

Manakeesh

Lebanese dough topped with various fresh ingredients

Zaatar 19 ●

Traditional Lebanese thyme with sesame seeds

Cheese 22 ●●

Akkawi Cheese

Cheese with Zaatar 27 ●●

Mix of akkawi cheese, thyme and olive oil

Lahmeh Bajeen 22 ●

Minced lamb with tomatoes, onions and spices

Labneh 20 ●●

Lebanese cream cheese

Zaatar Thin Crust 22 ●

Thyme and olive oil on thin crust dough

Cheese Thin Crust 29 ●●

Akkawi cheese on thin crust dough

Lahmeh Bajeen Thin Crust 27 ●

Minced lamb with tomatoes, onions and spices on thin crust dough

Labneh with Zaatar 22 ●●

Mixed of Lebanese cheese cream, thyme and olive

Labneh with Vegetables 22 ●●

Mixed of Lebanese cheese cream and vegetable

Spinach 27 ●●

Closed dough filled with spinach, onions and tomatoes

Vegetarian Pizza 28 ●●

Pizza topped with olives, corn, capsicum, spices and mozzarella cheese

Harra 23 ●●

Spicy vegetables with tomatoes, onions and capsicum

Cheese with Eggs 28 ●

Mix of akkawi cheese and eggs

Mini Manakeesh 34 ●●● *New*

3 Cheese, 3 Zaatar, 2 meat, 2 keshek

**Available in Brown Bread + 3 aed*

DAILY DISH 79

12:00 pm - 3:00 pm

Served with: Soup, salad and dessert

** Please ask your server for more details*

Shawarma Plate

Selection of traditional and signature Lebanese wraps

Chicken Shawarma Plate 59 ●

Grilled thin slices of marinated chicken served with vegetables, french fries and garlic sauce

Meat Shawarma Plate 69 ●●

Grilled thin slices of marinated meat served with vegetables and sesame sauce

Mixed Shawarma Plate 67 ●●

Mix of chicken and lamb shawarma with French fries served with sesame and garlic sauce

Salad *Selection of healthy green salad*

Al Mandaloun Beetroot & Zaatar rocca salad 44

Fresh rocket leaves, tomato, beetroot white onion green chilli, seasoned with olive oil & apple vinegar

Rocca Salad 42

Rocket leaves, fresh tomatoes, mixed with olive oil and fresh lemon juice

Tabouleh 39 ●

Parsley, Mint, Tomatoes, Bourghul, Olive Oil, Lemon Juice

Oriental salad 36

Mixture of freshly chopped vegetables in oriental salad dressing

Fattouch 39

Cucumber, Tomatoes, Herbs, Dressing, Toasted Arabic Bread

Yogurt & cucumber 29

Yogurt & cucumber mixed with garlic, salt & dried mint

Soups

Lentil Soup 33

Red Lentil Purée, Lemon, Toasted Arabic Bread, Lemon

Vegetable Soup 38 *New*

carrot, cabbage, french beans, onion and garlic

Cold Mezze *Traditional Lebanese cold appetizers*

Hommos 35 ●

A delicate blend of chickpeas with tahini and lemon juice

Moutabal 35 ●

Smoked chargrilled eggplant blended with tahini and fresh lemon, topped with pomegranate seeds

Al Mandaloun Figgy Hommos 42 ● *New*

A delicate blend chickpeas with tahini lemon juice, dry figs, caju ,walnuts and olive oil

Mouhamara 36 ●●

Crushed kaak, walnuts, pomegranate molasses and chili

Eggplant Moussaka 38

Baked eggplant with tomato sauce and chickpeas

Hommos Beiruty 38

Chickpeas puree with sesame oil parsley, chilli cumin powder topped with broad beans and olive oil

Stuffed Vine Leaves 36

Vine leaves filled with rice, tomatoes, onions, and parsley cooked in lemon juice and olive oil

Baba Ghannouj 35

Smoked chargrilled eggplant, mixed with tomato,spinach, onion, capsicum, garlic parsley and fresh lemon juice

Hendbeh 40

Fried chicories and onions, dressed with olive oil and lemon juice

Labneh 32 ●

Traditional Labneh topped with olive oil

Labneh Harra Bel Joz 37 ●

Fresh Lebanese labneh mixed with chili, walnuts and olive oil

Mixed Vegetable Platter 40

Hot Mezze *Traditional Lebanese hot appetizers*

Batata Harra 36

Fried potato cubes served with red green chili, coriander and garlic

Grilled Halloumi 48

Charcoal grilled halloumi cheese served with tomato zaatar sauce

Falafel Plate (5 pcs) 36 ●

Deep fried ground chickpeas and fava beans with sesame sauce

Fried Kibbeh (5 pcs) 38 ●●

A shell of ground meat & crushed wheat, filled with finely minced meat, onion, pine nuts and spices

