Cold Mezzes
Cold dips and salads are famous across entire Middle East

- **Hummus**
  Chickpea puree, tahina, lemon salt, extra virgin olive oil
  700

- **Hummus Bil Sanobar**
  Crispy pine nut, olive oil
  1075

- **Hummus Beiruti**
  Onion, tomato, flat parsley, spiced chickpeas, extra virgin olive oil
  700

- **Hummus Turki**
  Piri piri olive, extra virgin olive oil
  700

- **Hummus Truffle**
  Black truffle shavings, truffle oil
  1175

- **Babaganouj**
  Smoked aubergine with parsley, onion, tomato, chili, pomegranate and molasses
  700

- **Shankleesh**
  Aged feta cheese, paprika, za'atar, onion, tomato, parsley, bell peppers, extra virgin olive oil
  700

- **Labneh Avocado**
  Avocado with Israeli cucumber, mint and creamy yoghurt
  775

- **Black Garlic Labneh**
  Creamy yoghurt flavoured with black garlic
  825

- **Labneh Truffle**
  Creamy yoghurt flavoured with truffle, truffle oil
  1175

- **Muhammara**
  Fiery red pepper paste, walnut, pistachio, molasses, extra virgin olive oil
  700

- **Mtabbal**
  Grilled eggplant puree mixed with sesame paste
  700

- **Black Garlic Toum**
  Creamy black garlic sauce
  525

- **Toum**
  Creamy garlic sauce
  225

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Non Vegetarian  Vegetarian
■ Olives
  Stuffed jumbo Greek olives

■ Tabbouleh
  Traditional Arabic parsley and tomato salad with burgul, lemon juice, olive oil

■ Tacos Mediterranean
  Signature dips in mini corn shells

■ Greek Salad
  Traditional Greek preparation of tomato, cucumber, Kalamata olive, feta, onion with oregano dressing

■ Fattoush
  The famous Shami mixed vegetable salad flavoured with sumac

■ Rocka and Fig Salad
  Fig, rocket leaves, onion, tomato, toasted almond flakes tossed with extra virgin olive oil, paprika, molasses drizzle

■ Hummus Bil Lahm
  Hummus, crispy lamb, pine nut, lemon

Hot Mezzes
Baked, grilled and fried hot starters from the kitchens of Middle East

■ Falafel
  Grounded chickpea cakes with spices

■ Cigara Boregi
  Halloumi cheese filled crispy rolls, a delicacy of Damascus

■ Kolokithi
  Crispy zucchini, yellow squash, garlic yoghurt

■ Yogurtlu Ispanaki
  Warm spinach, onion, garlic yoghurt, crispy onion straws

■ Asparagus Makhlî
  Pan tossed asparagus with garlic, pine nut sauce

■ Halloumi
  Halloumi cheese grilled with peppers, prunes, aged balsamic

■ Batata Harra with Asparagus
  Fried spiced potatoes, asparagus, fresh coriander, garlic dressing

Non Vegetarian  Vegetarian

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Foul Bil Tahina
Simmered fava beans, garlic, paprika, cumin, extra virgin olive oil, tahina, crispy pita, an Egyptian speciality

Jibneh Fatayer
Ricotta, feta, labneh, onion and mint stuffed pastries baked in oven

Crispy Rubian
Batter fried prawns with garlic, harissa sauce

Samak Turkey
Fried fish with Turkish dressing

Dajaj Moroccan
Crispy fried chicken tossed in Moroccan spices topped with piri piri olives

Kibbe
Hand shaped croquettes of fresh lamb mince, baharat spice and cracked wheat; the national dish of Lebanon

Mezze Sampler

Chef's selection of any four vegetarian cold and hot mezze

Chef's selection of any four non-vegetarian cold and hot mezze

Soups

Arabic Lentil Soup
Traditional orange lentil soup flavoured with cumin, served with lemon and crispy bread

