



ZAHIRA

Wine Dinner

Tuesday 5th December 2017

Price: AED450 per person

Zahira's kharc bread, marinated olives and barrel aged feta

Gulf prawn sayadeeya, risotto style with chickpeas

Domaine de Bargylus White

Organic young goat 'Ras kibbeh' with fennel labneh and olive-egg and lambs lettuce salad
Warm potato salad, smoky paprika and almond tarator dressing

Chateau Marsyas Rouge
Domaine de Bargylus Rouge

Malouf's Musakhan - French chicken baked in saj bread with melting onions, sumac and lemon
Baby iceberg and asparagus salad, soft cooked egg and preserved lemon Caesar dressing
Feta spinach with Turkish chili

Chateau Marsyas Blanc

Chocolate Mahallabia - Lebanese style milk chocolate pudding, Arabic coffee cream
and cystals

Coffee & treats

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