Meat Sambousek (5 pcs) 32 ●●

Deep fried crust pastry filled with minced seasoned lamb and pine nuts

Hummus with Pine Nuts 39

Chickpeas puree with tahina, topped with fried pine nuts

Hommos with Meat & Pine Nuts 49 ●

Chickpeas puree with sesame paste, topped with diced marinated lamb and fried pine nuts

Hommos with Shawarma 48 ●

Chickpeas puree with sesame paste topped with sliced marinated lamb or chicken shawarma

Chicken Liver 48

Sautéed chicken liver with garlic, coriander lemon juice and pomegranate molasses

Lamb Soujouk 48

Sausage sautéed with onion tomato garlic and lemon juice

Mixed Mouajjanat (6 pcs) 39 ●●

Cheese Sambousek, spinach fatayer lahm baajin, meat sambousek

Chicken Mousakhan Roll (5 pcs) 32 ●

Sauteed chicken with onions, sumac olive oil and pine nuts

Lamb Mekanek 48

Sautéed lamb mekanek with lemon juice and pomegranate molasses

Grilled Chicken Wings 48

Grilled Chicken wings and sauteed with lemon garlic sauce

Cheese Pastry Roll (5pcs) 32 ●●

Deep fried pastry filled with cheese

Lahm Baajin Traboulsiye (4 pcs) 39

Puff pastry dough stuffed with minced lamb tomato, onion and pomegranate molasses

Spinach Fatayer (5 pcs) 32 ●●

Baked triangle pastry filled with spinach, minced onions and nuts

Fried Calamari 62 (200 grs) ● *New*

Tender pieces of squid soaked in buttermilk, then coated in seasoned flour and deep fried

French Fries 37

Grill

Premium selection of meat marinated with traditional Lebanese spices cooked over a charcoal grill

Shish Taouk (220 grs) 67

Charcoal grilled skewers of marinated chicken breast served with French fries and garlic sauce

Lamb Brochettes (220 grs) 80

Charcoal grilled skewers of marinated lamb cubes

Lamb Chops (350 grs) 83

Charcoal grilled marinated lamb cutlets

Lebanese Kafta (240 grs) 75

Charcoal grilled skewers of seasoned minced lamb with onions and parsley

Kabab Kheshkhash (240 grs) 75

Charcoal grilled skewers of minced lamb served on a bed of spicy tomato sauce

Mixed Grill (320 grs) 92

Charcoal grilled one skewer of each of Taouk, meat, and Kafta served with garlic sauce and French fries

Mixed Grill (500 grs) 135

Charcoal grilled two skewers of each of Taouk, meat, and Kafta served with garlic sauce and French fries

Grilled Boneless Chicken

(350 grs) **Half 65** (700 grs) **Full 110**
Charcoal grilled boneless chicken with French fries, served with garlic sauce

Arayess (250 grs) 73 ●

Charcoal grilled pita bread stuffed with minced lamb, onions and parsley

Seafood

Premium selection of fresh Seafood

Grilled Seabass 85 ●

Grilled Seabass with seven spices, and pepper molasses, served with vegetables, and hash browns

● contains eggs ● contains nuts ● contains milk ● fish & seafood ● contains gluten

All menu prices are inclusive of 5% Vat

Desserts

Selection of Traditional Lebanese sweets

Umm Ali 34 ●●

A layer of cooked puff pastry, sweet milk
coconut raisin and topped with nuts

Kunafa 30 ●●

Cheese, Chocolate, Cream, and Lotus

Ghazal Beirut 35 ●●

Lebanese cotton candy filled with mestika ice cream

Seasonal fresh fruit platter 50

A selection of freshly cut seasonal fruits

Fresh Juices

Orange Juice 32

Strawberry 36

Fresh Lemonade 30

Pineapple 36

Lemon with mint 32

Mango 38

Carrot Juice 30

Pomegranate 41

Orange & Carrot 32

Cocktail 41

Watermelon 30

Pomegranate & Pineapple 43

Green Apple 30

Al-Mandaloun Cocktail 50

Cold Beverages

Mojito 32

Soft Drinks 18

Laban 29

San Pellegrino 26/37

Jallab 22

Water Sohat 15/23

Hot Beverages

Turkish Coffee 23

Americano 19

Espresso 17

Café Blanc 19

Double Espresso 21

Newby Tea 21

Macchiato 17

(White, Green, Ginger, Black)

Double Macchiato 21

Moroccan Tea 27

Cappuccino 22

Café Latte 22