

trattoria

by cinque

IFTAR MENU

SELECTION OF JUICES

Karkada
Laban
Qamar al din

PICKLES STATION ^(M)

Carrot, cucumber, chilli,
lemon, makdous,
mixed pickles, olives

LAMB MANDI ^{(N)(D)}

Roasted lamb ouzi |
Marinated lamb

LIVE STATIONS

Chicken shawarma
Shish taouk & kofta kebab
Balila hummus

COLD MEZZE

Jabalieh
Potato Salad
Fattoush eggplant
Hummus beetroot
Shanklish ^(D)
Mudardara

SALAD BAR

Shrimp & avocado salad ^(S)
Burrata heirloom
tomato salad ^{(D)(V)}
Pomelo salad ^(V)
Greek salad ^{(D)(V)}
Roasted beef salad ^(G)

CHEESE SELECTION ^{(D)(N)}

Labneh zaatar, labneh, mixed
arabic, baladi, akkawi, feta
emmental, cheddar, blue, edam

BREAD SELECTION ^{(D)(N)}

(A) Alcohol (D) Dairy (G) Gluten (N) Nut
(S) Shellfish (R) Raw (V) Vegetarian

All prices are in UAE Dirhams inclusive of 5% VAT, 7% municipality fee
and 10% service charge.



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HOT MEZZEH

- Cheese sambousik ^{(G)(D)}
- Vegetable samosa ^{(G)(D)(N)}

SOUP

- Lentil soup ^{(D)(V)}

MAINS

- Chicken bel saynieh ^{(G)(D)}
- Beef mint stew
- Vegetable stew ^(D)
- Costal fish curry ^{(D)(N)}
- Pan seared salmon ^{(S)(D)(N)}
- Roasted beef ^{(D)(G)}
- Pasta arrabiata ^{(D)(G)(V)}
- Zaatar roasted potatoes ^(D)
- Steam rice ^{(G)(V)}
- Thai green chicken curry ^(G)

DESSERTS

- Fruit selection
- Mango baba mousse ^{(D)(G)}
- Chocolate truffle cake ^{(D)(G)(N)}
- Vanilla mousse cake ^{(D)(G)(N)}
- Saffron rice pudding ^{(D)(N)}
- Pineapple upside down ^{(D)(G)(N)}
- Halawet al jeben ^{(D)(N)}
- Leyla lebanon ^{(D)(G)(N)}
- Pistachio muhalabia ^{(D)(N)}
- Sticky date pudding ^{(G)(D)}
- Umali ^{(D)(G)(N)}
- Dates & apricots

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