



# ISHTAR

## IFTAR MENU

### TO BREAK YOUR FAST

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

### STARTERS

#### MIXED MEZZE (G, N, D, SS)

Classic hummus  
Tabbouleh  
Moroccan zalouk  
Vine leaves  
Batata harra  
Cheese rolls  
Chicken Moroccan cigar

### SOUPS

(Choice of One)

#### HARIRA SOUP (D, G)

Traditional Moroccan soup with meat, chickpeas, coriander, and parsley

#### LENTIL SOUP (V, G)

Oriental lentil soup with croutons and lemon

### MAIN COURSE

(Choice of One)

#### GRILLED KEBAB (G, D)

Grilled kebab, grilled onion, tomato, potato  
Sauce: yogurt sauce

#### MACHBOOS CHICKEN

Spiced chicken, aromatic rice, Middle Eastern herbs

#### VEGETARIAN COUSCOUS (G, D)

Moroccan couscous, carrot, pumpkin, turnip, marrow  
chickpeas, red sauce

#### SHISH TAWOUK (G, D)

Grilled marinated chicken breast, grilled onion, tomato  
Sauce: garlic sauce

#### KHAROUF MAHSHI (G, D, N)

Grilled lamb shoulder, basmati rice, carrot, green peas,  
white onion, dried fruits

### DESSERTS

(Choice of One)

#### MOROCCAN SWEETS (G, D, SS, E)

Selected of traditional Moroccan sweets

#### COLD BAKLAWA (D, G, N)

Turkish baklawa with fresh milk, pistachio

#### KUNAFA (D, G, N)

Akawi cheese, sugar syrup, pistachio

#### UMM ALI (D, G, N)

Puff pastry, milk, raisins, coconut, cream