

dish... presents

RAMADAN NIGHTS

a contemporary iftar

Beginning

Moroccan olives poached in olive oil and felfel (vegan)
Roast beetroot hummus, pumpkin and nigella seeds served with Arabic and
toasted flat breads (vegan)
Red lentil, roast tomato and saffron soup, za'atar crème fraiche (v)
Selection of premium dates

Middle

Slow braised Middle Eastern spiced lamb shoulder, scented pilaf, confit garlic yogurt
Sumac marinated chicken wrapped in knafeh, mango chili relish
Cardamom and vanilla poached salmon, compressed cucumber, baby fennel, cured lemon
Char grilled asparagus, broccolini, green beans, ras el hanout romesco, feta, almonds (v)
Grilled baby gem with burnt eggplant yogurt, pomegranate, mint, sumac pita (v)
Scorched cauliflower, beetroot falafel, preserved lemon labneh, pine nuts (v)

End

Pistachio milk cake, passion fruit mahalabia, mandarin sorbet, walnut and pistachio
crumble, tahini tuille

Price

The menu served offers a 10-dish middle eastern sharing platters exclusive to Dish,
delivered to your door.

A minimum order of 4 guests with 24 hours notice is required.

Customers can opt for the dishes to be delivered hot ready to eat within an hour before iftar or
delivered cold, with simple instructions to reheat at their convenience.

The price for a hot delivery is AED200 per person incl. VAT. and delivery.

The price for a cold delivery is AED180 per per person incl. VAT. and delivery.

Children aged 6 - 12 are half price and under 6 are free.

Vegan and vegetarian menu options are also available upon request, along with a kids menu.

Bookings

For all orders for Ramadan Nights, please call or WhatsApp +971 56 791 9512,
email: info@dish.ae