



RAMADAN SPECIALS

Selection of dates and Laban

Soup & Mezze selection

SAR 80

Chicken and sweet corn soup (S,E) (209 Cal)
Hummus (SS) & Greek nostalgia with pita chips (M, SO2, G)
Cheese croquette (G,M,S,E) Chicken skewer (743Cal)



(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

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SALADS AND VEGETABLES

Caesar Salad (G, M, E, F, Md, So2) (720 Cal) <i>Cos lettuce, chicken, croutons, mushroom, beef bacon and Parmesan</i>	65
Greek Nostalgia (M, Md, G, S) (209 Cal) <i>Mixture of peppers, grilled eggplants, sundried tomatoes, basil, oregano, feta, served with mini pittas, kalamata olives and caper</i> <i>Supplement: Pita Bread (G) (68 Cal)</i>	55 15
Guacamole and traditional nachos (366 Cal)	45
Peppadews with Cheese (189 Cal)	45
Guasacaca salad (262 Cal) <i>Avocado, tomato, red onions, and coriander</i> <i>Supplement: nachos (57 Cal)</i>	45 15
Crispy baby hearts of lettuce (Md, N, So2) (37 Cal) <i>With salted hazelnuts and chives</i>	55
Cherry tomato with gouda pesto (G, F, M) (257 Cal) <i>Lemon flavored olive oil with pesto gouda cheese and black olive puree toast</i>	55
Piquillo red peppers (G, M) (148 Cal) <i>With garlic bread and mature Manchego</i>	65
Corn on the cob (M) (305 Cal) <i>With melted butter</i>	40
Houmous and eggplant chips (G, Ss) (287 Cal) <i>Supplement: Eggplant Chips (G) (149 Cal)</i> <i>: Pita Bread (G) (68 Cal)</i>	55 25 15



SEAFOOD

Fillets of superior Norwegian smoked salmon (F, M) (332 Cal)	110
Micro sardines in olive oil with toasted sourdough bread and butter (F, M) (157 Cal)	65
Fillets of tuna fish (F, So2) (158 Cal) <i>Marinated in olive oil</i>	95
Ceviche (F) (168 Cal) <i>Cod fish marinated in lime, onion, red peppers and coriander</i>	90

OUR EXOTICS

Cecina from León (312 Cal) <i>Thinly sliced cured beef</i>	95
Marinated chicken fillet skewers (G, M) (851 Cal) <i>Served with potatoes and rosemary</i>	75
Mexican beef enchiladas (G, M) (638 Cal) <i>With melted cheese</i>	85
Cheese croquettes (G, M, E) (610 Cal) <i>With Espelette pepper jelly</i>	60

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OUR BASICS

Mac Ferdi's cheeseburger (G, E, Md, Ss, So2) (1009 Cal)	98
<i>With confited, fried and raw onions, our special sauce, mustard and pickles</i>	
<i>Supplement:</i>	
Beef bacon (325 Cal)	20
Egg (E) (90 Cal)	15
Extra patty (366 Cal)	40
Macaroni and cheese (G, E, M) (1008 Cal)	75
<i>Supplement: cecina</i>	60
Risotto - seasonal (M) (356 Cal)	95
<i>Asparagus (winter to spring), zucchini, saffron (summer to autumn)</i>	

SIDES

French fries (319 Cal)	35
Rice (M) (121 Cal)	25
Mashed potato (M) (210 Cal)	45
Fried banana (1946 Cal)	30
Green salad with tarragon and chives (Md, So2) (52 Cal)	40

ASSORTED PLATES

Vegetarian assortment (M, Md) (289 Cal)	90
<i>Guasacaca, guacamole, peppadews, Greek nostalgia,</i>	
<i>Crispy baby heart of lettuce, Piquillo peppers</i>	
Olé Olé assortment (M, So2) (430 Cal)	100
<i>Chicken pinchos, Piquillo peppers, mature manchego and cecina</i>	

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DESSERTS

Churros and hot chocolate sauce (G, M, Sb, E, Ss, N) (696 Cal)	35
Churros nuciola (N, M, G, Sb, E, Ss) (1158 Cal)	50
Churros and dulce de leche (M,G) (783 Cal)	35
Toasted waffle (M, N, G, S, Ss) (364 Cal) <i>With nuciola and whipped cream</i>	45
Vanilla or coffee ice cream (M,E) (182 Cal) <i>With homemade chocolate sauce and honey tuile</i>	45
Iced coffee (E, M) (215 Cal) <i>With either vanilla or coffee ice cream and whipped cream</i>	42
Small pot of nuciola (M, N, Sb, So2) (270 Cal)	30
Small pot of dulce de leche (M, N, Sb, So2) (60 Cal)	20
Glass fromage Blanc (M, N) (570 Cal)	35

CHEESE

Duo of Parmigiano with sliced pear (M) (371 Cal)	45
Mature Manchego cheese with quince jelly (M) (187 Cal)	45

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SIGNATURE DRINKS

Penicillin	56
<i>Lyre's Malt, lemon, gingerhoney, smoke chips</i>	
Grapefruit julep	54
<i>Basil leaves, honeywater, grapefruit cordial</i>	
Spicy cucumber	56
<i>Cucumber juice, ginger syrup, lemon juice</i>	
Paris'Sour	58
<i>Amaretti, lemon, orgeat, bitter, red n.a wine</i>	
Ferdi Spritz	62
<i>Sparkling water, Lyre's Italian, passion fruit, orgeat</i>	

HOT BEVERAGE

<i>Cappuccino</i>	26	<i>Espresso</i>	22
<i>Latte</i>	26	<i>Double Espresso</i>	24
<i>Flat White</i>	26	<i>Americano</i>	23
<i>Macchiato</i>	24	<i>Decaf</i>	22
<i>Double Macchiato</i>	24		

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TEA

<i>English Breakfast</i>	30	<i>Emperor Sencha Green</i>	30
<i>French Earl Grey</i>	30	<i>Moroccan Mint</i>	30
<i>Jasmine Pearls</i>	30	<i>Chamomile</i>	30

SOFT DRINK

<i>Coca-Cola</i>	22
<i>Coca-Cola Light</i>	22
<i>Sprite</i>	22
<i>Fanta</i>	22
<i>Red Bull</i>	44

WATER

<i>VOSS Still 375 ml</i>	26
<i>VOSS Still 800 ml</i>	38
<i>VOSS Sparkling 375 ml</i>	26
<i>VOSS Sparkling 800 ml</i>	39

FRESH JUICES

<i>Orange</i>	38
<i>Pineapple</i>	38
<i>Apple</i>	40

NON-ALCOHOLIC

	<i>Glass</i>	<i>Bottle</i>
<i>Lussory Chardonnay</i>	55	225
<i>Lussory Merlot</i>	55	225
<i>Heineken</i>		42

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