

SOUP

MOROCCAN HARIRA SOUP (V)

₹ 350

NORTH AFRICAN-INSPIRED, CHICKPEAS, TURKISH SPICES, CREAMY YOGURT

LENTIL (V)

₹ 350

AROMATIC LENTILS, PITA CROUTONS, LEMON, DUKKAH SPRINKLE



HUMMUS

HUMMUS (V)

₹ 550

LEMON, GARLIC, TAHINI & CHICKPEA PASTE, PINE NUT, PAPRIKA & PARSLEY

BARAKA HUMMUS (V)

₹ 650

HUMMUS, LABNEH, ZAATAR, SUMAC, PINE NUTS, PARSLEY, FETA SNOW

HUMMUS BEIRUT (V)

₹ 625

LEBANON CAPITAL SIGNATURE CREAMY HUMMUS, ONION, TOMATO, PARSLEY

BAHARATLI HUMMUS (V) ₹ 575

TUNISIAN SPICY TCHILLI PEPPER, HUMMUS, HARISSA, TOASTED SESAME SEED

SALAD

FATTEH (V)

₹ 550

LAYER OF CRISPY PITA CHIPS, SPICED CHICKPEAS WITH A TAHINI YOGHURT SAUCE

GRILLED VEGETABLE SALAD (V)

₹ 550

MEDITERRANEAN VEGETABLES MARINATED WITH GARLIC, HERBS, BALSEMIC VINAIGRETTE AND ROASTED PARMESAN CHEESE

GRILLED CORN AND CRISPY QUINOA SALAD (V)

₹ 550

ALONG WITH THE FETA, POMEGRANATE, RED ONION, CHERRY TOMATO, ROCCA LETTUCE

ZA'ATAR SUMAC AVOCADO (V)

₹ 675

ZAATAR & SUMAC MARINATED, CHILEAN AVOCADO, WALNUT CHEVRE GRANOLA, POMEGRANATE MOLASSES DRESSING

FATTOUSH (V)

₹ 550

LEVANTINE BREAD SALAD, TOASTED PITA, GREENS, FARM VEGGIES, SUMAC MINT DRESSING

BARLEY & QUINOA TABBOULEH (V)

₹ 550

BARLEY, BULGAR & LAPSI, FLAT PARSLEY, OLIVE OIL & LEMON DRESSED

GRILLED HALLOUMI & MALTA (V)

₹ 725

DUKKAH SPICE RUB, CHAR GRILLED HALLOUMI, PESTLE HAZELNUT, KALE, CARAMELISED MALTA ORANGE, POMEGRANATE, DATE & MOLASSES DRESSING

TABBOULEH (V)

