

SOUP

LENTIL 29

Lentil, carrot, onion & cumin **VG**

★ SEAFOOD SOUP 47

Calamari, shrimp, fish, potato, celery, fennel, saffron **S D**

HARIRA 31

Chickpeas, lamb cubes, tomato & Moroccan spices **D**

SALADS

TABOULEH 36

Chopped parsley, tomato, onion, bourghul with lemon oil dressing **VG LS**

FATTOUSH 36

Lettuce, tomato, cucumber, capsicum, radish, fresh mint, parsley, crispy bread with pomegranate molasses dressing **VG LS**

ROCCA ZAATAR 36

Rocket leaves, zaatar, onion, tomato, sumac, with lemon oil dressing **VG GF LS**

BEETROOT GOAT CHEESE 55

Beetroot, goat cheese, mixed greens, cherry tomatoes, pine nuts, with pesto dressing **D GF N**

★ QUINOA SEAFOOD SALAD 67

Marinated salmon, baby squid, shrimp, colorful quinoa, mix greens, citrus dressing **S N**

TAWOUK CAESAR 57

Baby gem lettuce, shish tawouk, parmesan, croutons, with caesar dressing **D**

FROM THE OVEN

ZAATAR MANAKISH **D V 30**

AKKAWI CHEESE **D V 34**

MANAKISH MUHAMARA **D N V 34**

MANAKISH HALLOUMI PIE **D V 34**

SUJUK & CHEESE **D N 42**

LAHMEH B' AJEEN **D 42**

EGG & CHEESE **D N 39**

SFIHA SHAMIYEH **D N 42**

COLD MEZZE

MAZAJ COLD MEZZE 92

Hummus, moutabal, hendbeh, muhammara, warak enab, labneh Makdoss, kopoglu & Fish Tajin **N D**

HUMMUS B' TAHINI 36

Chickpeas puree, tahini sauce, olive oil, with lemon juice **VG GF**

HUMMUS BEIRUTY 36

Chickpeas puree, tahini sauce, parsley, garlic, with lemon juice **VG GF**

MOUTABAL 36

Grilled eggplant, tahini sauce, pomegranate seeds with lemon juice **VG GF**

WARAK ENAB 38

Stuffed vine leaves with rice, tomato, parsley, onion, olive oil & lemon juice **VG GF**

RAHEB 36

Grilled eggplant, tomato, onion, garlic, mixed capsicum with olive oil & pomegranate molasses **VG GF**

HINDBEH B' ZEIT 36

Dandelion leaves, garlic, crispy onion, olive oil with lemon juice **VG GF LS**

SHANKLISH 36

Shanklish cheese mixed with chopped tomato, onion, green capsicum with olive oil **D GF LS V**

MUHAMMARA 36

Crushed walnuts, bread crumbs, sweet chili paste, with pomegranate molasses **N V**

FISH TAJINE 51

Baked hamour fillet, tahini sauce, garlic, onion, capsicum with nuts **N GF**

★ LABNEH MAKDOUS 41

Blend of Lebanese and Turkish labneh, eggplant makdous, chilli, roasted walnuts **D N V**

★ KOPOGLU 38

Pan fried eggplant, Greek yogurt with tomato sauce **D GF V**

WATERMELON & CHEESE 47

Australian seedless watermelon, baladi cheese, dry figs, green leaves **D N V**

HABRA NAYYEH 65

Fresh minced raw beef, onion & mint **N GF**

KEBBEH NAYYEH 65

Fresh minced raw beef, mixed with bourghol, onion, mint & Lebanese spices **N**

★ TABLEYYE NAYYEH 165

Habra, tebleh & kebbeh nayyeh **N**

HOT MEZZE

HUMMUS B' LAHMEH 55

Hummus b' tahini with meat cubes & pine nuts **N GF**

SAWDET DAJAJ 46

Chicken liver, garlic, lemon juice with pomegranate molasses **D GF S**

RAS ASFOUR 55

Sautéed beef cubes with mushrooms, onions, pine nuts & lemon juice **N D GF**

MAKANEK 58

Sautéed Lebanese sausages with lemon juice & pomegranate molasses **N D GF**

SUJUK B' BANADORA 58

Sautéed Lebanese sausage with spices, tomatoes, onions & garlic **N D GF**

FATTEH HUMMUS 45

Chickpeas, yogurt, garlic, crispy bread with nuts **N D V**

★ FATTEH BATENJEN 45

Fried eggplant, yogurt, garlic, crispy bread with nuts **N D V**

BATATA HARRA 38

Crispy potato cubes, mixed with coriander & green chili **VG GF V**

FALAFEL 41

Chickpeas mixed with parsley & sesame, deep fried, with tomatoes, pickles, mint & tahini sauce **D GF V**

