

Senu





Cocktails

DATES DIPPER

RUM, VANILLA, CREAM & MILK, DATES SYRUP, CARAMEL SAUCE 210

JUNIPER'S DREAM

Grapefruit infused gin, sweet vermouth, campari, rosemary syrup 336

PINK LADY

VODKA, ORANGE LIQUEUR, LEMON JUICE, HIBISCUS SYRUP 240

MARRAKESH

GOLD RUM, PEACH PUREE, JASMINE TEA, LEMON JUICE, ORANGE BITTERS 260

ALCHEMIST

VODKA, FRESH LIME, BALSAMIC VINEGAR, STRAWBERRY PUREE, LEMON JUICE, CHILI 22δ

DATE NIGHT

WHISKEY, DATES SYRUP, ANGOSTURA BITTERS 252

OLD FASHIONED ORIENT

WHISKEY, ORANGE BITTERS, MAPLE SYRUP, ORANGE PEEL 222

CASPIN

ARAK, FRESH CUCUMBER, LEMON JUICE, SUGAR CANE, TOP SODA 216

VIRGIN COCKTAILS



Soups

ARTICHOKE TRUFFLE SOUP

CREAMY ARTICHOKE SOUP WITH SLIGHTLY SAUTÉED CARROTS & TOMATOES WITH A FINAL DRIZZLE OF TRUFFLE OIL $250\,$

LENTIL SOUP

CURRIED COCONUT LENTIL WITH A HINT OF GARLIC AND GARNISHED WITH CORIANDER BUTTER, CREAM & SERVED WITH TOASTED CRISPY BREAD 225



Appetizers

MEZZE (NEW)

ASSORTMENT OF HOMEMADE DIPS WITH HUMMUS, MUHAMARRA, MARINATED OLIVES, SERVED WITH OUR CRISPY BREAD 295

ORIENTAL BEEF NACHOS

SPICED MINCE BEEF, EGGPLANT, TOASTED MIXED NUTS & RAISINS, POMEGRANATE SEEDS, MARINATED LABNEH AND SERVED WITH CRISPY FLAT BREAD 450

BAKED FETA & OLIVES

OVEN-BAKED FETA CHEESE, HERBED CHERRY TOMATOES,
MIXED OLIVES, A RICH DRIZZLE OF OLIVE OIL AND SERVED
WITH CRISPY TOASTED BAGUETTE BREAD
395

BEEF HUMMUS (NEW)
MINCED BEEF, TOASTED MIXED NUTS
& SERVED WITH CREAMY HUMMUS

GAMBARI MASHWI

CHAR-GRILLED SHRIMP WITH HERBED BUTTER, FRESH CHERMOULA SAUCE, AND SERVED WITH HERBED TAHINI 670

ORIENTAL SAUSAGE SHASHLIK

CHARGRILLED SEASONED SAUSAGE, POMEGRANATE GLAZE,
MIXED GREENS, SPICED-LABNEH & TOMATOES,
SERVED WITH GRILLED LAFFA BREAD



Appetizers

CHICKEN SHASHLIK

CHARGRILLED SEASONED CHICKEN, HOUSE MADE MUTABBAL, SERVED WITH GRILLED LAFFA BREAD 376

FRIED BABY CALAMARI
ON THE BED OF ORGANIC MIXED GREEN,
AND SERVED WITH CITRUS AIOLI
395

HARISSA-TAMARIND GLAZE CHICKEN GOLDEN CRISPY PANKO FRIED CHICKEN CUBES, TOSSED WITH SWEET SOUR & TANGY HARISSA-TAMARIND GLAZE

CRISPY SHRIMP

LIGHTLY BATTERED, PANKO AND FRIED TO GOLDEN
PERFECTION, SERVED WITH A TANGY ORIENTAL ROASTED
PEPPER AIOLI, AND SESAME

HALLOUMI FRIES

GOLDEN, CRISPY FRIED HALLOUMI CHEESE, A DRIZZLE OF POMEGRANATE MOLASSES FOR A TOUCH OF SWEETNESS, , SPRINKLE OF OUR BLEND DUKKA

TAMARIND CHICKEN LIVER

SWEET SOUR & TANGY TAMARIND GLAZED,
SERVED WITH GARLIC LABNEH, POTATO TEMPURA,
SOFT SESAME BREAD



Salads

CHICKEN SHAWERMA SALAD

GRILLED SLICES OF PREMIUM CHICKEN SHAWERMA WITH MIXED GREENS, PARSLEY, PICKLED ONIONS, CRISPY FLAT-BREAD AND SERVED WITH GREEN TAHINI DRESSING AND DUKKA 550

