

# ÀRRÀZUNÀ

## COLD MEZZEH

**Mouhammara** (G, SD, TN, VG) **45**  
Syrian / Lebanese  
Roasted Red Peppers, Aleppo Pepper  
Flakes, Walnuts, Pomegranate Molasses

**Baba Ghanouj** (VG) **45**  
Syrian / Lebanese  
Chargrilled Eggplant, Bell Pepper, Tomato,  
Parsley, Onion

**Taktouka** (SD, VG) **45**  
Moroccan  
Chargrilled Peppers, Tomato, Paprika Sauce,  
Chives

**Smoked Labneh with Olives** **40**  
(D, SD, SE, TN, V)  
Turkish  
Walnut, Pine Nuts

## SALAD

**Watermelon Ezine** **50** (D, SD, TN, V)  
Turkish  
3-Milk Cheese, Roasted Pine Nuts, Isot  
Pepper, Pomegranate Molasses

## HOT MEZZEH

**Lamb Kibbeh** (D, G, TN) **60**  
Syrian / Lebanese  
Bulgur, Smoked Yoghurt, Pine Nuts

**Batata Harra** (VG) **50**  
Syrian / Lebanese  
Spiced Potatoes, Aromatic Herbs, Lemon  
Drizzle, Garlic

**Grilled Lamb Liver** (G, SD) **70**  
Turkish  
Onion-Parsley-Sumac Salad, On Bread

**Kofta Briouat** (G) **55**  
Moroccan  
Lamb-Stuffed Pastries with Chermoula  
Sauce

## BREAD & SOUP

**Harira Soup** (C, E, G, SD, SE) **55**  
Moroccan  
Legumes, Herbs, Lamb with Chebakia,  
Dates, Arabic Bread

**Arrazuna Breads** (G, SE) **40**  
Turkish / Iranian  
Balloon, Sourdough, Sangkak, Pita

**Spinach & Cheese Flatbread** **80**  
(D, G, SD, TN, V)  
Turkish  
Walnuts, Chili Flakes

**Beef Basturma Flatbread** (D, G, SD) **90**  
Turkish  
Mozzarella Cheese, Cured Beef, Chives

**Lahmacun** (D, G) **60**  
Turkish  
Crispy Lamb Flatbread with Onion-Parsley-  
Sumac Salad

**Za'atar-Olive Flatbread** (G, SE, TN, V) **80**  
Turkish  
Halhali Olive Salad, Sesame Seeds, Cracked  
Walnuts

**Herb & Cheese Flatbread** (D, G, TN, V) **80**  
Turkish  
Aged Tulum and Ezine Cheese, Tomato,  
Onion, Fresh Herbs, Shaved Walnut

### Arrazuna Mixed Grill

Emirati / Gulf (C, D, E, F, G, M, S, SD, SE, TN)

#### Small 420

Shish Tawook, Lamb Koobideh,  
Beef Brochette, Lamb Chops,  
Jewelled Rice

#### Large 820

Shish Tawook, Lamb Koobideh,  
Chicken Joukeh, Beef Brochette,  
Lamb Chops, Jewelled Rice

Served with condiments and sauces

## DAILY SPECIAL

Tuck into our weekly specials, available  
throughout the week and at weekends

### Business Lunch 160

Monday to Friday, 12 pm - 5 pm

Any questions? Our team are happy to help.

## KEBAB GRILL

**Koobideh Kebab** (C, D, SD, TN) **110**  
Iranian  
Lamb Kebab, Jewelled Rice, Chargrilled  
Tomato, Lemon, Condiments

**Joukeh Kebab** (C, D, E, M, SD, TN) **100**  
Iranian  
Persian-Style Marinated Chicken,  
Jewelled Rice, Chargrilled Tomato, Lemon,  
Condiments

**Saffron Lamb Chops** (C, D, SD, TN) **180**  
Turkish  
Saffron-Marinated, with Jewelled Rice,  
Chargrilled Tomato, Lemon, Condiments

