

trattoria

by cinque

IFTAR MENU

SELECTION OF JUICES

Jallab
Laban
Karkade

PICKLES STATION ^(M)

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

LAMB KABSA ^(N)

Roasted lamb leg ouzi |
Marinated lamb

LIVE STATIONS

Chicken shawarma
Shish taouk & kofta kebab
Falafel ^{(D) (N)}

COLD MEZZE

Eggplant fateh
Lentil salad
Kishkeh ^{(G)(D)}
Malfouf salad
Loubieh bel zet
Hummus

SALAD BAR

Smoked duck & berry ^{(D)(N)(V)}
Tuna nicoise ^(S)
Quinoa & avocado ^(V)
Grilled polenta
& heirloom ^{(D)(V)(N)}
Roasted beef,
grilled asparagus ^{(G)(N)}

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

Vegetable spring roll ^{(G)(D)}

Meat kibbeh ^{(G)(D)(N)}

SOUP

Lentil soup ^{(D)(V)}

MAINS

Chicken moghrabieh ^{(G)(N)(D)}

Beef ^{(G)(D)}

Kousa ablama ^{(N)(G)}

Chicken tikka masala ^(D)

Balsamic grilled vegetables

Lemon sea bream ^(D)

Pasta alfredo ^{(D)(G)(V)}

Cajun potato wedges ^(D)

Wok tossed noodles ^(V)

Prawn crackers ^(S)

Steamed rice

DESSERTS

Fruit selection

Chocolate brownie
& cherry mousse ^{(D)(G)(N)}

Strawberry banana
mousse cake ^{(D)(G)(N)}

Coconut & pineapple cake ^{(D)(G)}

Blueberry tart ^{(D)(G)(N)}

Halawet al jeben ^{(D)(N)}

Muhalabia ^{(D)(N)}

Basbousa ^{(D)(G)(N)}

Esh al bulbul ^{(D)(G)(N)}

Carrot halwa ^{(D)(G)(N)}

Umali ^{(D)(G)(N)}

Dates & apricots

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