



Hartisan

Iftar Menu

MEXICAN THEMED NIGHT

BREAK THE FAST

Selection of Dry Fruits

Pineapple, Papaya, Mangoes, Strawberry's,
Figs, Plums, Dates, Kiwi's

Fruits Basket Selection

Peach, Green Apples, Banana, Kiwi, Pears,
Dragon Fruits

Sliced Fresh Fruits

Watermelon, Pineapple, Papaya, Grapefruit

Dates and Juices (N)

Qamar Al-Deen, Jallab, Laban, Tamer Hindi,
Assorted Fresh Juice, Selection Stuffed and
Arabic Dates

PLATTERS

Mini burritos Chicken roll (G)(D)

Tortilla with cream cheese roasted chicken, chipotle
dressing and coriander

Fish Ceviche (F)

Marinated with leche de tigre, cucumber, red onion
and jalapeno chili





RAW SALAD BAR

Lettuce (V)

Mix lettuce, Kalé, Rocca lettuce, Spinach

Condiments (V)

Tomato cherry yellow & red, Bread croutons (G)

Shredded carrots, Cucumbers, Sweet corn

Dressings (V)

Cocktail dressing, Olive oil, Balsamic,
Lemon dressing

ARABIC CORNERS

Chipotle Hummus (V) (N)

Tahini Zucchini (V) (N)

Tabbouleh (V)

Grape leaves (V)

COMPOSED SALAD

Cactus salad (V)(G)

Mixed with panela cheese and tomato, dressed
with soya dressing

Chicken Grilled avocado salad (G)

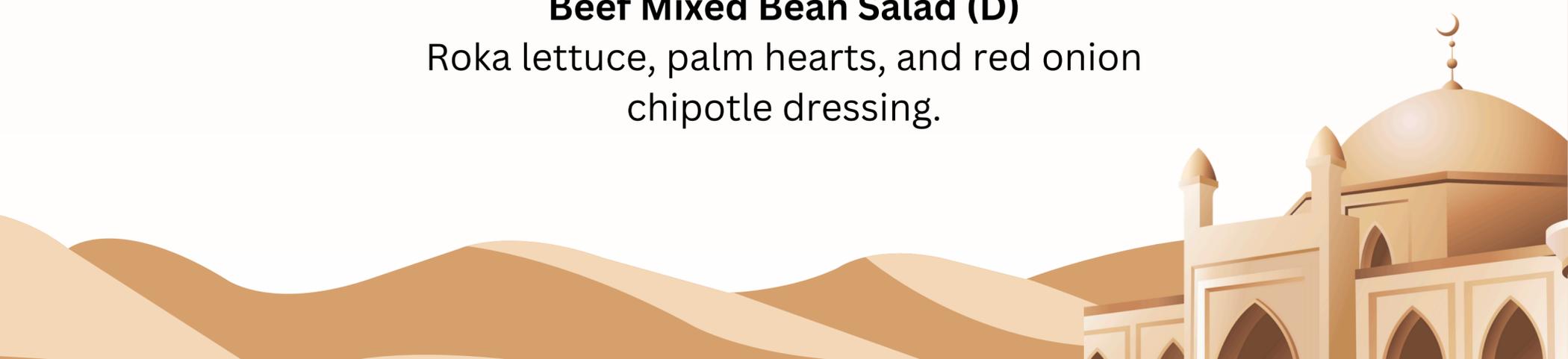
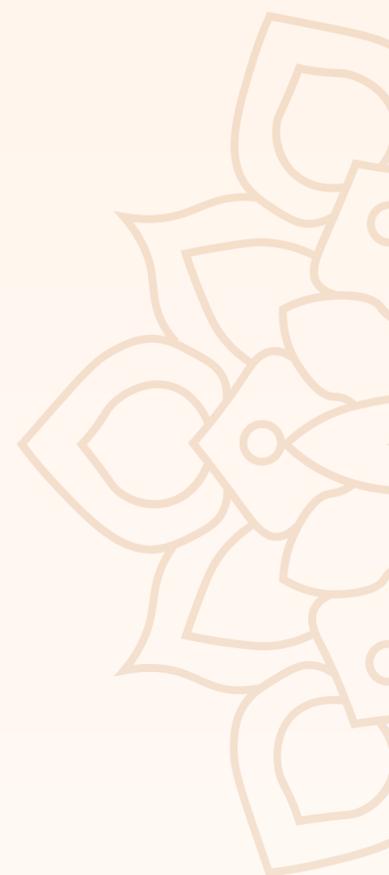
Grilled tomato, grilled onion and crispy tortilla

