

# Cold Mezze Platter Rs.450

Cold dips served along with pita and lavash

### **Fattoush**

A refreshing salad made with crisp vegetables and toasted pita tossed in a tangy dressing.

### Hummus

A smooth, creamy blend of chickpeas, tahini, lemon, and garlic, served with warm bread.

### Baba Ganoush

A smokey, creamy roasted eggplant dip mixed with tahini and olive oil.

### **Tzatziki**

A cool, yogurt-based dip with cucumber, garlic, and herbs, perfect for balancing rich flavors.

# Hot Appetizers (Veg)

### Falafel Rs.210

Crispy golden chickpea fritters seasoned with herbs and spices, beloved across the Middle East.

### Sambosek Cheese Rs.200

Flaky fried pastries stuffed with warm, melty cheese and subtle Middle Eastern seasoning.



# Hot Appetizers (Non-Veg)

## Arayes Rs.300

Grilled pita pockets filled with spiced minced meat, crisp on the outside and juicy inside.

## Mushkan Rolls Rs.240

Tender shredded chicken seasoned with sumac and onions, wrapped and toasted for a flavorful bite.

### **Main Course**

# Salona Stew (Veg) Rs.250

A hearty Middle Eastern stew of mixed vegetables cooked in a warm, aromatic tomato-based sauce.

# Dajaj Iffa (Non-Veg) Rs.400

Crispy, juicy, marinated chicken pieces served with a rich, creamy, Arabic-inspired white garlic sauce

# Galiye Mahi (Non-Veg) Rs.500

A bold Persian fish stew from southern Iran, simmered in a rich, tangy tamarind and herb gravy infused with garlic, cilantro, and warm spices.



### **Kebab Section**

Served with skewers, Daqoos, toum, tomato cucumber salad and hummus

# Veg Kebab Rs.400

A wholesome mix of grilled eggplant skewers and Nabati (veg) kebabs, complemented by daqoos, garlic dip, and hummus

### Chicken Kebab Rs.600

A flavorful duo of Shish Taouk and Chicken Seekh, served with daqoos, garlic dip, and creamy hummus

### **Mutton Kebab Rs.800**

A rich combination of Mutton Kebab and Kafta Kebab, paired with traditional daqoos, garlic dip, and hummus

## Accompaniments

### **Bread basket Rs.100**

Assorted, soft, warm Middle Eastern breads.

### Tabouleh Rs.100

Fresh parsley salad with tomatoes, mint, and lemon.



## Ezme Salatasi Rs.130

Spicy Turkish crushed tomato and pepper salad.

### Saffron nut rice Rs.100

Aromatic saffron rice studded with toasted nuts.

## Arabian inspired rice Rs.80

Fragrant spiced rice with subtle Middle Eastern flavors.

#### **Desserts**

#### Baklava Rs.200

Flaky pastry layers filled with nuts and sweetened with fragrant syrup.

### Basbousa Rs.250

Soft semolina cake served warm with aromatic sugar syrup.

## Levantine Tea Experience Rs.350

A sweet trio of baklava, basbousa, and maamoul biscuits paired with a classic black tea service for a perfect Middle Eastern finish.

### Pistachio Dark Chocolate Ice cream Rs.200

A perfect blend of silky dark chocolate with nutty pistachio chunks.