



LAYALI AL HUDAYRIYAT AT ILIOS SUHOOR À LA CARTE

SOUP

Arabic Lentil Soup (V) 38
Slow-simmered Red Lentils With Onion, Garlic, Cumin,
Turmeric & Fresh Lemon Wedge

COLD APPETIZERS

Quinoa Tabouleh (V) 50
Organic Quinoa, Fine Chopped Parsley, Tomato, Avocado,
Cucumber & Lemon Olive Oil

Watermelon Salad (V, D, N) 75
Feta Cheese, Candied Walnuts, Balsamic Pearls & Mint

Greek Salad (V, D) 90
Selected Barrel Feta

Dips Selection (V, D) 65
Baba Ghanoush, Hummus (Se), Labneh (D),
Quinoa Tabouleh & Warm Pita Bread (G)

Mezzeh Platter (V) 85
Greek Vine Leaves, Marinated Olives, Variety Of Dips &
Arabic Cheeses (D, G)

Hummus (V, SE) 30
Chickpeas Puree With Tahini And Olive Oil,
Served With Pita Bread

Moutabal (V, D, SE, G) 30
Char-Grilled Eggplant Puree, Pomegranate & Tahini,
Served With Pita Bread

Makdous (V, D, N) 25
Pickled Eggplant, Stuffed With Walnuts

HOT APPETIZERS

Hand Cut Potatos (V, G) 40
Greek Oregano, Lime Zest & Dill Yoghurt

Batata Harra (V, D, G) 40
Fried Potato, Cumin, Chilli & Garlic

Grilled Halloumi (V, D, SE) 55
With Pomegranate Molasses & Sesame Seeds

Tyropita Boureki (V, D, G, SE) 75
Feta Rolled In Phyllo Pastry, Tomato Chutney,
Greek Honey & Sesame

Bone Marrow (G) 75
Smoked & Grilled Bone Marrow,
Served With Gremolata & Crostini

Fried Calamari (G, S) 85
Crispy Mediterranean Calamari
With Lime Mayo (SO, E, M)

Selection Of Hot Mezzeh 45
Kibbeh (G), Sambousik (G, D, E) &
Spring Rolls (G, D) Yoghurt Dip

Shakshouka (V, E, D, G) 65
Baked Eggs In Tomato And Pepper Sauce With Onion,
Garlic, Feta Cheese & Warm Pita Bread

Kibbeh (G, D, N) 40
Served with Greek Dill Yoghurt Dip

Prices are in AED, inclusive of 5% VAT and subject to 10% service charge.

Your comfort matters to us – please inform your waiter of any allergies, and we will gladly guide you through the menu.
In case of severe allergies, please note that our kitchen handles products that may cause cross-contamination. Kindly inform our team so we can act accordingly and tailor your dining experience.

Dishes indicated with

(C) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (L) Lupin, (M) Mustard, (N) Nuts, (S) Shellfish, (SE) Sesame, (SO) Soybean, (SU) Sulphites, (V) Vegetarian

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PASTA & RISOTTO

Pasta Arabbiatta (V, G) Datterino Spicy Tomato Sauce, Chilli Flakes & Parsley	65
Penne Alfredo (V, G, D) Mushroom, Cream Sauce & Parmegiano Reggiano	80
Forest Risotto (V, D) Black Truffle & Wild Mushrooms	130
Kritharaki Thalassinon (G, D, S) Orzo Pasta With Mediterranean Seafood	135

MAIN COURSES

Souvlaki Beef (D, G) Grilled Beef Skewer, Pita Bread, Pickled Onion, Peppers & Dill Yogurt.	110	Grilled Lamb Chops (D) Marinated With Mediterranean Herbs, Accompanied With Dill Yoghurt & Onion Sumac	175
Keftedakia (G, D, E) Oven-Baked Meatballs, Tangy Tomato Sauce & Dill Yogurt	90	Mix Grill (D, G) Beef Souvlaki, Shish Tawouk, Lamb Kofta, Dill Yoghurt & Pita Bread	145
Shrimps Saganaki (S, G, D) Stir-Fried Shrimps, Tomato Sauce, Capers & Feta Cheese	110	Ilios Mix Grill (D, G) For 2 Lamb Chops, Beef Souvlaki, Shish Tawouk, Accompanied With Dill Yoghurt & Pita Bread	395
Seabass Fillet (F) Greek Seabass Fillet, Marinated With Oregano & Lime Zest, Served With Steamed Vegetables & Lemon Olive Oil	135	Shish Tawouk (D, G) Served With Dill Yoghurt, Onion Sumac And Pita Bread	70
		Lamb Kofta (D, G) Served With Dill Yoghurt, Onion Sumac And Pita Bread	70

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LAYALI AL HUDAYRIYAT AT ILIOS SUHOOR DESSERTS

Um Ali (G, D, E, N) Traditional Egyptian Bread Pudding with Milk, Nuts & Warm Spices	40
Fresh Greek Yoghurt (D, N) With Honey, Preserved Fruits & Walnuts	40
Majdool Date Pudding (G, D, E) Warm Date Sponge with Toffee Sauce & Vanilla Ice Cream	45
Almond Cake (G, D, E, N) Greek Traditional Almond Cake with Wild Cherry Coulis	40
Fruit Platter Selection Of Seasonal Fresh Fruits	50
Baked Chocolate Mousse (D, E) Dark Chocolate Mousse, Miso Caramel & Vanilla Ice Cream	50
Cheesecake Ilios (G, D, E, N) Vanilla & Figs with Opalys White Chocolate Cream.	40
Selection Of Desserts (G, D, E, N) Selection Of Assorted Arabic & Mediterranean Desserts	90

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