

Salads

Al-Maghreb Salad ~Rs. 650

Fresh Garden Salad, citrus segments, tossed in Tahini
With Vermicelli crusted Chicken Fritters and Pistachio

Fattoush Salad ~Rs. 590

Chiffonade of Leafy Greens Tomatoes and Onions,
Dusted with Sumac and crispy Fried Pita bread

Tabbouleh ~Rs.650

Parsley, Mint Leaves, Tomatoes, Onions and Burghul,
Drizzled with Lemon Olive Oil

Kibbeh Selection

Kibbeh Majroushe ~Rs. 440

Homemade cracked wheat and Chili Paste with Fresh Herbs

Kibbeh Salamooni ~Rs.1190

Smoked Salmon mashed with Burghul, drizzled with Olive Oil

Cold Mezzah

Hummus ~Rs. 550

A Blend of Soft Chickpeas with Tahini and Olive Oil

Hummus Al-Zawat ~Rs. 570

Fiery Hummus with Herbs and scented Cumin

Muhamarah Bil Jawz ~Rs. 730

A Peppery delight of Roasted Bell Peppers and Tomatoes with Walnuts and Chili Oil

Moutabal Batinjan ~Rs. 550

Smoke infused Eggplant mashed with Tahini

Baba Ghanoush ~Rs. 530

Creamy Roasted Eggplant with Garlic, Vegetables and Grenadine Molasses

Labneh (Garlic Optional) ~Rs. 500

Rich Lebanese Yoghurt Cheese sprinkled with Fresh Mint and Olive oil

Djaj Bil Tarator ~Rs. 650

Steamed Chicken tossed in Tahini sumac and a Tangy Cucumber Pickle

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES

Hot Mezzah – Non Vegetarian

Kibbeh Makliyah ~Rs. 790

Fried Beef and Burghul Croquettes filled with Minced Lamb and Pine Nuts.

Sambousek ~Rs. 430

Fried Turnovers enveloping a Flavor burst of Beef and Pine nuts

Hummus Bil Lahme ~Rs. 750

Hummus topped with spiced Lamb Chunks and Pine Nuts.

Hummus Shawerma ~Rs. 650

Hummus topped with sliced chicken Shawerma

Hot Mezzah Vegetarian

Falafel ~Rs. 550

Fried Patties of Chickpeas with Herbs and Spices, served with Tahini Sauce

Spinach Fatayer ~Rs. 510

Translucent and Buttery Spinach Turnovers, Sprinkled with Pine Nuts

Rakayek ~Rs. 550

Deep Fried Mozzarella and Feta Cheese Roulades

Halloum Meshwi ~Rs. 1250

Pan Seared White Cheese served with Olives

Batata Harra ~Rs. 350

Spiced Fried Potatoes, Sautéed with Garlic and Coriander

Ful Moudamas ~Rs. 510

Fava Beans mashed with Garlic Olive Oil and Lemon Juice

Al Maghreb Hot Mezzah Selection ~Rs. 1290

Combination of Kibbeh, Sambousek, Rakayek and Falafel with Tahini sauce

ALL PRICES ARE SUBJECT TO SALES TAX

Soup

Arabic Lentil Soup ~Rs. 590

A Purée of Lentils with Fresh Coriander and Lemon Wedges

Harira Fassia ~Rs.570

Traditional Moroccan soup enhanced with mirepoix
Adorned with Lentils, Chickpeas and Beef

Shorba Samak ~Rs. 610

Arabic Fish and Shrimp Broth with spices and Coriander

Signature Main Courses

Chefs Special Fusion Dishes

Lebanese Mawzzatt ~Rs. 1290

Braised Lamb shanks served with Lebanese Rice, Seasonal Vegetables and Roasted nuts

Al Maghreb Special Grill (For two people) ~Rs. 4100

A Rhapsody of Jumbo Prawns, Red Snapper Kebabs, Lamb Kofta, Chicken and Beef Kebab,
Accompanied with Potatoes and Saffron Rice

Kastalatta Al Basha ~Rs. 4300

Breaded Lamb Cutlets, with Burghul, Potato puree and Glazed with Jus

Moroccan Tajine

Tajine Barkouk (Lamb) ~Rs. 2000

Al Maghreb's Famous Tagine, Lamb Fricassee, Infused in soft Prunes,
With Roasted Sesame

Tajine Samak Fassia (Fish) ~Rs. 1650

Red Snapper Fillets, doused in Tomato Shermula and Zesty Lemon Preservatives

Tajine Makkalli (Chicken) ~Rs. 1250

Stewed Chicken in an Onion Velouté and Lemon Confit with Kalamata olives

Tajine Khoddar (Vegetables) ~Rs. 1010

Seasonal Vegetables enhanced with Moroccan Spices and Herbs,
Served with Steamed Couscous

ALL PRICES ARE SUBJECT TO APPLICABLE TAX

Seafood Charcoal Grill

Kebab Salamooni ~ Rs. 3900

Atlantic salmon Brochette, Marinated with a Lemon and Herb Sauce

Qraydis (Arabic Gulf Prawns) ~ Rs. 4150

Garlic Tiger Prawns, dusted with Herbs and Moroccan spices

Seafood Mixed Grill ~ Rs. 3900

A Selection of Grilled Lobster (half), Red Snapper Kebab and King Prawns,

All Seafood dishes will be accompanied, with Saffron Rice, Salad, Tahini and Harra sauce

Arabian Sea Lobster ~ Rs. 5100

Whole Lobster Cooked to Your Preference

Grilled with Saffron Rice and Beirut Harra Sauce

Baked with Shermula Sauce and Mashed Potatoes, Sumac and Lemon Sauce

Meat and Poultry Charcoal Grill

Farrouj (Chicken) ~Rs. 1690

Lemon and Garlic flavored Chicken Marinated in Lebanese Spices

Riyash (Lamb Chops) ~Rs. 4400

Al dente Juicy Lamb Cutlets in all Spices, drizzled with Paprika Oil

Sheesh Kafta ~Rs.1750

Minced Lamb Kafta with a Spicy Onion relish and Fresh Herbs

Shish Taouk (Chicken) ~Rs.1290

Chicken Breast Brochettes Immersed in Zaatar, Garlic and Lemon Zest

Tawouk El Wadi (Chicken) ~Rs. 1250

Spicy succulent Chicken Cubes, in Tomato Concasse and Chili Oil

Oriental Mixed Grill ~Rs. 1400

A Combination of Shish Taouk, Lamb Kafta, and Beef Shish Kebab

All the above dishes, are accompanied with Salad, Garlic Sauce, and Lebanese Rice

ALL PRICES ARE SUBJECT TO SALES TAX