

Levantine.

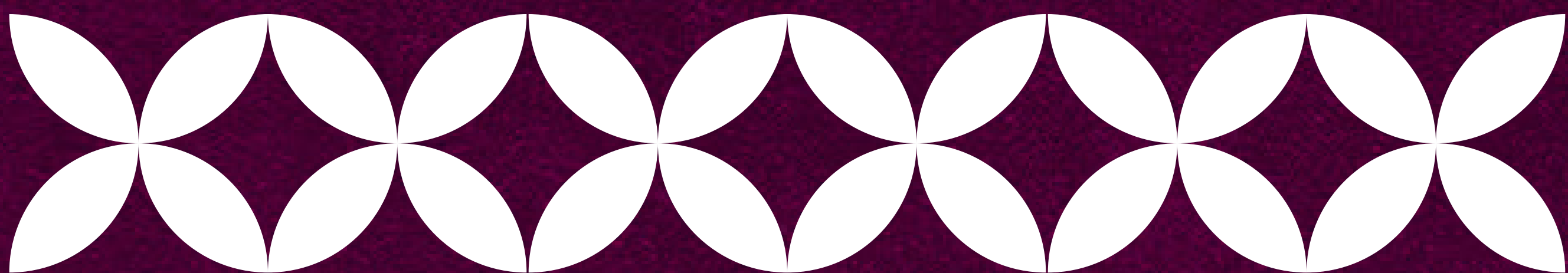
Eat. Share. Love.

TAKEAWAY OR DELIVERY

Your Next Best Order is Just a Call Away

Dial: +974 4423 6313 or 6313

From 01 pm to 11 pm



MEZZERIA



COLD MEZZE

Raheb Salad (V/N)	46
Smoked eggplant, vegetables, walnuts, pomegranate molasses	
Shanklish (D/N/G)	38
Cow & sheep milk aged cheese, dry za'atar, tomato, mint, onion, olive oil	
Mutabal Badenjan (VE)	42
Chargrilled eggplant purée, pomegranate, tahini	
Zaytonyeh (VE/N/G)	32
Mix olives, capsicum, onion, carrot, walnut, fresh pomegranate	
Muhammara (VE/N/G)	32
Capsicum, walnut, breadcrumbs, pomegranate molasses	
Innabiyeh (VE)	42
Stuffed wine leaves, lemon, olive oil, pomegranate molasses	

THE LEVANTINE GARDEN

Tabboulet Remman (VE/G)	38
Parsley, fresh pomegranate, tomato, onion, bulgur, lemon, olive oil	
Fattoush (VE/G/N)	48
Mixed greens, raw vegetable, sumac bread, pomegranate molasses	
Jarjeer O Tamr (D/V/N)	48
Date & rocket salad, arugula, spinach, onion, candied walnuts, goat cheese, dates mustard dressing	

THE LEVANT SOUP URN

Adas (VE/G)	42
Traditional red lentil soup with cumin, lemon, olive oil	

FROM THE ARABIC BREAD OVEN

Manaeesh (N/D/G)	58
Za'atar, kashkaval cheese, cumin spicy tomato	
Arayes Lahmeh (G/N)	52
Stuffed Syrian flatbread, zesty lamb, tomato & mint	
Arayes Lahmeh O Jebneh (G/N/D)	52
Stuffed Syrian flatbread, zesty lamb, kashkawal Cheese, tomato & mint	

THE HUMMUS KALEIDOSCOPE

Order a flight of 6 for QAR 98 or individual portions:

Hummus Bil Karaz (VE/N)	42
Sour cherry hummus, pine seeds	
Hummus Beiruti (VE)	38
Tomato-paprika hummus, parsley, garlic	
Hummus Bil Dukka (VE/N/G)	38
Gaza-style hummus, dukka spices, olive oil	
Qudsiyeh (VE)	38
Palestinian-style hummus, whole chickpeas, green shatta	
Halabi Bil Shatta (VE)	38
Aleppo-style hummus, spicy tomato-pepper salsa	
Mdakhan (VE)	38
Smoked hummus, roasted garlic purée	
Classic Hummus (VE)	38
Tahina & garlic	

HUMMUS WITH HOT TOPPINGS

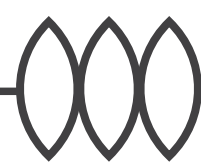
Hummus Bil Lahmeh (N)	48
Braised lamb, pine seeds	
Hummus Bil Qarnabit (VE/G)	48
Broccolini hummus, spring onion salsa	
Hummus Bil Fitr (VE)	48
Warm mushroom salad, lemon, olive oil	

HOT MEZZE

Jebneh (D)	38
Fried halloumi cheese, spring onion, coriander, chili oil	
Falafel (VE/N)	38
Crispy chickpea fritters, garlic tomato sauce, tahini	
Kibbeh (N/G)	38
Burghul fritters, lamb, onion, pine seeds	
Batata Jabaliyeh (VE)	32
Fried potato, lemon & coriander, green chili	
Sujuk	48
Sautéed Arabic sausages, tomato, onion	
Rubian Harrah	42
Crispy spicy prawns, potato & garlic chips	
Rkakat Jebneh	42
Crispy filo-pastries stuffed with akkawi cheese & mint	
Sawdet Djaj (D/N)	40
Pan-fried chicken liver, cumin & pomegranate molasses	
Manti (D)	38
Steamed lamb dumplings, khuskhash spicy tomato sauce	

