MANAKEESH

Zaatar 23

Lebanese thyme, sesame, and olive oil ••

Zaatar Thin Crust 27

Lebanese thyme, sesame, and olive oil on thin crust dough

Cheese 27

Akkawi cheese

Cheese thin crust 35

Akkawi cheese on thin crust dough ••

Cheese with Zaatar 31

Mix of Akkawi cheese with Lebanese thyme and sesame •••

Cheese with eggs 32

Mix of akkawi cheese and eggs •••

Labneh 24

Lebanese creamy yogurt

Labneh with zaatar 26

Mix of Lebanese creamy yogurt with thyme and sesame

Labneh with vegetables 26

Mixed of Lebanese creamy yogurt and vegetables ••

Kishik 26

Dried fermented yogurt and cracked wheat, tomato, onion, and chili ••

Lahmeh Bajeen 26

Minced lamb, tomato, parsley, onion

Lahmeh Bajeen Thin Crust 33

Minced lamb, tomato, parsley, onion on thin crust dough •

Spinach 32

Closed dough filled with spinach, onion, and sumac •

Vegetarian Pizza 36

Pizza topped with olives, corn, capsicum, tomato, and mozzarella cheese •

Harra 28 Mixed vegetables with Chilli paste •

Mini Manakeesh 45

3 cheese, 3 Zaatar, 2 meat, 2 Kishik •••

*Available in Brown Bread + 3 aed

DAILY DISH

Served from Monday to Friday

12:00 p.m to 3:00 p.m

Served with: Soup, salad and dessert 89

* Please ask your server for more details

SHAWARMA PLATE

Chicken shawarma Plate 66

Thin slices of marinated chicken served with french fries, pickles and garlic sauce

Meat shawarma Plate 75

Thin slices of marinated meat served with french fries, pickles and tahini sauce

Mixed shawarma plate 72

A Mix of thin slices of chicken and lamb shawarma served with french fries, pickles, garlic and tahini sauce •

SALAD SOUP

Al Mandaloun salad 48

Fresh rocket leaves, tomato, beetroot, onion, green chili, and walnut served with olive oil and lemon juice dressing •

Tabouleh 42

Fresh parsley, mint, tomato, burghul, served with olive oil and lemon juice dressing

Fattouch 42

Lettuce, cucumber, tomato, fresh thyme, sumac, toasted Arabic bread, served with pomegranate dressing

Rocca Salad 44

Rocket leaves, tomato, onion, served with olive oil and lemon iuice dressina

Oriental salad 39

Tomato, cucumber, onion, fresh mint, served with olive oil and lemon dressing

Yogurt & Cucumber 32

Yogurt, cucumber, dried mint, garlic

Lentil Soup 36

Lebanese thyme, sesame, and olive oil

COLD MEZZE

Hummus 39

A delicate blend of chickpeas with tahini and lemon juice

Al Mandaloun Figgy Hummus 45 A delicate blend of chickpeas with tahini and lemon juice, dry figs, and walnut ••

Hummus Beiruti 42

A delicate blend of chickpeas with tahini and lemon juice, fresh parsley, chili, and garlic •

Hummus Muhammara 40

A delicate blend of chickpeas with tahini and lemon juice, fresh parsley, crushed kaak, walnuts, pomegranate molasseschili, and garlic •

Moutabal 39 ••

Grilled eggplant puree blended with tahini, yogurt and garlic

Baba Ghannouj 38

Grilled eggplant, tomato, onion, capsicum, garlic, parsley and lemon juice

Eggplant moussaka 40

Fried eggplant, chickpeas, tomato, onion and

Mouhammara 38

Crushed kaak, walnuts, pomegranate molasses and chili .

