



# RAMADAN IFTAR MENU

SAR 130 per person

## Starters

### Breadbasket

Arabic bread, focaccia, French baguette

### *Soup* (Choice of)

#### **Harrira Soup**

Beef, onions, tomatoes, fresh coriander and celery  
(G, L, Ce) 198 Cal

#### **Lentil soup**

Red lentils shallots and carrots  
(V, Vg) 165 Cal

#### **Chicken soup**

Chicken with vegetable brunoise carrot, celery,  
green beans and vermicelli  
(M, Ce) 139 Cal

### *Salad* (Choice of)

#### **Hamiss salad**

Grilled green pepper, tomato and onions  
(V, Vg) 86 Cal

#### **Freekeh salad**

Freekeh, Tomato, Red onion Parsley, Kalamata  
olives, Pomegranate, Feta cheese  
(V, N, Vg) 110 Cal

#### **Kale salad**

Salad kale, croutons, cheese parmesan, iceberg  
lettuce, dressing  
(D, G, V, Ce) 92 Cal

## *Main Course* (Choice of)

### **Tajin Shwa**

Grilled minced Beef, and baked potato cube  
(Ce) 309 Cal

### **Tajin Ajel**

Veal Neck with zucchini, green peas, artichoke  
(Ce, N) 486 Cal

### **Tajin Chicken**

Confit chicken, olives, potatoes and carrots  
(Ce) 369 Cal

### **Seabass with sauce beurre blanc**

Fish seabass cooked on the grill with vierge condiments and beurre blanc sauce  
(F, M) 295 Cal

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts (P) Peanuts  
(S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegetarian (Vg) Vegan

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## *Additional Menu*

### *Hot Starter*

#### **Samosa chicken (4pcs)**

Chicken, potato and cumin  
(G, E) 116 Cal | 30

#### **Samosa cheese (4pcs)**

Feta cheese lemon zest and fresh herbs  
(G, E) 159 Cal | 29

#### **Samosa mutton (4pcs)**

Mutton, garlic, onions and fresh parsley  
(G, E) 183 Cal | 32

#### **Samosa vegetarian (4pcs)**

Vegetable mix  
(G, E) 108 Cal | 27

### *Main side dish*

#### **Bulgur tomato chickpea and fresh coriander**

Fried chickpeas, vegetable brunoise and bulgur  
(F, M) 295 Cal | 36

#### **Rice with green onions and sautéed spinach**

Sautéed spinach with rice and green onion  
(F, M) 295 Cal | 32

#### **Ratatouille**

Tomatoes, pepper zucchini, eggplant  
(V, Vg) 167 Cal | 35

#### **Frise**

Classic fries  
(V, Vg) 207 Cal | 30

### *Dip Sauce*

#### **Hummus basil**

(G, N) 92 Cal | 30

#### **Muhammar**

(G, N) 78 Cal | 35

#### **Labna zaater**

(G, N) 84 Cal | 30

### *Dessert*

#### **Mhalabia with tres leches cake**

Cream with a soft sponge cake  
(M, D, N) 183 Cal | 35

#### **Francino**

French croissant dipped in a creamy coffee sauce  
(M, D) 169 Cal | 40

#### **Kattayaf with Dolce cream (2pcs)**

Crispy crepes with cream  
(M, D) 241 Cal | 37

#### **Cafe gourmand**

Assortment of arabic sweet | 37

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# SOHOUR MENU

## *Hot Starter*

### **Samosa chicken (4pcs)**

Chicken, potato and cumin  
(G, E) 116 Cal | 30

### **Samosa cheese (4pcs)**

Feta cheese lemon zest and fresh herbs  
(G, E) 159 Cal | 29

### **Samosa mutton (4pcs)**

Mutton, garlic, onions and fresh parsley  
(G, E) 183 Cal | 32

### **Samosa vegetarian (4pcs)**

Vegetable mix  
(G, E) 108 Cal | 27

## *Fatayer*

### **Cheese mozzarella with spinach**

Pizza dough with mozzarella, spinach  
and Labna cream  
(L, D, M) 207 Cal | 45

### **Beef pissaladiere with minced meat and onions confits**

Pizza dough with minced beef and candied onions  
(L, D, M) 242 Cal | 49

### **Vegetarian fatayer with smoked feta cheese**

Pizza dough with tomato sauce  
and mixed vegetables  
(V, Vg) 223 Cal | 40

## *Dip Sauce*

### **Hummus basil**

(G, N) 92 Cal | 30

### **Muhammar**

(G, N) 78 Cal | 35

### **Labna zaater**

(G, N) 84 Cal | 30

## *Salad* (Choice of)

### **Hamiss salad**

Grilled green pepper, tomato and onions  
(V, Vg) 86 Cal | 35

### **Freekeh salad**

Freekeh, Tomato, Red onion Parsley, Kalamata  
olives, Pomegranate, Feta cheese  
(V, N, Vg) 110 Cal | 39

### **Kale salad**

Salad kale, croutons, cheese parmesan, iceberg  
lettuce, dressing  
(D, G, V, Ce) 92 Cal | 37

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# SOHOUR MENU

## *Main Course*

### **Rigatoni Chicken**

Chicken, béchamel, cheese mozzarella, tomato sauce, pasta rigatoni  
(L, D) 483 Cal | 79

### **Penne with cheese sauce**

Pasta penne with Philadelphia and mozzarella cheese  
(V, L, D) 365 Cal | 75

### **Beef bourgeur**

Beef, tomato, cheddar cheese, and salad  
(L, D) 572 Cal | 90

### **Chicken bourgeur**

Brioche bread, marinated chicken, mozzarella cheese, tomato, and salad  
(L, D) 539 Cal | 85

## *Dessert*

### **Mhalabia with tres leches cake**

Cream with a soft sponge cake  
(M, D, N) 183 Cal | 35

### **Franccino**

French croissant dipped in a creamy coffee sauce  
(M, D) 169 Cal | 40

### **Kattayaf with Dolce cream (2pcs)**

Crispy crepes with cream  
(M, D) 241 Cal | 37

### **Cafe gourmand**

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