

HANDCRAFTED THIN CRUST PIZZA

TOMATO BASIL & BUFFALO MOZZARELLA

469

Crispy crust topped with rich San Marzano tomato sauce, fresh buffalo mozzarella, and vibrant basil leaves, a drizzle of extra virgin olive oil and a sprinkle of sea salt.



CHEF SPECIAL EXOTIKA

499

This gourmet pizza is layered with a blend of mozzarella and rich base topped with an array of exotic vegetables like artichoke hearts, sun-dried tomatoes, roasted bell peppers, zucchini, and broccoli.

HERB & ARUGULA FLATBREAD

429

Savor the fresh, vibrant flavors of our Herb & Arugula Flatbread, a delightful blend of garden-fresh ingredients on a thin, crispy crust. Topped with a layer of melted mozzarella and creamy ricotta.



SHOUFI MAHFI MEDITERRANEAN PIZZA

449

Crispy crust topped with a base of garlic-infused olive oil and sun-dried tomato pesto, layered with creamy feta cheese, mozzarella, and kalamata olives, roasted red peppers, artichoke hearts, cherry tomatoes, and red onions.

TRUFFLE MUSHROOM RAGOUT

479

Layer of wild mushroom ragout, including porcini, shiitake, and cremini mushrooms, drizzle of truffle oil & Melted mozzarella and parmesan.

PIZZA MEXICANA

499

Topped with a zesty refried bean base, layered with melted mozzarella cheese and a medley of fresh toppings, spicy jalapeños, sweet corn, Finished with a sprinkle of cilantro.

PARADISE OF PASTA

CHOICE OF PASTA

PENNE /SPAGHETTI /FETTUCCINI /MACARONI

CHOICE OF SAUCE

SMOKY CHIPOTLE CREAM	369
VELVETY ALFREDO BLISS	369
 ZESTY TOMATO BASIL	349
SPICY ARRABBIATA	349
GARLIC PARMESAN CREAM	369
RUSTIC AGLIO E OLIO	369
 SUN-DRIED TOMATO PESTO	429
WILD MUSHROOM RAGU	429
FOUR-CHEESE DREAM	429

HEAVENS OF RISOTTO

GRILLED FLORA RISOTTO

Creamy Arborio rice dish is infused with a rich vegetable broth and cooked in a velvety texture.

ASPARAGUS RISOTTO AL LIMONE

Italian Arborio rice, cooked with fresh asparagus, Cream & finished with a sprinkle of parmesan cheese and a drizzle of extra virgin olive oil

RED WINE TRUFFLE RISOTTO

The luxurious flavours of creamy Arborio rice is expertly cooked in a rich, aromatic broth infused with the deep notes of fine red wine, finish of parmesan cheese and a drizzle of truffle oil

SPINACH & CHEESE CHILLI CIGAR ROLL

349

Crisp, golden rolls filled with a savory blend of sautéed spinach, melted cheese, and a hint of spicy chilli. Served hot with a tangy dipping sauce.

MELTING MUSHROOMS

349

Savory and tender, these stuffed mushrooms are filled with a creamy blend of garlic, corn, herbs, and melted cheese

LEBANESE MEZZE FEAST

549

A vibrant assortment of classic Lebanese delights, an authentic taste of the Levant with creamy hummus, smoky pickle aubergine, fresh tabbouleh, crispy falafel and warm pita breads.

TEX-MEX CRUNCHERS

379

Crispy tortilla chips piled high with a mouth watering blend of seasoned refried beans served with tangy salsa, melted cheddar cheese. drizzled with creamy guacamole and tangy sour cream,

FRIES OF THE DAY

FRENCH FRIES

249

PERI PERI FRIES

269

TRUFFLE FRIES

349

PIZZA FRIES

369

SOUP

MUSHROOM CAPPUCINO

269

Creamy thick mushroom soup with truffle and kalim pong cheese foam.

MINISTRONE SOUP

249

Thick soup of Italian origin based on vegetables and pasta.

SALAD

CITRUS LALANTUS & FETA

319

Fresh watermelon salad with feta cheese comes with an olive oil dressing, a balsamic vinegar drizzle, lettuce and roasted walnut nuts.

SUN-KISSED SAVORY SALAD

279

English cucumber,crunchy romaine lettuce,pickle onion,baby spinach & cherry tomamto tossed with lemon dressing and crumbled feta on top.

CLASSIC CAESAR SALAD

279

Cruchy romaine lettuce,cherry tomato,olive and garlicky croutons, tossed in a creamy dressing

ENTRÉES

SABOR MEXICANO

349

Soft warm corn tortillas filled with spicy & tangy Mexican beans Served with a house-made salsa and a dash of creamy guacamole & sour cream

TRUFFLE MUSHROOM WAFFLE

429

A rich waffle made with sautéed mushrooms and truffle oil, topped with a roasted almond and a sprinkle of Parmesan

CHEESY ITALIAN ARANCINI

379

Creamy cheesy risotto rice, coated in panko and golden fried served with tangy tomato salsa