



Everynight, the king lay awake and listened with awe as Shahrazad told him her stories. During these 1,001 nights, the king had fallen in love with Shahrazad. He spared her life and made her his queen.

SOUP

Soup of the Day \$68

SALAD

Tabouleh \$98

Freshly Diced Tomato and Parsley with Burghul in Lemon Dressing

Fattoush Salad \$120

Cucumber, Tomato, Horseradish, Mixed Capsicum with Fresh Mint/Parsley in Pomegranate Sauce

Mixed Salad \$90

Mix Vegetables Salad with French Dressing

Chicken Caesar Salad \$98

Pan-fried Chicken Strips with Romanian Lettuce in Homemade Caesar Dressing

Vegetables Tender Salad \$120

Fresh Seasonal Vegetables with Balsamic Vinegar Dressing

Quinoa Salad \$150

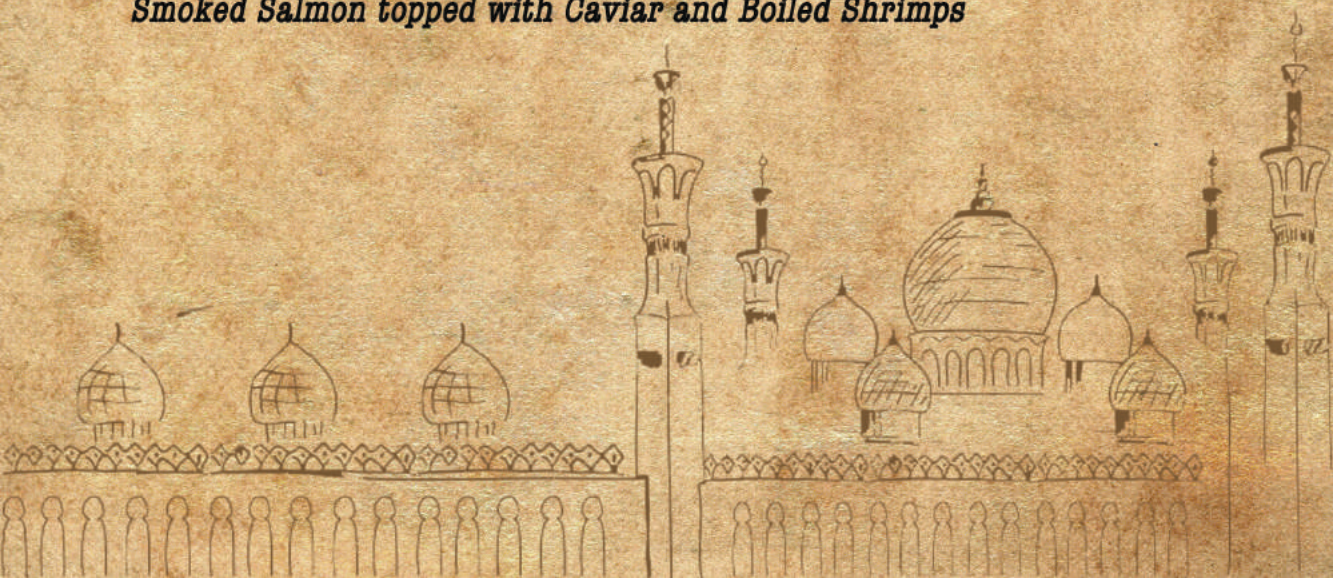
Mix Fresh Fruits with Honey Mustard

Avocado Shrimp Salad \$160

Avocado with Shrimps and Fresh Mango, served with Lemon Juice

Smoked Salmon and Shrimp Salad with Caviar \$168

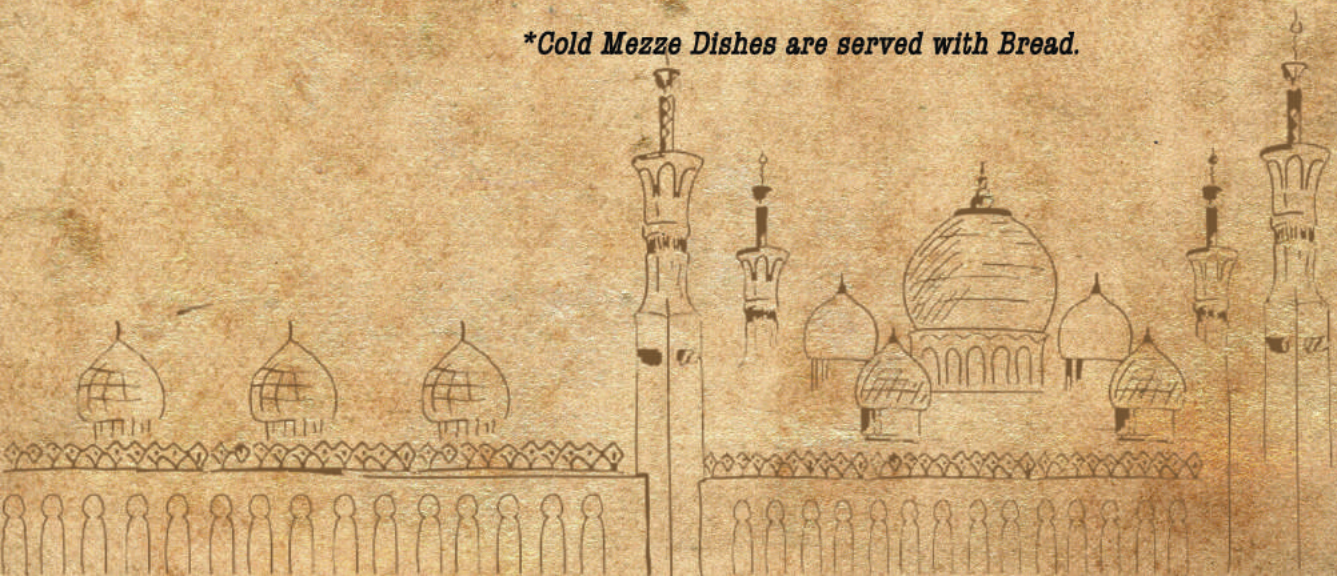
Smoked Salmon topped with Caviar and Boiled Shrimps



COLD MEZZE

Mix pickles <i>Variety of Pickles</i>	\$60