**Shish Tawook** (D, E, F, G, M, S, SD) **110**  
Syrian / Lebanese  
Yoghurt-Marinated Chicken Breast, Arabic  
Bread, Shallot, Garlic Mayonnaise, Onion-  
Parsley Salad

**Arrazuna Lamb Neck** (G, SD, SE) **150**  
Turkish  
Confit & Grilled Lamb, Parsley-Onion-  
Sumac Salad, Chargrilled Tomato, Green  
Sweet Pepper, Shallot

**Beef Skewer** (G, SD, SE) **140**  
Turkish  
Wagyu Beef Tenderloin, Parsley-Onion-  
Sumac Salad, Chargrilled Tomato, Green  
Sweet Pepper, Shallot

**Pistachio Kebab** (D, SD, TN) **130**  
Turkish  
Hand-Chopped Lamb, Cracked Pistachios,  
Parsley-Onion-Sumac Salad, Chargrilled  
Tomato, Green Sweet Pepper, Shallot

**Chargrilled Eggplant** (SE, SD, VG) **90**  
Emirati / Gulf  
Oyster Mushroom, Green Tomato, Tahini  
Lime Sauce, Flaxseeds, Sorrel

**Beef Shashlik** (D, G, SD, SE) **140**  
Turkish  
Yoghurt, Bulgur, Crispy Onion

## STEAK HOUSE

Served with Provencal Potatoes,  
Chermoula Sauce, Za'atar Mustard,  
Arabic Bread, Butter Lettuce Salad,  
Chargrilled Tomatoes

**Grilled Tomahawk** **785**  
1,500 g (E, F, G, M, S, SE)

**Grilled OP Rib** **595**  
850 g (E, F, G, M, S, SE)

## SPECIALTIES & RICE

**Jewelled Rice** (C, D, SD, TN) **45**  
Iranian  
Aromatic Saffron Rice, Nuts, Raisins,  
Pomegranate Seeds, Parsley

**Plain Basmati Rice** (VG) **30**  
Emirati / Gulf

**Baby Okra Salona** (C, SD, VG) **90**  
Emirati / Gulf  
Tomato Sauce

**Lamb Shoulder Ouzi** (C, D, G, SD, TN) **450**  
Emirati / Gulf  
Jewelled Rice, Roasted Cashe Nuts, Tomato,  
Shallot, Coriander

**Traditional Döner Kebab** (D, G, SD) **110**  
Turkish  
Beef & Lamb Layers, Arabic Pickles, Onion-  
Parsley-Sumac Salad, Lavash Bread

**Shawarma Wrap** (D, G, SD, SE) **60**  
Turkish  
Beef & Lamb, Tahini Sauce, Parsley & Sumac  
Salad, Mixed Arabic Pickles

**Chicken Tagine** (C, D, G, SD, SE) **140**  
Moroccan  
Saffron, Green Olives, Preserved Lemon,  
Balloon Bread

**Lamb Tagine** (C, D, G, SD, SE, TN) **160**  
Moroccan  
Lamb Shank, Dried Fruits, Sesame Seeds,  
Roasted Almonds, Balloon Bread

**Vegetable Couscous** (C, G, VG) **95**  
Moroccan  
Broken Wheat, Vegetable Stew, Walnut,  
Harissa

**Bulgur Pilaf** (G, V) **45**  
Turkish  
Red Pepper, Arabic Spices

**Grilled T-Bone** **750**  
1,000 g (E, F, G, M, S, SE)

**Grilled Cube Roll** (E, F, G, M, S, SE) **320**  
330 g

**Grilled Tenderloin** (E, F, G, M, S, SE) **295**  
220 g

**Chicken Kulbasti** (D, SD) **110**  
Grilled Chicken Breast, Salad of Fresh  
Herbs, Date Yoghurt, Pumpkin Seeds,  
Pomegranate Dressing

# SAMAKJË

— AT THE LINK —

## COLD MEZZEH

**Hummus** (TN, SE, VG) **39**  
A velvety blend of chickpeas, tahini and garlic,  
adorned with cherry tomatoes and a drizzle  
of olive oil

