



- ISHTAR -

*Ramadan*

KAREEM





- I S H T A R -

# Iftar Menu

## AMUSE-BOUCHE

Dates, Egg boil, Moroccan sweet

### STARTER

(HOT & COLD SHARING)

#### MOROCCAN

##### BREAD AND OLIVE

Moroccan bread with Arabic olives

##### SOUP HARIRA

Red soup with lamb meat, chickpeas, vermicelli, served with lemon

##### ZAALOUK

Grilled eggplant with tomato, garlic olive oil, parsley and fresh coriander

##### VEGETABLE ROLL

Mix vegetable cooked with the herbs, coriander, olive and parsley

##### TAKTOUKA

Grilled capsicum mixed couleur, tomato, garlic, topped with olive oil

##### CRÊPE

Fresh milk, egg, sugar, butter, vanilla flavoured flour and topped with chocolate

##### SPRING CHICKEN

Fresh chicken breast marinated with spices, mixed with vermicelli and vegetable mix

OR

#### LEBANESE

##### BREAD AND OLIVE

Fresh Lebanese bread with arabic olives

##### SOUP LENTIL

Oriental lentil soup served with croutons and lemon

##### CLASSIC HUMMUS

Chickpeas puree, tahina sauce topped with walnuts and olive oil

##### TABBOULEH

Fresh parsley, tomato, onion, mint mix with burghul, fresh lemon and olive oil

##### BATATA HARRA

Fried potato cubes with garlic, chilli, coriander topped with lemon juice

##### VINE LEAVES

Vine leaves with rice, tomato, olive oil, lemon topped with pomegranate sauce

##### LABNEH DIP

Labneh mixed with the herbs topped fresh pomegranate fresh and zaatar

### MAIN COURSE

(CHOICE OF 1)

##### TAJINE KEFTA

Traditional Moroccan tajine with meat ball tomato sauce topped with egg

##### PASTILLA CHICKEN

Moroccan pastry dish with chicken, topped with sugar, almond flakes

##### VEGETABLE COUSCOUS

Moroccan couscous with vegetable, carrot, marrow and pumpkin topped with chickpeas

##### SHISH TAWOOK

Marinated chicken breast cubes grilled served alongside with garlic and grilled vegetables.

##### LAMB KABBAB

Minced lamb marinated with special Ishtar spices, served with egg plant

##### KEBBAH BILABAN

Fried kebbah with yogurt sauce, topped with butter and garlic, served with rice

### DESSERT

(CHOICE OF 1)

##### MOROCCAN SWEETS

Selected mix of Moroccan sweets with almond and honey

##### FRUIT SALAD

Fresh cuts of mixed fruits with orange juice

##### MOHALABIYA

Fresh milk cooked with coconut flakes, and vanilla flavored topped with pistachio

##### RICE PUDDING

Slow cooked rice in fresh milk with orange flavour and topped with pistachio

**\*AED 159 PER PERSON**

**\*HALF PRICE FOR KIDS UNDER 12 YEAR**