



BANYAN TREE
DUBAI

IFTAR

Soup

Shorbat Adas ^{D, G, V}

Lentil soup, cumin, coriander, turmeric, lemon juice

Cold Starters

Fattoush Salad ^{G, VG}

Lettuce, tomatoes, cucumbers, pomegranate, molasses, crispy Arabic flatbread, lemon dressing

Hummus, Moutabal, Baba Ghanoush, Muhammara & Stuffed Grape Leaves ^{D, G, N, SS}

Creamy hummus, smoky moutabal, baba ghanoush, spicy muhammara, warm pita bread

Prawn & Quinoa Salad ^{SF}

Avocado, cucumber, dried apricots, red bell pepper, tomato, lemon dressing

Hot Starters

Falafel ^{SS, VG}

Crispy chickpea fritters, tahini dip

Cheese Rolls ^{D, G, VG}

Golden filo pastry, cheese

Kebbeh ^{D, G, N}

Deep-fried bulgur wheat, minced meat, pine nuts



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Main Courses

Mixed Grill Platter ^{D, G}

Lamb kofta, chicken shish taouk, lamb chops

Seabass with Harra Sauce ^{D, SF}

Grilled sea bass fillet, saffron rice, spicy Harra sauce

Moussaka ^{D, G, N}

Baked eggplant, spiced minced meat, Béchamel sauce

Vegetable Tagine ^{VG}

Slow-cooked stew with seasonal vegetables, couscous

Desserts

Dates of the World ^{D, G, N}

A selection of premium dates: Khidri, Zawi, Majdool

Baklava ^{D, G, N}

Crispy filo pastry, nuts, honey syrup

Seasonal Fresh Cut Fruits ^{VG}

A variety of seasonal fruits

Kunafa ^{D, G, N}

Pastry, cheese, pistachios

Tiramisu ^{D, G, N}

Espresso-soaked ladyfingers, mascarpone, cocoa powder