**Hummus Beirut** (TN, G, SE, VG) **45**  
A vibrant mix of hummus, parsley, tomatoes  
and pickles, topped with crispy fava beans,  
fresh herbs, and a finishing touch of olive oil

**Moutabal** (TN, D, G, SE, V) **45**  
Eggplant purée infused with tahini, lemon  
and spices, elegantly served on a bed of fried  
eggplant

**Vine Leaves** (C, V, SD, VG) **45**  
Vine leaves stuffed with rice, vegetables and  
spices

**Fish Tajine** (F, P, G, SE) **65**  
Tender fish fillet, served with tahini paste  
topped with onion and coriander

**Samke Harra** (F, G) **65**  
Grilled fish fillet on a bed of spicy tomato  
sauce, cooked vegetables, topped with crispy  
onions

**Kamouneh** (L, SD, G, VG) **39**  
A fusion of brown burghul, tomato, mint,  
basil, cumin, drizzled with olive oil and  
pomegranate molasses

## SALADS & SOUP

**Fattoush** **45**  
A mix of fresh greens and vegetables, topped  
with crispy fried bread and tossed in a  
pomegranate molasses

**Tabbouleh** (G, VG) **45**  
Chopped parsley combined with tomatoes,  
onions and cracked wheat, drizzled with a  
lemon and olive oil dressing

**Rocket Salad** (D, V) **45**  
Rocca leaves paired with aromatic wild thyme,  
tomatoes, onions and creamy white cheese  
tossed in a lemon olive oil dressing

**Lentil Soup** (C, G, VG, SE) **39**

## HOT MEZZEH

**Prawns Provencal** (SF) **78**  
Prawns cooked à la provençal

**Salt And Pepper Squid** (MO, G) **78**  
Crispy squid served with tartar sauce

**Bizri** (F, G) **68**  
Fresh fried bizri (seasonal) / whitebait, served  
with a tahini tartar sauce

**Lobster Kebbeh** (SF, G) **88**  
Fried crushed wheat dough stuffed with  
lobster, served on a bed of avocado sauce

**Cherry Kabab** (XXXX) **80**  
Minced lamb cooked with a homemade cherry  
sauce, topped with pine seeds

## RAW BAR

**Fine de Clare Oysters** (R) **158**  
Freshly shucked oysters served chilled on ice  
6 pcs

**Tuna Tartare** (F, G, R) **98**  
Diced red tuna blended with an assortment of  
aromatic herbs and spices. Prepared table side

**Salmon Tartare** (F, TN, D, R) **98**  
Chopped smoked salmon arranged on a  
bed of labneh, sprinkled with nuts, drizzled  
with pesto sauce and infused with smoke

## MAIN COURSES

**Fish Sayadieh** (F, TN, G) **135**  
Spiced rice topped with fish and crispy onions,  
served with sayadieh sauce

**Machboos** (G, VG) **125**  
Bas mati rice cooked with a mix of Khaleeji  
spices and prawns, served with a spicy Gulf  
inspired salsa

## SIDE DISHES

**Phoenician Fries** (G, VG) **32**

### CATCH OF THE DAY FROM THE FISH DISPLAY

A selection of fresh fish and seafood,  
cooked your favorite way, served with  
our signature sauces. Refer to our  
Samakjê (fish expert) for your selection

**Tiger Shrimp** (SF) **325**

**Fried Local Fish** (F) **185**

**White Shrimps** (SF) **20/30 195**

**Grilled Local Fish** (F) **325**

**Grilled Imported Fish** (F) **645**

PREPARATIONS  
Butterfly Charcoal Grilled / Fried  
Lebanese Style / Oven Baked

SAUCES

Harra, Samakjê, Provençal

**Omani Lobster** (SF) **475**

Fresh lobster cooked to order  
with your choice of preparation

Grilled | Saffron Sauce **30**  
Thermidor Sauce **40**

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) | Peanuts (P) | Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S)  
Sulphur Dioxide/Sulphites (SD) | Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precautions but does not assume liability of the same. If you have any known food allergies or intolerance, please notify our service colleagues. All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.