SHRIMP PROVENCALE 68

Sautéed shrimps with garlic, fresh cilantro & lemon juice **D GF**

MANTI 51

Turkish ravioli mixed with minced beef, mint, sumac & Greek yogurt **D**

ALA NAZIK 55

Grilled eggplant mixed with Greek yoghurt, sautéed beef cubes & tomato sauce **D GF**

MAZAJ HOT MEZZE 46

Fried kibbeh, cheese rolls, spinach fatayer & falafel with tahini sauce **N D**

★ FRIED KIBBEH 38

Kibbeh stuffed with meat, onions & pine nuts **D**

CHEESE ROLLS 36

Pastry rolls stuffed with three kind of cheese & mint **D V**

SPINACH FATAYER 38

Stuffed dough with spinach, onions & lemon juice **N D V**

GRILLED HALLOUMI 51

Basil sauce, grilled tomato, fresh zaatar **N D V**

★ LOBSTER KIBBEH 58

Burghul patty, lobster, leek, celery, carrot, avocado labneh **N D GS**

SAMAK BIZRI 65

White bait, lemon, tahini sauce with fried bread **D**

★ CRUNCHY HALLOUMI CHEESE 51

Breaded halloumi cheese, apricot sauce **N D GV**

MAIN COURSE

LAHEM MESHWI 109

Marinated grilled lamb cubes with dipper fries **D**

SHISH TAWOUK 89

Marinated grilled chicken breast cubes with garlic sauce & dipper fries **D**

ADANA KABAB 109

Minced lamb mixed with Turkish spices, red capsicum & onions, with dipper fries **D**

KASTALETA 160

Marinated grilled lamb chops with dipper fries **D**

ARAYES KAFTA 85

Grilled layered pita bread & minced lamb, with dipper fries **D**

KABAB KHESHKHASH 85

Grilled minced lamb mixed with parsley, onion, spicy tomato sauce & pine nuts **LS GF N**

YOGURT KABAB 109

Lamb kabab mixed with Turkish spices, red capsicum, Turkish pita bread, yogurt, mint & grilled chili **D**

MIXED GRILL 114

Shish tawouk, kafta & lahem meshwi with dipper fries **D**

★ SPECIAL MIXED GRILL 249

Shish tawouk, kafta, lahem meshwi, kastalita, shrimps & arayes with dipper fries **D**

FAROUJ MESHWI 95

Grilled marinated half chicken, garlic sauce, pickles, with dipper fries **D**

★ GRILLED SEABASS 199

Grilled seabass, garlic & lemon oil seasoning with seyyadieh rice **LS D GF**

GRILLED SHRIMPS 189

Grilled jumbo shrimp, with garlic & lemon oil sauce **LS GF**

★ INDULGENCE SEAFOOD PLATTER 359

Marinated lobster, seabass fillet, jumbo tiger prawns, calamari, salmon fillet, roasted vegetables, potato zaatar kashkaval, lemon garlic sauce **S D**

★ GRILLED SALMON 139

Burghul tomato, lemon garlic, thyme & purslane salad **D GF**

ROUBIAN MACHBOUS 149

Shrimps, basmati rice, Emirati spices, potato, carrot & tomatoes **GF D**

TAJINE DAJAJ BIL ZAYTOUN 79

Chicken cooked with onion, olives, garlic, saffron & French fries **GF D**

COUSCOUS VEGETABLE 76

Couscous with carrot, zucchini, pumpkin, chickpeas & cabbage **V D**

TAJINE BIL BARKOOK 85

Lamb cubes cooked with prunes, apricot, onion, garlic, tomato & saffron **N D**

CHEESE KEBAB 109

Ground lamb meat, blend of Middle Eastern cheeses, baby green eggplant, tomato sauce, garlic, chili, pistachio **N D**

SANDWICHES

FALAFEL SANDWICH 38

Crunchy fried falafel, fresh vegetables, tahina and pickles, Lebanese pitta bread **D N V**

BEYTI KABAB 99

Kabab wrap in saj bread with grilled eggplant & Greek yogurt, dipper fries & green salad **D N**

★ SHAWARMA WAGYU BEEF 75

Wagyu beef shawarma sandwich with tomatoes, parsley, onions, tahini sauce, dipper fries & green salad **D**

LEBANESE BURGER 99

Wagyu beef burger, lettuce, onion, ketchup, mayonnaise, dipper fries & coleslaw salad **D**

ROASTED CHICKEN 69

Traditional roasted chicken, baguette, pickles, garlic, dipper fries & green salad **D**

SIDES

FRENCH FRIES **GF D 30**

SWEET POTATO FRIES **GF V 30**

DIPPER POTATOES **GF V 30**

ORIENTAL RICE **D GF 30**

SEYYADIEH RICE **D GF V 30**

WHITE RICE **GF V 30**

STEAMED VEGETABLE **GF V 30**

MASH POTATO KASHKAVAL **D V 30**

(D) DAIRY (N) NUTS, (VG) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (S) SUSTAINABLE FISH (LS) LOCALLY SOURCED ★ CHEF'S CHOICE

Please inform our team about any food allergy or special dietary requirement.

