

## Desserts

### Selection of Traditional Lebanese sweets

#### Umm Ali 34 • •

A layer of cooked puff pastry, sweet milk coconut raisin and topped with nuts

#### Cheese Kunafa 30 • •

Cream cheese topped with semolina, pistachio and sugar syrup

#### Ghazal Beirut 35 • •

Lebanese cotton candy filled with mestika ice cream

#### Seasonal fresh fruit platter 50

A selection of freshly cut seasonal fruits

## Fresh Juices

Orange Juice 30

Fresh Lemonade 30

Lemon with mint 30

Carrot Juice 30

Orange & Carrot 30

Watermelon 30

Green Apple 30

Strawberry 34

Pineapple 34

Mango 34

Pomegranate 39

Cocktail 39

Pomegranate & Pineapple 39

Al-Mandaloun Cocktail 50

## Cold Beverages

Mojito 32

Laban 29

Jallab 22

Soft Drinks 18

San Pellegrino 26/37

Water Sohat 15/23

## Hot Beverages

Turkish Coffee 23

Espresso 17

Double Espresso 21

Macchiato 17

Double Macchiato 21

Cappuccino 22

Café Latte 22

Americano 19

Café Blanc 19

Newby Tea 21

(White, Green, Ginger, Black)

Moroccan Tea 27

## Manakeesh

*Lebanese dough topped with various fresh ingredients*

### Zaatar 17 •

Traditional Lebanese thyme with sesame seeds

### Cheese 22 ••

Akkawi Cheese

### Cheese with Zaatar 27 ••

Mix of akkawi cheese, thyme and olive oil

### Lahmeh Bajeen 22 •

Minced lamb with tomatoes, onions and spices

### Labneh 20 ••

Lebanese cream cheese

### Zaatar Thin Crust 22 •

Thyme and olive oil on thin crust dough

### Cheese Thin Crust 29 ••

Akkawi cheese on thin crust dough

### Lahmeh Bajeen Thin Crust 27 •

Minced lamb with tomatoes, onions and spices on thin crust dough

### Labneh with Zaatar 22 ••

Mixed of Lebanese cheese cream, thyme and olive

### Labneh with Vegetables 22 ••

Mixed of Lebanese cheese cream and vegetable

### Spinach 27 ••

Closed dough filled with spinach, onions and tomatoes

### Vegetarian Pizza 28 ••

Pizza topped with olives, corn, capsicum, spices and mozzarella cheese

### Harra 21 ••

Spicy vegetables with tomatoes, onions and capsicum

### Cheese with Eggs 28 •

Mix of akkawi cheese and eggs

### Mini Manakeesh 34 ••• *New*

3 Cheese, 3 Zaatar, 2 meat, 2 keshek

*\*Available in Brown Bread + 3 aed*

## DAILY DISH 79

12:00 pm - 3:00 pm

Served with: Soup, salad and dessert

*\* Please ask your server for more details*

## Shawarma Plate

*Selection of traditional and signature Lebanese wraps*

### Chicken Shawarma Plate 59 •

Grilled thin slices of marinated chicken served with vegetables, french fries and garlic sauce

### Meat Shawarma Plate 69 ••

Grilled thin slices of marinated meat served with vegetables and sesame sauce

### Mixed Shawarma Plate 67 ••

Mix of chicken and lamb shawarma with French fries served with sesame and garlic sauce

## Salad *Selection of healthy green salad*

### Al Mandaloun Beetroot & Zaatar rocca salad 44

Fresh rocket leaves, tomato, beetroot white onion green chilli, seasoned with olive oil & apple vinegar

### Rocca Salad 42

Rocket leaves, fresh tomatoes, mixed with olive oil and fresh lemon juice

### Tabouleh 39 •

Finely chopped parsley, mint, tomato, shallots, crushed wheat fresh lemon juice and olive oil

### Oriental salad 36

Mixture of freshly chopped vegetables in oriental salad dressing

### Fattouch 39 •

Fresh lebanese vegetables seasoned with olive oil, apple vinegar pomgrenate molasees and topped with crispy bread

### Yogurt & cucumber 29

Yogurt & cucumber mixed with garlic, salt & dried mint

## Soups

### Lentil Soup 33

Red lentil with lebanese spices, carrot and potatoes served with toasted crutton and lemon

### Vegetable Soup 38 *New*

carrot, cabbage, french beans, onion and garlic

## Cold Mezze *Traditional Lebanese cold appetizers*

### Hommos 35 •

A delicate blend of chickpeas with tahini and lemon juice

### Moutabal 35 •

Smoked chargrilled eggplant blended with tahini and fresh lemon, topped with pomegranate seeds

