

# Burj

<b>House Baked Za'atar Bread</b> <i>V. DF. NF.</i>	<b>11</b>
<b>Labna, Isot Butter, Green Pepper Jam</b> <i>V. GF. NF.</i>	<b>16</b>
<b>Hummus, Brown Butter, Spiced Lamb, Pinenuts</b> <i>GF. V. VG*. NF*.</i>	<b>16</b>
<b>Poached Prawns, Toum, Fermented Chilli, Pomegranates, Crispy Lebanese Bread</b> <i>NF.</i>	<b>20</b>
<b>Chicken Shawarma, Red Cabbage, Garlic Yoghurt x2</b> <i>NF. DF*.</i>	<b>26</b>
<b>Beetroot, Whipped Feta, Pomegranate, Leek Oil</b> <i>V. GF. NF.</i>	<b>27</b>
<b>Charred Lamb Loin, Harissa, Bulgur, Beetroot, Candied Walnuts, Cos</b> <i>NF*.</i>	<b>29</b>
<b>Yellow Fin Tuna, Amba, Spring Tabouleh, Pickled Fennel</b> <i>NF. GF*. DF.</i>	<b>27</b>
<b>Beef Shish, Baharat, Red Pepper Sauce, Toum</b> <i>GF*. NF.</i>	<b>28</b>
<b>Seared Snapper, Cauliflower, Blistered Tomato Ezme</b> <i>GF*. DF*. NF.</i>	<b>44</b>
<b>Tavuk Shish, Chicken Thigh, Sumac Onions, Herbs, Saffron &amp; Blood Orange Sauce</b> <i>NF. GF.</i>	<b>43</b>
<b>Roasted Eggplant, Braised Peppers, Tomatoes &amp; Onions, Tahini Yoghurt, Pinenut Crumble</b> <i>DF*. GF. NF*.</i>	<b>41</b>
<b>Coal Roasted Pork Belly, Confit Fennel, Zhoug, Apple Ketchup, Jus</b> <i>NF. GF. DF*.</i>	<b>44</b>
<b>Slow Roasted Lumina Lamb Shoulder, Za'atar, Lemon, Jus</b> <i>NF. GF.</i>	<b>79</b>
<b>Roasted Cauliflower, Sour Grapes, Labna, Smoked Almonds</b> <i>NF*. V. VG*.</i>	<b>19</b>
<b>Seasonal Fattoush Salad, Crispy Lebanese Bread, Feta, Pomegranate Viniagrette</b> <i>V. VG*. NF*. GF*. DF*.</i>	<b>19</b>
<b>Lebanese Crispy Potatoes, Garlic, Lemon, Aleppo Pepper, Coriander</b> <i>V. VG*. DF*. GF*.</i>	<b>17</b>
<b>Persian Jewelled Rice, Saffron, Dried Fruit, Nuts, Pomegranates</b> <i>V.</i>	<b>16</b>

*V Vegetarian. VG Vegan. GF Gluten Free. GF\* Can be Gluten Free. DF Dairy Free. DF\* Can be Dairy Free. NF Nut Free. NF\* Can be Nut Free.*

Known allergens are available on request, however, please advise staff if you have an allergy.

\*While all care is taken, we cannot guarantee all ingredients will be allergen free and cross contamination could always occur as we are not a gluten free kitchen.

Burj

TRUST THE CHEF

79

- House Baked Za'atar Bread V. DF. NF.
- Labna, Isot Butter, Green Pepper Jam V. GF. NF.
- Hummus, Brown Butter, Spice Lamb, Pinenuts GF. V. VG\*. NF\*.
- Beetroot, Whipped Feta, Pomegranate, Karraath Oil V. GF. NF.
- Beef Shish, Baharat, Red Pepper Sauce, Toun GF\*. NF.
- Tavuk Shish, Chicken Thigh, Sumac Onions, Herbs, Saffron & Blood Orange Sauce NF. GF.
- Coal Roasted Pork Belly, Confit Fennel, Zhoug, Apple Ketchup, Jus NF. GF. DF\*.
- Slow Roasted Lumina Lamb Shoulder, Za'atar, Lemon, Jus NF. GF.
- Seasonal Fattoush Salad, Crispy Lebanese Bread, Feta, Pomegranate Viniagrette V. VG\*. NF\*. GF\*. DF\*.
- Lebanese Crispy Potatoes, Garlic, Lemon, Aleppo Pepper, Coriander V. VG\*. DF\*. GF\*.
- Persian Jewelled Rice, Saffron, Dried Fruit, Nuts, Pomegranates V.

DESSERT

- Muhallabieh Chocolate Pudding, Raspberry Sorbet, Pomegranates, Chocolate Crumbs NF. GF\*. V. 18
- Turkish Ekmek Kataifi. Rosewater Custard. Pistachio Gelato. Cream. Strawberries NF\*. V. 18
- Biscoff Cheesecake, Rosewater & Vanilla Poached Pears, Biscoff Crumb V. 18
- Dubai Chocolate Dessert Cocktail 20
- Affagato (Baileys, Cointreau, Frangelico, Drambui, Hennessy) 17

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