Tomeya <i>Garlic Puree with Creamy Garlic Sauce</i>	\$65
Labneh <i>Yogurt with Fresh Mint</i>	\$75
Hummus <i>Chickpeas Puree with Sesame Sauce</i>	\$80
Grape Leaves with Oil <i>Slow Cooked Vine Leaves Stuffed with Vegetables and Rice</i>	\$80
Makdous <i>Baby Eggplant stuffed with Walnut and Harissa</i>	\$85
Baba Ganoush <i>Smoked Eggplants with Walnut, Pepper and Olive Oil</i>	\$85
Moutabal <i>Smoked Eggplant with Sesame and Olive Oil</i>	\$88
Muhammara <i>Roasted Red Pepper Dip with Bread Crumbs and Walnut</i>	\$88
Hummus Beirut <i>Chickpeas Puree with Pickles and Olive Oil</i>	\$98
Mix Cold Mezze Platter (Assortment of 4) <i>Muhammara / Hummus / Moutabal / Labneh</i>	\$185

**Cold Mezze Dishes are served with Bread.*



HOT MEZZE

Potato Harra \$70
Potato Cubes with Fresh Coriander and Mixed Seasoning

Cheese Sambusek \$75
Pan-fried Dumpling with Homemade Dough stuffed with Mint and Mixed Cheese

Spinach Sambusek \$75
Pan-fried Dumpling with Homemade Dough stuffed with Spinach, Onion and Pine Seeds

Meat Sambusek \$80
Pan-fried Dumpling with Homemade Dough stuffed with Mix Minced Meat and Pine Seeds

