

Mashawi Nights

MENU

Bread and butter

Zatar Ciabatta bread
Flavoured grissini
Sea salt focaccia
Freshly made saj bread
Oregano flavoured butter
Sundried tomato butter
Herbed butter

Dips and spreads

Red chermoula
Garlic sauce
Tahina with grilled vegetables

Soups

Lamb harira
Basil slow roasted tomato

Olives and pickles

Black Moroccan olives fresh zattar
Marinated green olives, fennel seeds
Turnip pickles
Cucumber and chillies

Greens and dressings

Romaine lettuce, rocket salad, Boston lettuce and lollo rosso
Aged balsamic and mustard dressing
Fine herbs pesto dressing
Pomegranate dressing
Virgin vinaigrette
Fresh pomegranate
Fresh zatter

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Arabic selection

Tabbouleh

Chopped parsley, onion, tomato, burghul wheat, pomegranate

Fattoush

Levantine mixed vegetables, fried bread and pomegranate

Hummus

Chickpeas puree, sesame paste, lemon juice

Moutabel

Char-grilled eggplant, tahini sauce, pomegranate

Warak Enab

Vegetables stuffed grapes leaves, lemon sliced

Muhammara

Hot pepper, tahini sauce, soaked bread crumbs, walnuts

Beetroot moutabel

Puree of beetroot, tahini sauce, labneh

Kousa bel zait

Sautéed baby marrow, garlic, coriander

Mericmek Köftesi

Spicy Burghul and lentil, red pepper paste

Moghrabieh

Pomegranate, mint, black olives

Roasted Pumpkin

Slow roasted pumpkin, pomegranate emulation

Grilled Chicken salad

Grilled chicken, bell pepper, sumac, chilli paste

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From the grill

Shish Tawook

Marinated chicken cubes, yoghurt, lemon juice, garlic

Lamb kofta

Ground lamb, onion, garlic, coriander and cinnamon

Lamb Chops

Black pepper, Moroccan harissa

Marinated beef kebab

Middle Eastern marinated beef cubes

Grilled salmon

Marinated with dill

Grilled tiger shrimps

Marinated with coriander, garlic

Side dishes

Oriental rice

Corn on the cob

Char-grill potato

Desserts

Um Ali

Fresh fruits

Pineapple / Watermelon / Honeydew melon / Rock melon / Berries

Cheese kunafa

Halawet el jibn

Ash al saraya

Pistachio mafrouke

Baklawa