



# RAMADAN SHARING

## SET MENU

### TO BREAK YOUR FAST

Still water, Qamar Al Din, Jallab, Vimto, Laban Ayran, Dates, Boiled eggs

### MOROCCAN CHEBAKIA (G, SS)

Crispy fried dough, honey, sesame seeds

### SOUP

*(Choice of One)*

### LENTIL SOUP (G)

Red lentil purée, Ornina spices, toasted bread

### MOROCCAN HARIRA (G)

Classic Moroccan red soup, meat

### APPETIZERS

*Choice of Lebanese or Moroccan mezza  
(Sharing Style)*

### LEBANESE MEZZE

### BETROOT & CLASSIC HUMMUS (SS)

Chickpea purée, tahini, lemon

### FATTOUSH (G)

Mixed vegetables, sumac, pomegranate dressing

### CHICKEN LIVER

Chicken liver, garlic, lemon, pomegranate sauce

### SPRING CHEESE ROLL (G, D)

Akawi cheese, mozzarella, crisp pastry, sweet chili sauce

### SPICY POTATOES (G)

Potatoes, chili, garlic, spices

### MOROCCAN MEZZE

### ZAALOUK (V)

Roasted eggplant, tomato, garlic, paprika, olive oil

### MOROCCAN RICE SALAD (S)

Rice, olives, tuna, bell peppers, corn, mayonnaise

### FOUL MISHARMAL (V)

Green beans, olive oil, garlic

### BRIOUATS (MEAT & VEGETABLE) (G)

Crispy Moroccan pastries, meat or vegetable filling



## MAIN COURSE

*(Choice of One)*

### **TAGINE SEA BASS (F, G)**

Moroccan tagine, sea bass, tomato sauce

### **SHISH TAWOUK (D, G)**

Grilled chicken breast cubes, Ornina spices, fries

### **VEGETABLE COUSCOUS (G)**

Steamed couscous, seasonal vegetables, light spices, olive oil

### **LAMB SHOULDER WITH MARROW**

Slow-cooked lamb shoulder, marrow, spices

### **BASHA W ASKARO (G, D)**

Kibbeh and shish barak, yogurt sauce, rice



## DESSERTS

*(Choice of One)*

### **QATAYEF WITH WALNUTS (G, N, D)**

Walnut-filled pancakes, sugar syrup

### **MUHALLABIA (D, N)**

Milk pudding, orange blossom water, pistachios

### **MIXED FRUIT PLATTER**

Seasonal fresh fruits