

BVLGARI

IL CAFFÈ

RAMADAN IFTAR WEDNESDAY

On the table

Dates, nuts, dry fruits, marinated olives

Cold Mezzeh

Hummus, fattoush, moutabel, assorted labneh balls, vine leaves, mix Arabic pickles
Maqdoos, tabbouleh

Hot Mezzeh

Meat kibbeh, spinach fatayer, cheese sambusek, vegetable fritters

Starters

Green salad with condiments
House smoked salmon with beans
Couscous salad
Roasted chicken and bell pepper salad
Teriyaki beef salad
Potato with gherkin and sundried tomato

Soup

Lentil soup served with croutons and lemon
Harirra soup and condiments

Main Course

Arabic mix grill: lamb kofta, lamb kebab, shish taouk
Biryani rice
Potato Harra
Eggplant Parmigiana
Chicken Lababdar
Shish Barak
Steamed salmon with sautéed veg and Orange Beurre blanc
Lamb Tagine
Chicken frekkeh

Live Stations

Mozzarella bar
Caesar Bar
Seafood Bar
Wild mushroom risotto finished in a parmesan wheel
Pasta Station
Chicken shawarma,
Arayes
Manakish: cheese, zaatar (pastry)
Lamb ouzi
Carving station
Pizza
Live barbecue

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DESSERTS

Selection of Pastries

Cannoli
Chocolate layer cake
Raspberry tart
Pistachio bigne
Lemon cake (big)
Pasteiria (big)
Fruit tart (big)
Sbrisolona
Mohalabia
Tiramisu
Sfogatella

Umali station

Arabic Umali

Kunafa station

Kounafa outhmalia kishta

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