



- I S H T A R -

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 baklava with fresh milk, pistachio

KUNAFI (D, G, N)

Akawi cheese, sugar syrup, pistachio

UMM ALI (D, G, N)

Puff pastry, milk, raisins, coconut, cream

(D) – DAIRY | (G) – GLUTEN | (N) – NUTS | (SS) – SESAME | (V) – VEG | (E) – EGGS