₹ 700

TRADITIONAL LEBANESE SALAD, CRACKED WHOLE WHEAT, ONION, TOMATO & PARSLEY

HOT MEZZE

ADANA KEBAB ₹ 675

SUMAC SPIKED CHICKEN MINCE KEBAB, CHARRED LEMON WEDGE, GREEN CHILLY LABNEH

AFGHANI CHICKEN KEBAB ₹ 550

CHICKEN MARINATED WITH LABNEH, CRUST CHILLY, CUMIN, CORIANDER & BELLPEPPERS & ONION

IRANIAN KOOBIDEH MORGH ₹ 550

MINCED CHICKEN SPICED WITH A SAFFRON, GREEN CHILLY, ONION, GARLIC & BLACK PEPPER

SHISH TAOUK ₹ 675

CARDAMON SPIKED CHICKEN CHUNKS, SPIT FIRE ROASTED, TZAZIKI

KEBAB ISTANBUL ₹ 725

LAMB MINCE KEBAB, CASHEW PASTE, HOME GROUND SPICES, MINT TAHINI

LEBANESE LAMB KEBAB ₹ 750

GROUND LAMB MEAT SPICED WITH PAPRIKA, BELL PEPPERS COOK IN A FLAME GRILL

MOROCCAN FISH KEBAB ₹ 750

SPICY FISH KEBAB SERVED WITH CHARRED LEMON WEDGE, SPICY HARISSA & CREAMY LABNEH

ILAMID PRAWNS ₹ 725

SUMAC & HERBS MARINATED

POCKETS

FRESHLY BAKED BREADS STUFFED WITH HUMMUS, GARLIC SAUCE, DILL PICKLES & FRESH VEGGIES, SERVED WITH SPICY SAUCE & FRIES

FALAFEL (V) ₹ 650

COTTAGE CHEESE SHAWARMA (V) ₹ 650

CHICKEN SHAWARMA ₹ 675

CHICKEN SHAWARMA ROLL ₹ 675

SPICY CHICKEN SHAWARMA PLATE ₹ 600

MANAKEESH

LABNEH (V) ₹ 550

VELVETY HUNG CURD, GARLIC & LEMON
ADD: ZA'ATAR ₹ 550

ZA'ATAR (V) ₹ 550

MIDDLE EASTERN SPICE, MARJORAM, SESAME, OLIVE OIL

ZA'ATAR CHEESE (V) ₹ 650

MELTED SHREDDED MOZZARELLA, SMOKED CHEESE & ZA'ATAR SPICE

CHICKEN SHAWARMA MANAKEESH ₹ 675

SLOW COOKED CHICKEN, TOUM, HARISSA

ADD ON

TRUFFLE ₹ 175

SHREDDED CHICKEN SHAWARMA ₹ 175

DUKKAH LAMB ₹ 200



COLD MEZZE

MOUTABBAL (V) ₹ 550

SMOKED EGGPLANT MUSH,
TAHINI, CREAMY GREEK YOGURT,
GARLIC & LEMON

LABNEH (V) ₹ 550

SILKY SMOOTH STRAINED YOGURT,
LEMON JUICE & OLIVE OIL
WITH: GARLIC

LABNEH ZA'ATAR (V) ₹ 550

STRAINED GREEK YOGURT,
ZA'ATAR & SUMAC SPRINKLE

AVOCADO LABNEH (V) ₹ 625

FULL FAT STRAINED YOGURT,
BUTTERY AVOCADO MUSH,
SUNFLOWER SEEDS

TZAZIKI (V) ₹ 550

HUNG GREEK YOGURT,
CUCUMBER SHAVINGS

BABA GANOUSH (V) ₹ 550

SMOKED AUBERGINE,
FLAT PARSLEY, RED ONION,
FARM TOMATO & EVOO

TIROKAFETRI (V) ₹ 550

FETA CHEESE,
RED CHILLI PEPPER PUREE
& PAPRIKA POWDER

MUHAMMARA (V) ₹ 575

SYRIAN RED PEPPER, WALNUT DIP,
CUMIN SPIKED, RED CHILLI &
POMEGRANATE MOLASSES

TOUM ₹ 550

LEVANTINE FLUFFY DIP, GARLIC,
LEMON JUICE, EGG

HOT MEZZE

BARAKA FOUL ₹ 400

MUDAMMUS (V)

STEWED FAVA BEANS, TYPICALLY
SEASONED WITH GROUND CUMIN
AND FINISHED WITH EXTRA VIRGIN
OLIVE OIL
WITH POACHED EGG: 450
WITH TUNA CHUNK: 550

FALAFEL (V) ₹ 575

HERBED CHICKPEA NUGGETS,
TAHINI SAUCE, HARISSA
& PRESERVED CHILLIES

BATATA HARRA (V) ₹ 575

CRISP POTATO CUBES,
GARLIC & RED CHILLI TEMPER,
LEMON & CILANTRO

CHEESE KIBBEH (V) ₹ 550

A SOFT SHELF OF BULGUR
WHEAT & ONIONS, AND
GROUND BELL PEPPERS WITH
DELICIOUS CHEESE STUFFING

SEBZE KEBABI (V) ₹ 650

HARISSA POTATOES,
BROCCOLI SHISHTAOUK,
SAFFRON COTTAGE CHEESE,
HERBED TIROKAFETRI

GRILLED HALLOUMI (V) ₹ 750

CRUSHED PEPPER,
HERBED GRILLED HALLOUMI,
CUCUMBER SALATA

STUFFED FALAFEL ₹ 600

(V)

PARSLEY & CHICKPEA NUGGETS
STUFFED WITH CHEVRE,
CREAM CHEESE, HAZELNUT
NUTS, TAHINI CREAM & HARISSA

KEBAB JOOJEH ₹ 675

SAFFRON MARINATED CHICKEN,
BBQ GRILLED, SPICY HARISSA
& CREAMY LABNEH



MAINS

KOSHARI (V) ₹ 650

NATIONAL DISH OF EGYPT, RICE, LENTIL, MACARONI, LINGUINI, TOMATO & ONION SAUCE, CHILLI LEMON GARLIC

AUSHAK (V) ₹ 500

DUMPLINGS FILLED WITH LEEKS & ONIONS, SERVED WITH GARLIC YOGHURT AND TOMATO LENTIL SAUCE.