Domates Corbasi
Tomato and barley soup

Soup Harrira
Lamb broth, vermicelli, chickpea, coriander, saffron, lemon, tomato

Shorbet Dajaj
Chicken broth, mushroom, vermicelli, za'atar

Non Vegetarian Vegetarian

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**Middle Eastern Breads**

- **Mani Ash Bil Za’atar**
  Lebanese bread sprinkled with za’atar spice
  
- **Khoubz**
  Traditional Lebanese bread
  
- **Eish Baladi**
  Whole wheat pita
  
- **Arabic Toasted Bread**
  Turkish chili, za’atar
  
- **Mani Ash Bil Toum**
  Lebanese bread sprinkled with garlic
  
- **Lavash**
  Turkish chili, za’atar

**Grills and Kebabs**

*All grills and kebabs will be accompanied with pita bread or butter prasley rice*

- **Artichawi Meshwi**
  Marinated artichokes smoked on the lava grill
  
- **Zaitoon Batata Meshwi**
  Char grilled new potatoes stuffed with sundried tomato, green olive, onion with sweet Turkish chili, parsley and coriander
  
- **Jibne Meshwi**
  Char grilled cheese kebab with pine nut
  
- **Avairi Meshwi**
  Char grilled cottage cheese flavoured with onion juice, tomato paste, yoghurt, black pepper, cardamom and paprika
  
- **Asparagus Ma Feter**
  Peruvian asparagus tossed with chermoula and forest mushrooms
  
- **Mediterranean Grilled Vegetables**
  Grilled green and yellow zucchini, trio of bell peppers, mushroom, asparagus, broccoli, haricot beans glazed with fiery Turkish chili sauce

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**Entrée**

- **Spanakos Menemen**
  Velvety medley of spinach, potato, feta and pine nut in potato pancake

- **Turlu**
  Exotic vegetable ragout

- **Balilla**
  Chickpea, broad beans simmered with saffron and cumin

- **Moussaka**
  Grilled zucchini, squash, aubergine, cracked wheat, chickpeas, tomato, cumin, coriander, paprika

- **Aushak Sabanikh**
  Spinach, pine nut and feta ravioli, soya granules, tomato, garlic yoghurt

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Makaronia Ke Spinaki
A Greek speciality; linguine pasta tossed in olive oil with tomato, chickpea, sliced onion and spinach

Samak Bil Feta
Fillet of Kolkata bekti, tomato, feta cheese flavoured with Syrian spices

Samak Moroccaine
Fillet of John Dory marinated with Moroccan spices and preserved lemon; oven baked, served with orange flavoured vermicelli

Kotopoulo Stifado
A Greek delicacy of chicken dices stewed with roasted white onion, tomato, flavoured with cinnamon, served with butter parsley rice

Lahm Barkook
Lamb shanks simmered in caramelized onion and prune sauce; a delicacy of Greece

Tagine
A flavourful Moroccan delicacy served in traditional tagine pot with cous cous

Avari Tagine
Cottage cheese, chickpea, Kalamata olive, prune in flavourful tomato sauce

Vegetable Tagine
Fresh vegetables, chickpea, Kalamata olive, prunes in flavourful tomato sauce

Prawn Tagine
Prawns cooked with chickpea, Kalamata olive, pickled lemon in tangy tomato sauce

Samak Tagine
Fresh bekti fish cooked with chickpea, Kalamata olive and pickled lemon in tangy tomato sauce

Dajaj Tagine
Boneless leg of chicken cooked with chickpea, Kalamata olive and pickled lemon in tangy tomato sauce

Lahm Tagine
Lamb dices cooked with chickpea, Kalamata olive, bell peppers, prune in spicy tomato sauce

Non Vegetarian Vegetarian

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B’stilla
Virtually the national dish of Morocco. Highly flavoured mixtures encased in crisp and flaky golden warkha pastry served with salad

- Vegetable B’stilla
  Exotic vegetables in creamy pine nut sauce 975

- Moroccan Chicken B’stilla
  Chicken cooked in Moroccan spices with almond, baked in fillo sheet 975

Fattir
Egyptian pizza

- Fattir Khudra
  With tomato, onion, bell peppers, chickpea, Kalmata olive and halloumi cheese 975

- Fattir Dajaj
  With shredded chicken, trio of peppers, onion, tomato, halloumi cheese 1025

- Fattir Bil Lahm
  With pulled lamb meat, onion, peppers, halloumi cheese and spicy tomato sauce 1075

