

## ❖ Soup, Mezze & Salad

### Soup:

**Shorbet Al Adas**– Red lentil soup with Lebanese spices served with lemon wedges and pitta bread 22

**Shorbet Al Samak Bil Khoudar**– Reef fish cubes cooked with fresh vegetables soup, flavored with cumin and coriander spices 25

### Cold Mezze:

**Hommous**– Purée of chickpeas mixed with sesame paste, tahina, lemon juice and garlic V 18

**Moutabal**– Purée of grilled eggplants with sesame paste, tahina and lemon juice V 18

**Hommous Beiruti**– Purée of chickpeas mixed with sesame paste, tahina, lemon juice, garlic and parsley V 20

**Warak Enab**– Cooked vine leaves filled with rice and vegetables in olive oil V 18

**Baba Ghanouj**– Grilled eggplants topped with diced tomatoes and diced capsicums with olive oil and lemon juice V 18

**Labneh Bil Toum**– Lebanese cream cheese made from curdled milk with garlic and mint V 18

**Mouhamara**– Mix crushed nuts in tomatoes, chili paste sauce and spices N V 20

**Kebbeh Nayeh**– Raw beef blended with crushed wheat and Lebanese spices and olive oil 28

### Hot Mezze:

**Falafel**– Deep fried ground chickpeas and fresh vegetables mixed with Lebanese spices V 24

**Kebbeh Makliyah**– Pounded meat with crushed wheat and stuffed with minced lamb, onions and pine seeds N 28

**Cheese Rakakat**– Deep fried crusty pastry filled with feta cheese V 22

**Moroccan Seafood Briwates**– Baked filo pastry with mixed seafood 24

**Soujouk**– Fanditha special chicken sausages with tangy spicy sauce 26

**Jawaneh Dajaj**– Fried chicken wings marinated in spices with garlic, lemon sauce 24

**Fried Halloumi Cheese**– Deep fried Lebanese halloumi cheese with sautéed vegetables and zaatar powder V 26

**Batatah Harra**– Stir fried potatoes with coriander, garlic, lemon juice and Arabic chili paste V 20

**Robian Bil Salsa**– Fried prawns cooked with Arabic sauce, coriander, garlic and lemon juice 28

**‘Saj’** Traditional Arabic thin bread, folded and cooked on a hot plate filled with:

**Mix Cheese**– Selection of Arabic cheese, tomatoes and onions V 22

### Salads:

**Tabouleh**– Lebanon’s most famous salad; made of fresh parsley, burghl, tomatoes, onions, lemon juice, olive oil and Lebanese spices V 22

**Fatoush**– Assorted fresh vegetables served with crispy bread, lemon juice, olive oil and a touch of summak V 22

**Salatah Malfouf**– Arabic salad made of shredded cabbage, bell peppers, carrot and mint leaves with Arabic dressing of vinegar, lemon juice and olive oil V 22

**Salatah Shamandar**– Diced beetroot salad with fresh vegetables, tahina sauce and lemon juice V 24

**Salatah Al Mushroom**– Fresh mushroom with fresh vegetables dressed with Arabic sauce V 22

**Salatah Al Jebneh**– Mixed salad with fresh vegetables, feta cheese and olive oil V 28

**Journey of Moroccan “Tajines”**  
(All Tajines served with Moroccan royal couscous)

Lamb and artichoke Tajine 65

Chicken Tajine with whole green olives 55

Prawn Tajine 60

### ❖ Grilled Fish & Seafood

(All seafood dishes served with Arabic green salad, potato wedges with garlic and Middle Eastern sauces)

**Fanditha Seafood Platter**– Local lobster, jumbo prawns, calamari, tuna and scallop with Lebanese spices 140

**Samakeh Harra**– Lebanese style marinated grilled local reef fish with Lebanese spices, garlic, lemon juice and olive oil and served with special harra sauce 40

**Robian Mashwi**– Arabian Gulf grilled shrimps flavored with saffron leaves, Arabic spices and lemon garlic sauce 45

**Tuna with Harrifa Spices**– Grilled yellow fin tuna medallions marinated with Arabic Harrifa spices, lemon juice and olive oil 42

**Sharhat Calamari Mashwi**– Lebanese style marinated calamari with Lebanese spices, garlic sauce and olive oil 42

### ❖ Grilled Meat & Poultry

(All grilled meat dishes served with vegetable rice, Biwasze salad, and Middle Eastern sauces)

**Fanditha Mixed Grill**– Shish taouk, shish kebab, lamb kofta and lamb cutlets in Arabic spices 62

**Kofta Halabi**– Syrian style minced lamb with Syrian spices, parsley, onions and pepper grilled on skewers 48

**Chicken Kofta**– Turkish style minced chicken with garlic, coriander, Turkish spices and breadcrumbs grilled on skewers 42

V -Vegetarian N -Nuts Spicy

All prices are in US dollars and subject to 10% service charge plus applicable GST

**Saj Spinach**– Baby spinach and halloumi cheese V 22

**Saj Zaatar** with Lebanese zaatar powder V 22

**Saj Arais**– Lamb minced with tomatoes, onions, Arabic spices and grenadine sauce 22

**Shish Taouk**– Turkish style chicken breast cubes marinated in garlic, lemon juice, olive oil and Turkish spices grilled on skewers 42

**Shish Kebab**– Lebanese style tender beef cubes with spices, grilled on skewers with tomatoes 65

**Ryash Laham**– Syrian style grilled marinated lamb chops in tomatoes, chili paste 58

**Dajaj Mashwi**– Lebanese style grilled whole baby chicken marinated in garlic sauce 56