Falafel \$85
Deep Fried Patty with Chickpeas, Coriander, Onion and Garlic

Stuffed Potato \$85
Baby Potatos stuffed with Minced Meat and Fresh Coriander

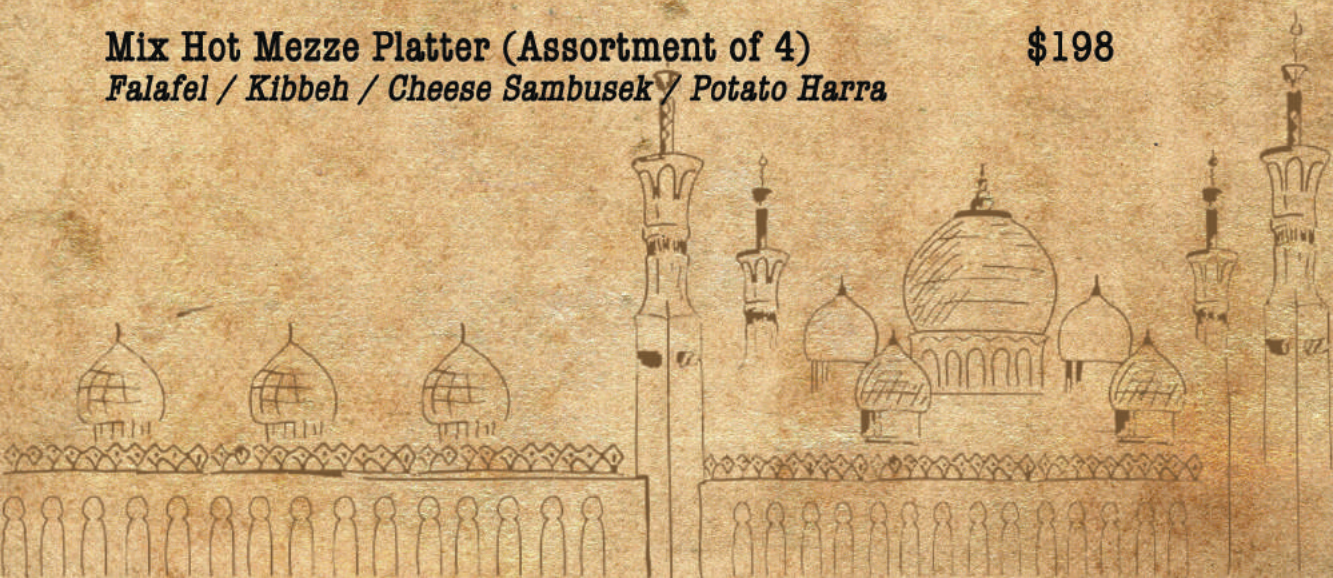
Kibbeh \$98
Pure Minced Beef with Burghul stuffed with Pine Seeds

Hummus with Lamb \$98
Hummus served with Shredded Lamb and Pine Seeds

Makanek in Pomegranate Sauce \$98
Homemade sausages with fragrant spices marinated in Lemon and Pomegranate Juice

Grill Hallomi Cheese \$105
Grill Cheese served with Fresh Pomegranate and Lettuce

Mix Hot Mezze Platter (Assortment of 4) \$198
Falafel / Kibbeh / Cheese Sambusek / Potato Harra

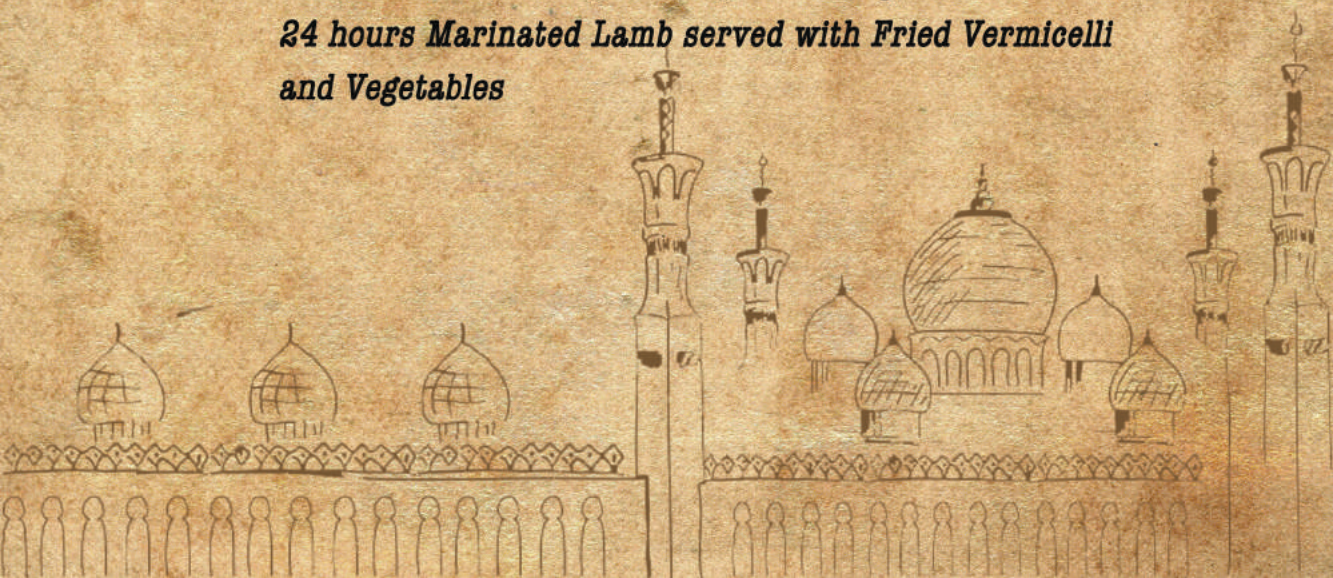


PASTA

Penne Arrabiata <i>Penne with Spicy Tomatoes Sauce</i>	\$128
Penne Chicken <i>Penne with Chicken in Creamy Pesto Sauce</i>	\$142
Rigatoni <i>Lamb Meat Ball with Broccolis in Rosé Sauce</i>	\$148
Shrimp Spaghetti Al Olio <i>Spaghetti with Shrimps in Olive Oil with Garlic and Parsley</i>	\$168

