FOOD & BEVERAGE MENU

STARTERS

COLD MEZZE

PINENUT HUMMUS Traditional hummus, crushed pine nuts

BEETROOT HUMMUS
Traditional hummus mix with beetroot puree $_{\it \Delta}$

MUTABAL Grilled eggplant, sesame seed oil, lemon 4

BEETROOT TABOULEH
Parsley, roasted beets, quinoa, pomegranate dressing

MOHAMARA QUINOA

Quinoa, tomato puree, olive oil, homemade red chili, walnut, pomegranate molasses, sweet pepper puree breadcrumbs

NASIM SHANKLEESH

Shankleesh cheese, jameed, homemade red chili, onion, tomato, parsley, oregano, olive oil

SWERKAEH

Labneh with flavors of sumac, oregano, black sesame seeds and olive oil

4

FATTOUSH

Mixed vegetables, fried pita, lemon, olive oil dressing

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WARAK ENAB BELZEIT

Grape vine leaves filled with rice, tomato, parsley cooked in olive oil, lemon

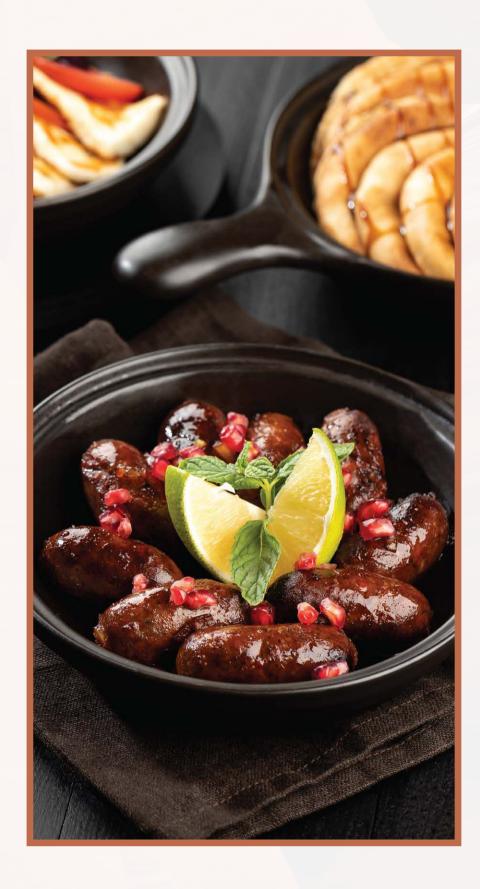
ROCCA SALAD

Rocca, onions, mushrooms, summaq, lemon dressing

MIX CHEESE BOARD 18

CRUDITÉS
Fresh herb creamy dressing with crispy
market fresh vegetables
6





STARTERS

HOT MEZZE

KUBBEH HAMEES

Deep fried crushed wheat stuffed with minced lamb, onions, pine nuts 6

RICE BALLS

Carrot, peas, garlic, onions, Nabulsi cheese, Arabic rice, minced meat vegetable skewers, yogurt with cucumber, pine nuts 6

NASIM FALAFEL MAHSHI

Pickled vegetables, haloumi cheese, beetroot humus, mix green salad tahini sauce, crispy shrack bread, homemade red chili, and sumac

6

HALLOUMI MASHWI Grilled halloumi cheese

6

LAMB ARAYES

Grilled chilli minced lamb, pomegranate in Arabic bread 7

HUMMUS WITH MEAT

Traditional hummus, sautéed beef, onions

7

SAUSAGE

Chicken sausage or beef sausage sautéed with onions, garlic and pomegranate molasses sauce broth

7

KEBDET DJAJ MUTAFFAYA

Chicken liver cooked with onion garlic, olive oil, coriander, lemon

7

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FATTEH

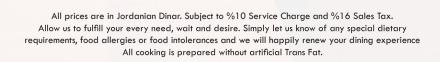
FATTET BATINJAN

Fried Arabic bread, fried eggplant, yoghurt, tahini, chili garlic lemon dressing, pine nut 6