Stuffed Vine Leaves 40

Vine leaves filled with rice, tomato, onion, and parsley

Hendbeh 42

Chicory with fried onion and olive oil •

Labneh 34

Lebanese creamy yogurt topped with olive oil (Garlic optional)

Labneh Harra Bel Joz 39

Lebanese creamy yogurt, chili, walnuts and olive oil

Mixed Vegetable Platter 25 - 42

HOT MEZZE

Batata Harra 40

Fried Potato cubes served with chili, coriander and garlic

Grilled Halloumi 50

Grilled halloumi cheese served with tomato and olives •

Falafel Plate 40

Fried ground chickpeas and fava beans served with tahini sauce and mixed pickles •

Fried Kibbeh 42

Ground meat & crushed wheat, filled with finely minced meat, onion, and nuts •

Meat Sambousek 35

Fried pastry filled with minced lamb and nuts •

Hummus with Pine Nuts 42

Chickpeas puree with tahini, topped with fried pine nuts ••

Hummus with Meat 51

Chickpeas puree with tahini, topped with diced lamb and pine nuts ••

Hummus with Shawarma 51

Chickpeas puree with tahini, topped with your choice of lamb or chicken shawarma

Chicken liver 50

Sauteed chicken liver with garlic, coriander and pomegranate molasses

Lamb soujouk 52

Sauteed soujouk, onion, tomato, and garlic

Lamb Makanek 52

Sauteed lamb makanek, lemon juice and pomegranate molasses

Mixed Mouajjanat 43

Cheese sambousek, spinach fatayer, lahm baajin, meat sambousek

Chicken Mousakhan Rolls 35

Sauteed Chicken, onion, sumac, olive oil, rolled in saj bread

Grilled chicken wings 51

Your choice of grilled and sauteed chicken wings sauteed with lemon garlic sauce

Cheese Rolls 36

Deep-fried pastry filled with cheese ••

Spinach Fatayer 35

Baked pastry filled with spinach, onion, and sumac •

Fried Calamari 65

Deep-fried breaded calamari rings served with tartare sauce

French Fries 39

GRILL

Shish Taouk 72

Skewers of marinated chicken cubes served with french fries and garlic sauce

Lamb Brochettes 85

Skewers of marinated lamb cubes served with french fries

Lamb Chops 87

Marinated lamb cutlets served with french fries

Lebanese Kafta 80

Seasoned minced lamb with onion and parsley serves with french fries

Kabab Kheshkhash 80

Skewers of minced lamb served on a bed of spicy tomato sauce

Mixed Grill (320grs) 98

Mixed skewers of 2 Kafta, 1 Taouk, 1 Lamb brochette and 1 Arayes, served with french fries and garlic sauce

Mixed Grill (500grs) 145

Mixed skewers of 3 Kafta, 2 Taouk, 1 Lamb brochette and 2 Arayes, served with french fries and garlic sauce

Boneless Chicken - half 69

Grilled boneless chicken served with french fries and garlic sauce

Boneless Chicken - full 118

Grilled boneless chicken served with french fries and garlic sauce

Arayess 78

Grilled Arabic bread stuffed with minced lamb, onion, and parsley served with yogurt ••

Grilled Fish 85

Grilled fish served with sauteed vegetables and tahini sauce

DESSERTS

Umm Ali 38

Puff pastry, sweet milk, coconut, raisin and topped with nuts •••

Cheese kunafa 36

Cream Cheese topped with semolina, pistachio and sugar syrup •••

Ghazal Beruit 42

Lebanese Cotton candy filled with mestika ice cream ••

seasonal Fresh Fruit Platter 55

A selection of freshly cut seasonal fruits

Baklawa 45

Baklawa, pistachio, sugar syrup •••

FRESH JUICES

Orange 35 Strawberry 40

Lemonade 33 Mango 40

Lemonade with mint 35 Strawberry and Mango 43

Carrot 34 Pineapple 40

Orange & Carrot 36 Pomegranate 43

Watermelon 34 Pomegranate & Pineapple 47

Green Apple 34 Al Mandaloun cocktail 53 •

COLD BEVERAGES

Sparkling Water - San Pellegrino 26 - 40

Still Water 17 - 30

Mojito 34

Laban 30 •

Jallab 23 •

Soft drinks 20

HOT BEVERAGES

Turkish Coffee 28 Americano 24

Espresso 20 Café Blanc 22

Double Espresso 25 Newby Tea (white,

green, ginger, black) 23

Moroccan Tea 28

Cappuchino 26

Double Macchiato 24

Café Latte 26

Macchiato 20

* Available Oat and Almond milk +5