SEASONAL FRUITS GOAT CHEESE SALAD

CRISPY & FRIED GOAT CHEESE ON A BED OF MIXED GREENS, AVOCADO, CHERRY TOMATO FRESH SEASONAL FRUITS, TOASTED WALNUTS AND SERVED WITH STRAWBERRY VINAIGRETTE 350

HALLOUMI CAPRESE

GRILLED HALLOUMI CHEESE WITH MINT MARINATED TOMATOES, ARUGULA, MINT LEAVES AND SERVED WITH HONEY & ZAATAR VINAIGRETTE 420

BEEF SHAWERMA SALAD

GRILLED SLICES OF PREMIUM BEEF TENDERLOIN, MIXED GREENS, PARSLEY, PICKLED ONION, BULGUR, CRISPY FLAT BREAD, SERVED WITH GREEN TAHINI DRESSING AND DUKKA 550

GRILLED SALMON SALAD

GRILLED SALMON, AVOCADO, CHERRY TOMATO, ONION, CRISPY CHICKPEAS, CILANTRO LIME DRESSING 620

ROASTED BEETROOT SALAD

BABY ARUGULA, BEETROOT, PECAN NUTS, CHERRY TOMATO, PARMESAN SHAVINGS, SWEET BALSAMIC VINAIGRETTE 350

CARROT & SWEET POTATO SALAD (NEW)

OVEN ROASTED CARROT, SWEET POTATO, GREEN APPLE, ORANGE SEGMENT,
PECAN NUTS, RAISINS, ARUGULA, FRESH MINT, GOAT CHEESE,
ZAATAR & LEMON VINAIGRETTE





LAMB LAFFA

TENDER SLOW COOKED LAMB, SUMAC ONIONS, PICKLED CUCUMBER, GREEN TAHINI, MINT CHUTNEY & FRIED TEMPURA POTATOES 495

ZUCCHINI LAFFA (NEW)

FETA & MINT ZUCCHINI FRITTERS, SPREAD WITH OUR VERSION OF ORIENTAL TARTARE, MIXED GREENS, TOMATO, PICKLED ONIONS SERVED WITH GARLIC CUCUMBER YOGURT SAUCE & FRIED TEMPURA POTATOES 320

GAMBARI LAFFA

CRISPY FRIED SHRIMP, WITH ARUGULA, PICKLE RED CABBAGE, SERVED WITH OUR VERSION OF ORIENTAL TARTARE & FRIED TEMPURA POTATOES 420

CHICKEN LAFFA

SPICED CHICKEN FILLET, WITH MIXED GREENS, TOMATOES, PICKLE CUCUMBER, AND SERVED WITH GARLIC LABNEH, GREEN TAHINI & FRIED TEMPURA POTATOES

420

HALLOUMI LAFFA (NEW)

CHAR-GRILLED HALLOUMI CHEESE, MIXED GREENS, SMOKED TOMATO & AUBERGINE SALSA , SERVED WITH OUR GARLIC CUCUMBER YOGURT SAUCE & FRIED TEMPURA POTATOES 360

KOFTA LAFFA (NEW)

OUR TENDER & JUICY CHARGRILLED KOFTA, SUMAC ONIONS, PICKED CUCUMBER, GARLIC LABNEH, CHILI FLAKES,

DUKKA & FRIED TEMPURA POTATOES

420



Buggers

HABIBI BURGER

BEEF & LAMB PATTY, TRUFFLE & HERBY TAHINI, GRILLED HEIRLOOM TOMATO, PICKLE CUCUMBER, HOUSE FRIES 495

TAMARIND-ADOBO CHICKEN BURGER

PANKO-FRIED CHICKEN, GLAZED WITH OUR OWN TAMARIND-SMOKED HARISSA SAUCE, APPLE & CABBAGE SLAW, ALGERIAN SAUCE, HOUSE FRIES 450

GRILLED MEDITERRANEAN CHICKEN BURGER
BUTTERMILK MARINATED CHICKEN BREAST, HERB BALSAMIC GRILLED
VEGETABLES, MINT-TZATZIKI, HOUSE FRIES



Mains

BEEF MUHAMMARA

MARINATED CHARGRILLED BEEF TENDERLOIN ON ROASTED RED PEPPER AND WALNUT PUREE, SAUTÉED VEGETABLES, MUJADARA, SERVED WITH OUR GARLIC LABNEH DIP AND DUKKA. 695

CHICKEN MUHAMMARA

MARINATED CHARGRILLED CHICKEN BREAST ON ROASTED RED PEPPER AND WALNUT PUREE, SAUTÉED VEGETABLES, MUJADARA, SERVED WITH OUR GARLIC LABNEH DIP AND DUKKA.

