

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
Za'atar Goat Cheese Croquettes, Spiced Honey, Crispy Nuts <i>NF*</i>	22
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>	28
Lebanese Falafel, Tahini, Fermented Chilli <i>V, VG*, GF*, DF*, NF</i>	22
Tavuk Shish, Chicken, Mixed Greens, Sumac Onion, Mukhalil, Toum <i>NF, GF</i>	45
Pork Belly, Apple Ketchup, Braised Cabbage, Zhoug, Chilli, 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, Butter beans, Harissa Chickpeas, Crispy Kale <i>NF*, DF*, GF*</i>	42
Bone in Ribeye 350gram, Smoked Ezme and Red Wine Jus <i>NF, GF, DF</i>	59
Slow Roasted Lumina Lamb Shoulder, Persian Rice, Crispy Onions, Pomegranate <i>GF, NF*, DF</i>	96
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>	15
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>	15

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 \$85pp

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, Mixed Greens, Sumac Onion, Mukhalil, Toun *NF. GF.*

Pork Belly, Apple Ketchup, Braised Cabbage, Zhoug, Chilli, Jus *NF. GF. DF.*

Slow Roasted Lumina Lamb Shoulder, Persian Rice, Crispy Onions, Pomegranate *GF. NF*, GE.*

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 *GF. NF*.* 21

Chocolate Dome served with Chocolate Soil, Nuts, Pistachio Cream, Vanilla Ice Cream *GF*, NF.* 21

Sorbet Selections *V. VG. DF. NF. GF.* 20

Dubai Chocolate Dessert Cocktail 20

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.*

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Burj

TRUST THE CHEF \$65pp 2 PEOPLE

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**

Chicken Shawarma, Kuboos, Toum, Red Cabbag *NF*

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

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

or

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

DESSERT

Chai Brulee served with Almond Cake *GF, NF** 20

Chocolate Dome served with Chocolate Soil, Nuts, Pistachio Cream, Vanilla Ice Cream *GF*, NF* 20

Sorbet Selections 18

Dubai Chocolate Dessert Cocktail 20

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.*

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