



حلوبات
بقلاوة
حلاوة الجبن
مفروكة
كنافة بجبن
قشطليّة
قشطة، موز وعسل
فاكهة الموسم
غزل البنات



Halawet El Jiben Cheesy paste slices top ped with ashta cream served with syrup

Mafrouke Mixture of Ashta & semolina flour, smothered in our original syrup & sprinkled with pistachios

Knefeh with cheese Melted cheese covered with a biscuit crust, smothered with fragrant syrup

Ashtaliyeh Creamy silky smooth pudding topped with pistachios & syrup

Mouhallabiyeh Lebanese pudding

Ashta with Banana & Honey Ashta cream topped with banana slices & honey

Seasonal Fruits Selection of fresh fruits of the season

Ice cream Refreshing ice cream flavors

Ghazl el Banet Stuffed with vanilla ice cream

Osmalieh Stuffed with ashta-cream

مقبلات باردة متبل فتوش متبل فتوش فتوش تبولة روكا و زعتر سلطة شرقية سلطة شرقية حاط خضرة سلطة الراهب ورق عنب لوبية بالزيت مسقعة باذنجان شنكليش

باذنجان مكدوس

كبيس مشكل

كبة أورفلية

لبنة بالثوم

محمّرة



Hommos Chickpeas & Tahini Moutabbal Eggplant & Tahini Fattouch Salad A refreshing mix of greens, tomato, cucumber, sumac & toasted bread Tabbouleh Lebanese traditional salad made of chopped parsley, tomato, onions, mint & berghol Rocca & Thyme Salad Served with olive oil & lemon dressing Oriental Salad Lettuce, tomato, cucumber, radish & onions dressed in olive oil & lemon juice Vegetable Dish A mix of fresh vegetables to accompany Raheb Salad Eggplant mixed with tomatoes and Stuffed Vine Leaves A tangy rice mixture wrapped in fresh vine leaves Green bean in oil Cooked green Beans with a savory tomato sauce, served cold Eggplant Salad A ratatouille of eggplant, tomato & chickpeas Shanklish Aged pungent goat cheese with chopped onion, pepper, parsley and tomato Chicory Salad Dandelion leaves cooked in olive oil & fresh onions, served with caramelized onions & lemon slice Tajin Thick sesame paste cooked & topped with pine nuts Eggplant stuffed with nuts Eggplant stuffed with a spicy walnut mixture Mixed Pickles A selection of our homemade pickles Kebbeh Nayyeh Mixture of raw meat & berghol Kebbeh Ourfaliyyeh Spicy mix of raw meat & berghol sprinkled with pine nuts Tebleh Raw meat paste Labneh Thick strained yogurt topped with olive oil Labneh with Garlic Thick strained yogurt mixed with fresh chopped garlic & topped with olive oil Mouhamara Bread crumbs, hot pepper paste, finely ground walnuts & sesame seed extract

All prices are in UAE Dirhams & excluding of 10% Municipality fees الاسعار بالدر هم الامار اتى ولا تشمل ضريبة البلدية

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مقبلات باردة مقبلات ساخنة دريدس پروفسال اخطبوط بروفنسال سجق سمك سمكة بيروتية سمكة حرة بالطحينة

Cold Starters

Crab Salad Fresh crab meat, lemon juice, sweet chilli sauce Fresh Calamari salad Fresh calamari, spinach, rocca, cherry tomato Avocado Shrimps Romaine lettuce, avocado, lemon & oil Kebbeh Samak Nayyeh Fresh hammour fillet, mint, olive oil, spring Fish tartar Fresh fish fillet, lemon, olive oil, rocca, cherry tomato Fish Tajin Hammour fillet, tahineh, onion, lemon Batrakh Smoked cod roe, served w/ slice

Hot Starters

Shrimps rolls Shrimp, fish fillet, garlic, olive oil & lemon, zucchini, carrots Samak Ras Asfour Fried hammour fillet, lemon & garlic Calamari Provencal Pan fried baby calamari, potato, cherry tomato, garlic, coriander Shrimps Provencal Pan fried shrimp, potato, cherry tomato, garlic, coriander Baby Octopus Provencal Pan fried octopus, potato, cherry tomato, garlic, coriander Fish Makanek Special fish sausages w/ lemon Fish Sojok Special spicy fish sausages w/ lemon Samkeh Beiroutiyye Hammour fillet, green pepper, tomato, onion Samkeh Harra bil Tahine Hammour fillet, onion, cariander, tahineh, garnish w/ roasted almond & pistachio Breaded Calamari Deep fried calamari ring served with tartar sauce Breaded Shrimps Deep fried breaded shrimps served with tartar sauce Grilled Calamari Marinated in lemon juice and oil Fish Curry Hammour fillet, curry sauce, carrot, zucchini, broccoli w/ basmati rice Shrimps curry Shrimp, curry sauce, carrot, zucchini, broccoli w/ basmati rice Fish skewers Grilled fish in skewers Fish and chips Fried breaded hammour fillet, tartar sauce w/ fried potato Fish Kebbe Fried fish ball, stuffed w/ tajin Squid Ink Squid in black ink marinated

price per kilo (additional AED 20) 250 per kg

Fish Dressed in Salt Lobster Thermidor

Bizri White bait marinated in spices, lemon juice and deep fried

Fish Display

Choose your favorite fresh fish, grilled or fried from our display





Hot Drinks Espresso كابوتشينو Cappuccino قهوة بيضاء White coffee Assorted tea قهوة تركيّة Turkish Coffee

