



ZAHIRA

Wine Dinner

Wednesday 18th October 2017

Price: AED450 per person

Chateau Musar Jeune Rose

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

Seafood Eshkeneh - Persian style rockfish soup with fenugreek and egg threads
Kifta nayee - Middle Eastern style beef tartare with basil, marjoram, smoky chili and
yoghurt bread

Chateau Musar Jeune Blanc

Chateau Musar Blanc 2005

Duck 'Laban Immor' with smoked veal tongue, chickpeas and fresh broad beans
Salad-e Shirazi with edible flowers

Chateau Musar Jeune Red

Veal rib eye on the bone, spinach gozlème, creamy freekeh with pumpkin and pearl onions
Warm melting leek salad, house shankleesh cheese, bastourma and pumpkin seeds

Chateau Musar Rogue 2002

Chateau Musar Rogue 2004

Rose petal jam ice cream, plum jelly and black currant granita

Coffee & treats

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



ZAHIRA

Wine Dinner

Wednesday 1st November 2017

Price: AED450 per person

Ixsir Altitude White

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

Fruits of the sea à la Turquoise with fennel, organic carrots and toun butter

Ixsir Grand Reserve White

French chicken livers in olive brioche with leeks, fava beans, preserved lime and honey

Ixsir El White

Poached fried pigeon, Turkish black chili salt and melting onion salad with shankleesh
Whipped potatoes with goat's cheese

Ixsir Altitude Red

Australian Saltbush lamb shoulder, orzo pasta, zhoug, broad beans and artichokes in
parmesan-pumpkin seed crumbs

Hazelnut tabbouleh

Ixsir Grand Reserve Red

Ixsir El Red

Persian saffron tart, passionfruit curd and mascarpone cheese

Coffee & treats

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



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.