Talas Kebabi
Stuffed griddle baked breads from Turkey

- Spanakí Ma Avari
  Spinach, cottage cheese, white pepper powder, hand picked spices 825

- Jibni Zaitoon
  Olive, Turkish chili, za’atar, onion, cheese 825

- Lahm
  Minced lamb, cumin, cinnamon, paprika 850

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Wraps and Shawarma

- **Moroccan Vegetable Wrap**
  Moroccan spice tossed crunchy vegetables wrapped with pita bread

- **Falafel Wrap**
  Tahina dressed chickpea nuggets, hummus, onion, tomato salad rolled in a pita

- **Chicken Shawarma**
  Spit roasted chicken, garlic sauce, onion and tomato salad rolled in freshly baked Arabic bread

- **Lamb Shawarma**
  Pulled lamb meat, garlic sauce, harissa, onion, tomato salad wrapped with thin pita bread

Rice

- **Truffle Pilaf**
  Rice with truffle, black currant, pine nut, pistachio

- **Mujaddara**
  A combination of aromatic rice and whole red lentil flavoured with nutmeg and Arabic ghee, crispy onion straws

- **Mubous Al Khudra**
  Spiced rice with vegetables and dried lemon

- **Souk Pilaf**
  Saffron scented Arabic rice preparation jeweled with black currant, pistachio, pommegranate, caramelized onion

- **Mubous Al Dajaj**
  Loomi flavoured spiced rice with chicken

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Single Diner Souk Experience 2150
Vegetarian

Cold Mezzes

- Hummus Beiruti
  Onion, tomato, flat parsley, spiced chickpea, extra virgin olive oil

- Babaganouj
  Smoked aubergine with parsley, onion, tomato, chili, pomegranate and molasses

Hot Mezzes

- Yogurtlu Ispanaki
  Warm spinach, onion, garlic yoghurt, crispy onion straws

- Falafel
  Grounded chickpea cakes with spices

Grills and Maincourse
Will be accompanied with pita or rice

- Avari Meshwi
  Char grilled cottage cheese flavoured with onion juice, tomato paste, yoghurt, black pepper, cardamom and paprika

- Turlu
  Exotic vegetable ragout

Dessert

- Baklava
  Traditional Lebanese fillo and mixed nuts pastries

- Rose Petal Ice Cream

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Single Diner Souk Experience 2250
Non - Vegetarian

Cold Mezzes

- Hummus Bil Lahm
  Hummus, crispy lamb, pine nut, lemon

- Babaganouj
  Smoked aubergine with parsley, onion, tomato, chili, pomegranate and molasses

Hot Mezzes

- Crispy Rubian
  Batter fried prawns with garlic, harrisa sauce

- Kibbe
  Hand shaped croquets of fresh lamb mince, baharat spice and cracked wheat; the national dish of Lebanon

Grills and Maincourse
Will be accompanied with pita or rice

- Samak Bil Feta
  Fillet of Kolkata beckti, tomato, feta cheese flavoured with Syrian spices

- Sheesh Taouk
  Lemon and garlic marinated chicken morsels skewered with sweet peppers; barbequed on flame

Dessert

- Baklava
  Traditional Lebanese fillo and mixed nuts pastries

- Rose Petal Ice Cream

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Dessert

- Baklava
  Traditional Lebanese fillo and mixed nuts pastries

- B’stilla Au Lait
  From Moroccan city of Fez - sweet puff pastry with cinnamon spiced almond and saffron milk

- Chocolate Ash Al Sarai
  Middle Eastern chocolate and bread pudding

- Knafi Jibni
  Sweetened shredded pastry with ricotta cream

- Omali
  From Alexandrian empire - baked fillo with condensed milk

- Chocolate Cigara
  Chocolate cigara stuffed with nuts and hot chocolate

- Ataif Makhlú
  Deep fried pancake stuffed with walnut, ricotta cheese dipped in rose scented syrup

- Rose Petal Ice Cream

- Orange Blossom and Pistachio Ice Cream

- Feta Caramel Ice Cream

Mashorbat

- Moroccan Mint Tea

- Turkish Coffee

- Tea - Darjeeling / Assam / Taj blend

- Coffee

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