مشروبات باردة Cold Drinks Soft drinks Jellab جلاب میاه معدنیة میاه معدنیة ۱/۲ Mineral water Mineral water 1/2 مياه معدنيةلبنانية Lebanese Mineral water ميّاه معدنيّة مياه غازيّة Foreign Mineral Water Sparkling water ميّاه غازيّة ١/٤ Sparkling water 1/4 مير عارية عرب مشروب الطاقة بيرة خالية من الكحول كوكتيل خالي من الكحول Energy Drink (Red Bull) Non Alcoholic Beer Non-Alcoholic Cocktail

عصائر طازجة ليمون مع نعنع أناناس

Fresh Juices

Orange Apple Orange / Carrot Watermelon Lemon w/ Mint Mango Pineapple

Nargileh Moassal

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مقبلات ساخنة

حمص عبد الو هاب حمص بلحمة

حمص صنوبر

فول مدمس بليلة

بىيە فتّة حمص

فتّة باذنجان

فتة دجاج

سمبوسك

رقاقات كبة أقر اص

صحن معجنات مشكّل مع كبّة أقر اص شطعتین من كانوع) حلوم مشویة سجق مقانق

> جوانح عصافیر (٦)

سودة الدجاج بطاطا بكزبرة بطاطا مقلّنة

شوربة عدس شوربة خضار

Hot Starters

Hommos Abd El Wahab Our specialty, a tasty mixture of chickpeas, chickpea paste & Tahini

Hommos with Meat

A bowl of Hommos topped with fried pine nuts & meat

Hommos with Pine nuts A bowl of Hommos topped with fried pine nuts

Foul Medammas A mix of cooked fresh beans, chickpeas, garlic & lemon juice.

Balila Chickpeas, lemon juice & garlic topped with olive oil, pine nuts & cumin

Hommos Fatteh Chickpeas, smothered with warm yogurt & topped with fried bread & pine nuts

Eggplant Fatteh Fried eggplant chunks, smothered with warm yogurt & topped with fried bread & pine nuts

Chicken Fatteh A mix of chicken slices & chickpea paste, smothered with warm yogurt & topped with fried bread & pine nuts

Sambousik Minced meat with pine nuts & onions wrapped in crusty

Rekakat Deep fried cheese rolls

(2 of each)

Kebbeh Deep fried kebbeh paste ball filled with minced meat, onions & pine nuts

Fatayer Tasty spinach mix, wrapped in triangular baked dough Assorted pastries with stuffed Kebbeh

Grilled Halloum Grilled white cheese, served warm

Sojok Sliced Spicy sausages sautéed with lemon juice
Makanek Lebanese sausages flamed with lemon juice

Chicken Wings Marinated chicken wings fried with coriander, garlic & lemon juice

Birds (6) Pan fried or grilled birds with pomegranate & lemon juice

Chicken Liver Marinated chicken liver sautéed with pomegranate, garlic & lemon juice

Batata Kezbra Fried potatoes mixed with chopped coriander, garlic & lemon juice

French Fries French fried potatoes

Lentil Soup Lentil soup mixed with a dash of lemon & various spices, served with croutons

Vegetable Soup A Vitamin rich soup made of mixed fresh vegetables.

From the Grill

كستلاتة عبدالوهاب

مشكّل عبد الوهاب

فروج مشوي ۱/۲

مشوي مشكّل

كفتة بالسيخ

كباب باذنجان

مسبحة ذهبية

كفتة أورفلية

كفتة خشخاش

عرايس كفتة

Meat Skewers Pieces of lamb fillet, marinated & grilled on skewers

شیش طاووق Chich Taouk Chicken chunks marinated in lemon juice & garlic,served on skewers with Abd El Wahab tasty garlic sauce

Lamb Cutlets Grilled marinated lamb cutlets

Lamb Cutlets Abd El Wahab Grilled marinated spicy lamb cutlets

Mixed Grill Skewers A selection of meat, taouk & kafta grilled on skewers

Mixed Grill Abd El Wahab A selection of grilled shrimps, lamb cutlets, fish hammour & Taouk
Grilled Baby Chicken 1/2 Marinated & grilled half

chicken served with our homemade garlic sauce

Kafta Halabiyyeh Skewers Minced lightly-spiced lamb, grilled on skewers

Eggplant Kabab Eggplant & minced lamb,

grilled on skewers

Msabaha Dehabiyyeh Lean minced meat mixed with pine nuts, grilled on skewers

Kafta Ourfaliyyeh Tomatoes, sweet peppers & minced spiced lamb, grilled on skewers

Kafta Kheshkhash Spicy minced lamb, grilled on skewers

Arayess kafta Grilled Arabic bread stuffed with minced meat & parsley

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