All Prices are in UAE Dirhams and Inclusive of Service Charges and Taxes.



SCAN QR CODE
FOR DIGITAL MENU



DESSERTS

★ KUNAFI CHEESE 59
Turkish style kunafa with ice cream ND

★ PISTACHIO BAKLAWA 65
Turkish style sliced baklava with ice cream ND

BAKLAWA BITES SELECTION 65
Pistachio & walnut baklava ND

SAFFRON MILK CAKE 49
Saffron flavored milky cake ND

MASTIC RICE PUDDING 38
Turkish style mastic rice pudding NDGF

★ UMM ALI 49
Baked puff pastry with milk & nuts ND

SEASONAL FRUITS 79
Seasonal fruits selection VG

ICE CREAM 46
Turkish ice cream, mastic, pistachio, chocolate NDGF

OM MAITHA LUQAIMAT 55
Arabic sweet dumplings mixed with sugar syrup ND

MULBERRY SORBET 46
Mulberry sorbet mixed with fresh berries VGGF

ACAI BOWL 65
Banana, mango, kiwi, strawberry, mixed berries, almond, coconut chips with chia seeds VGGF

★ LAYALI LUBNAN 57
Mastic ice cream, semolina ashta, berries, nuts ND

HALAWET AL JEBEN 59
Rolled semolina and cheese dough, ashta cream, pistachio and sugar syrup NGD

★ DATE PUDDING 61
Baked date cake, toffee sauce, topped with vanilla ice cream GD

HOMEMADE SPECIALITIES

ITALIAN ROSE 45
Rose water, lavender syrup, verjus, apple, rose lemonade

MIXED SUMMER BERRIES 38
Strawberry, raspberry, blackberry, mint leaves

POMEGRANATE LEMONADE 38
Pomegranate, apple, strawberry, raspberry

RED NOURISH 38
Beetroot, red apple, lemon, ginger

MANDORLA COLADA 42
Pineapple, orgeat syrup, almond milk, condensed milk DN

FRUIT COCKTAIL 45
Kiwi, pineapple, apple, mango, avocado, strawberry with homemade kashta DN

AVOCADO COCKTAIL 45
Avocado, milk, honey, pistachio, almond with homemade kashta DN

DATES SMOOTHIE 38
Dates, almond milk with vanilla ice cream DN

ENERGY BOOST 38
Avocado, milk with honey D

MANGO SMOOTHIE 38
Mango, yogurt D

STRAWBERRY SMOOTHIE 38
Strawberry, yogurt D

BANANA SMOOTHIE 38
Banana, yogurt D

COFFEE

ESPRESSO 22
DOUBLE ESPRESSO 24
AMERICANO 24
ESPRESSO MACCHIATO 24
PICCOLO LATTE/ CORTADO 26
CAPPUCCINO 26
TURKISH COFFEE 26
CAFÉ LATTE 26
LEBANESE WHITE COFFEE 28
FLAT WHITE 26
CAFÉ MOCHA 29
HOME MADE HOT CHOCOLATE 28
HOT PISTACHIO LATTE 29
SPANISH LATTE 29

TEA SELECTION

HOT
MOROCCAN TEA (S) / (L) 28/36
BLACK TEA 26
GREEN TEA 26
CAMOMILE TEA 26
PEPPERMINT TEA 26
JASMINE PEARLS 28

COLD
APPLE ICED TEA 36
LEMON ICED TEA 36
PEACH ICED TEA 36
TEA 36

SHISHA FLAVORS 109

APPLE
GRAPES
MINT
VANILLA
LEMON
ROSE
MANGO
BAHRAINI APPLE
COCKTAIL
ORANGE
SWEET MELON

PEACH
WATERMELON
ORANGE FAKHFAKHINA
FRUITS FAKHFAKHINA
ROSE FAKHFAKHINA

EXTRA TOBACCO HEAD 55

SOFT DRINKS

PEPSI 22
7UP 22
MIRINDA 22
TONIC WATER 22
GINGER ALE 22
SODA 22

RED BULL 45
FRESH JUICES 32

STILL WATER (S) | (L) 22/34
SPARKLING WATER (S) | (L) 22/34

“We Use Ethiopian And
Brazilian Balanced Blend,
Roasted Locally
In Abu Dhabi By DRVN Café”

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