



mabrouk
The Mediterranean

E - MENU

MEZZEH COLD

- ➔ **HUMMUS BEIRUTI**
chickpea puree with garlic, lemon juice & tahina 850
- ➔ **MOUTABAL**
roasted ground aubergines with tahina, lemon, parsley 850
- ➔ **SHANKLISH**
herbed feta & tomato spread 850
- ➔ **MOU'HAMARA**
walnut, tomato & chilli relish 850
- ➔ **WARAK' INAB B'ZEIT**
stuffed vine leaves poached in olive oil & lemon juice 850
- ➔ **FATTOUSH**
lebanese chunky salad; tossed in lemon, mint, olive oil & sumac 850
- ➔ **BABAGANOUJ**
roasted eggplant relish with mint, parsley & bell peppers 850
- ➔ **TABBOULEH**
the famous parsley & cracked wheat salad 850
- ➔ **LABNEH**
B'Toum..... yogurt cheese with mint, olive oil & garlic 850
Balade..... yogurt cheese rolled in zatar & preserved in olive oil 850

➔ VEGETARIAN ➔ NON-VEGETARIAN

We promote usage of locally grown & organic products • Our culinary team shall be pleased to accommodate any special dietary requirements
• Prices mentioned are in Indian Rupees and subject to Government Taxes

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MEZZEH HOT

→ FALAFEL	1000
chickpea & broad bean patties with tahina	
SAMBOUSEK	
→ Jibne..... sambousek stuffed with feta cheese & thyme	1000
→ Laham..... filled with minced lamb & pinenuts	1100
SAFI'HA	
→ B'Jibneh..... halloumi & zatar stuffed mini-open pie	1000
→ B'Sebanekh..... spinach & sumac stuffed mini-open pie	1000
→ BATATA HARRA	1000
spiced potato with coriander & tomato	
→ KIBBEH	1100
crisp-fried lamb dumplings stuffed with pinenuts	
→ CIGAR AL HOUT	1100
moroccan style spring rolls with seafood & vermicelli	

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GRILLS

- | | |
|---|------|
| → HALLOUMI MESHWI | 1500 |
| lebanese spice marinated grilled halloumi | |
| → MESHWI BAHRY | 3050 |
| platter of char-grilled lobster, prawns, hammour & calamari | |
| → GAMBERI MESHWI | 2550 |
| herbs & tamarind marinated char-grilled prawns | |
| → MESHWI MISHAKKAL-FOR TWO | 2550 |
| platter of char-grilled lamb & chicken kebabs | |
| → KAFTA KHOSH- KHASH | 2050 |
| lamb kebabs on a bed of spicy sauce | |
| → KAFTA MESHWI | 1800 |
| skewered minced lamb kebab | |
| → LAHAM MESHWI | 1800 |
| char-grilled tender cubes of marinated lamb | |
| → SHISH TAOUK | 1450 |
| tomato & garlic grilled chicken skewers | |

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WRAPS & SANDWICHES

- **MAHANCHA LAHAM**
long ropes of filo stuffed with minced lamb, rolled & baked 1400
- **FALAFEL ROLL** 1100
falafel patties wrapped in freshly baked bread along with gherkins & parsley
- MANAKEESH**
- **ZATAR.....** topped with thyme, sesame & olive oil 1100
- **B'JIBNEH.....** topped with halloumi 1100
- **SHAWARMA D'JAJ** 1450
shawarma chicken & pickled vegetables wrapped in freshly baked bread

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MAIN COURSE

- | | |
|--|------|
| → KHUDRA MOUSIM
vegetables of the season grilled & sautéed in balsamic | 1300 |
| → TAGINE KHODAR
traditional moroccan vegetable stew with chickpeas, almonds, prunes, accompanied by couscous | 1300 |
| → SHARIA MEDFOUNA MUSHROOM
moroccan specialty of couscous, vermicelli & mushrooms | 1300 |
| → KHAROOF MAHSHI - FOR TWO
slow-braised lamb leg served on a lamb "biryani" | 3350 |
| → TAGINE LAHAM
traditional moroccan mutton stew with potato, beans & almonds accompanied by couscous | 1900 |
| → LAMB MOUZET
lamb shanks served with spicy vegetable & lebanese rice | 1900 |
| → TAGINE D'JAJ
traditional moroccan chicken stew with prunes, sesame seeds & almonds accompanied by couscous | 1450 |

ACCOMPANIMENTS

- | | |
|--|-----|
| → CAPSI ROZ
tomato rice with capsai spices | 700 |
| → BREADS | 400 |

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DESSERTS

- ➔ **BAKLAWA** 400
the famous lebanese crispy pistachio pastry
- ➔ **KNEFEH** 400
baked ricotta sprinkled with orange blossom nectar
- ➔ **UMM ALI** 400
butter-rich pudding baked with cream & nuts

BEVERAGES

- ➔ **LEMON MAA WARD** 450
refreshing blend of fresh lime, mint & rose water
- ➔ **LEBANESE TEA** 450
a classic preparation of green tea with fresh mint leaves

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HOTEL SAHARA STAR, OPP. DOMESTIC AIRPORT, MUMBAI - 99, INDIA.