



alloro

R I S T O R A N T E



RAMADAN MENU

RAMADAN JUICES

Labneh
Kamar aldin
Jalab
Detox water

SOUP

Lentil soup with lemon & Arabic croutons (D, G)
Chicken & vegetable Clear soup (D, G)

COLD MEZZE & SALADS

Hummus | Moutabal | Muhammara (G)
Baba Ghanoush, roasted eggplant, tahini, olive oil, cumin (SE)
Vine leaves, stuffed meat
Labneh with olive oil & za'atar (D)
Fattoush salad, cucumber, tomato, radish (G)
Tabbouleh, parsley (G)
Quinoa & Roasted Vegetable Salad
Cous Cous salad, roasted veg, parsley, pomegranate, mint, onion (D)
Tomato wedges, mixed pickles, Arabic pickles
Marinated olives, feta cheese (D), Lemon cream cheese (D)

(N) Nuts (G) Gluten (SF) Seafood (D) Dairy (VG) Vegan (V) Vegetarian (SE) Sesame

Let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly





HOT ARABIC APPETIZERS

Falafel with tahini & pickles

Cheese sambousek (D, G)

Kibbeh makliyah (D, G)

Spinach sambousek (G)

Lentil fritters (D, G)

Chicken Shawarma, Arabic bread, lettuce, pickle (D, G)

MAIN COURSES

Lamb Ouzi with oriental rice & nuts (D, N)

Fish Sayadieh , caramelized onions (SF, D)

Za'atar roasted potato (D)

Shish Tawook, Arabic spice marinated chicken (D)

Pasta Arrabbiata, chilli flakes, tomato sauce (D, G)

Vegetable Tagine, turn veg, cumin, saffron (VG)

Stuffed Zucchini & Vine Leaves (VG, V)

Roasted Butter Greens (D, N)

Saffron Butter rice (D)

RAMADAN DESSERTS (D, G, N)

Umm Ali (served warm)

Basbousa

Qatayef (nuts & cream)

Mahalabiya with rose syrup

Chocolate Mousse Cups

Fresh Fruit Platter

Butter cookies

Lemon meringue (D, G)

Fruit salad

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