






# THE ART OF THE GARDEN

Young vegetables	28
<i>harissa labneh, zaahira bread, zaytoun and feta</i>	
Silky hummus bi tahini GF   V	32
<i>sautéed pumpkin and almonds</i>	
Burrata with fowl mudammas GF   V	60
<i>fresh broad beans</i>	
Smoky moutabbal	30
<i>cheesy naan bread</i>	
Labneh GF	28
<i>organic cucumbers, tarragon</i>	
Halloumi & fontina cheese fondue with oregano GF   	34
Teta's baby lentil tabbouleh GF   V   	35
<i>young cos lettuce</i>	
Hazelnut falafel GF   V   	30
<i>lemon tahini &amp; shredded pickled turnips</i>	
Tempura fresh zaatar leaves V	38
<i>artichokes with harissa</i>	
Fatima's fingers stuffed with rocket and Kashkaval cheese	44
Seven vegetable tagine V   	75
<i>egg, green olive, lemon, buttered couscous</i>	
Imam Bayildi GF	75
<i>melting whole eggplant cooked with plum tomatoes, goat cheese</i>	
Desert truffle risotto GF	75
<i>chickpeas and wild thyme</i>	
Persian soft herb salad 	65
<i>crunchy halloumi, fennel &amp; figs</i>	
Sultan's delight	35
<i>smoky aubergine whipped with Gouda &amp; a swooning egg</i>	
Greek style wild greens, leek and halloumi pie	45
Avocado fattoush V	35

# THE ART OF FEASTING

9 Course menu

*Let Chef Greg create a perfect modern middle eastern feast for the table*

260 AED

GF - Gluten Free | V - Vegan |  - Chef Malouf Signature

The Art of the Garden menu available on request. The Art of Feasting to be taken by whole table