

AL KHAIMAH

A LA CARTE MENU



Ala Carte Menu

ENTITLED FOR GOLD ALL INCLUSIVE

(P) - CONTAINS PORK
(V) - VEGETARIAN
(H) - HEALTHY OPTION
(N) - CONTAINS NUTS
(D) - CONTAINS DAIRY
(SP) - SPICY
(S) - CONTAINS SHELLFISH
(A) - CONTAINS ALCOHOL
(GF) - GLUTEN FREE

PRICES ARE SUBJECT TO
10% SERVICE CHARGE & 12% TAXES

COLD APPETISERS

HUMMUS (V) (H) (D) (GF)	\$15
chickpea purée cumin powder tahini lemon juice	
BABA GANOUSH (V) (H) (D) (GF)	\$15
roasted eggplant mousse tahini plain yoghurt lemon juice garlic	
FATTOUSH SALAD (V)	\$15
feta cheese tomato cucumber mixed capsicum crispy pita bread black olives sumac lemon juice	
PRAWN & ARTICHOKE SALAD (S)	\$22
mixed capsicum garlic black olives tomato olive oil lemon juice	
MAKDOUS (V) (N) (GF)	\$16
roasted eggplant walnut parsley garlic chilli bell pepper spiced lemon dressing	
SHRIMP SALAD (S) (GF)	\$22
shrimps bell pepper garlic onion black olives tomato dill olive oil lemon	
TABBOULEH (V)	\$15
parsley bourghul tomato onion & lemon dressing	
COLD MEZZEH (V) (D)	\$20
hummus dolma tabbouleh baba ghanoush fattoush arabic bread	

HOT APPETISERS

FALAFEL (V) (GF)	\$14
fried fava bean patty tahina sauce	
KIBBEH (N) (GF)	\$15
crispy lamb pine nut bourghul spices tahina sauce	
CHEESE SAMBUSA (D)	\$14
golden fried arabic pastry sheet wrapped with cheese tomato sauce	

SOUP

LENTIL SHORBA (V) (GF)	\$14
lentil arabic spices	
LAMB VERMICELLI SOUP (GF)	\$16
slow-cooked lamb vegetables arabic vermicelli	

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MAIN DISHES

SAMAK SAYADIA	\$28
grilled reef fish fillet tomato sauce arabic steamed rice	
BONELESS HALF CHICKEN	\$42
arabic spiced chicken garlic lemon bamieh bil zeit yellow rice	
MIXED GRILLED PLATTER (GF)	\$46
lamb chop beef kebab chicken kebab lamb kofta vermicelli rice mixed grilled vegetable	
LAMB CHOP (GF)	\$44
egyptian okra rice vermicelli tahina & harissa sauce	
GRILL SLOW-COOKED BEEF SHANK STEAK	\$35
tomato sauce vegetables arabic rice	
BRAISED LAMB SHANK	\$32
tomato sauce white rice vegetable	
GRILLED CURED SALMON (GF)	\$35
cous cous grilled vegetables toumia sauce	
VEGETABLE KEBAB (V) (GF)	\$25
skewer assorted vegetable tomato orzo flat bread tahina & harissa sauce	
KOSHARI (V) (GF)	\$25
arabic mix rice chickpea lentil vermicelli spaghetti fried onion spiced tomato sauce	
SEAFOOD ORZO (S) (D)	\$32
prawns mussels octopus squid reef fish bocconcini cheese	
MIX SEAFOOD PLATTER (S)	\$44
slipper lobster prawns mussels octopus reef fish cous cous	

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DESSERTS

UMM ALI (N) (D) (V)	\$12
traditional egyptian sweet pastry puff pistachio almond	
KELLAJ (D) (V)	\$12
filo pastry fresh cream syrup vanilla ice caramel sauce	
CLEOPATRA (N) (D) (V)	\$15
pistachio strawberry passion fruit purée vanilla ice-cream	
BAKLAVA (D) (V) (N)	\$15
butter glazed layered of fillo pastry nuts honey	
SWEETS SELECTION (D) (V) (N)	\$15
baklava, basbousa, kunafa and gelash	
SORBET SELECTION (V) (GF)	\$12
choice of basil & lemon, strawberry, mango	