

Burj

Olives <i>V. DF. NF. GF.</i>	10
House Baked Za'atar Bread <i>V. DF. NF</i>	11
Labneh, Aleppo Butter, Green Pepper Jam <i>GF. NF.</i>	16
Hummus, Doo-kah, Aleppo, Brown Butter <i>GF. V*. DF*. NF*.</i>	16
Muhammara, Spiced Cashew, Curry Leaves <i>DF. V.</i>	16
Chicken Shawarma, Kuboos, Toum, Red Cabbage <i>NF.</i>	26
Yellow Fin Tuna, Coriander, Chilli, Lime, Amba, Fennel, Apple <i>DF. GF. NF.</i>	25
Charred Prawns, Matbucha, Coconut, Coriander <i>NF. GF. DF.</i>	24
Beef Shish, Red Pepper Sauce, Onion Rings, Curry Leaves <i>GF. DF. NF*.</i>	28
Lahmacun, Tahini Yogurt, Sumac Onion Salad <i>NF. DF*.</i>	27
Lebanese Falafel, Tahini, Fermented Chilli <i>V. VG*. GF*. DF*. NF.</i>	22
Tavuk Shish, Chicken, Sumac Onions, Blood Orange Sauce, Toum <i>NF.</i>	44
Pork Belly, Apple Ketchup, Zhoug, Saffron Fennel, Jus <i>NF. GF. DF.</i>	45
Stuffed Capsicum, Roast Eggplant, Braised Pepper, Pickled Sultana and Pinenuts <i>VG. DF. GF*. NF*.</i>	38
Market Fish, Muhamara, Potatoes, Ezme, Capers, Brown Butter, Crispy Almonds <i>NF*. DF*. GF*.</i>	46
Slow Roasted Lumina Lamb Shoulder <i>GF. NF. DF.</i>	85
Fattoush Salad, Crispy Lebanese Bread, Feta, Pomegranate Vinaigrette <i>V. VG. NF*. GF*. DF*.</i>	19
Lebanese Crispy Potatoes, Garlic, Aleppo Pepper Spices, Coriander <i>V. VG*. DF*. GF*. NF*.</i>	17
Spiced Cauliflower, Sour Grapes, Labneh, Smoked Almonds <i>V. NF*.</i>	19
Persian Jewelled Rice, Saffron, Dried Fruit, Nuts <i>V. VG. NF*. GF. DF.</i>	19

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 \$ 79pp

MIN 4 PEOPLE

Olives *V. DF. NF. GF.*

House Baked Za'atar Bread *V. DF. NF.*

Labneh, Aleppo Butter, Green Pepper Jam *GF. NF.*

Hummus, Doo-kah, Aleppo, Brown Butter *GF. V*. VG*. NF*.*

Lahmacun, Tahini Yogurt, Sumac Onion Salad *NF. DF*.*

Lebanese Falafel, Tahini, Fermented Chilli *V. VG*. GF. DF*. NF.*

Tavuk Shish, Chicken, Sumac Onions, Blood Orange Sauce, Toun *NF. GF.*

Pork Belly, Apple Ketchup, Zhoug, Saffron Fennel, Jus *NF. GF. DF.*

Slow Roasted Lumina Lamb Shoulder *GF. NF. GF.*

Persian Jewelled Rice, Saffron, Dried Fruit, Nuts *V. VG. NF*. GF. DF.*

Seasonal Fattoush Salad, Crispy Lebanese Bread, Feta, Pomegranate Vinaigrette *V. VG. DF*. GF*. NF*.*

Lebanese Crispy Potatoes, Garlic, Lemon, Aleppo Pepper, Coriander *V. VG*. DF*. GF*.*

DESSERT

Chai Brulee served with Almond Cake <i>GF. NF*.</i>	20
Chocolate Dome served with Chocolate Soil, Nuts, Pistachio Cream, Vanilla Ice Cream <i>GF*. NF.</i>	20
Sorbet Selections <i>V. VG. DF. NF. GF.</i>	18
Dubai Chocolate Dessert Cocktail	20

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