



## IFTAR MENU

SAR 160 per person

### TO BREAK THE FAST

PREMIUM DATES, ALMONDS & DRIED APRICOTS  
*A delightful trio of natural sweetness and crunch*

BABA GANOUSH & HUMMUS  
*Smooth, creamy, and rich, served with crisp vegetable samosas for the perfect start*

VEGETABLE SAMOSA  
*Golden, crisp and flaky pastry filled with a mouthwatering medley of spiced garden-fresh vegetables*

ZUPPA DEL GIORNO  
*A heartwarming soup of the day, crafted with the freshest ingredients*

### ANTIPASTI • APPETIZERS

MELANZANE ALLA PARMIGIANA (M)(G)(Vg) 488 Cal  
*Layers of tender eggplant baked to perfection with silky mozzarella and our signature slow-cooked tomato sauce*

### PRIMI PIATTI • FIRST COURSE

RIGATONI ALLA BOLOGNESE (M)(G) 990 Cal  
*A Madeo classic! Al dente penne enveloped in a rich, velvety veal Bolognese sauce*

<sup>or</sup>  
PENNE MADEO (M)(G) 940 Cal  
*Our signature pasta, featuring a vibrant tomato sauce infused with fresh basil and Parmigiano Reggiano*

### SECONDI PIATTI • SECOND COURSE

SCALOPPINE DI POLLO AL LIMONE (M)(G) 622 Cal  
*Succulent chicken escalope, pan-seared and finished with a zesty lemon butter sauce*

<sup>or</sup>  
ROSA DI BRANZINO CON BROCCOLI E PINOLI (F)(N) 530 Cal  
*Tender Mediterranean Sea bass, elegantly rolled and oven-baked, served with buttery broccoli and toasted pine nuts*

### DOLCI • DESSERTS

PANNA COTTA ALLE FRAGOLE (M) 376 Cal  
*Silky smooth panna cotta crowned with luscious fresh strawberries*

### AUTHENTIC ARABIAN SWEETS

(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) Vegan (Vg) Vegetarian

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