



المبروك
The Mediterranean

E - MENU

MEZZEH COLD

HUMMUS

chickpea puree with garlic, lemon juice & tahina

- ➔ **Beirut.....** extra strong garlic & lemon 850
- ➔ **B' Fli Fle.....** roasted red pepper 850

- ➔ **B'Shawerma d'jaj.....** hummus topped with shawerma grilled chicken 1100
- ➔ **B'Laham.....** hummus topped with diced lamb 1100

- ➔ **MOUTABAL** 850
roasted ground aubergines with tahina, lemon, parsley

- ➔ **SHANKLISH** 850
herbed feta & tomato spread

- ➔ **MOU'HAMARA** 850
walnut, tomato & chilli relish

- ➔ **WARAK' INAB B'ZEIT** 850
stuffed vine leaves poached in olive oil & lemon juice

- ➔ **FATTOUSH** 850
lebanese chunky salad; tossed in lemon, mint, olive oil & sumac

- ➔ **BABAGANOIJ** 850
roasted eggplant relish with mint, parsley & bell peppers

- ➔ **TABBOULEH** 850
the famous parsley & cracked wheat salad

- ➔ **LABNEH**
B'Toum..... yogurt cheese with mint, olive oil & garlic 850
Balade..... yogurt cheese rolled in zatar & preserved in olive oil 850

➔ VEGETARIAN ➔ NON-VEGETARIAN

We promote usage of locally grown & organic products • Our culinary team shall be pleased to accommodate any special dietary requirements
• Prices mentioned are in Indian Rupees and subject to Government Taxes

1120

MEZZEH HOT

| | |
|--|------|
| → FALAFEL | 1000 |
| chickpea & broad bean patties with tahina | |
| SAMBOUSEK | |
| → Jibne..... sambousek stuffed with feta cheese & thyme | 1000 |
| → Laham..... filled with minced lamb & pinenuts | 1100 |
| SAFI'HA | |
| → B'Jibneh..... halloumi & zatar stuffed mini-open pie | 1000 |
| → B'Sebanekh..... spinach & sumac stuffed mini-open pie | 1000 |
| → FOUL MADAMAS | 1000 |
| fawa beans with garlic, tomato & olive oil | |
| → BATATA HARRA | 1000 |
| spiced potato with coriander & tomato | |
| → KIBBEH | 1100 |
| crisp-fried lamb dumplings stuffed with pinenuts | |
| → SOUJOK | 1100 |
| home-made sausage meat with garlic & lemon | |
| → SOUDA D'JAJ | 1100 |
| buttery chicken liver with a lemon flavouring | |
| → CIGAR AL HOUT | 1100 |
| moroccan style spring rolls with seafood & vermicelli | |

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GRILLS

- | | |
|--|------|
| → HALLOUMI MESHWI lebanese spice marinated grilled halloumi | 1500 |
| → RIYASH grilled new zealand lamb chops in its original taste | 3100 |
| → MESHWI BAHRY platter of char-grilled lobster, prawns, hammour & calamari | 3050 |
| → GAMBERI MESHWI herbs & tamarind marinated char-grilled prawns | 2550 |
| → MESHWI MISHAKKAL-FOR TWO platter of char-grilled lamb & chicken kebabs | 2550 |
| → SAMAK MESHWI fresh seasoned hammour grilled & served with tahina | 2300 |
| → KAFTA KHOSH- KHASH lamb kebabs on a bed of spicy sauce | 2050 |
| → KAFTA MESHWI skewered minced lamb kebab | 1800 |
| → LAHAM MESHWI char-grilled tender cubes of marinated lamb | 1800 |
| → SHISH TAOUK tomato & garlic grilled chicken skewers | 1450 |
| → D'JAJ MOSAHAB oregano - garlic flavoured boneless chicken breast | 1450 |

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WRAPS & SANDWICHES

MAHANCHA

long ropes of stuffed filo, rolled & baked

- ➔ **B'KHODAR.....** filled with vegetables & flavoured with ras al hanout 1100
- ➔ **LAHAM.....** filled with minced lamb & flavoured with ras al hanout 1400

➔ FALAFEL ROLL

falafel patties wrapped in freshly baked bread along with gherkins & parsley 1100

MANAKEESH

- ➔ **ZATAR.....** topped with thyme, sesame & olive oil 1100
- ➔ **B'JIBNEH.....** topped with halloumi 1100
- ➔ **B'LAHAM.....** topped with minced lamb & pinenuts 1450

➔ SHAWARMA D'JAJ

shawarma chicken & pickled vegetables wrapped in freshly baked bread 1450

➔ ARAYES LAHAM

lebanese style grilled lamb sandwich 1450

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MAIN COURSE

- ➔ **KHUDRA MOUSIM** 1300
vegetables of the season grilled & sautéed in balsamic
- ➔ **TAGINE KHODAR** 1300
traditional moroccan vegetable stew with chickpeas, almonds, prunes, accompanied by couscous
- ➔ **KHODAR MAA BANADOURA** 1300
green beans, spinach, chickpeas in mint flavoured tomato sauce
- ➔ **IMAM BAYILDI** 1300
garlic aubergine stuffed with cheese & tomato sauce
- ➔ **SHARIA MEDFOUNA MUSHROOM** 1300
moroccan specialty of couscous, vermicelli & mushrooms
- ➔ **KHAROOF MAHSHI - FOR TWO** 3350
slow-braised lamb leg served on a lamb "biryani"
- ➔ **GAMBERI HARRA** 3000
tiger prawns tossed coriander blended tomato sauce
- ➔ **TAGINE LAHAM** 1900
traditional moroccan mutton stew with potato, beans & almonds accompanied by couscous
- ➔ **LAMB MOUZET** 1900
lamb shanks served with spicy vegetable & lebanese rice
- ➔ **RAFISSA D'JAJ** 1450
coriander flavoured chicken stewed with lentils & served on crispy bread
- ➔ **TAGINE D'JAJ** 1450
traditional moroccan chicken stew with prunes, sesame seeds & almonds accompanied by couscous

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ACCOMPANIMENTS

- **CAPSI ROZ** 700
tomato rice with capsai spices
- **ROZ B'LAHAM** 1150
lebanese rice speciality with meat, seven-spice powder & almonds
- **BREADS** 400

DESSERTS

- **BAKLAWA** 400
the famous lebanese crispy pistachio pastry
- **KNEFEH** 400
baked ricotta sprinkled with orange blossom nectar
- **UMM ALI** 400
butter-rich pudding baked with cream & nuts
- **MISH MOUSH B'LOZ** 400
moroccan sweetmeat of apricot, almond & pistachio
- **ZNOUD AL SET** 400
orange blossom syrup-soaked cream cheese custard cigars
- **ICE-CREAM** 400
please check the flavours of the day with our server

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BEVERAGES

- | | |
|---|-----|
| ➔ KOSHAF | 450 |
| apricots, orange juice, & mango pulp topped with nuts | |
| ➔ AIRAN | 450 |
| a blend of yogurt, mint & cumin | |
| ➔ LEMON MAA WARD | 450 |
| refreshing blend of fresh lime, mint & rose water | |
| ➔ LEBANESE TEA | 450 |
| a classic preparation of green tea with fresh mint leaves | |

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HOTEL SAHARA STAR, OPP. DOMESTIC AIRPORT, MUMBAI - 99, INDIA.