

## *Traditional Lebanese Breakfast*

*Served with freshly baked bread and vegetables*

8:00 AM - 11:30 AM

Foul Moudamas 36  
Falafel Plate 34 (5 pcs)  
Hommos Balila 36

## *Manakeesh*

*Lebanese dough topped with various fresh ingredients*

Zaatar 15 ●  
Traditional Lebanese thyme with sesame seeds

Cheese 20 ●●  
Akkawi Cheese

Cheese with Zaatar 25 ●●  
Mix of akkawi cheese, thyme and olive oil

Lahmeh Bajeen 20 ●  
Minced lamb with tomatoes, onions and spices

Labneh 18 ●●  
Lebanese cream cheese

Zaatar Thin Crust 20 ●  
Thyme and olive oil on thin crust dough

Cheese Thin Crust 25 ●●  
Akkawi cheese on thin crust dough

Lahmeh Bajeen Thin Crust 25 ●  
Minced lamb with tomatoes, onions and spices on thin crust dough

Labneh with Zaatar 20 ●●  
Mixed of Lebanese cheese cream, thyme and olive

Labneh with Vegetables 20 ●●  
Mixed of Lebanese cheese cream and vegetable

Spinach 25 ●●  
Closed dough filled with spinach, onions and tomatoes

Vegetarian Pizza 26 ●●  
Pizza topped with olives, corn, capsicum, spices and mozzarella cheese

Harra 19 ●  
Spicy vegetables with tomatoes, onions and capsicum

Cheese with Eggs 26 ●●●  
Mix of akkawi cheese and eggs

*\*Available in Brown Bread + 3 aed*

## *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

All menu prices are inclusive of 5% Vat

**Salad** *Selection of healthy green salad***Al Mandaloun Beetroot & Zaatar rocca salad 42**

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

**Rocca Salad 40**

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

**Tabouleh 37 •**

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

**Oriental salad 34**

Mixture of freshly chopped vegetables in oriental salad dressing

**Fattouch 37 •**

Fresh lebanese vegetables seasoned with olive oil, apple vinegar pomegranate molasses and topped with crispy bread

**Soups****Lentil Soup 31**

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

**Cold Mezze** *Traditional Lebanese cold appetizers***Hommos 33 •**

A delicate blend of chickpeas with tahini and lemon juice

**Moutabal 32 •**

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

**Al Mandaloun Figgy Hommos 37 • *New***

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

**Hommos Beiruty 36**

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

**Stuffed Vine Leaves 34**

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

**Labneh 30 •**

Traditional Labneh topped with olive oil

**Labneh Harra Bel Joz 35 •**

Fresh Lebanese labneh mixed with chili, walnuts and olive oil

**Mixed Vegetable Platter 38****Hot Mezze** *Traditional Lebanese hot appetizers***Batata Harra 34**

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

**Grilled Halloumi 46**

Charcoal grilled halloumi cheese served with tomato zaatar sauce

**Falafel Plate (5 pcs) 34 •**

Deep fried ground chickpeas and fava beans with sesame sauce

**Fried Kibbeh (5 pcs) 36 ••**

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

**Meat Sambousek (5 pcs) 30 ••**

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

**Hummus with Pine Nuts 37**

Chickpeas puree with tahina, topped with fried pine nuts

**Hommos with Meat & Pine Nuts 47 •**

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

**Hommos with Shawarma 46 •**

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

**Chicken Liver 46**

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

**Grilled Chicken Wings 46**

Grilled Chicken wings and sauteed with lemon garlic sauce

**Cheese Pastry Roll (5pcs) 30 ••**

Deep fried pastry filled with cheese

**Spinach Fatayer (5 pcs) 30 ••**

Baked triangle pastry filled with spinach, minced onions and nuts

**Mixed Mouajjanat (6 pcs) 37 ••**

Cheese Sambousek, spinach fatayer lahm baajin, meat sambousek

**French Fries 35****Grill**

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

**Shish Taouk (220 grs) 62**

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

**Lamb Brochettes (220 grs) 74**

Charcoal grilled skewers of marinated lamb cubes

**Lebanese Kafta (240 grs) 71**

Charcoal grilled skewers of seasoned minced lamb with onions and parsley

**Mixed Grill (480 grs) 86 •**

Charcoal grilled skewers of seasoned minced lamb, marinated chicken cubes kofta arayess, served with garlic sauce

**Grilled Boneless Chicken**

(350 grs) **Half 62** (700 grs) **Full 101**  
Charcoal grilled boneless chicken with French fries, served with garlic sauce

**Kabab Kheskhash (240 grs) 71**

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

**Arayess (250 grs) 68 ••**

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

**Seafood**

*Premium selection of fresh Seafood*

**Grilled king prawns 149 •**

Marinated king prawns with garlic cumin, lemon juice served with sautéed vegetables and mashed potato

## *Desserts*

### *Selection of Traditional Lebanese sweets*

Seasonal fresh fruit platter 48

A selection of freshly cut seasonal fruits

## *Fresh Juices*

Orange Juice 28

Fresh Lemonade 28

Lemon with mint 28

Carrot Juice 28

Orange & Carrot 28

Watermelon 28

Green Apple 28

Pineapple 32

Mango 32

Pomegranate 37

Avocado 37

Cocktail 37

Pomegranate & Pineapple 37

Al-Mandaloun Cocktail 48

## *Cold Beverages*

Mojito 30

Laban 27

Apricot 20

Soft Drinks 16

San Pellegrino 24/35

Water Sohat 13/21

## *Hot Beverages*

Turkish Coffee 23

Espresso 17

Double Espresso 27

Macchiato 24

Double Macchiato 29

Cappuccino 23

Café Latte 25

Americano 23

Café Blanc 23

Hot Chocolate 23

Newby Tea 25

(White, Green, Ginger, Black)

Moroccan Tea 25