



Beetroot Salad



SOUPS



Traditional Lentil Soup

Red lentil puree, onion, garlic, leeks served with croutons

14

Freekeh Shorba | Green Durum Wheat Soup

Lamb, green wheat, chickpeas in chicken broth served with croutons

14

SALADS



Fattouch | Mixed Arabic Salad

Romaine lettuce, tomato, cucumber, watercress, spring onion, apple cider dressing

14

Tabbouleh | Tomato Parsley Salad

Traditional parsley salad, tomato, onion, mint, lemon, olive oil dressing

14

Tabbouleh Bel Adas | Lentil Parsley Salad

Chopped flat parsley, tomato, onion, mint, pomegranate seeds, green lentil

14

Beetroot Salad

Rocca, wild thyme, cherry tomato, beetroot, spring onion, black olives, feta cheese, pine nuts with pomegranate dressing

14

NAY Special Salad

Baby spinach, cherry tomato, chicken, shankleesh, walnut, balsamic dressing

16

Freekeh | Roasted Green Durum Salad

Wheat, spring onion, fava beans, mixed capsicum, mint, pistachio, parsley, tomato, pomegranate

14

Berghoul Bel Banadoura



COLD MEZZEH



Traditional Hummus

Delicate blend of chickpeas, sesame seed paste, lemon juice

14

NAY Hummus

Chickpea puree, pesto sauce, pine nuts, olive oil infused with basil

14

Mutabal Bel Joz | Chargrilled Eggplant with Walnut

Chargrilled smoked eggplant, tahini sauce, walnut, pomegranate

14

Baba Ghanoush | Roasted Eggplant with Vegetables

Fire roasted eggplant with onion, capsicum, tomato, parsley, pomegranate

14

Labneh Harra | Spicy Yoghurt Dip

Strained yoghurt, chili paste, spring onion, walnut, black olive

14

Vine Leaves

Vegetarian vine leaves stuffed with rice, tomato, onion, parsley

16

Moudardara | Green Lentils, Cumin & Rice

Lentils, rice, onions, pine seeds, dry grapes, almond

14

Mousakaa | Baked Eggplant in Tomato Sauce

Fried eggplant cooked with tomato, onion, chickpeas

14

Chicory Appetizer

Sautéed spinach with onion, garlic, olive oil, lemon juice

14

Loubieh Bil Zeit | Green Beans in Olive Oil

Cooked green beans in tomato sauce, onion, garlic, olive oil

14

Berghoul Bel Banadoura | Wheat with the Zesty Tomato

Crushed wheat (burghul) cooked in tomato sauce, onion, olive oil

14

Vegetable Platter

Seasonal fresh vegetable platter

12

Hummus Bil Lahme



19,0

HOT MEZZEH



Hummus Bil Lahme | Hummus with Spiced Meat

Chickpea puree topped with sautéed beef, fried pine nuts

19

Aleyet Lahme | Pan Fried Beef

Sautéed beef tenderloin cubes with mushroom, onion, garlic, pomegranate

19

Makanek | Beef Sausage

Pan fried beef sausage in pomegranate, lemon juice, pine nuts

19

Soujouk | Spicy Sausage

Pan fried soujouk sausage tossed in tomato sauce and topped with cheese

19

Fried Chicken Wings

Fried chicken wings with garlic, coriander, lemon juice

16

Cheese Katayef

Deep fried akkawi cheese fingers wrapped in kunafa dough served with sweet chili sauce

19

Shrimp Provencal

Pan fried prawns with garlic, herbs, lemon juice

23

Chicken Mousakhan Roll

Braised chicken, caramelized onion, sumac, pine, pomegranate molasses

19

Chicken Osmalieh

Marinated chicken breast, Kunafa dough, aioli sauce

16

Spicy Potato

Sautéed potato with garlic, chili, coriander, lemon juice

16

Falafel

The original falafel served with tahini and pickles

14

Mixed Mouajanat | Assorted Fried Mini Pies

1 kibbeh, 1 fatayer spinach, 2 cheese rolls

19

Mixed Grill



NAY WRAPS



Chicken Shawarma

28

Pickles, fries, garlic sauce, wrapped in toasted saj bread

Beef Shawarma

28

Pickles, fries, tahina sauce, wrapped in toasted saj bread

CHARGRILL



Mixed Grill

49

Kebab, lamb kofta, shish tawouk with pickles, fries

Lamb Chops

54

Grilled marinated cutlets served with grilled vegetables, mint yoghurt sauce, fries

Shish Tawouk | Chargrilled Chicken Breast Cubes

36

Yoghurt marinated chicken, pickles, garlic sauce, fries

Lamb Kofta | Chargrilled Minced Lamb

36

Spiced minced meat, grilled tomato and onion served with fries

Beef Kebab | Chargrilled Beef Cubes

44

Skewers of beef cubes, grilled tomato and onion served with fries

Kebab Bil Karaz | Chargrilled Minced Lamb with Cherry Sauce

32

Lamb Kofta grilled and tossed in cherry sauce served with white basmati rice and pines

Charcoal Fired Boneless Chicken

32

Yoghurt marinated grilled chicken served with pickles, fries

Charred Tiger Prawns

49

Served with grilled vegetables, baked potato, coriander lemon sauce

Samkeh Harra | Spiced Fish

42

Pan fried Hamour filet topped with harra sauce served with battered basmati rice

Mohallabieh | Milk Pudding



DESSERTS



Kunafa Cheese | Cheese with Semolina Pastry

Soft sweet cheese kunafa served with ice cream

18

Dates Pudding

Served with vanilla ice cream and salted caramel sauce

14

Nammoura Bil Kashta | Lebanese Semolina Cake

Nammoura, kashta, chocolate, pistachio

14

Raha Cheesecake

Turkish delight flavor

14

Mohallabieh | Milk Pudding

Served with kashta, honey, pistachio

14

Exotic Fruit Salad or Fruit Cut

14

LEBANESE BEVERAGES



Laban | Yoghurt

15

Laban with Mint | Yoghurt with Mint

18

Jallab | Grape Molasses Juice

Pine seed & Raisin

18

Cold Beverages



COLD BEVERAGES



Lemonade	15
Mint Lemonade	15
Iced Tea	12
Fresh Juices	22
<i>Please ask your waiter</i>	
Softdrinks	12
<i>Regular / Diet</i>	
Red Bull	18
Sparkling Water	16 / 22
<i>Small / Large</i>	
Still Water	12 / 18
<i>Small / Large</i>	

HOT BEVERAGES



American Coffee	16
Cappuccino	16
Caffé Latte	16
Mocha	16
Espresso	16 / 20
<i>(Single / Double)</i>	
Signature Tea	18
Hot Chocolate	18
Turkish Coffee	18

Shisha



SHISHA MENU



Flavors:

45

Double Apple

Blueberry Grape

Grape Mint

Apple Mint

Mint

Grape

Strawberry

Melon

TAKE AWAY MENU

Somewhere Hotel Barsha Heights

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