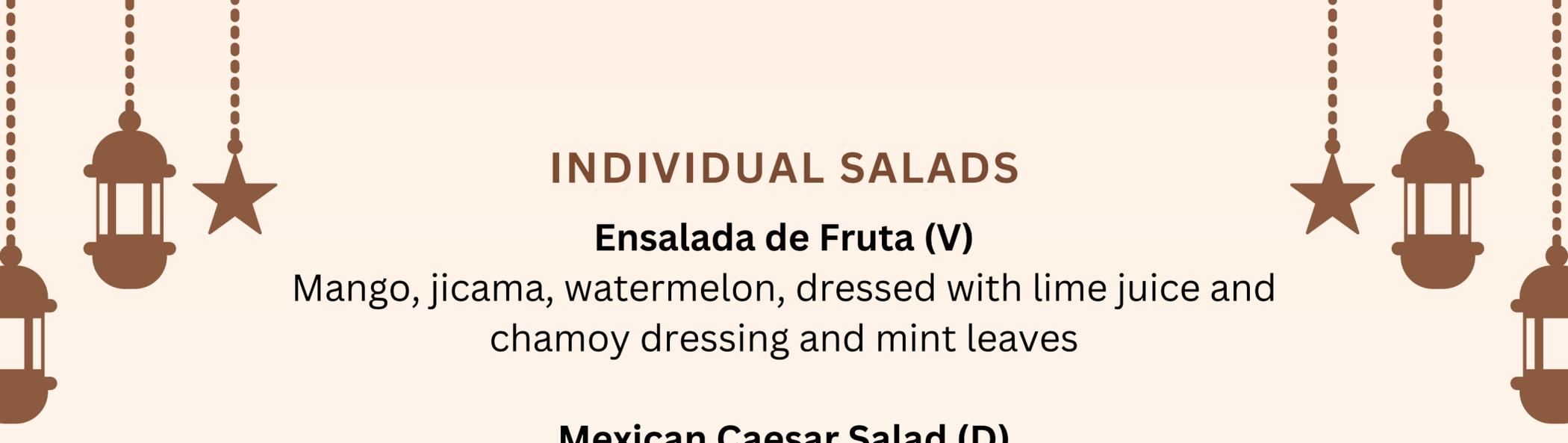
Tuna Salad (F)(G)

Pineapple, red onion, jalapeno, and tomato and
mix of black sauces.

Beef Mixed Bean Salad (D)

Roka lettuce, palm hearts, and red onion
chipotle dressing.





INDIVIDUAL SALADS

Ensalada de Fruta (V)

Mango, jicama, watermelon, dressed with lime juice and chamoy dressing and mint leaves

Mexican Caesar Salad (D)

Chicken, Spicy Caesar dressing and Cotija cheese

Mexican Shrimp Cocktail (SF)

Poached shrimp, cocktail sauce, tomato, onion, coriander

Pull Beef Pico de Gallo

Tomato, red onion, coriander, lime juice and corn chips

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Tortilla Soup (V)

Creamy & crispy tortilla

Chicken Soup (V)

Carrots, broccoli

BAKERY CORNER

Bakery Corner (G)

