

FOOD MENU

SOUP

ORIENTAL TRADITIONAL LENTIL (V , G) **50**
Crispy Crouton, Lemon Wedges

MEZZA

HUMMUS (V, SE) **50**
Blended of Chickpea, Tahina, Extra Virgin Olive Oil
SMOKED EGGPLANT RAHEB (SE,D,V) **50**
Eggplant Caviar, Lime, Flat Parsley
SHANKLISH 🌿 (D, G, V,) **50**
Hard & Soft Labneh, Arabic Chili Paste
EGGPLANT MUTABLE (D, SE, V) **50**
Charcoal Roasted Eggplant, Tahina, Sour Labneh
WALNUT MUHAMMARA (G, N, V) **50**
Bread Crumbs, Red Chili, Bell Pepper
WARAK ENAB (V) **50**
Stuffed Vine Leaves, Egyptian Rice, Pomegranate seeds
PALESTINIAN ZEITOUN (V, N) **50**
Walnut, Green Chili, Molasses, Tomato
LABNEH BEL KHIAR 🌿 (D, V) **50**
Sour Labneh, Garlic, Mint ,Cucumber

ARABIAN BITES FOR TWO **199**
399 WITH TWO SHISHA
Hummus (V, SE) , Mohammara (G,N,V) , Moutable (D, G, SE, V) , Kibbeh (N,G) , Samosa (D,G), Maqdos (N) , Falafel (V,SE) , Mixed pickles

SALADS

BALADI FETA SALAD 🌿 (D, G, V) **65**
Chopped Tomato, Cucumber, Crumbled Feta
FATTOUSH (G, V) **65**
Watercress, Tomato, Cucumber, Mint Leaves, Sumac
TABBOULEH (V,G) **60**
Burghul, Tomato, Chopped Parsley, Lemon
WATERMELON & FETA CHEESE 🌿(D, G, N, V) **60**
Roasted Walnut, Mint Oil, Molasses
FATET EGGPLANT BEL ROMAN (D, G, N, V,SE) **60**
Fried Eggplant, Tahina-Yoghurt, Crispy Bread

HOT MEZZA

HUMMUS BEL TOOM (V, SE, N) **60**
Chickpea, Tahina, Green Chili
LEMON CHICKEN MUTAFA (V, N) **65**
Grilled Chicken, Lemon, Garlic
BATATA HARRA (V, N) **50**
Spicy Potato, Harissa Sauce
SAUTÉED SHRIMPS (SF) **95**
Sautéed shrimp Marinated with Harissa paste
FALAFEL (V, GF, SE) **50**
Crispy fried chickpeas
KIBBEH MASHWEEH (N ,G) **70**
Roasted Beef kibbeh, Molasses
EGGPLANT MISO (G, N , E , SE , SO) **50**
Slow roasted Eggplant, Miso Sause
FRIED HALLOUMI (D, G, N) **75**
Dates coriander seeds mint, Pistachio
CHICKEN LIVER **60**
Chicken liver with Pomegranate molasse and lemon juice
BANDURA BEL LAHEM (N) **75**
Sautéed tomatoes , red onion , lamb cubes
MFARKET BATATA 🌿 (E) **50**
Pan fried potato , eggs , Parsley

SIDES **40**
French Fries (V)
Grilled Vegetable (V)
Vermicelli Butter Rice (D,G)

MAIN COURSE

LAMB KOFTA KABAB (D, G) **85**
Grounded Lamb , Sweet Pepper Paste, Onion

BEEF WAGYU SKEWERS (D, N) **100**
Date Molasses, Labneh, Harrah Sauce

SHISH TAOUK (D, G) **85**
Yoghurt Marinated Grilled Chicken, Coriander, Garlic

HARISSA CORN FED CHICKEN **100**
Roasted Corn Fed Baby Chicken, harissa honey sauce

SEABASS HARRA (F) **90**
Fried Seabass, Capsicum, Spicy Sauce

MIX GRILL (G, D) **250**
Lamb Kabab, Shish Taouk, Beef Cubes, Lamb Chop, Beewaz,Saffron Rice

LAMB CHOPS & TZATZIKI (D) **100**
Grilled Vegetable, Tzatziki

MAKSHE BEL JAMEED (N, D,) **80**
Stuffed Baby Marrow, Minced Beef, Dry Yoghurt Sauce

EGGPLANT MOSAQAA (V) **70**
Eggplant , Bell peppers ,Onion ,Tomatoes sauce

DESSERTS

ARABIC TIRAMISU (D, G, N, SE,E) **50**
Chocolate Shaving, Coffee Caramel Sauce

UM ALI (D,G,N) **50**
Baked Filo Pastry Dough, Milk, Almond

ROZ BEL HALEB (D, G, N) **50**
Creamy Rice Pudding, Pistachio Mango Puree

ASSORTED BAKLAVA PLATTER (D, G, N) **50**
A Selection of Homemade Baklava, Pistachio, Walnut

SEASONAL SLICED FRUIT PLATTER **50**

SELECTION OF ICE CREAM (D, N) **40**
Chocolate,Strawberry,Vanilla,Mango,Raspberry

BEVERAGE MENU

CLEAR MINDS

EMBER GLOW **40**
Dried Orange, Cinnamon, Pink peppercorn, Vanilla and Honey
DESERT BLOOM ELIXIR **45**
Crushed lumi, Hibiscus flower, Fresh Thyme, Cardamom and Honey
Lebanese Haven **45**
Ginger, Clove, Lemon, Mint, Honey – **45**
TRIPOLI MOONLIT **55**
Darjeeling Chamomile Essence, Lavender, Butterfly pea flower, Lemon drops, Honey
AVOCADO DELIGHT **55**
Fresh Avocado, Milk, Honey, Fresh Apple,

