BVLGARI

IL CAFFÈ

RAMADAN IFTAR
TUESDAY

On the table
Dates, nuts, dry fruits, marinated olives

Cold Mezzeh
Hummus, fattoush, tabbouleh, babaganush, shanklish, mixed Arabic pickles, muhammara

Hot Mezzeh
Meat sambusak, spinach fatayer, cheese roll, vegetable potato and pea samosa

Starters
Green salad with condiments
Apple waldrof salad with chicken
Wild rice salad with butternut and gorgonzola
Harrisa spice chickpeas salad
Beef bresaola with rocket and parmesan
Watermelon feta salad

Soup
Lentil soup served with croutons and lemon
Harirra soup and condiments

Main Course
Arabic mix grill: lamb kofta, lamb kebab, shish taouk
Steamed basmati rice
Mixed Veg Salona
Mediterranean styled roasted vegetables
Samak Meshwi with harra sauce
Chicken Molokhiya
Mutton Rogan josh
Beef lasagna
Mashi malfouf

Live Stations
Mozzarella bar
Caesar Bar
Seafood Bar
Wild mushroom risotto finished in a parmesan wheel
Pasta Station
Chicken shawarma,
Falafel
Saj Station with condiments
Lamb ouzi
Carving station
Pizza
Live barbecue

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DESSERTS

Selection of Pastries
Canoncino
Sacher cake
Lemon meringue tart
Chocolate bigne
Capresse (big)
Rose cake (big)
Profiterole (big)
Tiramisu
Mohalabia
Cinnamon bomba

Umali station
Arabic Umali

Kunafa station
Kounafa outhmalia kishta

Crepe station
Crepe with condiments

Selection of Arabic sweets
Shoaybiat cream
Znud alsit fried
Maghosha keshta
Awama
Halawat al jeben
Katayef keshta
Baklawa pistachio
Baklawa sadaf (sakina)
Borma pistachio
Namura plain
Namura pistachio
Taj ul malek cashew