



THE ART OF FEASTING

Let Chef Greg Malouf create a Modern Middle Eastern feast for the table

9 Dishes / AED 260

12 Dishes / AED 340

RECOMMENDED WINE PAIRINGS

Dalz Otto Sparkling
Zahira own label White
Musar Jeune Rouge
Disznoko Late Harvest

AED 240

Veuve Cliquot NV
Chateau Ste Michelle Riesling
Chateau Musar 2004
Disznoko Late Harvest

AED 295



THE ART OF THE GARDEN

*A selection of vegetarian dishes inspired by Chef Greg Malouf's travels,
please ask one of the team for the menu*

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



 @ZahiraDubai

 @ZahiraDXB

 @ZahiraDXB

THE ART OF MEZZA






Silky hummus bi tahini GF N	34
<i>sautéed spiced beef and almonds</i>	
Burrata with fowl mudammas GF V	60
<i>fresh broad beans</i>	
Malouf's wagyu basturma GF 	80
<i>house shankleesh</i>	
Smoky moutabbal	30
<i>cheesy naan bread</i>	
Salmon kibbeh nayyeh with its accompaniments 	65
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>	
French chicken livers	48
<i>fennel, lime & sumac crumbs, feta mayonnaise</i>	
Split giant Gulf prawns GF	65
<i>green chermoula</i>	
House-made Ma'Hanie Sausages GF	60
<i>harissa potato salad, pickled fried chillies</i>	
Hazelnut falafel GF V	30
<i>yoghurt tahini & shredded pickled turnips</i>	
Tempura fresh zaatar leaves with spicy fried white bait	38
Fatima's fingers stuffed with rocket & Kashkaval cheese	44
French quail schnitzel	75
<i>kanafeh crumbs, toun, purslane salad</i>	

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THE ART OF SHARING



9-hour lamb shoulder 	175
<i>Greek oregano, lemon, pumpkin, porcini freekeh</i>	
Lahem meshwi GF	95
<i>skewered lamb loin on the bone with pickled lamb tongue</i>	
Egyptian style pigeon twice cooked in aromatics GF	115
<i>sticky rice</i>	
Spatchcock fattah	95
<i>twice cooked French chicken in clay pot with chickpeas, laban & wafer bread</i>	
Wagyu beef skewered with pearl onions GF	195
<i>eggplant, Hungarian peppers</i>	
Duck bisteeya 	85
<i>sweet spices, almonds</i>	
Skewered and spiced barbequed French chicken	75
<i>wrapped in saj dough with toum, stone roasted</i>	
Whole boned snapper GF	115
<i>cumin, black pepper, sayadeya risotto</i>	
Crunchy fried red mullet	195
<i>polenta zaatar, parmesan crumbs, tahini</i>	
Roasted sea bass fillet 'tarator style' GF 	195
<i>coriander, walnuts, chili</i>	
Seven vegetable tagine V	75
<i>egg, green olive, lemon, buttered couscous</i>	
Imam Bayildi GF	75
<i>melting whole eggplant, plum tomatoes, goat cheese</i>	



THE ART OF SWEET DESIGN



Chocolate tart	48
<i>Arabic coffee, orange Turkish delight</i>	
Peach & apricot Pavlova GF	48
<i>organic rose blossom labneh</i>	
Baklava sandwich	38
<i>cardamom coffee ice cream, orange blossom syrup</i>	
Passionfruit mahalabia-Lebanese milk pudding GF	45
<i>labneh & Iranian candyfloss</i>	
Buttermilk rose cream GF	35
<i>rose jelly & caramel berries</i>	
Atayef bil jibneh	38
<i>Arabic style yeast pancakes, mandarin ice cream</i>	
Kanafeh	38
<i>shredded pastry with sweet cheese & rose syrup</i>	
Knife & fork ice cream with chocolate GF 🍪	42
<i>leatherwood honey hot molten truffles</i>	
Fresh fruits GF	42
<i>sorbets, Arabesque wafers</i>	

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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. The Art of the Garden menu available on request. The Art of Feasting to be taken by whole table. Prices are in AED and inclusive of 10% municipality fee and 10% service charge.