

# RAMADAN NIGHTS

## BEGINNING

Sweet potato and red lentil soup, garlic chives, walnut oil  
Za'taar and preserved lemon hummus with Arabic flat bread  
and cumin toasted crisp bread  
Selection of premium dates

## MIDDLE

Slow braised lamb shoulder in middle-eastern spices,  
scented rice pilaf, confit garlic and lemon yogurt  
Spiced chicken kofta smoked paprika, saffron, tahini  
BBQ prawns with sumac and coriander, burnt lemon,  
mustard seeds, pickled cucumber salad  
Baharat spiced cauliflower and chickpea salad, parsley,  
mint, toasted sumac pita, coriander yoghurt (v)  
Freekeh, roasted almond, green bean, Persian feta, rocket,  
almond pesto dressing (v)  
Heritage tomato, shankleesh, purple basil, fig balsamic,  
lemon olive oil (v)

## END

Semolina and lemon sponge, pomegranate sorbet,  
sidr honey mascarpone, almond and lavender shortbread,  
berries and mint

## VEGETARIAN

Pearl barley risotto with beetroot, roasted walnuts, tarragon, watercress (v)  
Dukha roasted butternut squash with orange blossom labneh (v)  
Grilled halloumi with toasted sesame and preserved lemon (v)

## KIDS

Baked chicken goujons, rice pilaf, lemon honey yogurt

### RESERVATIONS

call +971 56 128 3247  
or email [info@dish.ae](mailto:info@dish.ae)

### AED 200

All Inclusive

### MORE

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