550

PERSIAN CHICKEN STEW (NEW)

IRANIAN STYLE STEW, MIXED COLORED PEPPERS, EGGPLANT, POMEGRANATE, DRIED CRANBERRIES, SERVED WITH JEWELLED RICE $420\,$

LEMON BASIL SHRIMP ORZO (NEW)

SMOOTH SILKY TOMATO & SWEET PEPPERS SAUCE, LAYERED WITH COCONUT CREAM, BISQUE, & SERVED WITH LEMON BASIL ORZO

595

SLOW COOKED BEEF

LOCAL BEEF SHANK SLOW-COOKED TO PERFECTION IN A MIDDLE EASTERN SPICED STEW, SERVED WITH TOASTED VERMICILI PASTA, POMEGRANATE SEEDS AND A SPRINKLE OF NUTS AND RAISINS. 795

CAULIFLOWER STEAK

CHARGRILLED & SEASONED CAULIFLOWER STEAK, CAULIFLOWER
PURÉE, HARISSA MAPLE SAUCE AND A SPRINKLE OF TOASTED
ALMONDS



Mains

SAYADEYA FISH RISOTTO

OVEN BAKED SPICED HAMOUR, BISQUE RISOTTO, TOPPED WITH TOASTED ALMONDS \mathcal{SSO}

SLOW COOKED ORANGE LAMB

KIWI LAMB LEG SLOW COOKED TO PERFECTION IN A PERSIAN ORANGY SPICED STEW SERVED WITH SAFFRON RICE, POMEGRANATE SEEDS AND A SPRINKLE OF NUTS AND RAISINS.

795

STEAMED BLACK MUSSELS

SERVED WITH GRILLED SHRIMPS EGYPTIAN RICE WITH NUTS

AND CREAMY LEMON SAUCE

595

MIDDLE EASTERN SHRIMP PASTA

CHARGRILLED SHRIMPS, SMOKED HERRING, ORGANIC CHERRY TOMATOES TOSSED IN A MIDDLE EASTERN STYLE AGLIO OLIO PASTA, FINISHED WITH ALEPPO CHILI FLAKES AND PARMESAN CHEESE. 620

AUBERGINE MILANESE (NEW)

PANKO BREADED CHAR GRILLED AUBERGINE, CREAMY GARLIC LABNA, ORIENTAL TOMATO SALSA WITH A SIDE OF CHAR GRILLED VEGETABLES



Dessert

DATE CAKE

OUR SIGNATURE STICKY SWEET DATE CAKE IS TOPPED WITH WHIPPED CREAM, CINNAMON BUTTER SCOTCH CARAMEL SAUCE, VANILLA CRUMBLES AND DATES 275

