

RAMADAN NIGHTS



Selection of premium dates

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

Roasted garlic hummus with stewed fava beans and Arabic bread

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



MEAT DISHES

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

SALADS

Roast pumpkin, black lentils, coriander labneh, herb salad

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

VEGETARIAN DISHES

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

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



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

RESERVATIONS

call +971 56 128 3247
or email info@dish.ae

AED 195

All Inclusive

MORE

dish.ae/ramadan-nights
[#dishramadannights](https://twitter.com/dishramadannights)