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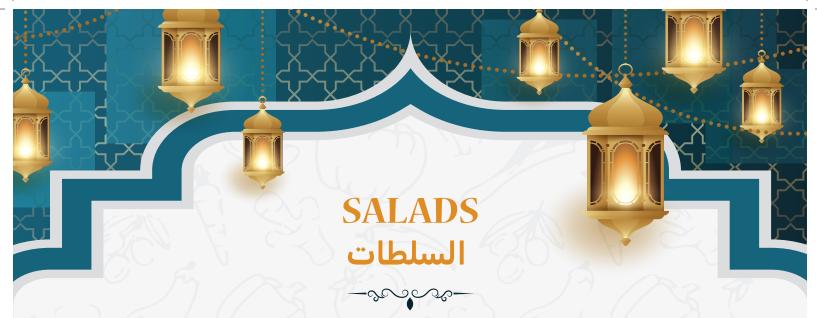














سلطة فتوش FATTOUSH SALAD 2000-



GREEK SALAD

سلطة يونانيه

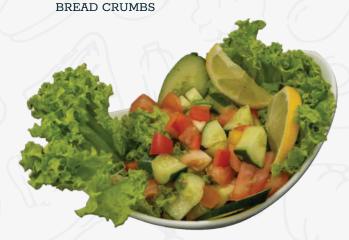


TOMATO, CUCUMBER AND LETTUCE, TAPPED WITH SUMMAC DRESSING, LEMON, OLIVE OIL, AND TOASTED PITA



CRISP LETTUCE, TOMATOES, CUCUMBERS, ONION, TANGY FETA CHEESE, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND GARNISHED WITH DRIED MINT

RM 11





ARABIC GREEN SALAD

سلطة عربيه خضراء طُازجة/

RM 08

TABBOULEH anger





DICED CUCUMBER, TOMATO, LETTUCE, AND CAPSICUM, IN A LEMON AND OLIVE OIL DRESS-ING.

FINELY CHOPPED PARSLEY, BULGUR WHEAT, TOMATOES, AND MINT, SEASONED WITH LEMON JUICE AND OLIVE OIL.

RM 14































MIX APPETIZER ->~~~~

MOUTABAL, HUMMUS, BABA

GHANOUSH , MUHAMMARA WITH TAMEEZ BREAD FORMING

A GREAT COMBINATION.

مشكل مقبلات



RM 29

MOUTABAL

CREAMY AUBERGINE DIP MIXED WITH SESAME SEED PASTE AND A DASH OF LEMON SALT, TAPPED WITH OLIVE OIL. SAVOR WITH TAMEEZ BREAD

متىل

RM 12



HUMMUS

CREAMY DIP MODE OF MASHED CHECKPEAS MIXED WITH SESAME SEED PASTE AND TAMEEZ BREAD حمص

RM 09

HUMMUS WITH LAMB AND PINE NUTS

CRUSHED HUMMUS TOPPED WITH PREMIUM PIECES OF PURE LAMB AND PINE NUTS. SERVED WITH BREAD حمص باللحم

RM 15







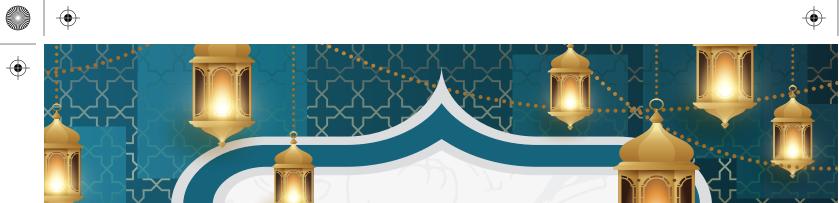




















BABA GANOUSH

-2~~~~

MASHED EGGPLANT WITH A SPECIAL VEGETABLE MIX, BLENDED WITH OLIVE OIL, LEMON JUICE, AND SPICES.

بابا غنوج

RM 13

MUHAMMARA -2000-

DIP MADE OF WALNUTS, RED BELL PEPPERS, POMEGRANATE MOLASSES, AND BREADCRUMBS محمرة

RM 13



GRAPE LEAVES

STUFFED GRAPE LEAVES WITH SPICED RICE.

ورق عنب

RM 29















































RM 39























كبسة لحم LAMB KABSA

> LAMB WITH SPECIAL SPICES, FRAGRANT BASMATI RICE SERVED WITH LAMB SOUP AND SAHAWAK SAUCE.

RM 23



LAMB SHANK (ONLY LAMB 1 PIC)

> LAMB WITH SPECIAL SPICES, FRAGRANT BASMATI RICE SERVED WITH LAMB SOUP AND SAHAWAK SAUCE.

لحم صافي ساق ضاني قطعة) (واحدة فقط

RM 38



كبسة دجاج

Quarter (1/4) RM 15 Half (1/2) RM 20

PRICES ARE SUBJECTED TO PREVAILING SST AND 10% SERVICE CHARGES



CHICKEN KABSA

FRAGRANT BASMATI RICE SERVED WITH LAMP SOUP,

SAHAWAK SAUCE

























MAKLUBA LAMB

مقلوبة لحم



LAMB WITH SPECIAL SPICES, FRAGRANT BASMATI RICE SERVED WITH LAMB SOUP AND SAHAWAK SAUCE.

RM 24





LAMB WITH SPECIAL SPICES, FRAGRANT BASMATI RICE SERVED WITH LAMB SOUP AND SAHAWAK SAUCE.

RM 39

مقلوبة لحم (ساق ضاني)



MAKLUBA CHICKEN

-2000-



A TRADITIONAL AND DISTINCTIVE DISH MADE OF AROMATIC SPICED RICE, CHICKEN AND DELICIOUS FRIED VEGETABLES SERVED WITH LAMB SOUP AND CHILLI SAUCE

Quarter (1/4) RM 15.5 Half (1/2) RM 21



























DOLAN CHICKEN 2 PAX
RM 28

منسف دجاج

2 PAX RM 56

رز مقلوبة (½ & ½) ONLY CHICKEN (نامقلوبة — محمود المحمود المح

1/4 RM 8

½ RM 14



منسف لحم

DOLAN MIX

(Lamb and Chicken Mix) 6 Person

WITH ARABIC AND

1 JUG ICE LEMON TEA

-30000-

منسف مشكل دجاج ولحم

RM 99

DOLAN LAMB – 4 PAX WITH ARABIC SALAD

-30°-

RM 95



































SHAWARMA BIG CHICKEN

ساندويش شاورما كبير



RM 12

MIDDLE EASTERN DELIGHT MADE WITH JUICY, MARINATED CHICKEN SLOW-ROASTED ON A VERTICAL SPIT. WRAPPED IN WARM PITA BREAD AND TOPPED WITH GARLIC SAUCE, PICK-LES, AND VEGGIES, IT OFFERS A PERFECT BLEND OF SPICE, TENDER-NESS, AND TANG





SHAWARMA

SMALL CHICKEN

ساندویش شاورما صغير

RM 08 MIDDLE EASTERN DELIGHT MADE WITH JUICY, MARINATED CHICKEN SLOW-ROASTED ON A VERTICAL SPIT. WRAPPED IN WARM PITA BREAD AND TOPPED WITH GARLIC SAUCE. PICK-LES, AND VEGGIES, IT OFFERS A PERFECT BLEND OF SPICE, TENDER-NESS, AND TANG



SHAWARMA WITH

MOZARELLA CHEESE BIG CHICKEN



ساندويش شاورما كبير بالجبن





DELICIOUS TWIST ON THE CLASSIC, FEATURING TENDER, SPICED CHICKEN WRAPPED IN PITA AND LAYERED WITH MELTED CHEESE. THE CREAMY CHEESE ADDS RICHNESS TO EVERY BITE, PERFECTLY BALANCING THE BOLD MIDDLE EASTERN FLAVORS.



WITH MOZARELLA CHEESE SMALL CHICKEN



ساندویش شاورما صغير بالجبن



DELICIOUS TWIST ON THE CLASSIC, RM 10 FEATURING TENDER, SPICED CHICKEN WRAPPED IN PITA AND LAYERED WITH MELTED CHEESE. THE CREAMY CHEESE ADDS RICHNESS TO EVERY BITE, PERFECTLY BALANCING THE BOLD MIDDLE EASTERN FLAVORS.

























SHAWARMA PLATE CHICKEN

(2 SHAWARMA SMALL ROLES

+ FRENCH FRIES)

صحن شاورما بالجبن

TWO MOUTHWATERING CHICKEN SHA-WARMA WRAPS, EACH BURSTING WITH SEASONED SHREDDED CHICKEN, VIBRANT RED ONION SLICES, JUICY DICED TOMATOES, AND A HINT OF CREAMY MAYONNAISE. BESIDE THEM WILL BE A TEMPTING MOUND OF PERFECTLY COOKED, GOLDEN-BROWN, AND CRISPY FRENCH FRIES.

RM 19 RM 23 (With Mozaralla Cheese)

SHAWARMA WITH AVOCODO

.ساندويش شاورما بالأفوكادو

BRINGS A FRESH AND CREAMY TWIST TO THE TRADITIONAL WRAP, COMBIN-ING SPICED GRILLED CHICKEN WITH SMOOTH AVOCADO SLICES. THE BUTTERY TEXTURE OF AVOCADO COMPLEMENTS THE BOLD FLAVORS, ADDING A UNIQUE AND WHOLESOME TOUCH.

RM 12



























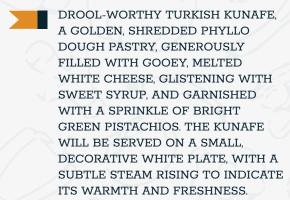


TURKISH KUNAFE

كنافة

BAK LAVA

بقلاوة



RM 15

I WILL GENERATE A MOUTHWATER-ING IMAGE OF BAKLAVA. PICTURE GOLDEN BROWN LAYERS OF THIN PHYLLO DOUGH, INTERSPERSED WITH CHOPPED WALNUTS, PECANS, AND PISTACHIOS, ALL HELD TOGETHER BY A RICH, SWEET HONEY SYRUP THAT GLISTENS UNDER THE LIGHT. THE BAKLAVA WILL BE CUT INTO DIAMOND SHAPES AND ARRANGED ARTFULLY ON A SMALL, ORNATE PLATE.

RM 10



BASBOUSA



A GOLDEN-BROWN, SLIGHTLY COARSE-TEXTURED SEMOLINA CAKE, GENEROUSLY DRIZZLED WITH A LIGHT, CLEAR SYRUP THAT MAKES IT SHINE INVITINGLY. THE CAKE WILL BE CUT INTO NEAT, EVEN SQUARES AND SPRINKLED WITH A SCATTERING OF SLIVERED ALMONDS, PRESENTED ON A RUSTIC WOODEN BOARD.

RM 08







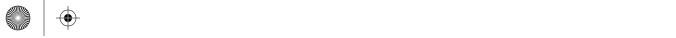
















CHICKEN PIZZA

FRESHLY BAKED BEEF PIZZA PLACED ON A RUSTIC WOODEN BOARD, SHOWCASING ITS APPE-TIZING APPEARANCE. IT'S GENER-**OUSLY TOPPED WITH SEASONED** PEPPERONI CHICKEN, SMOOTH MELTED MOZZARELLA CHEESE WITH SLIGHT BROWNING, THINLY SLICED VIBRANT RED ONIONS, CRISP GREEN BELL PEPPERS, AND ARTFULLY DRIZZLED BARBECUE SAUCE. THE PIZZA CRUST IS A WARM GOLDEN HUE, APPEARING SLIGHTLY CRISPY WITH THE MELTED CHEESE BUBBLING AT THE EDGES.

RM 20

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A FRESHLY BAKED CHICKEN PIZZA PLACED ON A RUSTIC WOODEN BOARD. IT WILL BE GENEROUSLY TOPPED WITH SEASONED CHICKEN PIECES, SMOOTH MELTED MOZZARELLA CHEESE WITH SLIGHT BROWNING, THINLY SLICED VIBRANT RED ONIONS, CRISP GREEN BELL PEPPERS, AND ARTFULLY DRIZZLED BARBECUE SAUCE. THE PIZZA CRUST WILL BE A WARM GOLDEN HUE, APPEARING SLIGHTLY CRISPY WITH THE MELTED CHEESE BUBBLING AT THE EDGES.

RM 20

SAHRA SAVOR VEGGIE PIZZA

FRESHLY BAKED ITALIAN VEGETARIAN PIZZA ON A RUSTIC WOODEN BOARD. IT WILL BE GENEROUSLY TOPPED WITH COLORFUL ROASTED VEGETABLES SUCH AS BELL PEPPERS (RED, YELLOW, GREEN), ZUCCHINI SLICES, CHERRY TOMATOES, AND RED ONIONS, ALONG WITH SMOOTH MELTED MOZZARELLA CHEESE AND A SPRINKLE OF FRESH BASIL LEAVES. THE PIZZA CRUST WILL BE A WARM GOLDEN HUE, APPEARING SLIGHTLY CRISPY WITH THE MELTED CHEESE

RM 15

بيتزا خضار/نباتي







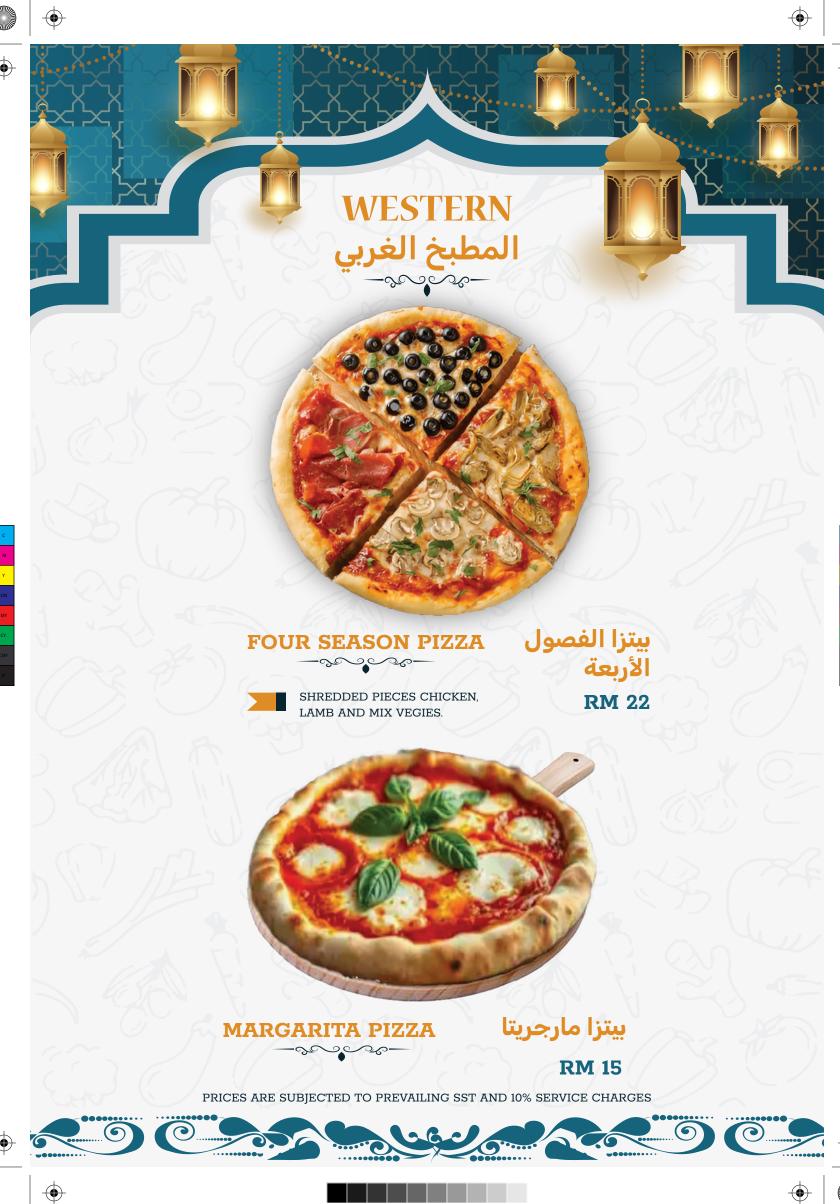




















معكرونة باستا **PESTO** PASTA (MACORONIA) -2000

RM 15



AGLIO OLIO PASTA -2000-

Normal RM 10 Chicken RM 13 Lamb RM 16 Shrimp RM 18

معكرونة أجليو أوليو (عادی)



MACARONI ALFREDO PASTA -300 NO

Normal RM 13 Chicken RM 16 Lamb RM 18 Shrimp RM 25 معكرونة الفريدو باستا



















FRESH JUICES

CARROT

LEMON MINT

RM 07

KIWI ORANGE

RM 11

ORANGE

PINEAPPLE

RM 11

WATERMELON

RM 07

RM 07

MANGO

RM 10

APPLE KIWI

RM 11

ORANGE

RM 07

HONEYDEW

RM 09

DRAGON FRUIT

RM 07

APPLE

RM 07

PINEAPPLE

RM 07

LEMON

RM 07

KIWI

RM 07

MANGO

STRAWBERRY

PAPPAYA































ADANI TEA POT RM 15

ADANI TEA CUP RM 05

MORROCAN GREEN TEA CUP **RM 05**

MOROCCAN GREEN TEA POT RM 15

GINGER LEMON HONEY RM 07

ARABIC COFFEE DALLAH **RM 16**

ARABIC COFFEE DALLAH (DATES OR BAKLAVA) RM 21

TURKISH COFFEE

RM 05 (WITH BAKLAV+SMALL WATER) 12RM

HAZELNUT COFFEE **RM 05**

COFFEE RM 04

TEA **RM 04**

ARABIC MINT TEA POT RM 12





























LASSI

MANGO LASSI RM 11

BANANA LASSI RM 11

STRAWBERRY LASSI RM 11

DRAGON FRUIT LASSI RM 11



MILKSHAKE

FRAPPUCCINO RM 14

MOCHA FRAPPE RM 14

COFFEE MILKSHAKE RM 14

CHOCOLATE MILKSHAKE RM 14

VANILLA SHAKE RM 14

STRAWBERRY SHAKE RM 14

BANANA SHAKE RM 14

PISTACHIO SHAKE RM 18

