



STARTERS & SALADS

Batata Harra (VG) (SU) (LS) 60

Baby potatoes, cilantro, dakous salsa

Charcoal-Grilled Soujouk (N) 75

Spiced lamb sausage, roasted baby marrow, minted tomato sauce

Hummus Bil Lahmeh (N) (S) 80

*Chickpea purée, tahini, spiced beef
(Vegan option available)*

Fattoush (G) (VG) (SP) (LS) 65

Homegrown lettuce, tomatoes, cucumber, watercress, mint, pomegranate, crispy pita bread

Tabbouleh (G) (VG) 60

Fresh chopped parsley, tomato, onion, bulgur, lemon zest

Roasted Beetroot Salad (D) (MD) 70

Whipped feta cheese, wild za'atar, pickled onion, coriander, citrus sauce

SOUP

Oriental Lentil Soup (C) (VG) 55

Harira Soup (C) 55

All soups served with lemon wedges and crispy pita bread

FROM THE OVEN

Pulled Beef Brisket Pide (D) (G) (E) 85

Slow cooked brisket, mixed arabic cheese, black seeds

Lahmacun Pide (G) (E) (SP) 65

Minced meat with vegetables & herbs

Chicken Taktouka Pide (G) (E) 65

Marinated chicken, bell pepper sauce, coriander

Lamb Arrayes (G) (N) (D) 75

Grilled stuffed pita bread, minted yoghurt

MAIN COURSES

Chicken Shawarma (G) (D) 80

Garlic sauce, sumac onion salad, pickles & fries

Kusa Bil Laban (D) (G) (N) (SU) 110

Stuffed baby marrow with yoghurt sauce & rice

Slow Braised Beef Cheek (N) (G) 150

Braised beef cheeks, aromatic vegetable orzo, toasted almond (Vegan option available)

Fish Tagine (F) (LS) 165

Pan-seared sea bream, preserved lemon, taktouka

TO SHARE

Amaseena Mix Grill (G) (D) 190

*Beef kebab, shish tawook, lamb kofta, lamb chops
Served with harissa bread, fries or rice*

(G) Gluten, (L) Lupins, (S) Sesame, (N) Nuts, (PN) Peanuts, (CR) Crustacean, (M) Mollusks, (F) Fish, (D) Dairy, (E) Eggs, (MD) Mustard, (C) Celery, (SY) Soya, (SP) Sulfites, (V) Vegetarian (LS) Locally Sourced, (SU) Sustainable
Please speak to your server regarding any allergy of food or preferences.

All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.



DESSERT

Cheese Kunafa (D) (G) (N) (E) (SU) 55

Baklava dough, akawi cheese, rose syrup, vanilla ice cream

Umm Ali (D) (G) (N) (SU) 55

Crispy puff pastry, sweet milk cream, nuts

Luqaimat (N) (G) 50

Fried dough fritters, pistachio, date syrup, roasted sesame

Havuc Dilimi (G) (D) (N) (E) 60

Turkish crispy baklava, pistachio, rose syrup, ice cream vanilla

Fresh Seasonal Fruit Platter (VG) (LS) 65

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