

*For the Table
Green olives pickled with wild
fennel Lebanese and Iranian pickled
vegetables Wood-fired pita bread
and za'atar*

COLD MEZZA

HUMMUS WITH
TRUFFLE OIL (VG)(SS) \$28

B 0.32 kg CO₂e *A love affair of chickpeas,
tahini and truffle oil*

HUMMUS LAHM (N)(H)(SS) \$32

E 5.06 kg CO₂e *Hummus with spiced beef,
pomegranate molasses and pine nuts*

HUMMUS (VG)(SS) \$25

B 0.37 kg CO₂e *A love affair of chickpeas,
olive oil and tahini*

MOUTABEL (D)(SS) \$24

Smoked eggplant, tahini & sumac

B 0.37 kg CO₂e

MUHAMMARA (G)(N)(VG) \$26

B 0.39 kg CO₂e *Roasted red pepper, walnut,
pomegranate & Aleppo pepper*

WARAK ENAB (VG) \$24

B 0.24 kg CO₂e *Vine leaves stuffed with
savory spiced rice*

ASSORTED COLD MEZZA

PLATTER (G)(D)(N)(SS) \$38

A 0.43 kg CO₂e *Hummus, muhammara,
warak enab, moutabel*

HOT MEZZA

BATATA HARRA (VG)(G)(SP) \$24

B 0.55 kg CO₂e *Lebanese spicy potatoes with red
pepper paste, lemon and coriander*

CHICKEN WINGS (H)(D) \$28

D 1.84 kg CO₂e *Fried chicken wings cooked with
garlic butter coriander*

FRIED CALAMARI (SF)(G) \$28

C 1.79 kg CO₂e *Crispy calamari with harissa toum*

LEBANESE LAMB MAKANEK (H)(N) \$34

E 3.54 kg CO₂e *Lebanese mixed spice sausage with
lemon, pine nuts and coriander*

GRILLED HALLOUMI (D) \$28

D 1.22 kg CO₂e *Served with green olive,
caper leaf & lemon*

BROAD BEAN FALAFEL (VG)(SS) \$26

B 0.46 kg CO₂e *Aged tahini sauce*

KEBBEH MAKLEH (H)(G)(N)(SS) \$30

E 2.58 kg CO₂e *Minced lamb stuffed with
burghul and pine nuts*

KING PRAWN SKEWERS (SF)(D)(G)(SS) ... \$32

D 1.84 kg CO₂e *Toum, kataifi and smoked eggplant*

RAKAKAT JIBNEH (D)(G) \$25

B 0.25 kg CO₂e *Lebanese crispy cheese rolls*

SPICED LAMB RIBS (H)(SS) \$48

E 5.92 kg CO₂e *Served with pomegranate and
roasted sesame*

ALI KAZAN KEBAB (H)(D)(G)(N)(SS) \$36

E 3.95 kg CO₂e *Pure black angus beef, smoked
eggplant, yogurt & aleppo pepper,
roasted pine nuts*

S | Supplement Charge

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The labels show the CO₂e emissions of a food serving (kg CO₂e/serving) and a rating (A-E) reflecting its relative climate impact.

All prices mentioned are in USD and subject to 17% GST and 10% service charge.


A Very Low **B** Low **C** Medium **D** High **E** Very High

*Our bread is cooked on
a custom made Saj oven*


*—
an oven that ensures our
breads are light, soft & pillowy.*

SALAD


CRACKED WHEAT & TOASTED
ALMOND (G)(D)(N) \$26

 **0.41**
kg CO₂e *Fresh coriander leaves, feta cheese
and pomegranate*


TABBOULEH OF SPRING
BEANS (G)(VG) \$28

 **0.31**
kg CO₂e *Tomato, fresh mint leaves,
burghul and lemon*

SMOKED EGGPLANT (D)(N)(SS) \$28

 **0.18**
kg CO₂e *Walnut, golden raisin, pomegranate
and fresh coriander*

ARABIAN GREEN SALATA (VG) \$28


 **0.27**
kg CO₂e *Fresh green lettuce, cherry tomato,
cucumber, olives*

SLOW COOKED OCTOPUS (SF) \$30

 **1.28**
kg CO₂e *Preserved lemon, capers & dill*

SOUP

MOROCCAN HARIRA SOUP (H)(G) .. \$30

 **1.56**
kg CO₂e *Lamb, chickpeas, green lentil,
tomato and Moroccan spice*

SHORBET EL ADAS (VG)(G) \$26


 **0.41**
kg CO₂e *Red lentil, Lebanese spice*

*The tagines on our menus
are prepared using
traditional methods*


*—
cooked on the stove top over
an open flame to infuse
the dishes with flavour.*

