



IFTAR

at M E S A

BREADS

white arabic bread,
loaf bread, marooq bread
with zaatar olive oil dip (D)

FRESH JUICES

orange juice,
watermelon juice,
jellab (N)

FRESH DATES

SOUP

LENTIL SOUP

served with bread crouton and lemon (V)

HOT MEZZE

KEBBEH

traditional fried bulgur balls filled with minced
meat and spices (D,N)

SPINACH FATAYER

flaky pastry filled with spinach, sumac and onion (D,V)

DESSERTS

ASSORTED BAKLAWA (N)

KUNAFI

rose water syrup (D,N)

UM ALI (D,N)

KATAEF CHEESE (D,N)

KATAEF NUTS (D,N)

COLD MEZZE

TABOULEH

Salad of freshly chopped parsley tossed with cracked
wheat and tomatoes (V).

FATTOUSH

toasted Arabic bread salad with cucumber, tomato,
fresh herbs, olive oil, vinegar and pomegranate (V)

HOMMOUS

ground chickpeas with tahini paste and olive oil (V)

MOUTABLE

chargrilled eggplant blended with tahini paste and
garlic (D,V)

MOHAMMARA

ground walnut mixed with chili paste and cumin
powder (D,V)

LABNEH WITH MINT

drained yoghurt with mint and drizzled olive oil (D,V)

MAIN COURSE

Choice of

MIX GRILL

shish tawook, shish kebab, kofta kebab (D)

FISH SAYADIYA

fish served with brown rice

CHICKEN TAGINE

with olives and preserved lemon

DAWOOD BASHA

with vermicelli rice

EGGPLANT MOUSSAKA

layers of baked eggplants, tomatos, béchamel sauce
and mozzarella cheese (D,V)

AED 175 / PERSON

A - Alcohol, D - Dairy, G - Gluten, N - Nuts, SF - Shellfish, S - Seafood, V - Vegetarian, VG - Vegan

Prices are indicated in AED and are inclusive of 7% municipality fee, 10% service charge & 5% value-added tax