garlic sauce, pickles

Shish Taouk

Chargilled chicken marinated in garlic, tomato and vinegar

DESSERTS

Ashta Bila Assal (N)

Fresh cream, pistachios, honey drizzle

Baklava (N)

Assortment of thin buttered pastries

Al Nafoorah Mouhalabiyah

Classic Arabic milk, sugar, rosewater pudding