FATTET DJAJ

Chicken, chickpeas, chicken broth, rice, yoghurt, chili garlic lemon dressing





MAIN DISHES

SAWANI

KUFTA BEL TAHINI

Minced lamb with potato, tomato, tahini sauce, crispy fried onions 12

KUFTA BEL BANDORA

Minced lamb with potato, sliced tomatoes, tomato sauce, crispy onions, sliced green pepper 12

SHISH TAWOUK BEL SENEYEH

Chicken breast with mushrooms, chili, bell pepper and roast tomatoes 12

SAMAK BEL SENAYEH

Boneless Farice fish, sliced tomatoes, onions, garlic, spiced green pepper, tahini sauce

MAHASHI MUSHAKALEH

Zucchini, eggplant, tomatoes, bell pepper, tomato sauce, and lamb chop



SANDWICH WRAPS

served with French fries

FAIRMONT FALAFEL

Pickled vegetables, crunchy cabbage, tahini salad

SAJ CHICKEN SHAWARMA

Mixed pickles, homemade garlic potatoes, saj bread

MANSAF BURRITO

Our twist on the classic

11

NASIM SHISH

Grilled shish tawouk, tabbouleh, hummus, tahini sauce, mixed pickles

1

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MAIN DISHES



NASIM FOKHARA

FOKHARET LAMB

Lamb, carrots, mushrooms, onions, potatoes, garlic, leek, spiced green pepper, coriander 16

FOKHARET DJAJ

Chicken, potatoes, onions, garlic, homemade red chili, mushrooms, coriander, spring onion.

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NASIM GRILL

CHICKEN SAJIEH

Chicken, onions, garlic, spiced green pepper, bell pepper, fresh cream

14

BAKED ORIENTAL SEABASS

Stuffed with herbs, spinach, coriander, parsley and crispy vegetables, served with rice and harra potato 24

MASHAWI MUSHAKALEH

Chicken shish tawouk, lamb chops, lamb kebab and beef shougaf served with Oriental rice.
26







DESSERTS

OVEN BAKED UMM ALI

Puff pastry pudding whipped cream, milk and nuts

8

TRADITIONAL HOT KUNAFAH CHEESE

(Requires approximately 15 minutes preparation time)

8

MUHALABEA

Milk, corn flour, rose water, pistachio

6

AUSH ALBULBUL

Kunafah, pistachio, kishta, lemon flours, syrup

6

AISH AL-SARAYA

Toast, sugar caramel, kishta, mix nuts

6

DAHDAH

Ghee, semolina, cinnamon, sugar syrup, walnut

6

SEASONAL FRESH FRUIT SLICED

8

ICE CREAM & SORBET

Ask your server about today's flavours

2

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BEVERAGES

SIGNATURE

STRAWBERRY OAK COLLINS | LONG Aperol, Martini Rosso, crème de cacao, strawberry, lemon, tonic, bitters

LONG THYME FIZZ | LONG Vodka, peach, thyme, ginger, lemon, soda 8

HARD AS STONE | LONG Gin, Martini Bianco, jameed, parsley, rocca, pineapple, lemon 8

STRAIGHT TALK | SHORT

Jack Daniels, Havana 7, Martini Rosso, Martini Extra Dry, arak,
honey, bitters, orange oils



HIGHLIGHTS | ALCOHOLIC

EL LAWRENCE | WINE Chamomile gin, Martini Bianco, Iemon, tonic, soda 8

SPICED DIAMOND SOUR | STRAIGHT UP OR ROCKS Homemade spiced ~tamr~ Scotch, lemon, ginger, cardamom honey, peated whisky 8

MANHATT-AMMAN | STRAIGHT Spiced-date Scotch whisky, Martini Rosso, hibiscus grenadine, bitters 8

MOHALABEA | ROCKS Vodka, Frangelico, rose water, cardamom honey, cream, pistachio 8