



le Vesuvio
ESTABLISHED 1969 - CANNES

RAMADAN IFTAR MENU

SAR 140 PER PERSON

COMPLEMENTARY DRINKS

WELCOME DRINK VIMTO
LABAN & DATES

STARTERS

Choice of 3

HIJAZI SAMBOSA (CE, G) (374 CAL)
Sambosa, Mixed Vegetables, Minced Chicken

BEETROOT SALAD (D, M, G) (311 CAL)
Mix Mesclun Lettuce, Feta Cheese, Walnut, Aged Balsamic Glaze

ZUPPA DI LENTICCHIE (CE, G) (265 CAL)
Arabic Lentils soup, Crouton, Lemon Wedges

CLASSIC HARIRA SOUP (G) (265 CAL)
Lamb, Chickpeas, Lentils, Celery, Ginger, Coriander, Vermicelli Pasta

PIZZA COURSE

MARGHERITA PIZZA (G, D, VG) (640 CAL)
San Marzano tomatoes, Fior di latte

(C) Crustacean (Ce) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (Lu) Lupin (M) Milk (Md) Mustard
(Mo) Molluscs (N) Nuts (Pn) Peanuts (S) Sesame (Sb) Soybean (So2) Sulfur dioxide (Su) Sulphur (V) Vegetarian (Vg) Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT



le Vesuvio
ESTABLISHED 1969 - CANNES

MAIN COURSE

Choice of

FETTUCCINE BEEF RAGOUT (CE, F) (688 CAL)
Short rib beef ragout, San Marzano, Parmigiano

PENNE IN SALSIA ROSA (G, D, VG)
Penne, Creamy pink sauce

GNOCCHI DI PATATE (E, CE, VG) (646 CAL)
Potato dumplings in San Marzano tomato sauce, Parmigiano Reggiano

DESSERTS

DATE PUDDING (D, E, M, G) (587 CAL)
Date Cake, Salted Caramel Sauce, Mascarpone Chantilly, Honey Tuille



(C) Crustacean (Ce) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (Lu) Lupin (M) Milk (Md) Mustard
(Mo) Molluscs (N) Nuts (Pn) Peanuts (S) Sesame (Sb) Soybean (So2) Sulfur dioxide (Su) Sulphur (V) Vegetarian (Vg) Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT