

### SALAD السلطات



V 1- Taboule تبولة 160 A traditional must-have made of fresh parsley, tomatoes, onion and bulgur wheat, Flavoured with lemon and olive oil - lemon dressing

2- Fattouch فتوش 150

- Mixed vegetables with crispy bread, sumac, lemon dressing and pomegranate molasses
- V 3- Oriental Salad ملطة شرقية 150
  Tomatoes, cucumber and lettuce with lemon juice and olive oil
- V 4- Tomato Onion Salad مناطة بندورة بصل 150
  A refreshing mixture of tomatoes and onions served with olive oil lemon dressing
- V 5- Al Saray Salad

  A combination of tomatoes, cucumber, green and red bell peppers, onions and feta cheese. On a bed of lettuce, topped with fresh thyme. Served with olive oil lemon dressing
- V 6- Falafel Salad سلطة فلافل 195
  Mixed vegetables topped with falafel and tahina sauce
- V 7- Cucumber with yogurt بين و خيار 140 Our homemade yogurt, mixed with cucumber and dried mint
- V 8- Indian Raita ریتا هندیه 140
  Homemade yogurt with onion, tomato, coriander, chili and cumin powder



# COLD MEZZA STARTER الهقبلات الباردة

9- Cold Mezza Trio عقبلات مشكلة 290 Our traditional hummus, mutabal and walnut muhammara

150 محت 10- Hummus

Mashed chickpeas, mixed with sesame seed paste and a dash of lemon juice, finished with olive oil

V 11- Hummus with Walnut & Fig 195 حمص بالجوز والتين المجفف Our traditional hummus with walnuts and figs

- V 12- Hummus Beiruty حمص بيروتي 170
  Our traditional hummus mixed with parsley and cumin
- V 13- Hummus with Muhamara عص مع محمرة 210
  Our traditional hummus topped with walnut muhammara
- V 14- Mutable Batenjan متبل باثنجان 170 Mashed grilled eggplant with sesame paste and a dash of lemon juice, topped olive oil
- 175 بابا غنوج 15- Baba Ganouj بابا غنوج
- V Grilled eggplant with chopped vegetables, lemon juice and olive oil
- Y 16- Walnut Muhamara محمرة بالجوز 210 Grilled red capsicum paste mixed with roasted walnuts
- V 17- Labneh with Lebanese Olives 210 لبنة بالزيتون اللبناني

Traditional Lebanese cream cheese made of strained homemade yogurt. Topped with black olives and dried mint leave

- **y 18- Shanklish** 210 Spicy cheese with diced vegetables and olive oil
- V 19- Vine Leaves

  Vine leaves filled with vegetables and rice
- **V 20- Mosakaa** قعقا 195 Slow-cooked eggplant with onion, green capsicum and tomato
- Y 21- Fresh Vegetable Platter محن خضار طازج A selection of market-fresh vegetables, consisting of lettuce, tomato, Cucumber, red radish, onion and carrot.

  To be enjoyed with our delicious selection of mezze
- V 22- Plain Yogurt بين 135
  Our special homemade yogurt



\*Prices inclusive of prevailing taxes and subject to 10% service charge
All food served at this restaurant are Halal جميع الأطباق محضرة حسب الطريقة الإسلامية. حلال
Catering service is available نستقبل جميع أنواع المناسبات والحقلات

Chef's recommendation

Spicy dish

**V** Vegetarian



180

### HOT MEZZA STARTER الهقيلات الساخنة

23- Hot Mezza to share (serves 1)

Pastry platter consisting of meat kebbeh, cheese roll, spinach fatayer, meat sambousek

24- Hot Mezza to share (serves 2) مقبلات ساخنة مشكلة

Pastry platter consisting two each of meat kebbeh, cheese roll, spinach fatayer, vegetable samosa and meat sambousek

25- Hummus 230 - 220 - 195 (Meat, Pine Seeds, Chicken)

بالصنوبر ، باللحمة ، مع دجاج

Our traditional hummus with your choice of topping

250 روبيان بروفينسال 26- Shrimp Provencal Marinated shrimps, sautéed with garlic and coriander, topped with lemon juice

220 جوانح دجاج حارة 27- Chicken Wings Provencal Fried chicken wings sautéed with garlic and coriander, flavored with lemon juice

28- Chicken Livers 220 کبد دجاج Sautéed chicken livers with lemon juice and pomegranate molasses



29- Grilled Halloumi Cheese 230 جبنة حلوم مشوية Our classic grilled halloumi cheese, served with tomato jam

V 30- Falafel 210 فلافل Golden fried chickpea and bean patties

31- Batata Harra 150 بطاطة حره Fried potato cubes, sautéed with garlic and coriander, flavored with lemon juice

32- Fattet hummus 235 - 195 - 195 فتة حمص لحم، دجاج، باذنجان (Lamb, Chicken, Eggplant)

Chickpeas mixed with fried Lebanese bread, topped with yogurt and toasted pine seeds

33 - Sujok 260 سجق بصلصة الطماطم

Home made Lebanese sausage in tomato sauce

34- Meat Kebbeh 220 كبة مقلية/ اقراص Fried ground lamb and bulgur wheat shells, stuffed with minced lamb, onion and pine seeds

**V** 35-Sambousek (Cheese, Meat) 220 سميه سک باللحمة ، بالجبنة

Fried dough, filled with cheese or meat

**V** 36- Spinach Fatayer

V 37- Cheese Roll 195 رقائق بالجبنة Fried dough, filled with Akawi and Feta cheese

38- Samosa (Lamb, Chicken, Vegetables) 220 - 180 - 150 سموسة (لحم، دجاج، خضار)

Delicious bubbly pastries, filled with minced lamb, chicken or vegetables

V 39- French Fries 120 يطاطة مقلبة



# **SOUPS**

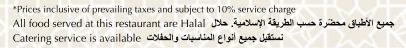
150 شوربة عدس V 40- Lentil Soup A healthy soup made of a mix of lentils and vegetables. Served with crispy Lebanese bread and lemon wedg

175 - 160 - 160 شوربة بالكريمة 41- Cream Soup (Chicken, Mushroom, Seafood)

Homemade creamy soup of your choice



V 42- Tomato Soup 150 شوربة الطماطم Gently spiced tomato soup, seasoned with our chef's secret herb







## LEBANESE GRILL SPECIALITIES من الهشوس

(All plates are served with grilled vegetables or rice) (جميع الاطباق تقدم مع خضار مشوية او الارز)



43- Shish Tawouk شيش طاووق 320 Grilled chicken breast cubes, marinated in lemon juice, garlic and olive oil

44- Spicy Shish Tawouk طاوق عار 320 Grilled chicken breast cubes, marinated in spicy tomato sauce

45- Kofta عفتة 340 Minced lamb, served on spicy pita bread with grilled vegetables

46- Chicken Kofta کفتة دجاج 300 Minced chicken, mixed with Arabic spices, parsley and garlic

**47- Lamb Skewers** لحم مشوبي 395 Grilled lamb cubes, served on spicy pita bread with grilled vegetables

**48- Lebanese Grilled Chicken** عجاج عشوبي 360 Al Saray's signature recipe half grilled chicken, marinated in lemon juice, garlic and olive oil



49- Arayess عرایس (حجاج ، لحم) 310 Minced lamb, mixed with vegetables in Arabic bread



750 - **Riyash Ghanam** Grilled marinated lamb chops, served with grilled vegetables

الم كباب خشخاش 360 كباب خشخاش Spicy lamb kabab in fragrant tomato sauce, served with white rice

52- Mixed Grill Platter (serves 1) 395 صحن مشاوي مشكل

Kofta, shish tawouk and lamb skewers, served with chili pita bread and grilled vegetables

23 - Extra Mixed Grill Platter (serves 2) 650 صحن مشاوی مشکل اکسترا

Kofta, shish tawouk, lamb skewers, chicken kofta and Lebenese grilled chicken

54- Al Saray Special Mixed Grill (serves 4) 1,299 صحن مشاوس السراس المهيز

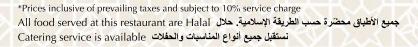
Marinated Lamb skewers, lamb kofta, shish tawouk, Lebanese grilled chicken, chicken kofta, lamb chops, spicy tawook, chicken wings and lamb arayes. Served with chili pita bread and grilled vegetables



55- Fish Skewers مسک مشوی 385
Grilled fish fillet, marinated with Al Saray's special spices

650 روبیان مشوی **56- Grilled Shrimps** 

Juicy grilled shrimps, marinated with Al Saray's special spices. Served with grilled vegetables and homemade tartar sauce





# INDIAN SPECIALTIES FROM THE TANDOOR من التندوري

(All plates are served with kachumber salad or rice)



### 57- Mixed Tandoori Kabab Platter (serves 1) 395 صحن الكباب التندوري الهميز

A selection of three of our favorite kababs (Chicken malai, Seekh kabab & Tandoori chicken)

#### 58- Al Saray Tandoori Kabab (serves 2) 750 تندوري كباب السراي

Lamb seekh kabab, chicken malai kabab, chicken tandoori, lamb tandoori, chicken tikka

#### 330 تندوری دجاج 330

Classic chicken tandoori, marinated overnight in spices ginger-garlic paste and yogurt

#### 

Boneless lamb, marinated overnight with authentic Indian spices, cooked in the tandoor

# 750 تندورس ریش غنم 750

Lamb chops, marinated overnight with ginger garlic paste and authentic Indian spices. Cooked in the tandoor and served with mint chutney

# 62- Prawn Tandoori فتدورس روبيان

Jumbo prawns, marinated with our special spices and yogurt and cooked in the tandoor

# 7 63- Chicken Tikka تکا دجاج 330 The most popular succulent and boneless chicken kabab,

The most popular succulent and boneless chicken kabab, cooked in the tandoor

# 64- Lamb Seekh Kabab لحم شيخ كباب 350 Minced lamb with authentic Indian spices ginger garlic and

Minced lamb with authentic Indian spices, ginger garlic and fresh coriander

#### 

Chicken cubes, marinated in ginger garlic paste, cream and cheese, cooked in the tandoor. Served with mint chutney

# MAIN COURSE CURRIES الاطباق الرئسية بالكارس

# 66- Chicken Tikka Masala علا مال 330 دجاج تکا مسال 330

Tandoori chicken tikka, cooked to perfection in chunky tomato and onion gravy

95 روجان جوش لحم 395 **67- Lamb Rogan Josh** ✓ Classic Northern Indian boneless lamb curry in brown onion gravy

68- Kurma کوها 330 - 395 - 350 - 350 (Chicken, Lamb, Fish, Prawns)

ردانده المان ا

Slow-cooked in mild and creamy fragrant onion and cashew nut gravy



69- Makhani حجاج بالزبدة 330 - 395 - 350 - 350 (Chicken, Lamb, Fish, Prawns)

دجاح، لحم، سمک، روبيان

Makhani means butter. It is the most popular and delicious and smoky Indian dish. Creamy and mildly spiced

**70- Tawa 1g** 330 - 395 - 350 - 350 (Chicken, Lamb, Fish, Prawns)

دجاج، لحم، سمک، روبیان

Your favourite meat cooked in a luscious gravy, served in tawa with onion, capsicum and tomatoes. Garnished with fresh coriander

71- Masala (Chicken, Lamb, Fish, Prawns)

دجاج، لحم، سمک ، روبیان

Your preferred meat cooked in a rich masala, onion and tomato-based gravy. Garnished with fresh coriander

72- Kadai ڪداي 330 - 395 - 350 - 350 (Chicken, Lamb, Fish, Prawns)

دجاج، لحم، سمک، روبیان

Kadai is the Indian wok. This is a most colourful dish, cooked with capsicum, onion and tomato garnished with fresh coriander

73- Curry كاربي 330 - 395 - 350 - 350 (Chicken, Lamb, Fish, Prawns)

دجاج، لحم، سمک، روبیان

Curry is a very simple dish prepared with authentic Indian spices and cooked with tomato, onions, ginger and garlic







### VEGETARIAN CHOICE (INDIAN) الضارات النماتية

74- Paneer Tikka Masala جبنة بانير تكا مسال 295 Homemade cottage cheese, cooked in onion and tomato gravy, topped with fresh coriander

75- Paneer Makhani 295
The classic preparation of cottage cheese cubes, cooked in makhani sauce

76- Bindi Masala

Fried okra, cooked with Indian spices and onion, tomato and chilli.