CHEF'S SPECIALS

Chicken Ala Tork <i>Half A Chicken Stuffed with Rice and Nuts, Served with Sautéed Vegetables and Herbs Sauce</i>	\$178
Pan-fried Salmon <i>Pan-fried Salmon served with Sautéed Vegetables and Red Bell Pepper Sauce</i>	\$188
Lamb Shank <i>Marinated Lamb Shank served with Mash Potatoes, Sautéed Vegetable and Herbs Sauce</i>	\$198
Roast Lamb (4 – 5 persons per Serving) <i>24 hours Marinated Lamb served with Fried Vermicelli and Vegetables</i>	\$980



TAJINE

Chicken Tajine \$165

Pan-fried Chicken Thighs with Mustard Sauce, Assorted Vegetable and Pickles

Lamb Okra Tajine \$170

Lady's Fingers with Lamb Chunks in Tomato Sauce with Assorted Vegetables

Veal Tajine \$180

Slow-cooked Veal Chunks with Assorted Vegetable

Kebab Halla Tajine \$180

Slow Cooked Beef Cubes in brown sauce, served with Potatoes

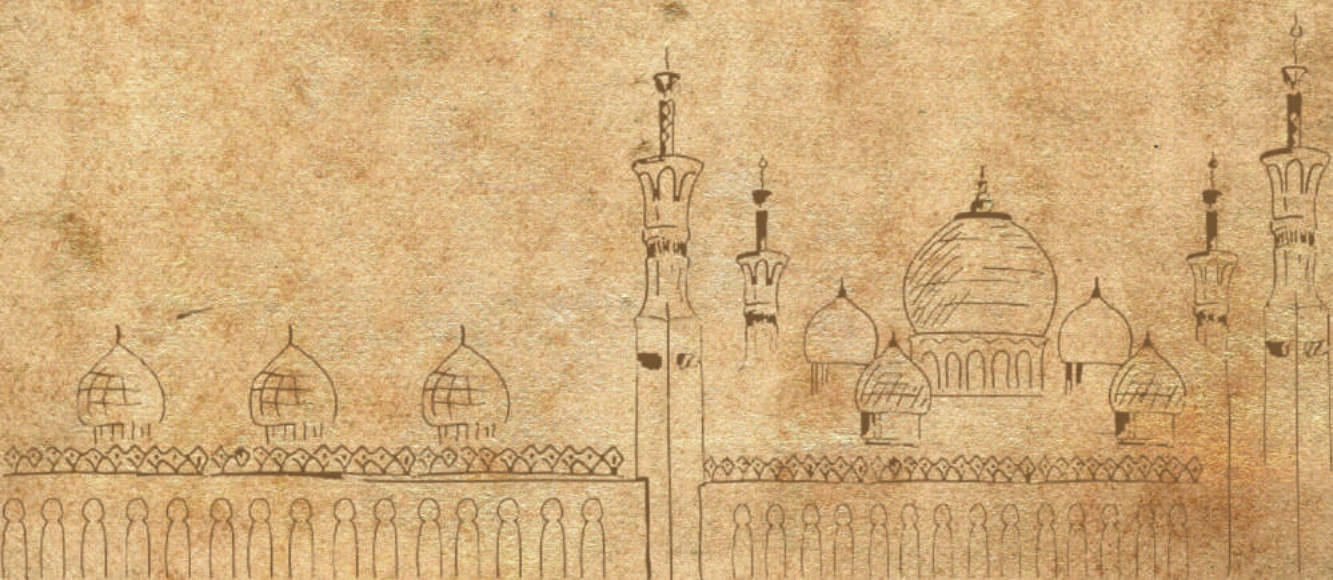
Seafood Tajine \$200

Mix Seafood with Harra Sauce

Lamb Chops Grape Leaves Tajine \$220

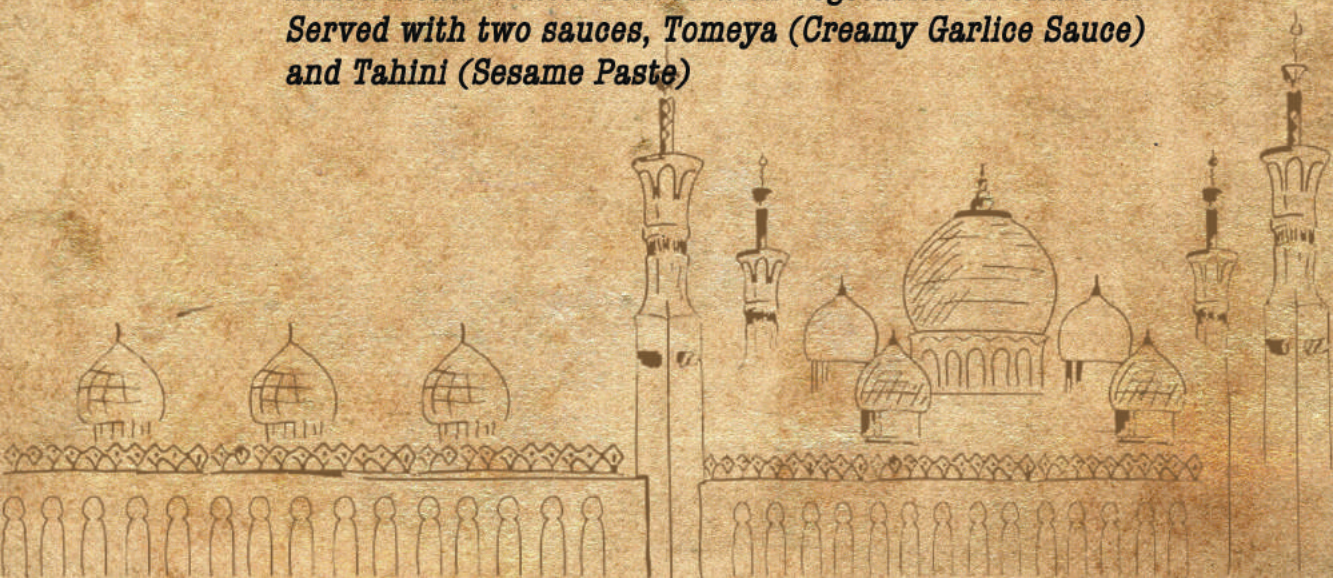
Slow cook Vines Leave Stuffed with Mince Meat and Rice., Served with Cucumber Yogurt Salad

Tajines are served with Vermicelli Rice



GRILL ON CHARCOAL

Chicken Shish Tawook <i>Grilled Chicken Cubes Marinated in Yogurt, Lemon and Garlic.</i>	\$168
Lamb Kofta <i>Minced Lamb with Herbs</i>	\$170