G Gluten / **N** Nuts / **D** Dairy / **V** Vegetarian / **VE** Vegan / **SF** Seafood
For any other dietary requirements or allergens kindly do consult our team
All prices are in Qatari Riyal

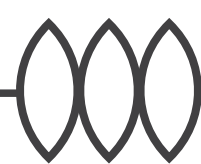
QATARIA



COLD MEZZE

Djaj Bil Roub (D) Qatari-style grilled boneless baby chicken, yogurt, saffron & onion	118
Machboos Laham (D/N/G) Rich flavored Qatari spiced majboos, served with cucumber yogurt	138
Sayyadiet Samak (D/N/G) Fisherman style seafood flavored rice, caramelized onion	118
Rubian Machboos (D/N/G) Rich flavored Qatari spiced majboos, served with cucumber yogurt	128

KÖFTERIA



Order a flight for QAR 148 or individual portions

TURKISH	108
Adana Köfte (G) Spicy lamb köfte, bell peppers, paprika, onions, tomatoes	
LEBANESE	102
Mdahabeh (N/D) Char-grilled seven spices lamb kafta, warm eggplant stew * Cheese kafta is also available	
SYRIAN	98
Kabab Bil Karaz (N/G/D) Seared lamb kufta, hibiscus cherry stew	
JORDANIAN	92
Kufta Bil Tahina (G,N,D) Vermicelli Rice	
IRANIAN	92
Kabab Koobideh (D) Saffron rice	

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GRILLERIA



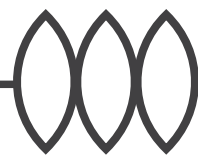
Iranian Joojeh Kabab (D)	108
Saffron yogurt marinade, Persian zereshk rice	
Shish Tawook (D/G)	98
Char-grilled garlic marinated chicken, biwaz salad, char-grilled vegetables, tomato	
Beef Kabab (G)	98
Biwaz salad, char-grilled vegetables, tomatoes	
Levantine Mix Grill (D/N)	188
Shish tawook, beef kabab, Iranian koobideh, lamb chops Ouzi rice, char-grilled vegetables & tomato	
Rubian (SF/G)	152
Tiger prawns marinated with saffron, onion & olive oil Saffron seafood rice, char-grilled lemon	
Samak (SF/G)	132
Tahina & basil sauce, confit tomato Vermicelli rice	

ENHANCERS



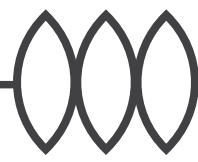
Laban o Khyar (D)	20
Batata Bil Za`atar Fries (V/N)	28
Fried Cauliflower (V/D)	26
White Rice (D)	18
Zereshk Rice (D)	20
Saffron Rice (D)	22
Ouzi Rice (D/N)	28
Fries (VE)	28

PATISERIA



Knafeh Nabulsiyeh	48
Pistachio ice cream	
Warm Katayef	48
Walnut, coconut, cinnamon honey ice cream	
Chocolate-Date Pudding	52
Vanilla ice cream, date sauce, Medjoul date wrapped in gold leaf	
Za'faran	48
Saffron scented milk, condensed milk, cheesecake style	
"Our Own Baklawa"	52
Hazelnuts, citron, praline ice cream	
Balah El Sham	48
Syrian fritters, orange blossom syrup, cardamom cream	
Seasonal Fruits	48
Freshly cut fruit	

KIDS



Arabian Kids Pizza	32
Tomato and kashkaval cheese	
Manaeesh	32
Your choice of: Za'atar or Za'atar & Cheese	
Deep Fried Tawook Nuggets	42
Served with French fries	
Lamb Kufteh Skewer	42
Served with your choice of French fries or steamed rice	
Seafood Fried Rice	42
Saffron, eggs, tomato, cucumber	
Joojeh Kabab Skewer	42
Served with saffron rice	
Steamed Vegetables	28
Selection of Ice Cream & Sorbet	28

WINE BY GLASS

Sparkling

Tintoretto, Prosecco Superiore, Italy 68

White

Romio Pinot Grigio 52

Oyster Bay Sauvignon Blanc 78

Red

Montepulciano d'Abruzzo 52

Finca La Linda Malbec 58

Rosé

Rosé D'Anjou, France 52

Dessert Wine (60 ml)

