



LADIES NIGHT MENU

EDAMAME LEMON PEPPER (V)

Steam soya beans with lemon pepper and yuzu juice

EDAMAME HARRA (V, S)

Steam soya beans with spicy sauce and coriander

FRENCH FRIES (V, D)

Salted fries served cocktail sauce

CRISPY CALAMARI HARRA (G, SH, S)

Fried calamari with mixed spicy pepper and blue cheese aioli

AKKAWI POPPERS (G, D)

Mixed cheese and fresh jalapeno served with tomato sauce

CHICKEN SHAWARMA ROLL (V, G, D)

Thin sliced shawarma chicken with lettuce, cucumber pickles, tzakziki sauce

BROCCOLINI (V)

Broccolini, tahina sauce, pine nuts

AGED BASMATIE RICE (V)

Fried rice with vegetable

CRUDITIES (V)

Cucumber, carrots, celery, olives, cherry tomato

INFUSED HUMMUS WITH

LEMON PEELS (V, N)

Smooth hummus dip served with zaatar chips

ZAATAR AND POMEGRANATE

LABNEH DIP (V, D, N)

Labneh mixed with olive oil with 3 kinds of zaatar served with zaatar chips

SHANKLISH PIZZA (D)

Crispy tortilla bread, shanklish, labneh, and mixed vegetables

YUZU TABBOULEH (V)

Parsley, tomato, onion, mint, black quinoa, yuzu oil and baby gem lettuce

FATTOUCH (V, G, S)

Mixed vegetables with roasted butter bread and Antika fattouch dressing

ROSEMARY CHICKEN KALE (V, N)

Marinated chicken breast, kale, pomegranate, almond and rosemary vinaigrette

BEETROOT (V, D, N)

Roasted red beetroot and golden beetroot, served with tahini dressing and pumpkin seeds

BEEF SLIDERS (V, D)

Angus beef with coleslaw pickles and smokey bbq sauce

GRILLED TAWOOK (V, S)

Grilled marinated chicken with creamy wasabi sauce

In case of allergies or food intolerance kindly inform your servers

(V) Vegetarian – (G) Gluten – (A) Allium – (D) Dairy – (N) Nuts – (SH) Shellfish – (S) Spicy

All Prices Are In AED