

BVLGARI

IL CAFFÈ

RAMADAN IFTAR FRIDAY

On the table

Dates, nuts, dry fruits, marinated olives

Cold Mezzeh

Hummus, fattoush, moutabel, shanklish, vine leaves, mix Arabic pickles, tabbouleh

Hot Mezzeh

Meat sambusek, spinach fatayer, cheese roll, vegetable potato and pea samosa

Starters

Green salad with condiments

Fried eggplant salad

Thai glass noodles salad with chicken

Octopus and potato salad

Beetroot, confit pears and gorgonzola

Vegetable gardenere

Soup

Lentil soup served with croutons and lemon

Harirra soup and condiments

Main Course

Arabic mix grill: lamb kofta, lamb kebab, shish taouk

Saffron rice with toasted nuts

Mushroom Lasagne

Mixed Veg Nilgiri Korma

Chicken Biryani with raita

Lamb Salona

Grilled Sultan Ibrahim with Tarator

Beef Short rib, glazed carrots, jus

Kibbeh bil laban

Live Stations

Mozzarella bar

Caesar bar

Seafood bar

Wild mushroom risotto finished in a parmesan wheel

Pasta station

Chicken shawarma

Falafel station

Manakish: cheese, zaatar

Lamb ouzi

Carving station

Pizza station

Live barbecue

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DESSERTS

Selection of Pastries

Cannoli
Dates chocolate cake
Coffee tart
Vanilla bigne
Pastieria (big)
Raspberry tart (big)
Profiterole (big)
Crème caramel
Tiramissu
Mohalabia
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