SAHRA SAVOR MILKSHAKE RM 18







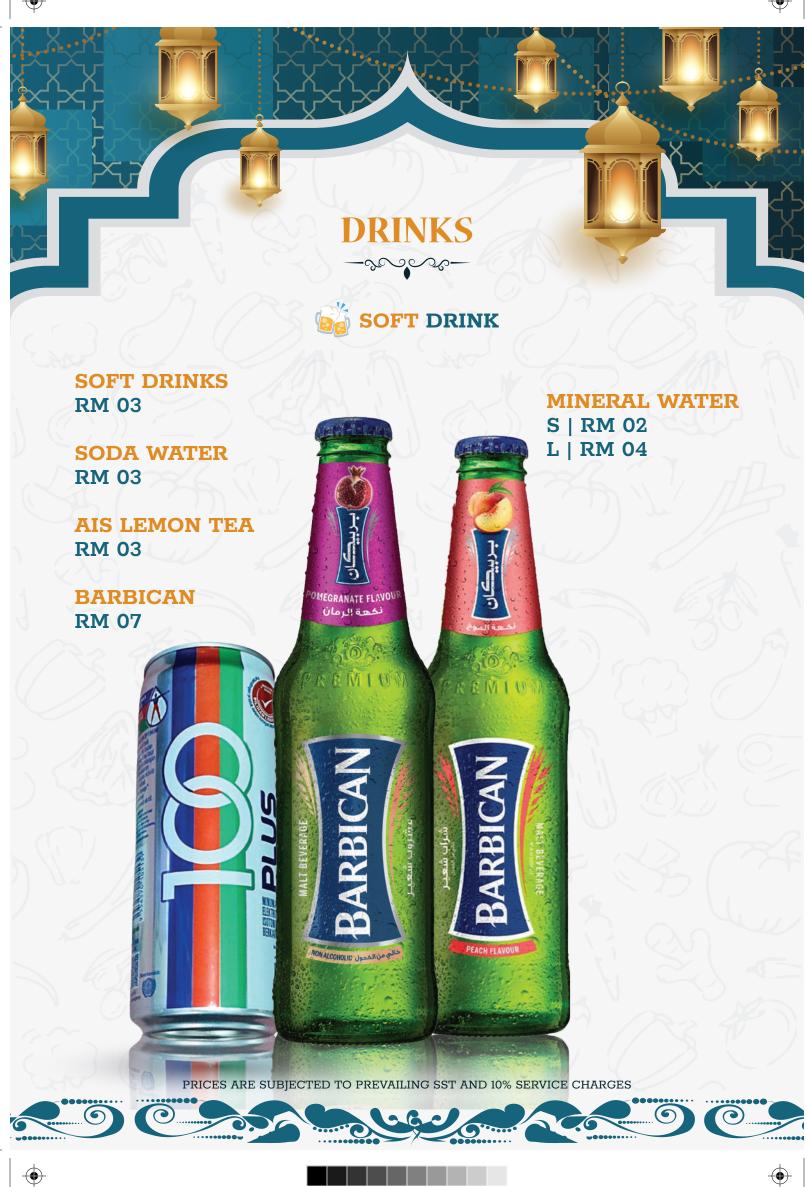












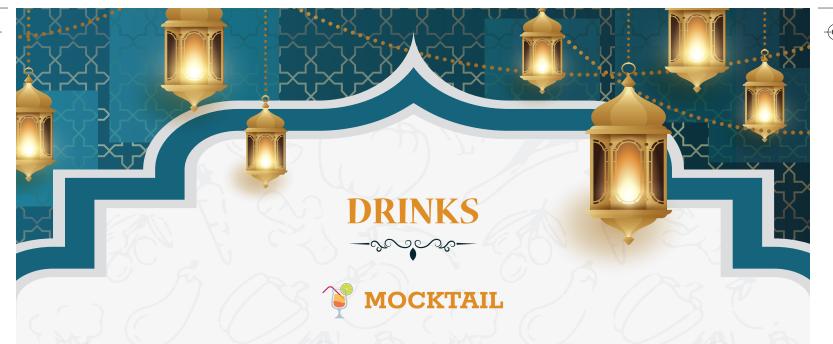












SAHRA SAVOR MOCKTOIL

RM 19

TROPICAL

RM 13

BLUE HAWAIIAN

RM 13

MIX FRUITS MOCKTAIL

RM 21

AVOCADO NUTS

RM 19

STRAWBERRY BANANA MILK

RM 11



























CAFE ICE

RM 08

MOJITO CLASSIC

RM 13

BLUE MOJITO

RM 13

GRENADINE MOJITO

RM 13

JAMAICA

RM 13

ICE TEA RM 07

LEMON ICE TEA

RM 08

MINT ICE TEA

RM 08

PEACH ICE TEA

RM 08

VIMTO

RM 08



























ICE CREAM & FRUITS

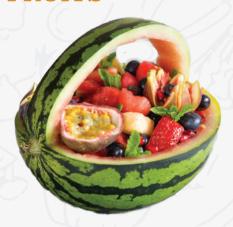
SAHRA SAVOR FRUITS PLATTER

and or

A LUXURIOUS ASSORTMENT OF FRESH, SEASONAL FRUITS, ELEGANTLY PRESENTED IN CARVED WATERMELON.



RM 40



FRUITS PLATTER -2000-

S | RM 20 L | RM 30

A COLORFUL ARRAY OF FRESH, SEASONAL FRUITS FOR A REFRESHING AND DELIGHTFUL

HAVANA SALAD

FRESH FRUIT SALAD TOPPED WITH WHIPPED CREAM, NUTS, AND A DRIZZLE OF HONEY.



RM 20



ICE CREAM

CREAMY ICE CREAM TOPPED AND COLORFUL SPRINKLES.





WITH VELVETY WHIPPED CREAM

PRICES ARE SUBJECTED TO PREVAILING SST AND 10% SERVICE CHARGES











RM 15