MOUSSAKA (V) ₹ 650

LAYERED ROASTED EGGPLANTS, POTATO, COURGETTE, CREAMY BÉCHAMEL & TOMATO SAUCE

VEGETABLE TAGINE (V) ₹ 700

MOROCCAN STEW, ROOT VEGETABLES, ARABIC SPICES, OLIVES, CHICKPEAS, DRY FRUIT & SAFFRON COUSCOUS

TURKISH GOZLEME (V) ₹ 650

SAVOURY HOMEMADE TURKISH PASTRY, STUFFED BATATA HARA, SMOKED CHEDDAR CHEESE WITH: CHICKEN ₹ 700 WITH: LAMB ₹ 725

SHAWAYA CHICKEN ₹ 600

SLOW COOKED OVEN BAKED MILD SPICY CHICKEN

MAQLUBA CHICKEN ₹ 700

POPULAR DISH OF SAUDI ARABIA, LAYERS OF CHICKEN, MIXED VEGETABLES, RICE & ARABIC TOMATO SAUCE

OUZI RICE WITH CHICKEN ₹ 700

ARABIC RICE TOPPED WITH A SLOW COOKED ROASTED CHICKEN

PHYLLO CHICKEN KABSA ₹ 750

SAFFRON INFUSED RICE, NUTS, APRICOTS, SULTANAS, DAHI HYADRI

CHICKEN ISKENDER ₹ 700

TURKISH HERB CHICKEN THIGHS, TOASTED PITA, ZUCCHINI PAPPARDELLE, LABNEH

LAMB TAGINE ₹ 800

MOROCCAN STEW, ROOT VEGETABLES, SLOW COOKED LAMB CHUNKS, ARABIC SPICES, OLIVES, CHICKPEAS, DRY FRUIT & SAFFRON COUSCOUS

AFGHANI MUTTON BIRYANI ₹ 850

FRESH MUTTON AND RICE FINELY COOKED WITH ALL OF THE AROMATIC SPICES TOPPED WITH DRY NUTS, RAISIN AND GLACED CARROTS

MACHBOOS AL KUZU ₹ 850

BAHARAT SPICED LAMB, DUM COOKED RICE, PINE NUTS & BIRISTA

MAQLUBA LAMB ₹ 750

POPULAR DISH OF SAUDI ARABIA, LAYERS OF LAMB, MIXED VEGETABLES, RICE & ARABIC TOMATO SAUCE

OUZI RICE WITH LAMB ₹ 850

ARABIC RICE TOPPED WITH A SLOW COOKED ROASTED LAMB

SAMAK HARA (MEDITERRANEAN CHILLY FISH) ₹ 500

DELICIOUS MEDITERRANEAN BAKED FISH, WITH A SAUCE COMBINATION OF HERBS, SPICES, GARLIC & CHILLY PEPPERS

SAMAK CHERMOULA ₹ 500

PAN TOSSED FISH FILLET COOKED IN CHERMOULA SAUCE

SAMAK TRIPOLI ₹ 800

PIT ROASTED BHEKTI, COCONUT CURRY SAUCE, ROAST ROOT VEG, LENTIL PILAF

PRAWN PILAF ₹ 800

CHICKPEAS, COCONUT MILK, SAFFRON BUTTER, SMOKED CASHEW NUTS, KALE & FENNEL SALAD

RUBYAN MESHWI ₹ 850

BBQ TIGER PRAWNS, ORANGE SWEET POTATO MASH, AVOCADO & KALE TABBOULEH



DESSERT

UMM ALI ₹ 350

A BREAD PUDDING LAYERED WITH PUFF PASTRY, MILK AND CREAM, GARNISHED WITH NUTS & RAISINS

DARK CHOCOLATE LAVA ₹ 450

SOFT CHOCOLATE CAKE WITH HOMEMADE ROAST ALMOND ICE CREAM, CHOCOLATE SOIL & FRESH BERRY

KNAFI (V) ₹ 550

TRADITIONAL TURKISH BAKED CHEESE, WRAPPED IN SHREDDED PHYLLO PASTRY, ORANGE BLOSSOM & ROSE SYRUP

BAKLAVA (V) ₹ 500

LAYERED PHYLLO PASTRY DESSERT, STUFFED WITH CHOPPED IRANIAN PISTA & ALMONDS, SWEETENED WITH HONEY SERVED WITH ROSE PETAL ICE CREAM

LOTUS BISCOFF CHEESECAKE ₹ 450

AIRY LOTUS BISCOFF CHEESECAKE, SPECULOOS BISCUIT BLANKET, SALTED CARAMEL SAUCE HOMEMADE VANILLA BEAN ICE CREAM

SAFFRON MILK CAKE (V) ₹ 500

HOMEMADE ARABIC CAKE, SOAKED IN IRANIAN SAFFRON MILK, CREAM CHEESE FROSTING

