



## **NAJD MENU ONE**

### **SALADS AND ORIENTAL MEZZEH**

Hummus, Mutable, Fattoush, Tabouleh, Babaghanche  
Labneh with Nuts, Assorted of Pickles and Olives

### **Assorted Selection of Fresh Greens to Include:**

Lettuce, Tomato, Cucumber, Bell Pepper, Carrot  
Bacon Bits, Croutons, Parmesan Cheese  
French, Italian Thousand Island dressing

### **INTERNATIONAL SALADS**

Bacon Lettuce and Tomato Salad, Artichoke Salad with Pimento Vinegar  
Baby Spinach with Mozzarella Cheese, Black Bean  
Corn Salad with Cumin Dressing  
Carrot Orange Salad, Fiesta Cole Slow, Greek Salad

### **SOUP**

Vegetable Clear Soup

### **HOT APPETIZERS**

Sambousek Meat, Cheese, Fatayer Spinach, Fried Kebbeh

### **BREAD BASKET**

Basket of Freshly Baked Bread Rolls and Arabic Bread

### **MAIN COURSES**

From the Gill In Wooden Skewer  
Kofta Saynia and Shish Tawouk  
Stir Fried Seafood with Ltoung Vegetable  
Roasted Beef Strip Lion with Pickles and Silver Onions  
Deep Fry Fillet Hammour with Tartar Sauce and Deep Fried Coriander  
Spaghetti with Tomato Sauce, Eggplant Musakkaha,  
Roasted wage Potato with Tomato Flavoured with Garlic and Rosemary  
Saffron Rice

### **DESSERTS**

Our Famous Umm Ali Four Variety of our Home Made Arabic Pastry  
Mohalabiya, Black Forest Cake, Cème Caramel, Vanille Fruits,  
Chocolat Mousse Cake, Fresh Fruits Salade , Appel Tarte

### **BEVERAGES**

A Fine Selection of Herbal and Non-Herbal Teas  
Decaffeinated and Filtered Coffee  
Pepsi, 7 Up, Miranda & Mineral Water