**RUMI DAL SOUP** **|8**

Indian and Turkey fusion. Red lentils with Indian curry, cumin, ginger, coconut milk & fresh coriander

**MEZZES**

Mezzes are eaten like Spanish tapas, you can take several to taste different recipes, they are very easy to share and bring lots of color to the table.

***COLD MEZES***

3 mezzes (cold or hot) comes with 1 naan

5 mezzes (cold or hot) comes with 2 naans

**11$** each

|  |  |
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| **ZEITOUN**  Green olives marinated and grilled, lemon, garlic, thyme, onions, pepper  **LABNEH**  Pressed yogurt, Lebanese olive oil, mint, zaatar  **LABNEH,**  **Grilled Green olives**  Labneh with green and marinated green olives, lemon, garlic, thyme, onions, pepper | **MARINATED MUSHROOMS**  Lebanese olive oil, garlic,  smoked paprika  **HUMMUS**  Chickpea puree with tahini, lemon juice, garlic, Lebanese olive oil  **HUMMUS,**  **Marinated mushrooms**  Chickpea puree, tahini, lemon juice, garlic, marinated mushrooms, pita chips |
| **BATINGEN**  Marinated eggplant stuffed with walnuts and garlic, green shallots | **EGGPLANT CAVIAR**  Eggplant, garlic, red pepper, Lebanese olive oil, cumin, coriander |
| **MUHAMARA**  Red peppers puree, pomegranate paste, walnut (gluten) | **BABA GANOUSH**  Eggplant, cow yogurt, tahini, lemon, smoked paprika, Lebanese olive oil |

**FATOUSH SALAD** **|** **18**

Lebanese must-have salad!

Roman salad, cucumbers, cherry tomatoes, pita chips with zaatar, radish, green shallots, mint, parsley & house pomegranate paste dressing.

**HOT MEZES**

**Accompany your hot mezzes with basmati rice, naan and harissa**

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| **BATATA |** **9**  Sauted potatoes, garlic, coriander, lemon, Aleppo pepper | **VEGGIE KIBBEH | 14**  Bulgur and pumpkin kibbeh stuffed with vegetables, served with humus (gluten) |
| **ARNABITE | 14**  Roasted cauliflowers served with tarator (tahini and lemon juice sauce) | **MERGUEZ** **|** **15**  Grilled sausages, red peppers, onions, Lebanese olive oil, Aleppo spice |
| **HALLOUMI RUMI** **​|** **16**  Grilled cheese, black olive crumble, smoked paprika | **GRILLED SQUID |17**  Eggplant caviar, herb, lemon and olive oil emulsion |
| **PASTILLA** **|** **18**  Puff pastry filled with chicken, almonds, eggs and coriander.  Saffron organic maple syrup (gluten) |  |

**SIDES**

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| --- | --- |
| **HARISSA** **|** **2**  Tunisian hot sauce | **BASMATI RICE** **|** **5**  Saffron Iranian style basmati rice |
| **NAAN**  **|** **3**  Traditional Indian bread | **MIXED RICE** **|** **7**  Iranian style basmati rice, raisins, almonds and pistachios |

**SIGNATURE DISHES**

The 3 signature dishes are served with basmati rice

cooked Iranian style with saffron butter

**DJAJ MESHWY | 28**

Grilled marinated chicken, fresh lemon, olive oil, oregano,

roasted pistachios and almonds

**KAREZ KEFTA** **| 29**

lamb and beef meat patties with spices, cherry sauce, Aleppo pepper, organic honey and pomegranate molasses (gluten)

**FEZ | 42**

7 hours braised lamb shank, fig and organic honey sauce, pistachios and almonds

**MAIN DISHES**

**MOUJJADARA | 22**

Lentils, bulgur, caramelized onions, marinated eggplant stuffed with walnuts

**SAMKE** **| 32**

White fish cooked in oven, marinated eggplants, walnuts, lemon tahini sauce

**MUHAMARA CRUSTED SALMON |34**

Cooked in the oven, mango and lemon emulsion, olive oil, saffron (gluten)

**GRILLED STRIP LOIN | 41**

Pomegranate paste, Oriental spices, maple syrup, soya (gluten)

**DESSERTS**

Even better when we share!

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| --- | --- |
| **SORBET | 7**  Flavor the moment | **BAKLAWA | 7**  Traditional pastries |
| **AFGHAN PUDDING** **|** **9**  A must-have dessert from the Middle-East  Milk, rose water, cardamom (gluten)  **KOUNAFFEH | 12**  Traditional Syrian dessert  Melted cheese, crusted wheat semolina, saffron orange water blossom | **THE ROYALE | 12**  Vanilla ice cream, raspberry sorbet, meringue, white chocolate, red fruit coulis |

**HOT DRINKS**

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| --- | --- |
| **MOROCCAN TEA** S/ M/ L| **6/ 8/ 10**  Green tea, fresh mint & organic sugar.  **IRANIAN TEA** S/M| 6**/ 8**  Ceylan black tea, cardamom seeds  **GREEN TEAS** **|** **4.25**  Genmaicha/ bocha. Japan.  Scented Hojicha (lemongrass, ginger)  **WULONG TEAS** **| 4.50**  Shui Hsien. China  **BLACK TEAS** | **4.25**  Dajeerling/ Earl Grey  Scented Ceylan (pomme-granate, hibiscus, rose, berries | **HERBAL** | **4**  Chamomile/ verbena/  fresh mint, raspberry  Lemon, ginger, organic honey | **5.50**  **COFFE** (Cafés Détour)  Espresso  Simple/Double| **3.25/ 3.75**  Cappuccino/ Latte| **4.50**  Turkish|**4.50**  Spicy |**5**  **HOT CHOCOLATE** | **4.50**  100% Extra raw cocoa from Barry |

**HOMEMADE JUICE AND SOFT DRINKS**

**HOMEMADE JUICES**

**MANGO LASSI** **|** **7**

Yogurt, mango puree and orange blossom

**GINGER JUICE** **|** **8**

Fresh ginger, nutmeg, fresh lemon & orange juice

**BISAP | 8**

Hibiscus infusion, nutmeg, orange blossom and fresh mint

**ICED MINT LEMONADE** | **8**

Homemade lemonade and fresh mint

**HOMEMADE MOCKTAIL**

**RUMI** **|** **7**

Pomegranate juice, mint, orange blossom

**HAFEZ |** **8**

Green tea, mango, lime, organic honey, fresh mint

**KARKADE |** **8**

Ceylan tea, raspberry, lemon, vanilla syrup, mint

**BOTTLE JUICE | 6** Mango, orange, cherry, pomegranate

**BOYLAN COLA OU GINGER ALE** **|** **7** Cane sugar soda

**WATER** •Sparkling or still 750ml **|** **7,** Sparkling 355ml **| 4**