HALVA MOUSSE

HOME MADE HALVA MOUSSE, WITH PISTACHIO, DARK CHOCOLATE SAUCE, CHOCOLATE CRUMBLE AND ORANGE MERINGUE

230

KUNAFA APPLE PIE
CRISPY KUNAFA WITH LOTUS CREAM,
SERVED WITH VANILLA ICE CREAM
295



Shots

B52

BAILEYS LIQUEUR, KAHLUA COFFEE LIQUEUR, ORANGE LIQUEUR 660

DOUDOU

LOCAL VODKA, TABASCO, OLIVES

144

PINK PANTHER

VODKA, STRAWBERRY PUREE,- BANANA SYRUP, LIME JUICE,
CRANBERRY JUICE

144

SAMBUCA

300

GOZIO AMARETTO

300

MALIBU

300

BAILEYS

450

KAHLUA 350 MARIE BRIZARD
BLUE CURACAO

390

OLMECA SILVER

495

OLMECA GOLD

495

PATRÓN AÑEJO

690

Spirits

VODKA

RUM WHITE & GOLD 140

> GIN 140

WHISKY 200

TEQUILLA

COGNAC 140

ARAC



Imported Spirits

VODKA

ABSOLUT

GREY GOOSE

BELVEDERE 500

STOLICHNAYA GLUTEN FREE 480

RUM

BACARDI GOLD RUM *480*

BACARDI WHITE RUM 480

CAPTAIN MORGAN DARK RUM 480

GIN

BOMBAY SAPPHIRE 540

BEEFEATER
420

WHISKY

JOHNNIE WALKER
BLACK LABEL
690

JOHNNIE WALKER RED LABEL 550

> CHIVAS 690

GLENFIDDICH 690

JACK DANIELS
490

JAMESON 480

MAKER'S MARK BOURBON 690

DALMORE

TEQUILA

OLMECA SILVER 540

OLMECA GOLD 540

PATRÓN AÑEJO *690*



Imported Spirits

LIQUEUR

MARTINI ROSSO 420

MARTINI EXTRA DRY 420

> CAMPARI 420

GOZIO AMARETTO 420

MARIE BRIZARD BLUE CURACAO 420

BAILEYS 540

KAHLUA 480

SAMBUCA 420

> MALIBU 420

BRANDY

RÉMY ST- VSOP 420



Wines

RED WINE

SHAHRAZADE

BOTTLE: 499 GLASS: 180

This Cuvée is distinguished by red berries aromas and spices, mingled with jammy ripped fruits. Medium bodied palate, complemented by silky smooth tannins.

BEAUSOLEIL

BOTTLE: 699 GLASS: 195

SINGLE GRAPE VARIETY SYRAH. PURPLE AND RED VIOLET COLOR, CHARACTERIZED THROUGH ITS RICH RED FRUITS AROMAS AND VELVETY ROUNDNESS ON THE PALATE. THE SILKY TANNINS & THE FRESH ACIDITY MARK A WELL-BALANCED WINE.

XO BOTTLE: 595 GLASS: 170

DARK PURPLE COLOR WITH VIOLET GLINTS. STRAWBERRIESAND RED FRUIT AROMAS. SMOOTH TANNINS IN THE **FI**NISHCOUNTER BALANCED BY A MODERN SWEETNESS.

CAPE BAY BOTTLE: 850

DEEP RED COLOR. THE NOSE SHOWS RED FRUITS (CHERRIES). THE PALATE IS FRUITY WITH GOOD DEPTH AND BALANCED ACIDITY. VELVETY AND SMOOTH IN TEXTURE WITH A LONG FINE AFTER TASTE.

CHÂTEAU DE GRAND VILLE BOTTLE : 955

DEEP, INTENSE AND COMPLEX WITH AROMAS OF RED AND BLACK FRUIT, INTERWOVEN WITH NOTES OF VANILLA AND SWEET SPICE FROM AGEING IN FRENCH OAK.
BEAUTIFULLY BALANCED WITH A NICE LONG FINISH.

CHÂTEAU BYBLOS BOTTLE : 959

A COMPLEX RED WINE AGED IN OAK CASKS CONTAINING AROMAS OF BLACK PLUMS AND CHERRIES WITH HINTS OFMINTY DARK CHOCOLATE. VERY GENEROUS ON THE PALATEWITH A STRONG PRESENCE OF SWEET OAKY SPICES IN EVERYSIP.

NALA BOTTLE: 989

THIS DARK GARNET GEM DELIVERS LIVELY BERRY, PIE NOTES, STRAWBERRY AND RASP-BERRY AFTERNOTES. THE PINOTAGESHIRAZ BLEND GIVES A FULL MOUTHFEEL THAT FINISHES WITHNOTES OF VANILLA AND SILKY RICH TANNINS.





WHITE WINE

SHAHRAZADE

This Cuvée is distinguished by a fragrant lime blossom with floral and orchard fruits gently seasoned with mineralogy. The finish is crisp, balanced and slightly sweet.

BEAUSOLEIL

BOTTLE: 699 GLASS: 195

BOTTLE: 499 GLASS: 180

A UNIQUE EGYPTIAN SINGLE GRAPE VARIETY BANNATI, FROM UPPER EGYPT. GOLDEN LEMON COLOR, WITH AROMAS OF HONEY AND MELON, LONG TASTY FINISH OF VANILLA FLAVOR.

XO BOTTLE: 595 GLASS: 170

BRIGHT GOLDEN COLOUR WITH RICH AND COMPLEX AROMASOF CITRUS AND LIME TO RIPE PEACH. A SWEET WINE WITH ACRISP TASTE IN THE FINISH.

