



LAYALI

AL HUDAYRIYAT

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

MAIN COURSES

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

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Ilios