

## THE ART OF SWEET DESIGN

### Chocolate tart

*Arabic coffee, orange Turkish delight*

### Peach & apricot Pavlova GF

*organic rose blossom labneh*

### Baklava sandwich

*cardamom coffee ice cream, orange blossom syrup*

### Passionfruit mahalabia-Lebanese milk pudding GF

*labneh & Iranian candyfloss*

### Buttermilk rose cream GF

*rose jelly & caramel berries*

### Atayef bil jibneh

*Arabic style yeast pancakes, mandarin ice cream*

### Kanafeh

*shredded pastry with sweet cheese, rose syrup & apricot jam*

### Knife & fork ice cream with white chocolate GF

*leatherwood honey truffles*

### Fresh fruits GF

*sorbets, Arabesque wafers*

## ZAHIRA

## Friday Brunch with Chef Greg Malouf

*Choose 7 dishes for the table*

*Price: AED180 per person*

*Paired with Zahira wine, beer & spirits*

*Price: AED325 per person*

*Paired with Shrubs*

*Price: AED250 per person*

GF - Gluten Free | N - Nuts | V - Vegan |  - Chef Malouf Signature  
We cannot guarantee the absence of nut traces in any of our dishes.  
Please advise a member of staff if you have any particular dietary requirements.

Prices are in AED and inclusive of 10% municipality fee and 10% service charge.

## THE ART OF MEZZA

## THE ART OF SHARING

Silky hummus bi tahini GF | N

*sautéed spiced beef and almonds*

Burrata with fowl mudammas GF

*fresh broad beans*

Malouf's basturma GF | 

*house shankleesh*

Smoky moutabbal

*cheesy naan bread*

Salmon kibbeh nayyeh with its accompaniments 

Labneh GF | N

*organic cucumbers, tarragon, pistachios*

Halloumi & fontina cheese fondue with oregano GF

Teta's baby lentil tabbouleh GF | V

*young cos lettuce*

French chicken livers

*fennel, lime & sumac crumbs, feta mayonnaise*

House-made Ma'hanie Sausages GF

*harissa potato salad, pickled fried chillies*

Hazelnut falafel GF

*yoghurt tahini & shredded pickled turnips*

Tempura fresh za'atar leaves with spicy fried white bait

Fatima's fingers stuffed with rocket & Kashkaval cheese

French quail schnitzel

*kanafeh crumbs, toum, purslane salad*

Malouf's Ouzi N | 

*Slow cooked spiced Australian Saltbush lamb with nut rice*

French chicken fatteh

*twice cooked chicken with chickpeas, laban & wafer bread*

Wagyu beef skewered with pearl onions GF (60 AED supplement)

*eggplant, Hungarian peppers*

Duck bisteeya

*sweet spices, almonds on white cabbage salad*

Skewered and spiced barbequed French chicken

*wrapped in brik dough with toum, stone roasted*

Black Sea Bream fillet GF

*cumin, black pepper, sayadeya risotto, crispy onions*

Crunchy fried red mullet fillets

*polenta zaatar, parmesan crumbs, yoghurt tahini*

Roasted sea bass fillet 'tarator style' GF |  (40 AED supplement)

*coriander, walnuts, chili*

Seven vegetable tagine

*egg, green olive, lemon, buttered couscous*

Imam Bayildi GF

*melting whole eggplant, plum tomatoes, goat cheese*

Kousa

*stuffed with lamb and rice, hot-minted yoghurt sauce*

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