CAPE BAY BOTTLE: 850

LIGHT GOLD COLOR. THE NOSE SHOWS A CRISP FRUITINESS (APPLE, PEAR, LEMON). THE MOUTH HAS A NICE LENGTH AND REFRESHING ACIDITY, WITH CITRUSY NOTES AND PEAR COMING THROUGH.

CHATEAU DE GRAND VILLE BOTTLE : 955

PALE LEMON IN COLOR, LIGHT AROMAS DEVELOPING NICE CITRUS NOTES.

DRY LEMONY FLAVORS WITH GOOD BREADTH AND GRATIFYING ACIDITY.

CHATEAU BYBLOS BOTTLE: 959

RICH AND COMPLEX, REFLECTS THE DIVERSITY OF THE LEBANESE TERROIR AND THE GENEROSITY OF ITS CLIMATE. THE BLEND BETWEEN SAUVIGNON BLANC AND CHARDONNAY OFFERS TO THE WINE ITS FLORAL & MINERAL PROFILE WHICH FINISHES ON A LONG LASTING TASTE.

NALA BOTTLE: 989

Luscious aromas of fresh grapefruit, ripe pear and honey are complemented by an elegant palate with notes of vanilla toasted oak and crisp minerality.



Wines

ROSE WINE

SHAHRAZADE

BOTTLE: 499 GLASS: 180

ZESTY AND REFRESHING TASTE, DISTINGUISHED WITH ITS PLUM SAGE NOTES AND COMPLETED WITH HONEYED PEACH. THE FINISH IS DRY, TART AND LONG LASTING.

BEAUSOLEIL

BOTTLE : 699

GLASS: 195

A RHUBARB-SALMON COLOR. NICELY BALANCED AND CRISPY, AROMAS OF CHERRIES AND TANGERINE PEEL.

XO

BOTTLE : 595

GLASS: 130

TRANSPARENT AND CLEAR REDDISH-PINK COLOR. A SWEETTASTE ON THE PALATE IN HARMONY WITH A PERCEPTIBLE HINT OF RIPE RED FRUITS.

SPARKLING WINE

LE BARON

BOTTLE : 1100

A UNIQUE MÉTHODE CHAMPENOISE DOMINATED BY CHARDONNAY AGED 12-18 MONTHS. THE APRICOT-PEAR PRIMARY AROMA IS PERFECTLY COMBINED TO A BISCUITY, CREAMY TASTE. THE FINE BUBBLES ARE THE RESULT OF A PROPER AGING IN THE CELLAR. THIS EXTRA-BRUT SPARKLING WINE IS LIVELY WITH A REMARKABLE ZESTY FINISH.

LE BARON ROSE

BOTTLE : 1100

A UNIQUE MÉTHODE CHAMPENOISE. SUPERB BLEND OF CHARDONNAY AND PINOT NOIR AGED 12-18 MONTHS. REFRESHING AND VELVETY SMOOTH MOUTH WITH SENSUOUSLY CARESSING FRUIT AROMES. FAIRLY SWEET AND EASILY CONSUMED, MINERAL RICH, CRISPY AND SURPRISINGLY FULL-BODIED FINISH.



Wines

WHITE WINE SANGRIA

WHITE WINE, ORANGE LIQUEUR, APPLE JUICE, WHITE RUM,

SEASONAL FRUITS, SIMPLE SYRUP, LEMON JUICE

RED WINE SANGRIA

RED WINE, SPICES, SEASONAL

FRUITS, ORANGE LIQUEUR, BRANDY

ROSE WINE SANGRIA JUG : 650

ROSE WINE, ORIENTAL SPICES, SEASONAL FRUITS, HOMEMADE ORANGE LIQUEUR

JUG: 650 GLASS: 185

JUG : *650* GLASS: *185*

GLASS: 185

Beers

HEINKEN 130

SAKKARA 135

STELLA 125



Soft Drynks ELuices

PEPSI, DIET PEPSI

7UP, DIET 7UP

MIRANDA

CLUB SODA

75

TONIC

RED BULL

RED BULL FREE SUGAR
130

STILL WATER

SPARKLING WATER

APPLE

PINEAPPLE

TAMARIND

ORANGE 120

95

HIBISCUS 95

CRANBERYY



Hot Drinks

FLAVORED TEA

75

HERB TEA

65

SINGLE ESPRESSO

85

DOUBLE ESPRESSO

150

CAPPUCCINO

95

RED TEA

60

GREEN TEA