

# IFTAR BUFFET MENU

Welcome to Olive Tree Restaurant's Special Iftar Buffet. Experience a lavish spread of traditional Ramadan delicacies, blending authentic Arabic, Indian, and Pakistani flavors.

## TRADITIONAL RAMADAN JUICES

### Jallab

*A refreshing drink made from dates, grape molasses, and rose water, garnished with pine nuts and raisins.*

### Qamar Al-Din

*A rich and tangy apricot juice, a quintessential Ramadan favorite.*

### Tamarind Juice

*A sweet and sour tamarind drink infused with a hint of spice.*

### Lemon-Mint Cooler

*A zesty and invigorating blend of lemon juice and fresh mint.*

## FOR BREAKING THE FAST

### Dates

*A selection of premium dates, including Ajwa, Medjool, and Khalas, to honor the tradition of breaking the fast.*

### Fresh Cut Fruits

*Vibrant and juicy slices of watermelon, pineapple, papaya, melon, and grapes.*

### Vegetable Samosas

*Crisp, golden triangles filled with a spiced vegetable medley.*

### Cheese Samosas

*Perfectly fried pastries stuffed with creamy cheese.*

### Pakorras

*A variety of crispy fritters, including spinach, potato, and onion.*

### Chicken Seekh Kebabs

*Juicy and flavorful skewers of minced chicken, seasoned with aromatic spices.*



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## SALADS (6 Varieties)

### Fattoush

*A vibrant salad with crisp pita bread, mixed greens, and a tangy sumac dressing.*

### Tabbouleh

*A refreshing parsley and bulgur salad with fresh tomatoes and a hint of lemon.*

### Hummus with Olive Oil

*Creamy chickpea dip drizzled with premium olive oil and served with pita bread.*

### Spicy Chickpea Salad

*A hearty mix of chickpeas tossed with chili, lime, and coriander.*

### Cucumber-Yogurt Salad

*A cooling salad with diced cucumbers, creamy yogurt, and fresh mint.*

### Beetroot and Carrot Slaw

*A sweet and crunchy salad, dressed with a light citrus vinaigrette.*

## MAIN DISHES (12 Varieties)

### ARABIC CUISINE

### Lamb Ouzi

*Succulent lamb slow-cooked to perfection, served over fragrant spiced rice with nuts and raisins.*

### Chicken Mandi

*A Yemeni specialty of tender chicken atop lightly spiced basmati rice.*

### Fish Sayadiyah

*A traditional Arabic fish dish served with caramelized onion rice.*

### Kofta in Tomato Sauce

*Juicy meatballs simmered in a flavorful tomato sauce.*



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## INDIAN CUISINE

### **Butter Chicken**

*Creamy and mildly spiced chicken curry in a rich tomato-based sauce.*

### **Lamb Rogan Josh**

*A Kashmiri specialty with tender lamb in a vibrant, aromatic gravy.*

### **Vegetable Biryani**

*A layered rice dish cooked with fragrant basmati, vegetables, and spices.*

### **Paneer Tikka Masala**

*Marinated cottage cheese cubes simmered in a spicy and creamy sauce.*

## PAKISTANI CUISINE:

### **Chicken Karahi**

*A flavorful Pakistani curry made with chicken, tomatoes, and fresh ginger.*

### **Beef Nihari**

*A rich and slow-cooked beef stew with traditional Pakistani spices.*

### **Chana Masala**

*Spicy chickpeas cooked in a tangy and flavorful sauce.*

### **Haleem**

*A savory stew made with wheat, lentils, and slow-cooked meat, garnished with fried onions and fresh coriander.*



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## DESSERTS (8 Varieties)

### Umm Ali

*A warm and decadent Egyptian bread pudding, topped with nuts and raisins.*

### Kunafa with Cheese

*A sweet and cheesy Middle Eastern pastry soaked in syrup.*

### Baklava

*Layers of flaky pastry, honey, and nuts in this classic Arabic dessert.*

### Gulab Jamun

*Soft, syrup-soaked milk dumplings with a hint of rose.*

### Shahi Tukda

*Fried bread slices soaked in saffron-infused milk, garnished with nuts.*

### Sheer Khurma

*A traditional vermicelli pudding made with milk, dates, and nuts.*

### Mango Mousse

*A light and creamy mango dessert with a tropical flavor.*

### Assorted Fresh Fruit Tartlets

*Bite-sized tarts filled with custard and topped with fresh fruits.*

