Legends Iftar Menu 2013

ARABIC JUICES & DATES

Jallab, Roohafza, Pomegranate

COLD MEZZEH

Hummous, Moutabal, Warak Inab, Labneh, Fattoush, Tabouleh, Moujadar, Marinated Lamb's Tongue, Shanklish, Babaganoush

HOT MEZZEH

Kibbeh, Fatayer, Falafal, Manakesh, Sambousek, Chicken Liver

SHORBA ADDAS

Lentil soup served with pita bread and lemon

MAIN COURSE

Your choice of:
Chicken Shish Tawouk
Hammour Harra
Lamb Shank Ouzi
Marinated Jas Fish
Mix meat platter
Lamb Chop, Beef Kebab, Kofta
Mix seafood platter
Sheri, Hammour, Prawn

Silver served: Special dish of the day

DESSERT

Umm Ali, Arabic Sweets Dates, Fruit Platter

ARABIC COFFEE