Selections of bread local and international

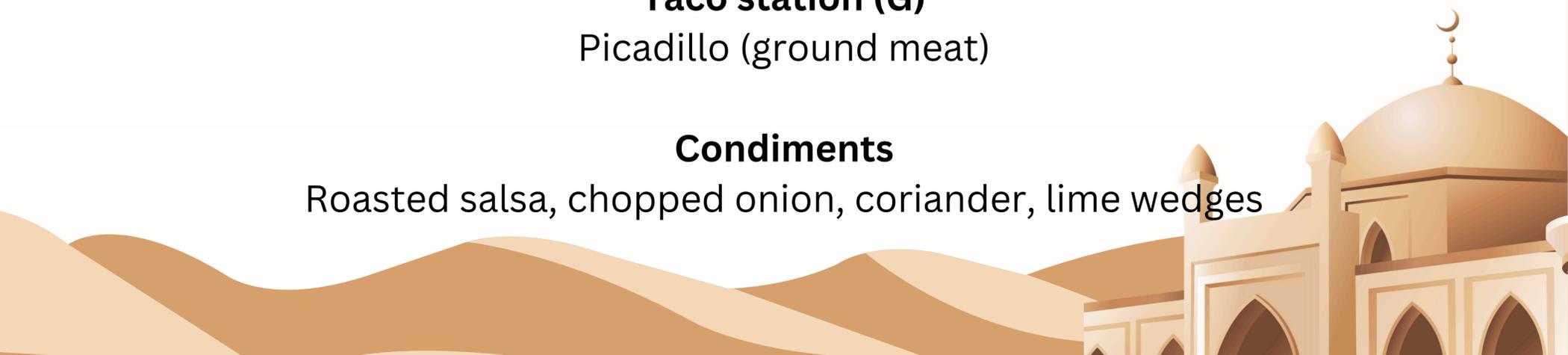
LIVE COOKING

Taco station (G)

Picadillo (ground meat)

Condiments

Roasted salsa, chopped onion, coriander, lime wedges



CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

LIVE STATION

Chicken Alambre

Spicy Mussels (SF)

Shish Kebab

Sauces

Chimichurri sauce

HOT LAMP

Arabic Hot Mezze Selection (G) (D)

Chicken Shawarma (G)(D)

Beef empanada (G)

Sauce: roasted salsa

MAIN COURSE

Mexican Rice (V)

Corn, Butter

Eggplant Moussaka (V)

Onion, Tomato, Eggplant, Chickpea

Pollo Con Mole (N)

Chili, Chocolate Sauce

Pescado Zarandeado (F)

Non-Spicy Chili Marination

Seafood Cazuela (SF)

Mix seafood served in sweet chipotle sauce

Beef Fajita

Sautéed onion and mixed Capsicum



DESSERTS

INDIVIDUALS

Mango Lemongrass Éclair (G)

light choux pastry filled with mango-lemongrass custard

Strawberry Lime Tart (D)(G)

Strawberry comfit with lime cream

Coconut Almond Frangipane (D)(G)

Rose Sour Cherry Cheesecake (G, N)

Classic cheesecake with rose cherry compote

Kamaruddin Sacher Torte (D)(G)

Fudge sponge, chocolate ganache, kamaruddin jam

VERRINES

Black Sesame Panna Cotta (G, N)

Creamy black sesame panna cotta with caramel jelly

Orange Caramel Flan (D)

Creamy flan with a citrusy caramel finish

Rose Molahabia

Mango Vanilla Milk Sago (D)

Mango compote, vanilla milk sago





WHOLE CAKE

Pineapple Carrot Cake (G, N)

Pineapple compote with cheese mousse

Triple Chocolate & Peanut Butter Layer Cake (G, N)

Chocolate fudge cake with peanut butter cream, Majari chocolate cream

Classic Lemon Merengue Pie (G, N)

Lemon cream with almond sable tart, Swiss meringue

HOT DESSERT

Kunafa (G)(N)

Cheese and Honey

Umali (G)(N)

Puff Pastry, Milk, Nut

Fresh Whole Fruits Selection

Seasonal Sliced Fruit

ARABIC SWEET

Basbousa (N)(G)

Coconut and Almond

Assorted Baklava (N)(G)

Mix of Arabic Baklava

Turkish Delights (N)

(V) Vegetarian, (D) Contains Dairy, (N) Contains Nuts,
(S) Contains Shellfish, (G) Contains Gluten

