



LAYALI AL HUDAYRIYAT AT ILIOS IFTAR MENU - AED 250

ON THE TABLE

Dates, Dry Fruits and Nuts (N)
(Apricot, Prunes, Almonds)

BEVERAGE STATION

Watermelon or Orange juice or Lemon Mint Juice

Vimto

Jallab

Tamr hindi or Qamar al-Din

IFTAR BUFFET TIME DEPENDS ON SUNSET
2HOURS BUFFET FIXED

SOUPS

(2 Standards Everyday)

Arabic Lentil Soup served with condiments (V, C, G)

Chicken Vermicelli Soup or (C, G)

Lamb Harira or Lamb Chorba Frik (C)

Greek Trahana Soup (C, G)

BREAD

Assorted Bread Station

House Made Bread (G), Flat Breads (G), Pita Bread (G), Sourdough (G),

Multigrain (G, SE, N), Brioche (E, D, G)

Gluten Free Bread Available on Request

with Condiments

SALAD & COLD MEZZEH

(4 Salads to be changing & 8 Mezzeh Everyday)

Greek Salad (V, D)

Beetroot, Goat Cheese, Balsamic Dressing (V, D)

Avocado, Red Onion with
Goma Sesame Dressing (V, SE, E, SO, G, M, SU)

Chicken Caesar with Croutons (F, E, M, D, G)

Watermelon Salad (V, D, N)

Classic Caprese (V, D)

Channa Chaat (V)

Cous-Cous Moroccan (V, G.)

Fattoush (V, G)

Tabbouleh (V, G)

Hummus or Beetroot Hummus (V, SE)

Moutabel (V, D, S) or Baba Ghanoush (V)

Muhammara (V, G, N)

Zaatar or Sumac Labneh (V, D)

Marinated Olives (V)

Makdoush (V, N, SU)

Greek Vine Leaves with Rice (V)

Prices are in AED, inclusive of 5% VAT and 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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CHEESE PICKLES & CONDIMENTS

Salad Bar: Mixed Lettuces, Sliced Cucumber, Tomatoes, Shredded Carrots, Boiled Eggs, Corn, Lemon, Croutons (G), Broccoli

Dressings- Honey Mustard (M), Lemon Olive Oil, Vinaigrette, Balsamic Dressing (SU), Ranch (D, E, M)

Akkawi Cheese (D)

Baladi Cheese (D)

Shanklish Cheese Variety (D)

Feta (D)

Nabulsi (D)

STARTERS & HOT MEZZEH

(8 Rotational Everyday)

Falafel with Tahini (V, SE, G)

Cheese Sambousik (V, D, G, E)

Meat Sambousik (D, G, E)

Vegetable Sambousik (V, D, G, E)

Cheese Rakakat) (V, D, G)

Chicken or Meat Samosa with Mint Sauce(D, G, E)

Meat Kibbeh (G, N)

Greek Spinach Pie (V, D, G)

Greek Feta Cheese Pie Boureki with Honey & Sesame (V, SE, G, D)

Mixed Vegetables Pakora (V, G)

Grilled Halloumi with Pomegranate Molasses (V, D)

Variety Manakish & Fatayer (V, D, G, E)

MAIN COURSE

Special of the Day
(Ouzi Lamb Leg, Slow Cooked Lamb Shank or Chicken Mandi with Saffron Rice) (D, N)

Arabic Mixed Grill
(Shish Tawook (D), Lamb Kofta, Joojeh Kebab (D), Chicken Tikka (D) , Lamb Koobideh, Beef Souvlaki Greek Style

Pan Seared Mahi Mahi with Lemon Caper Sauce (F, D), King Fish Harra (F), Baked Salmon with Honey Mustard (F, M)

Kibbeh Bill Laban (E, D, G, N)

Maqluba (D, N) / Kabsa (D, N) / Machboos (D, N) / Biryani (D, N)

Lamb Salona OR Dawood Basha Meatballs Beef Stroganoff (D, E, G) / Butter Chicken (D) / Slow Cooked BBQ Beef Ribs or Brisket (C, G) / Lamb Shank Slow Cooked (C)

RICE & ACCOMPANIMENTS

Vermicelli Rice or Steamed Rice (V)

Mahshi Stuffed Vegetables (V) or Eggplant Moussaka (D, E, G, V)

Chana Masala (V, D) / Paneer Makhani (V, D) / Dal Palak (V, D) / Mix Vegetable Curry (V, D) or Palak Paneer (V, D)

Live Pasta Station
Rigatoni with Basil Pesto and Roasted Pine Nuts (V, D, N, G) or Penne Alfredo with Mushrooms & Broccoli (V, D, G) or Tomato Sauce (V, G, D)
Gluten free Available

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DESSERTS

(6 Standards & 2 to be Changing)

Um Ali (G, D, E, N)

Halawa Jeben (G, D, N)

Fruit Platters

Kunafa (G, D, N)

Katayef Cheese & Nuts (G, D, N)

Majdool Date Pudding (G, D, E)

Muhalabia with Fruits (D)

Rice Pudding (G, D, E, N)

Orange Basbousa (G, D, E)

Baklawa Nuts (G, D, N)

Almond Cake (G, D, E, N)

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