### Al Mandaloun Figgy Hommos 39 • *New*

A delicate blend chickpeas with tahini lemon juice, dry figs, caju ,walnuts and olive oil

### Mouhamara 36 ••

Crushed kaak, walnuts, pomegranate molasses and chili

### Eggplant Moussaka 38

Baked eggplant with tomato sauce and chickpeas

### Baba Ghannouj 35

Smoked chargrilled eggplant, mixed with tomato, spinach, onion, capsicum, garlic parsley and fresh lemon juice

### Hommos Beiruty 38

Chickpeas puree with sesame oil parsley, chilli cumin powder topped with broad beans and olive oil

### Stuffed Vine Leaves 36

Vine leaves filled with rice, tomatoes, onions, and parsley cooked in lemon juice and olive oil

### Hendbeh 40

Fried chicories and onions, dressed with olive oil and lemon juice

### Labneh 32 •

Traditional Labneh topped with olive oil

### Labneh Harra Bel Joz 37 •

Fresh Lebanese labneh mixed with chili, walnuts and olive oil

### Mixed Vegetable Platter 40

## Hot Mezze *Traditional Lebanese hot appetizers*

### Batata Harra 36

Fried potato cubes served with red green chili, coriander and garlic

### Grilled Halloumi 48

Charcoal grilled halloumi cheese served with tomato zaatar sauce

### Falafel Plate (5 pcs) 36 •

Deep fried ground chickpeas and fava beans with sesame sauce

### Fried Kibbeh (5 pcs) 38 ••

A shell of ground meat & crushed wheat, filled with finely minced meat, onion, pine nuts and spices

### Meat Sambousek (5 pcs) 32 ••

Deep fried crust pastry filled with minced seasoned lamb and pine nuts

### Hummus with Pine Nuts 39

Chickpeas puree with tahina, topped with fried pine nuts

### Hommos with Meat & Pine Nuts 49 •

Chickpeas puree with sesame paste, topped with diced marinated lamb and fried pine nuts

### Hommos with Shawarma 48 •

Chickpeas puree with sesame paste topped with sliced marinated lamb or chicken shawarma

### Chicken Liver 48

Sautéed chicken liver with garlic, coriander lemon juice and pomegranate molasses

### Lamb Soujouk 48

Sausage sautéed with onion tomato garlic and lemon juice

### Mixed Mouajjanat (6 pcs) 39 ••

Cheese Sambousek, spinach fatayer lahm baajin, meat sambousek

### Chicken Mousakhan Roll (5 pcs) 32 •

Sauteed chicken with onions, sumac olive oil and pine nuts

### Lamb Mekanek 48

Sautéed lamb mekanek with lemon juice and pomegranate molasses

### Grilled Chicken Wings 48

Grilled Chicken wings and sauteed with lemon garlic sauce

### Cheese Pastry Roll (5pcs) 32 ••

Deep fried pastry filled with cheese

### Lahm Baajin Traboulsiye (4 pcs) 39

Puff pastry dough stuffed with minced lamb tomato, onion and pomegranate molasses

### Spinach Fatayer (5 pcs) 32 ••

Baked triangle pastry filled with spinach, minced onions and nuts

### Fried Calamari 62 (200 grs) • *New*

Tender pieces of squid soaked in buttermilk, then coated in seasoned flour and deep fried

### French Fries 37

## Grill

*Premium selection of meat marinated with traditional Lebanese spices cooked over a charcoal grill*

### Shish Taouk (220 grs) 64

Charcoal grilled skewers of marinated chicken breast served with French fries and garlic sauce

### Lamb Brochettes (220 grs) 76

Charcoal grilled skewers of marinated lamb cubes

### Lamb Chops (350 grs) 79

Charcoal grilled marinated lamb cutlets

### Lebanese Kafta (240 grs) 73

Charcoal grilled skewers of seasoned minced lamb with onions and parsley

### Kabab Kheskhash (240 grs) 73

Charcoal grilled skewers of minced lamb served on a bed of spicy tomato sauce

### Mixed Grill (320 grs) 88

Charcoal grilled one skewer of each of Taouk, meat, and Kafta served with garlic sauce and French fries

### Mixed Grill (500 grs) 131

Charcoal grilled two skewers of each of Taouk, meat, and Kafta served with garlic sauce and French fries

### Grilled Boneless Chicken

(350 grs) Half 62 (700 grs) Full 105  
Charcoal grilled boneless chicken with French fries, served with garlic sauce

### Arayess (250 grs) 69 •

Charcoal grilled pita bread stuffed with minced lamb, onions and parsley

## Seafood

*Premium selection of fresh Seafood*

### Fried Shrimp 151 • *New*

Breaded fried shrimp with Tartar sauce  
5 jumbo shrimps  
(80grs each)