

BBQ Garden Iftar

The Barbeque Garden Iftar features a selection of freshly produced dishes that will vary daily. This is a sample menu of what you can expect.

SALAD'S & COLD MEZZE

Fattoush, Tabbouleh, Hummus, Mutable, Beetroot & Feta, Shrimp Salad, Firkih Quinoa

Freshly-baked Bread Basket

Platter with olives, tomatoes, pickles, Halloumi, Feta & Kashkaval cheese, Pastrami

SELECTION OF HOT MEZZE

Spinach Sambusek, Cheese Roll, Kibbeh

SOUP OF THE DAY

Lentil Soup

LIVE BBQ GRILL STATION

Lamb Kofta, Chicken Tikka

Lamb Cutlets, Beef Kofta , Jumbo Shrimps

LIVE SHAWARMA STATION

Beef, Lamb or Chicken

SELECTION OF MAIN DISHES

Lamb Ouzi

Slow cooked marinated lamb shoulder

Hunkar Begengi

Braised beef cubes, roasted eggplant puree

Traditional Turkish Chicken Topkapi

Stuffed spiced rice and sautéed spinach

Turkish Lamb Tandir

Fresh thyme marinated-slow cooked lamb leg oriental rice and condiments

Vegetables Salona

Spiced seasonal vegetables in a tomato stew

Grilled Seabass

Served with garlic and herb potatoes with harra spice

DESSERT

Baklava, Rice pudding, Gullac, Umm ali, Pumpkin, Fresh fruit platters

Ramadan Beverages and Still water are included in the Iftar