

RAMADAN NIGHTS

SOUP AND COLD MEZZA

Selection of premium dates

Spiced carrot, red lentil and saffron soup with chilli and parsley oil

Grilled flat bread with burnt eggplant, shankliesh, herbs and sumac

Roasted garlic hummus with stewed fava beans and Arabic bread

MAIN

Slow braised lamb shoulder in Middle Eastern spices,
scented rice pilaf, confit garlic and lemon yogurt

Corn fed Chicken koftas, toasted cumin, white tahini,
pomegranate jam, coriander, mint

Cured sea bass, freekha tabouleh, pickled lemon, fennel, zaatar

SALAD

Roast pumpkin, black lentils, coriander labneh, herb salad

Mixed spring greens, hazelnut dukha, Lebanese cucumber,
mustard and coriander seed dressing, parsley, mint

VEGETARIAN

(available on request)

Zucchini blossom, saffron and preserved lemon risotto, feta, parsley

Grilled broccolini with toasted almonds and harissa butter
charred eggplant, tahini yogurt, pomegranate, mint

DESSERT

Middle Eastern 'sundae' pistachio sponge, raspberry sorbet,
mascarpone, fresh berries, rose, luqaimat, pistachio praline

BEVERAGE

Fresh lemon and mint | Pomegranate spritz

RESERVATIONS

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All Inclusive

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