Croft Ruby Port, Portugal 42

WINE BY BOTTLE

Champagne & Sparkling

Tintoretto, Prosecco Superiore, Italy 328

Duval-Leroy, Brut NV, France 702

Duval-Leroy, Rosé NV, France 988

Veuve de Clicquot Brut NV, France 1088

White

Romio Pinot Grigio, Friuli 252

Oyster Bay Sauvignon Blanc, New Zealand 378

Chateau Ksara, Blanc de l'Observatoire, Lebanon 302

Chateau Kefraya, Blanc de Blancs, Lebanon 488

Bouchard Aîné & Fils, Bourgogne Aligoté, France 328

Loosen Bros. Dr. L, Dry, Riesling, Germany 318

Canaletto, Pinot Grigio, Italy 268

Danzante, Pinot Grigio, Italy 358

Planalto, Casa Ferreirinha, Duoro, Portugal 268

Viña Esmeralda, Miguel Torres, Spain 368

Red

Montepulciano d'Abruzzo, D.O.C. 252

Finca La Linda Malbec 268

Montes, Pinot Noir, Limited Selection, Chile 398

Château Bel Air, Bordeaux, France 288

Château Millegrand, Minervois, France 298

Forchir, Merlot, Italy 398

Chateau Ksara, Le Prieuré, Lebanon 288

Massaya, Le Colombier, Lebanon 358

Chateau Ksara Rouge, Lebanon 588

Chateau Kefraya, Comte de M, Lebanon 928

Papa Figos, Casa Ferreirinha, Duoro, Portugal 398

Rosé

Rosé D'Anjou, France 252

Chateau Ksara, Rosé de Ksara, Lebanon 318

Dessert Wine

Orange Muscat & Flora, Brown Brothers, Australia 398

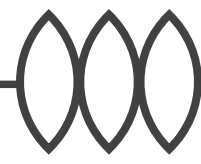
BEER

Heineken	42
Almaza	42
Corona	42

SPIRITS

Cognac	
Courvoisier, VS	62
Hennessy, XO	198
Gin	
Beefeater	42
Hendrick's	52
Tequila	
Olmecca Blanco	42
Patron Anejo	68
Patron XO, "Café"	52
Rum	
Bacardi Carta Blanca	42
Capt. Morgan Jamaican Rum	42
Havana Club 7 Year Old	52
Vodka	
Absolut, Blue Label	42
Ketel One	52
Grey Goose	62
Whiskey	
Balentines	42
Johnnie Walker, Red Label	42
Chivas Regal 12 Year Old	58
Royal Salute, 21 Year Old	168
Glenmorangie, 10 Year Old	62
Jack Daniels	52
Arak	
Efe, Gold	48
Massaya	58

AMBROSIA



ELIXIRS, SHRUBS & TINCTURES FROM OUR JOURNEY THROUGH THE LEVANT

- THE ADANA** 48
Pomegranate-rose elixir, raspberry, garden mint, hand-pressed lime, soda
- THE BYBLOS** 48
Heirloom cherry tomatoes, mango, wild thyme, artisanal salt & pepper tincture
- THE QATTINAH** 52
Crafted botanical spice syrup, citrus kaleidoscope, 24 karat gold
- THE AQABAH** 48
Cardamom infused honey, mint, organic lemon, molecular cucumber foam
- QUINTESENTIALLY SALWA** 48
Artisan tea syrup blend, coconut cream, pineapple
- ZAFRANA** 52
Jasmine green tea, saffron threads, saffron syrup, elderflower syrup

SIGNATURE HOT COFFEE ELIXIRS

The finest teas and coffees from our region

- GHABA GHABAR** 48
Matcha, oatmeal milk, dark chocolate syrup, nutmeg infused whipped cream
- BASBOSA** 48
Medium roast coffee, powdered cocoa, almond milk, vanilla syrup, dehydrated orange
- ASHRAF'S TARHIB COFFEE DALLAH** 48
Saffron, cardamom, mismar signature spices
- KOPY SUSY** 48
Dark roast coffee, condensed milk, whole milk spuma
- CEZVE COFFEE** 48
Medium roast coffee, cardamom, sugar, powdered cocoa

COFFEE

Espresso	28
Espresso Double	32
Americano	28
Macchiato	32
Cortado	32
Cappuccino	32
Caffe Latte	32
Date Latte	38

TEA

Ceylon silver tips - white tea	32
Jasmine flowers - green tea	32
Moroccan mint - green tea	28
Ceylon cinnamon spice - black tea	28
Earl grey original - black tea	28
Single estate darjeeling - black tea	32
Supreme single origin - black tea	28
English breakfast - black tea	28
Chamomile pure flowers	28

HEALTHY BLENDS

Green apple & carrot	42
Lemon, orange & ginger	42
Beetroot & pineapple	42
Berry & watermelon	42
Fruit blend of the day	42
Freshly squeezed blended juice of the day	

FRESH JUICES

Orange	38
Pineapple	38
Watermelon	38
Apple	38

PREMIUM WATER

Aqua Panna 250ml	28
Aqua Panna 1000ml	40
Evian Water 330ml	28
Evian Water 750ml	40
Al Rayyan 330ml	24
Al Rayyan 750ml	34
San Pellegrino 250ml	28
San Pellegrino 1000ml	40
Badoit 330ml	28
Badoit 750ml	40

SOFT DRINKS

Coca-Cola	18
Diet Coca-Cola	18
Fanta Orange	18
Sprite	18
Ginger Ale	18
Tonic Water	18
Soda Water	18
San Pellegrino Aranciata	28
San Pellegrino Limonata	28
San Pellegrino Aranciata Rossa	28