



STARTERS & SALADS

Batata Harra (VG, SU, LS) 60

Spiced potatoes, fresh cilantro, lemon chili garlic sauce

Charcoal-Grilled Soujouk (N, SU, LS) 75

Spiced lamb sausage, mixed bell pepper, minted tomato sauce

Hummus Bil Lahmeh (N, S, LS) 80

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

Selection of Hot Mezzeh (G, N, D, V, LS) 100

Cheese rakokat, spinach fatayer, lamb kibbeh, falafel

Oriental Lentil Soup (C, VG) 55

Served with lemon wedges and crispy pita bread

Harira Soup (C) 55

Served with lemon wedges and crispy pita bread

Fattoush Salad (G, VG, SP, SU, LS) 65

Tomatoes, cucumber, watercress, mint, pomegranate, crispy pita bread

Tabbouleh Salad (G, VG, SP, SU, LS) 60

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

Roasted Beetroot Salad (D, SP, MD, N) 70

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

FROM THE OVEN

Cheese Pide (D, G, E, S, LS) 65

Mixed Arabic cheese with black seeds

Lahmacun (G, E, S, LS) 65

Spiced meat, mix vegetables, fresh herbs, pomegranate molasses

Smoked Salmon Flatbread (F, D, N) 75

Cream cheese, pomegranate, roasted walnut, caramelized onion

MAIN COURSES

Chicken Shawarma (G, SP, D) 85

Garlic mayonnaise, sumac onion salad, pickles & fries

Basha Ow Asakro (D, G, N, LS) 110

Stuffed lamb dumpling and lamb croquette with yogurt sauce and rice

Braised Lamb Shank (G, D) 150

Creamy mashed potato, baby carrot, sumac jus

Charred Broccolini (VG, N) 70

Spicy pepper sauce, fresh herbs, toasted almond, pomegranate sauce

FROM THE GRILL

Amaseena Mixed Grill (G, SP, D) 195

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

Lamb Arrayes (G, LS) 75

*Grilled stuffed pita bread, pomegranate molasses
(Served with minted yogurt) (D)*

Grilled Seafood Platter (S, D, SU) 210

*Lobster, Gulf prawns, tuna, breaded squid & fries
(Served with lemon garlic sauce)*

DESSERT

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

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

Umm Ali (D, G, N) 55

Crispy puff pastry, sweet milk cream, nuts

Luqaimat (N, G, S) 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 (SU) 65

(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

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