CRAFTED COCKTAILS

POMEGRANATE MARGARITA **75**
Tequila, Pomegranate Juice, Vanilla Syrup, Lime, Pink peppercorn salt
LEVANTINE DELIGHT **75**
Gin, Spiced Hibiscus Cordial, Vanilla-Rose water
ZAHRA ROUGE **85**
Red Wine, Vodka, Martini Fiero, Vermouth, Berry Punch, Pomegranate Syrup, Floral Distillate
HALAWEH DAIQUIRI **90**
Dark Rum, Fig & Hazelnut Cordial, Ginger-Sesame-Walnut Aerosol
PETRA COFFEE MARTINI **95**
Vodka, Kahlua, Arabic coffee infusion, Cardamom bitters
CLASSIC COCKTAILS
NEGRONI **80**
Gin, Campari, Sweet Vermouth
PASSION FRUIT MARTINI **75**
Vodka, Passionfruit, Vanilla
APEROL SPRITZ **90**
Aperol. Prosecco. Soda Water
OLD FASHION **85**
Whiskey, Sugar, Angostura bitters

WINE

SPARKLING WINE
Prosecco di Conegliano – Tintoretto, Veneto, Italy
Glass **100** | Bottle **480**
SPARKLING ROSE WINE
Crémant de Bourgogne Rosé de Presse – Louis Bouillot, France Glass **115** | Bottle **520**
CHAMPAGNE
Taittinger Brut Réserve NV, Champagne, France Bottle **1500**
WHITE WINE
Columbia Valley, Stimson Estate, Chardonnay, Washington USA Glass **65** |Bottle **300**
Langhe, Pio Cesare, Sauvignon Blanc, Italy Glass **130** | Bottle **650**
RED WINE
Mud House, Central Otago, Pinot Noir, New Zealand Glass **85** | Bottle **450**
Castello Di Monsanto, Chianti Classico, Italy Glass **135** | Bottle **700**
Langhe Rosso Ceretto, Monsordo Italy Glass **140** | Bottle **700**
ROSÉ WINE
Château Ksara Rosé de Ksara, Château Ksara, Lebanon Glass **60** | Bottle **280**
Blanc de Noir, Boschendal Stellenbosch, South Africa Glass **65** | Bottle **300**
SWEET WINE
Vignaioli di Santo Stefano, Moscato D’Asti, Ceretto, Italy Glass **130** | Bottle **500**

SPIRITS

VODKA **30ml**
Absolut Blue|**55**
Cîroc | **75**
Belvedere | **75**
Grey Goose | **70**
GIN **30ml**
Bombay Sapphire| **50**
Hendrick’s | **60**
Tanqueray 10|**65**
TEQUILA **30ml**
Jose Cuervo Silver| **50**
Patron Silver | **70**
Patron Reposado| **75**
RUM **30ml**
Bacardi Carta blanca|**55**
Angostura 5 Y.O.| **65**
Goslings Black|**70**
Kraken Black Spiced | **70**
DIGESTIF & LIQUEUR **30ml**
Kahlua |**85**
Cointreau |**65**
Baileys, Irish Cream| **65**
Jägermeister – **55**
Disaronno Amaretto |**60**
Frangelico|**65**
Arak Brun |**85**
BRANDY **30ml**
Hennessy VS |**65**
Remy Martin VSOP |**100**
WHISKY & BOURBON **30ml**
Jameson, Irish |**55**
The Famous Grouse | **55**
Jack Daniel’s | **60**
Johnnie Walker Black Label 12 Y.O. | **70**
Dewar’s Special Reserve 12 Y.O | **60**
Bourbon Maker’s Mark | **70**
Johnnie Walker Double Black | **80**
Glengoyne 12 Y.O. |**85**
Glenlivet 12 Y.O. | **80**

BEER
Corona |**50**
Tiger|**50**
Heineken|**50**
Peroni|**50**
Efes Non-Alcoholic Beer|**35**

SOFT DRINKS
Coca cola | Sprite | Fanta | Diet coke | Soda water | Tonic water | Ginger ale|**35**
Fresh Juices 🌿 | **40**
Red bull | Sugar Free red Bull | **40**

WATER
Filette Still 375ml |**25**
Filette Still 750ml | **45**
Al Rayyan Still 750ml 🌿 | **35**
Al Rayyan Sparkling 750ml 🌿 |**35**
San Pellegrino 250 ml | **25**
San Pellegrino 1000 ml | **38**

TEA
Black Tea Zaatar | Moroccan Dream | Green Tea | Chamomile | Jasmine Pearl | **45**

COFFEE
Arabic Coffee (Gahwa) 🌿 **38**
Espresso | Double | **38**
Cappuccino| **45**
Café Latte | **47**
Caramel Latte | Turkish Coffee | Mocha | **49**
Spanish Latte| **55**

Kindly inform our order taker if you have any food allergies or dietary requirements before ordering . While we take every precaution some ingredients may contain trace amounts of allergens.

G – Gluten , E - Eggs, SF– Shellfish , F – Fish , L – Lupin , D – Dairy , M – Molluscs , N – Nuts , P – Peanuts , SE – Sesame , SO – Soya, SU – Sulphites , MU – Mustard , C – Celery , V – Vegetarian , VG – Vegan
🌿 Locally sourced ingredients

All prices indicated are in Qatari Riyals.