









# al barakat

## COLD MEZZE

|  |    |
|--|----|
|   <b>TABBOULEH</b>   | 16 |
| Parsley, mint, crushed wheat, tomato, onion, lemon zest  |    |
|    <b>FATTOUSH</b>                | 16 |
| Greens, tomato, onion, sumac, crispy pita bread  |    |
|    <b>HUMMUS</b>            | 20 |
| Chickpea dip, tahini   |    |
|    <b>MOUTABAL</b>          | 24 |
| Grilled aubergine puree, sesame paste  |    |
|    <b>HUMUS SOUJUK</b>      | 26 |
| Chickpea dip, fried Armenian sausage   |    |
|    <b>OCTOPUS CARPACCIO</b> | 28 |
| Coriander, garlic, cumin, onion rings, sumac   |    |

## WARM MEZZE

|  |    |
|--|----|
|    <b>MINI LAHMAJUN</b>       | 20 |
| Ground beef, spices, pita  |    |
|   <b>BRIQUE</b>  | 22 |
| Filo pastry, feta cheese, parsley, onion   |    |
|   <b>JAWANIH</b>   | 24 |
| Fried chicken wings, garlic, coriander, lemon  |    |
|    <b>BEEF SHAWARMA</b> | 25 |
| Beef sirloin, onion, parsley, tomato, bell pepper, yoghurt, tahini   |    |
|   <b>FALAFEL</b>   | 24 |
| Chickpea patties, parsley, tomato, pickles, tahini   |    |
|   <b>SAWDA DAJAJ</b>   | 28 |
| Chicken liver tossed with garlic, chili, glazed with pomegranate molasses and sumac  |    |
|    <b>MINI KIBBEH</b>   | 28 |
| Minced of beef, lamb & bulgur, pine seeds  |    |
|   <b>TZUG KEBBE</b>  | 28 |
| Fish parcels, tahini orange sauce, marinated shrimps   |    |
|   <b>HALLOUM KEBAB</b>   | 32 |
| Halloumi cheese, zucchini, tomato, aubergine skewers   |    |

Vatta



Pitta



Kapha



Landaa Garden Herbs



Vegetarian

[V]

Prices quoted are in US\$ and subject to 10% service charge and applicable taxes

Please advise your server of any food allergies and dietary preferences








# al barakat

## MAINS

|  |  |
|--|--|
|    [V] HAMEGH SEROUNK 42        |   MOUZAT OUZI 95   |
| Sous vide, pan fried cauliflower “Steak”<br>Armenian seven spices sauce  | Al Barakat “famous” braised lamb shank,<br>with saffron rice   |
|  TZUGNOR PILAF 44   |    OM ELROBYEAN 95    |
| Grilled reef fish with Egyptian style rice   | Grilled lobster, sage, butter, lemon   |
|    SHISH TAWOUK 48              |    SEAFOOD TAGINE 125 |
| Chicken skewers, Toum, herbs,<br>roasted potato, Lebanese bread  | [for two]<br>Lobster, scallop, shrimp, calamari,<br>mussel, fennel, arak, tomato,<br>butter and side of saffron rice   |
|  AL BARAKAT MANTE 52  |   PHOENICIAN FEAST 150   |
| Meat dumplings, tomato sauce,<br>yoghurt   | [for two]<br>Our signature selection of beef,<br>chicken, prawn & lamb kebab   |
|  [V] LANDAA TURLU 52  |  |
| Crispy puff, assorted vegetables,<br>pomegranate glazed  |  |
|  FISHNA KEBAB 54  |  |
| Minced lamb patties,<br>Lebanese sweet and sour cherry sauce   |  |
|  KASTALETA 64   |  |
| Grilled Armenian rubbed<br>Australian Grass Fed lamb M2,<br>couscous   |  |
| <h2>SIDES</h2>   |  |
|  ARMENIAN RICE 14   |  |
|    AL BARAKAT COUSCOUS 16 |  |
|    SAFFRON RICE 18        |  |
|  BATATA HARRA 18  |  |
|    GRILLED VEGETABLES 24  |  |

### PLANETARY WELLBEING

SUSTAINABLY SOURCED SIGNATURE DISHES

|   |
|---|
|    ARMENIAN LENTILS 18 |
| Local arugula, mint, garlic yoghurt   |
|    FREEKEH SOUP 18     |
| Ancient grain, vegetable dumpling,<br>garden herbs  |
|  FISH TAJIN 50   |
| Kullafila chermola, home-made<br>lemon pickle, Kullafila rice, Arugula  |

Vatta



Pitta



Kapha



Landaa Garden Herbs



Vegetarian

[V]

Prices quoted are in US\$ and subject to 10% service charge and applicable taxes

Please advise your server of any food allergies and dietary preferences