TAGINE


SEAFOOD TAJINE (SF)(D)(G) \$75

 **4.59**
kg CO₂e *Served with couscous, spiced &
fragrant tomato, cumin, coriander*

CHICKEN TAJINE (H)(N)(G) \$70

 **4.70**
kg CO₂e *Olives, preserved lemon, cashew &
tomato with couscous*

LAMB SHANK TAJINE (H)(D)(G) \$85

 **6.03**
kg CO₂e *Tender braised lamb shank,S. \$24
served with couscous*

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Very Low



Low



Medium




High




Very High

MAIN COURSE


SHISH BARAK (H)(D)(G)(N) \$55

 **0.57** kg CO₂e Beef dumpling, in warm garlic yogurt, coriander and aleppo pepper sauce served with vermicelli rice


DAWOOD BASHA (H)(D)(N)(G) \$55

 **10+** kg CO₂e Meat balls stew cooked in tangy tomato sauce, served with vermicelli rice


BAKED SEABASS (SF)(D)(N)(SS) \$55

 **2.78** kg CO₂e With walnut, herb crust and tahini yogurt, served with mixed salad


SAFFRON COUSCOUS & VEGETABLES (VG)(G) \$42

 **0.21** kg CO₂e Chickpeas, carrot, cauliflower, potato, broccoli, olives, saffron

EGGPLANT TAJINE (VG)(N) \$40

 **0.67** kg CO₂e Lebanese eggplant, chickpeas, fresh coriander, tomato sauce and jeweled rice

CAULIFLOWER STEAK (V)(D)(SS) \$38

 **0.59** kg CO₂e Fresh coriander, black and green olives, sesame, pomegranate, chickpeas with tahini yogurt sauce

Traditional kebabs grilled over an open flame & coals.

Marinated slowly to infuse with the flavours of the Middle East.

Chermoula condiment made with parsley, garlic, citrus & spices

Labneh a soft middle eastern cheese made from strained yogurt

Tahini sauce made from toasted, ground sesame seeds

Za'atar spice mixture of sesame seeds, sumac, salt & spices

GRILL

CHICKEN SHISH

TAWOOK (H)(G)(N)(SS) \$60

 **2.04** kg CO₂e Toum & harissa sauce, jeweled rice


WESTHOLME WAGYU

BEEF KOFTA (H)(G)(N)(SS) \$70


 **10+** kg CO₂e Soused sumac onions, jeweled rice

BARBECUED BABY


CHICKEN (H)(SS) \$65

 **5.89** kg CO₂e Aged tahini, chermoula with hadaba fries


SPICED LAMB CUTLETS (H)(SS) \$85

 **10+** kg CO₂e Glazed eggplant, zaatar, toum with hadaba fries

GRILLED OCTOPUS (SF)(N) \$65

 **2.67** kg CO₂e Red tomato ezme, garlic sauce & coriander with jeweled rice

GRILLED KING PRAWNS (SF)(D)(N) .. \$70

 **3.90** kg CO₂e Fennel, finger lime, coriander, lemon & caper butter sauce with jeweled rice

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SHARE

MALDIVIAN LOBSTER (SF)(D)..... \$155


 *Aleppo pepper & garlic butterS. \$48*
with finger lime, served with
hadaba fries

SEAFOOD PLATTER (SF)(D)(N) \$125

 *Grill lobster tail, reef fish,S. \$38*
calamari, prawn with parsley
lemon butter sauce,
mixed leaves, jeweled rice


MIXED KEBAB & KOFTA \$115

PLATE (H)(D)(N)(G)(SS)S. \$38


 *Chicken tawook, beef kebab, lamb*
chops seven spice, westhome wagyu
beef kofta, accompaniments &
antakya bread

DESSERT

MAHALABIA (D)(N) \$22

 *Rose water, pistachio,*
strawberry ice cream


UMM ALI (D)(G)(N)(E) \$24

 *Egyptian bread pudding*
with nuts and raisin

BAKLAVA (D)(G)(N) \$26

 *Served with vanilla ice cream*

PISTACHIO ICE CREAM (D)(G)(N)(E) . \$24


 *Choux au craquelin, Iranian*
pistachios

COCONUT LABNEH

ICE CREAM (D)(G)..... \$22

 *New season fruits, spiced syrup,*
candied buckwheat

RICE PUDDING (V)(N) \$22

 *With dried coconut and fresh orange*

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