



HERITAGE SAFARI SUMMER MENU

SOUP

SHORBAT ADAS

Lentil soup, a regional favourite, especially during the winter months
(lentils, onion, black pepper, cumin, lime, coriander, potato, carrots, garlic, celery)

STARTERS

KIBBEH

With variations from around the Arabian world, kibbeh has been a popular choice for generations
(wheat grains, minced beef, onion, spices, pine seeds)

SAMBOUSEK

Discovered during the Crusades, this ancient dish is crispy and flavourful
(flour, egg, cheese)

HOUMOUS

A Middle Eastern favourite popular around the world
(Chickpeas, tahini, olive oil, lemon juice, salt)

JARJEER

A traditional spring salad from the oasis of UAE, Jarjeer is a fresh addition to any palette
(Rocca leaves, tomato, onion, olive oil, lemon juice, salt, sumac)

FATOUSH

Salads were rare in the region, however Fatoush from the Levant has become a regional favourite
(Mixed with lettuce, tomato, cucumber, radish, onion, capsicum, green thyme, mint, sumac, olive oil and lemon juice, topped with home baked crispy)



MAIN COURSES

TRADITIONAL OUZI

A dish that symbolizes hospitality in the region. Our Arabic spiced Lamb is simmered for 6 hours in an underground pit to ensure tenderness, falling off the bone

RICE

Vegetable rice

HAREES

A popular dish served on all occasions and at large gatherings
(beef, wheat grains, salt, ghee, spices)

CAMEL MEAT

A traditional dish for all special occasions
(Spiced with mixed vegetables)

CHICKEN TAGINE

Traditional Moroccan-style dish
(Slow-cooked with plums, cinnamon, ginger, saffron, lemon, paprika, potatoes, carrots, and green olives)

GRILLED VEGETABLE KEBAB

Served with mushroom, potato, red and green pepper, aubergine and cherry tomatoes



DESSERTS

LUQAIMAT

Originating from the Arabic word meaning “a small bite that can be eaten in a single mouthful”, these small delectable Arabic style donuts are served drizzled with date syrup

ASSORTED FRESH FRUIT

Mixed seasonal fresh fruit platters

UMM ALI

Rich and healthy dessert made of phyllo pastry, milk and nuts, traditionally from Egypt

BAKDASH ICE-CREAM

Popular Syrian dessert made of milk, cream and covered in pistachios.

BEVERAGES

Arabic coffee, mineral water, a selection of two fresh juices, vimto, camel milk, karak chai and a selection of tea and coffee