Beef Skewers <i>Beef Cubes with Spices and Peppers on Charcoal</i>	\$185
Chicken Musahab (Half Chicken) <i>Grilled Platter served on Charcoal</i>	\$188
Grill Shrimp <i>Grill Jumbo Shrimps Marinated in Olive Oil, Lemon Juice and Garlic</i>	\$200
Lamb Skewers <i>Lamb Cubes with Spices and Peppers on Charcoal</i>	\$200
Lamb Chop <i>Tender Cut of Lamb served with Mash Potato and Signature Sauce</i>	\$240
Shahrazad Mixed Grill (Small) <i>Mixed Meats Platter served with Vegetables on Charcoal Served with two sauces, Tomeya (Creamy Garlic Sauce) and Tahini (Sesame Paste)</i>	\$385
Shahrazad Mixed Grill (Large) <i>Mixed Meats Platter served with Vegetables on Charcoal Served with two sauces, Tomeya (Creamy Garlic Sauce) and Tahini (Sesame Paste)</i>	\$650



SNACKS

French Fries <i>Comes with Cheese, Thousand Island, Ketchup and Mayonnaise Sauces</i>	\$85
Mini Shish Tawook* <i>Skewered Chicken with Spices and Vegetables</i>	\$88
Chicken Wings <i>Fried Chicken with Mixed Salad and Sweet Chili Sauce</i>	\$95
Mini Beef Skewers* <i>Skewered Beef with Spices and Peppers</i>	\$105
Mini Lamb Skewers* <i>Skewered Lamb with Spices and Peppers</i>	\$105
Mini Lamb Kofta* <i>Minced Lamb with Herbs</i>	\$115
Fried Shrimp <i>Deep Fried Shrimp with Tartar Sauce</i>	\$120

**Served with a side of Tahini Sauce*

