



# dinner menu

## starters

### FATTOUSH SALAD | 18

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

### DAL SOUP | 9

Red lentils, coconut milk, ginger, coriander, cumin

## signature courses    main courses

+ basmati rice cooked Iranian-style with saffron butter

### DJAJ MESHWY | 28

Grilled marinated chicken, fresh lemon, olive oil, oregano, roasted pistachios and almonds

### KEFTA KAREZ | 30

Beef meat patties with spices and eggs, 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 (gluten)

### MOUJJADARA | 24

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

### MOUSSAKA | 24

Vegetables stew with eggplant, tomatoes, garlic, onions, yogurt, crispy onions

### SAMKE | 34

White fish, tarator sauce and basilic pesto

### MUHAMARA CRUSTED SALMON | 36

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

## desserts

### AFGHAN PUDDING | 9

Milk, rose water, cardamom

### BAKLAWA | 9

Traditional pastries

### KOUNAFFEH | 12

Melted cheese, crusted wheat semolina, saffron orange water blossom

### PANNACOTTA | 9

Chocolate, red fruit coulis, pistacchio

