

عولال مَزْزَة

- | | |
|---|---|
| ✓ HUMMUS ڤڤا ڤڤا ڤڤا 12
Chickpea spread with sesame paste, olive oil and lemon juice | ✓ FOUL AKHDAR BEL ZEIT ڤڤا ڤڤا ڤڤا 14
Fava beans cooked in olive oil, lime and garlic |
| ✓ MUTABAL ڤڤا ڤڤا ڤڤا 10
Grilled aubergine puree with sesame paste, olive oil and lime juice | ✓ SHANQLESH ڤڤا ڤڤا ڤڤا 10
Aged cheese coated with oregano and thyme served with tomato, onion and green capsicum |
| ✓ TABBouleH ڤڤا ڤڤا ڤڤا 12
Parsley, mint, crushed wheat, tomatoes, onion, lime juice and olive oil | ✓ MUHAMMARA ڤڤا ڤڤا ڤڤا 14
Mixed nuts and chilli puree with bread crumbs and olive oil |
| ✓ WARAK ENAB BEL ZEIT ڤڤا ڤڤا ڤڤا 14
Grape vine leaves stuffed with rice, tomato and parsley, cooked in olive oil and lime juice | OCTOPUS CARPACCIO ڤڤا ڤڤا ڤڤا 16
Thin sliced octopus drizzle with olive oil, roasted coriander, sumac and lemon zest |
| ✓ FATTOUSH ڤڤا ڤڤا ڤڤا 14
Chopped mixed vegetables with fried pita bread and lime-olive oil dressing | ✓ ROCCA SALAD ڤڤا ڤڤا ڤڤا 12
Fresh arugula topped with beet root, onion, lemon and sumac dressing |
| ZAYTOUNIA PRAWNS ڤڤا ڤڤا ڤڤا 16
Sliced olives with prawns, sweet bellpepper and Arabic spices. | ✓ LABEN BIL KHYAR ڤڤا ڤڤا ڤڤا 10
Cucumber and mint with labneh |
| COLD MEZZE SAMPLER ڤڤا ڤڤا ڤڤا 20
Zaytounia prawns, warak enab bel zeit, muhammara, laben bil khyar, hummus, tabbouleh | |

مبهي

- | | |
|--|--|
| ✓ LENTIL SOUP ڤڤا ڤڤا ڤڤا 8
Yellow lentil puree with fried pita croutons and lime | |
| CHICKEN FREEKEH ڤڤا ڤڤا ڤڤا 10
Chicken broth with farro and vegetables | |

Vata ڤڤا

Pitta ڤڤا

Kapha ڤڤا

✓ Vegetarian Dish

Prices are Subject to 10% Service Charges and applicable taxes.

Hot MEZZE

MINI KIBBEH 🍴 🌿
Fried lamb croquette

JAWANWH MOTAFI 🍴 🌿 🌱
Fried chicken wings with garlic lime sauce

ARA'YES 🍴 🌿
Grilled minced lamb with vegetables and cheese

BEEF SHAWARMA 🍴 🌿
Herbed and spiced beef sirloin thin sliced and wrapped in flat bread, served with tahini and harissa

OJJA 🍴 🌿
Arabic scrambled eggs with ground lamb, fresh tomatoes and onion

TURKISH PIZZA 🍴 🌿
Pitta bread dough stuffed with ground lamb topped with grated cheese and garlic sauce

16 PRAWN PITTA 🍴 🌿
Pitta bread stuffed with prawn, coriander, fresh cream and pine nuts

12 v MORROCAN BRIQUAT 🍴 🌿
Fried goat cheese and white cheese wrapped in crispy warka

12 v BEETROOT FALAFEL 🍴 🌿 🌱
Fried crispy patty made from beetroot, chickpeas, garlic, and red chilli

14 PRAWNS CHERMOULA 🍴 🌿
Sautéed prawns with fresh coriander, parsley, tomato, lemon and olive oil

14 v FALAFEL 🍴 🌿 🌱
Fried crispy patty made from chickpeas, parsley, and green chilli

14 MEAT BALLS 🍴 🌿
Grilled minced beef and lamb with yogurt, walnut, honey and coriander

14

12

12

20

12

18

Vata 🍴 🌿

Pitta 🍴 🌿

Kapha 🍴 🌱

v Vegetarian Dish


Prices are Subject to 10% Service Charges and applicable taxes.

MAIN COURSE

KABAB HALABI  42
Minced lamb with parsley, garlic, onion and pistachio

SHISH TAWOUK  32
Chicken thigh cubes marinated with red vegetables salsa

KASTALETA  58
Lamb chops with couscous

SAMAKA MASHWIA  38
Reef fish marinated with Arabic spices, fresh herbs and lemon butter sauce

OM ELROBYEAN MASHWIA  88
Marinated lobster, fresh herbs and pistachio sauce

BEDOUIIN FEAST (for two)  98
Chicken, beef, lamb and shrimp kebabs, ozie rice

Vata 

Pitta 

Kapha 

(v) Vegetarian Dish

Prices are Subject to 10% Service Charges and applicable taxes.

تاجينة

Tagine is a traditional Moroccan cooking utensil. It retains the flavors and aromas of spices when slow-cooking authentic Maghrebi dishes with sweet spiced fruit, vegetables and meats

VEAL 🍖	45
Veal stew with dry prunes and apricots	
SEAFOOD 🐠🐡	48
Traditional north African seafood tagine calamari, scallops, shrimp and lobster	
BEEF 🍖	42
Beef stew with green beans, fresh tomatoes and aromatic spices	
MOUZAT OZIE 🍖	48
Al Barakat's roasted lamb shank	
✓ TFAYA 🌱🍅	28
Vegetable couscous with vegetable stock and sweet onion sauce	
CHICKEN 🍗	38
Chicken leg with dry fruits, pistachios, green olives and lemon confit	
FISH 🐟	38
Whole reef fish with chermoula, potatoes, bell peppers, green olives and fresh lemon (Please allow us 25 minutes to prepare the dish)	

يفلدي

✓ Saffron Rice 8 🍚	Ozie Rice with ground lamb 12 🍗🍚
✓ Al Barakat Couscous 8 🍲	✓ Grilled Vegetables 8 🌱🍅

Vata 🍲

Pitta 🍲

Kapha 🍲

✓ Vegetarian Dish

Prices are Subject to 10% Service Charges and applicable taxes.