

CARAVANSERAI MENU

ARABIC COLD MEZZEH

Hummus Beirut

Spicy chickpeas, garlic, lemon and tahini

Fattoush

Tomatoes, cucumber, lettuce, croutons, lemon juice & sumac

Grilled Eggplant Salad

Topped with garlic, tomato and chopped coriander

Glass Noodles

with Chicken Salad

Beetroot Salad

With tahina and chopped parsley

Arabic Pickles

Pickled Cucumber, turnip, chili

GARDEN GREENS

Romaine lettuce, lemon wedges
Shredded cabbage with carrot
Mixed olives with harissa paste
Tomato wedges, cucumber wedges
Arabic mixed pickles

DRESSINGS

Aged Balsamic Dressing
Honey Mustard Dressing

BREADS

Markouk Bread

traditional Lebanese bread

Arabic Bread

Freshly baked white and brown Arabic bread

Assorted bread rolls

SOUP STATION

Tomato Soup
with Basil

Oregano Crouton

SHAWARMA STATION

Chicken Shawarma

With Condiments - (Garlic Sauce & Mixed Arabic Pickles)

UNDER THE LIGHT

Falafel
With Tahina Dip

Vegetable Spring Rolls
with Sweet & Sour Sauce

Samosa
Stuffed with potatoes, peas

French Fries

FROM THE GRILL

Beef Kofta
with grill onion

Lebanese Marinated Chicken
with harissa sauce

SPECIAL MAIN COURSE

Samke Harra
Spicy grilled hamour fillet with Arabic Spices

Hyderabad Chicken Biryani
Serves with Raita

Eggplant with Rihan
Grilled eggplant cooked with oriental tomato sauce

Chicken Meatballs
Cooked with potatoes tomato oregano

Conchiglie
With pink sauce gratin

Sautéed Steamed Vegetables

Steamed White Rice

DESSERT

Chocolate Ganache Cake
Coconut Basbousa
Raspberry Yogurt Cake
Pineapple Jelly with Mix Berry Sauce
Fruit Salad

WARM DESSERT

Um Ali

BEVERAGES

Mineral Water
Soft Drinks
Juices
Tea
Coffee