

*Al Barakat*

# DINNER

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Discover a soulful collaboration between Al Barakat and Lebanese chef Aline Kamakian, founder of Beirut's renowned Mayrig restaurant. Inspired by a shared passion for traditional cuisine and the bond of a friendship that spans continents, our chefs travel deep into the heart of Eastern Mediterranean cuisine, with Chef Kamakian bringing the authentic ingredients, aromas and beauty of Lebanon to Al Barakat.

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## **COLD MEZZE**

### **TABBOULEH (VE)**

Parsley and Mint Salad, Crushed Wheat

### **FATTOUSH (VE)**

Levantine Bread Salad, Sumac

### **"MUST" LENTIL SALAD (V)**

Kulhafa, Heirloom Tomato, Garlic Yoghurt

### **HUMMUS (V)**

Chickpea Dip, Tahini, Sea Almonds

**MOUTABAL (V)**

Grilled Aubergine, Sesame Paste

**HUMMUS SOUJUK**

Chickpea Dip, Armenian Sausage

**OCTOPUS CARPACCIO**

Coriander, Garlic, Citrus, Red Onion

**ERAÏDIS**

Red Prawn Carpaccio, Pink Peppercorn, Viola Olive Oil

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**WARM MEZZE**

**MINI LAHMAJUN (VE)**

Armenian Pizza, Spiced Vegetables

**BRIQUE (V)**

Filo Pastry, Feta and Akawi Cheeses

**FALAFEL (VE)**

Chickpea Patties, Pickles, Tahini

## **JAWANIH**

Chicken Wings, Garlic, Coriander, Lemon

## **SNAPPER AND PRAWN KIBBEH**

with Orange Tahini

## **REMMAN SAWDA**

Chicken Livers, Pomegranate Treacle

## **BEIRUTI KIBBEH**

Minced Beef and Lamb, Bulgur, Cucumber Labneh

## **FATAYER (V)**

Spinach, Feta Cheese

## **FATAYER SABANEH (VE)**

Spinach, Sumac

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## **ENTRÉES**

## **DOLMA (VE)**

Stuffed Capsicum, Herbed Rice, Mushrooms

## **SHAWARMA & FRIES**

Beef Sirloin, Lebanese Pickles, Our Favourite Sauce

**BARAKAT'S CATCH**

Grilled Reef Fish, Green Beans, Smoked Courgette, Landaa Herbs

**SHISH TAWOUK**

Chicken, Lebanese Bread

**KHAROUF SIZZLER**

Lamb Loin, Red Capsicum Sauce, Saffron Rice

FOR TWO

**SEAFOOD FOKHARA**

Levantine Cassoulet, Lobster, Scallop, Prawns, Calamari, Mussel, Fennel, Sourdough Bread

FOR TWO

**HALLOUMI KEBAB (V)**

Baroud Halloumi, Courgette, Tomato, Capsicum, Lebanese Bread

**MAYRIG MANTE**

Armenian Meat Dumplings, Tomato Relish, Yoghurt

**KASTALETA**

Mayrig's Rubbed Grass-Fed Lamb Chops, Couscous

**LOBSTER**

Lebanese Style Baked, Couscous

**PHOENICIAN FEAST FOR TWO**

Beef, Lamb, Chicken and Prawn Skewers

**AL BARAKAT'S FAMOUS BRAISED LAMB SHANK FOR TWO**

with Saffron Rice

**SPINACH MANTE (V)**

Armenian Spinach Dumplings, Tomato Relish, Yoghurt

**TFAYA (VE)**

Vegetable Couscous, Courgette, Carrots Capsicum, Chickpeas

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## **SIDES**

**AL BARAKAT COUSCOUS (VE)**

**BATATA HARRA (V)**

**SAFFRON RICE (V)**

**ROASTED LAAMU ATOLL PUMPKIN (VE)**

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## **DESSERT**

**LAMOUNI**

Citrus Salad, Blood Orange Sorbet

**DHONI**

Candied Orange, Almonds, Phyllo

**LEBANESE NIGHTS**

Orange Blossom Semolina, White Chocolate

**ROSE OSMELIYE**

Kunafa Pastry, Askar Rose, Petal Jam, Pistachios

**DATE TART**

Vanilla Gelato, Toffee Sauce

**ROSE LOUKOUM**

with Mayrig's Signature Rose Loukoum Gelato

**GELATO**

Vanilla, Chocolate 70%, Masitti, Coconut Sorbet

**SORBET**

Rose-Pomegranate, Strawberry, Coconut

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**TEA**

**MOROCCAN MINT**

**DARJEELING**

JUNGPANA ESTATE FIRST FLUSH 2025  
CASTLETON ESTATE FIRST FLUSH 2025  
MARGARET'S HOPE SECOND FLUSH 2025

**ASSAM**

HALMARI ESTATE 2ND FLUSH 2025  
DEJOO ESTATE 2025

## **GREEN**

UJI MIZUMIYAMASHIRO, SENCHA, KYOTO, JAPAN  
KIRSHIMA, KABUSECHA, KAGOSHIMA, JAPAN  
LONG JING, DRAGONWELL, HANGZHOU, CHINA  
GUETZLI GREEN TEA, SWITZERLAND

## **OO LONG**

TIE GUAN YIN, ANXI, CHINA  
PU'ER 10 YEARS AGED, YUNNAN, CHINA

## **LANDAA GARDEN TISANES**

Mint, Ginger, Lemongrass, Chamomile

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## **COFFEE**

### **ESPRESSO**

Single or Double

### **TURKISH COFFEE**

### **CAPPUCCINO**

### **LATTE**

### **HOT OR ICED COFFEE**

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**(V) VEGETARIAN, (VE) VEGAN**