Served in a tawa and garnished with fresh coriander

77- Palak Fry علاك مقليبي 230 Fresh spinach cooked with Indian spices, onion, tomato, ginger, garlic and chilli served in a kadai

78- Chana Masala

Broiled chickpea with Indian spices and onion, tomato, ginger garlic, chilli, served in a kadai



79- Dal Tadka

Yellow arhar lentils, tempered with garlic, tomatoes and green chillies

220

80- Dal Makhani عدس مكني 240 Classic black lentil and kidney beans, cooked overnight with tomatoes, cream and clarified butter

81- Aloo Goobi الو غوبيي 220
Potatoes and cauliflower, cooked in a tomato flavored gravy with Indian mix spices

**82- Vegetable Makhanwala** يخفار هكنوال 220 Vegetable makhanwala is a rich delicious dish, cooked in creamy butter tomato based gravy

83- Mixed Vegetable Masala كضار مشكل مسالا 220 Mixed vegetables in masala gravy

84- Palak Paneer 295
Soft paneer cubes cooked in a smooth creamy palak paste and Indian spices Garnished with cream & coriander

## BIRYANI and RICE ارز بریانی



85- Biryani 350 - 395 - 370 - 360 - 300 (Chicken, Lamb, Fish, Prawns, Vegetable) بريانس: دجاج، لحم، سمک، روبيان، خضار.

Biryani is one of India's most popular dishes. Basmati rice is cooked with exotic Indian spices, chicken, lamb, various seafood or vegetables and enhanced with luxurious saffron

86- Al Saray lamb shank Biryani بریانیالسرای 550 The best basmati rice is flavoured with exotic Indian spice such as saffron and layered with lamb shank

87- Kabsa (حجاج، لحم، روبيان) 375 - 550 - 390 (Chicken, Lamb Shank, Prawns)
Your selected meat or seafood, cooked with kabsa rice

and topped with cashew nuts and caramelized onions

88- Lamb shank Oriental Rice أرزشرقي بقطع لحم الضأن 550 Minced lamb cooked with basmati rice and Chef's secret Arabic spice blend toped with lamb shank

89- Fish Sayadieh

Baked Sea bass fish with cumin flavored basmati rice, topped with caramelized onions.

90- Steamed Rice ارز على البخار 110 91- Biryani Rice 170 92- Saffron rice 210

الخبز

(All our bread is freshly baked to order in our ovens)

93- Lebanese Bread غبز لبناني طازج 94- Naan 35 - 40 - 40 - 40 - 40 - 90

(Plain, Butter, Garlic, Chilli, Coriander, Zaatar, Cheese) سادة،زبدة،ثوم،فلفل حار،کزبرة،زعتر،جبنة

95- Paratha براتا 35 - 60 - 60 - 40 - 40 - 40 (Plain, Butter, Potato, Onion, Mheti, Mint)

سادة ، زبدة بطاطة ببصل ، ميثي ينعناع

an spices Garnished with cream & coriander 96- Tandoori Roti







## DESSERT الحلويات و الفاكمة

97- Baklava with Ice Cream

290

بقلاوة مع فستق ایس کریس

Our special baklava filled with ice-cream and pistachio powder

98- Mohalabieh مملبية 150
Traditional Lebanese pudding with rose water and pistachio powder

99- Roz Bil Halib
Rice pudding with flower & rose water.

150 جالب جمون 150 A must-try North Indian delicacy, golden fried dumplings soaked in delicate syrup

101- Oum Ali ام علي 230 Arabian style "Bread pudding" with mix nuts, flavored with blossom water

180 Rich, sweet pastry made of layers of filo filled with chopped cashew nuts soaked in sugar syrup.



**103- Aish Al Saray** عيش السراي 150 A delicious combination of caramelized bread and cream pudding

104- Rasmalai راش صلایی مالیی 50 Soft paneer balls immersed in chilled sweetened saffron milk

105- Znood Al Sit ينود الست 150 Sweet Ashta (cream) wrapped in crispy phyllo dough and drenched in a rose-water syrup

170 فراولة كلفي A Rich Creamy kulfi, made with simple

traditional Indian ingredients ice cream flavored with strawberry, Garnished with Pistachio, ginger crumbles Dry rose petals and Fresh Strawberry







