

AYAMNA

ATLANTIS, THE PALM

LEBANESE RESTAURANT



ATLANTIS, THE PALM • PALM JUMEIRAH • DUBAI

A KISMET MENU • ATLANTIS, THE PALM

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

-  Vegetarian
-  Chef's special

THE LINE BENEATH A DISH

Kebbeh Mabroumeh *(N)(G)(D)(SE)(MU)*

kebbeh filled with minced lamb, crushed burghul wheat, onions, roasted pine nuts, kebbeh spices, served with yoghurt

Codes in claret are allergens the kitchen's own ingredients name. This is not a complete allergen declaration — tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(A) Alcohol

(E) Egg

(L) Lupin

(R) Raw

(SO) Soybean

(C) Celery

(F) Fish

(MU) Mustard

(S) Shellfish

(SU) Sulphites

(D) Dairy

(G) Gluten

(N) Nuts

(SE) Sesame

OF THE ALLERGENS

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OF THE PRICES

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À LA CARTE

SOUP

- Chicken Soup *(G)(C)* 48
Chicken broth, golden vermicelli, chicken cubes and vegetables
- Lentil Soup *(G)(D)(C)(SE)(MU)* 48
Purée of lentils, carrots, onions, garlic, crispy croutons with spinach, labneh, and lemon

SALAD

- Mount Lebanon Medley Salad *(N)(G)(D)(SE)(MU)* ✦ 59
Creamy goat cheese mousse served on a bed of Rocca pesto and wedges of cinnamon flavored pears
- Rocca Salad *(D)(N)(SU)(SE)(MU)(G)* 55
Rocca Leaves, roasted beetroots, tomatoes, walnuts, halloumi cheese, olive oil and apple vinegar
- Fattoush *(G)(SU)(SE)(MU)* 58
Lettuce, tomatoes, cucumber, radish, capsicum, mint, parsley, onions, crispy pita, sumac, apple vinegar, pomegranate molasses and olive oil
- Tabouleh *(G)* 55
Chopped flat parsley, mint, tomatoes, onions, crushed wheat, freshly squeezed lemon and olive oil

COLD MEZZEH

- Fresh Artichoke 60
Whole artichokes, garlic, olive oil and lemon
- Basil Labneh *(N)(G)(D)* 55
Middle Eastern yoghurt cheese, pomegranate seeds, fresh basil and pistachios
- Hummus *(SE)* 52
Delicate blend of chickpeas with tahini and lemon
- Baba Ghanouj 49
Chargrilled smoked eggplant, tomatoes, spanish onions, capsicum, garlic, parsley, pomegranate seeds and lemon
- Moutabal *(SE)(D)* 49
Chargrilled smoked eggplant, blended with tahini and fresh lemon

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À LA CARTE

COLD MEZZEH • CONTINUED

- **Stuffed Vine Leaves** (G)(SE)(MU)

Vine leaves parcels stuffed with Arabic spiced rice, tomatoes, parsley and olive oil

55
- **Mousakaa** (G)(SE)(MU)

Eggplant cooked with tomatoes, bell pepper, onions, garlic and chickpeas

49
- **Vegetable Platter**

Selection of fresh seasonal vegetables

49
- **Mixed Lebanese Pickles** (SU)

Assortment of pickled vegetables and mixed olives

40
- **Mouhamara** (MU)(G)(N)(SE)

Arabic chilli paste, spiced walnuts, pistachios and olive oil

52
- **Shanklish** (D)

Spiced akawi and feta aged cheese, tomatoes, onions and parsley

50
- **Spinach Bil Zeit**

Sautéed spinach with garlic, bell pepper, spring onions and olive oil

50
- Lebanese Fish Tajin** (N)(SE)(G)(F)(MU)

Grilled sea bass fillet with tahini, green pepper, tomatoes, onions, garlic, roasted pine nuts and olive oil

60
- **Burghul Bel Banadoura** (G)(SE)(MU)

Coarse burghul wheat, tomatoes, onions, bell pepper and red chilli

48
- Oriental Beef Tartar** (N)(G)(R)(SE)(MU)

Beef, crushed wheat, fresh mint, Arabic spices, onions, red chilli, pine nuts, walnuts and olive oil
— Kebabeh Nayeh

75

HOT MEZZEH

- Mix Mouajanat** (N)(G)(D)

Cheese rakakat, meat sambousek, fried kebabeh and spinach fatayer

60
- Eggplant Fatteh** (N)(G)(D)(SE)(MU)

Roasted eggplant, Greek yoghurt, crispy zaatar croutons and toasted pine nuts

58

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HOT MEZZEH · CONTINUED

	Chicken Wings <i>(D)(G)(SE)(MU)</i>	60
	Grilled chicken wings with coriander, garlic and lemon	
	Shrimps Kunafa <i>(S)(G)(E)(SU)(SE)(MU)</i> ✦	120
	Fried zaatar-marinated prawns, kunafa dough, saffron and tartar sauce	
■	Cheese Sambousek <i>(D)(G)</i>	53
	Deep-fried Lebanese pastry filled with akawi cheese and parsley	
■	Cheese Rakakat <i>(D)(G)</i>	53
	Rolled filo pastry filled with akawi, mozzarella cheese and parsley	
	Shrimp Provencal <i>(S)(D)(SE)(G)(MU)</i> ✦	105
	Stir fried shrimps with garlic, coriander leaves, lemon and seasoning	
	Fried Kebbeh <i>(N)(G)(SE)(MU)</i>	57
	Ground meat and crushed wheat crust, filled with minced meat, onions, pine nuts and Arabic spice filling	
	Beirut Hummous with Wagyu Beef <i>(SE)(N)(G)(MU)</i> ✦	90
	Purée of chickpeas with tahini, sautéed diced wagyu beef and roasted pine nuts	
■	Grilled Halloumi <i>(D)</i>	60
	Topped with tomatoes, Lebanese black olives and fresh basil	
	Octopus Harra with Almond Hummus <i>(S)(SE)(N)(D)(MU)</i> ✦	135
	Marinated octopus served with preserved lemon, olive, salsa	
■	Batata Harra <i>(G)(SE)(MU)</i>	57
	Sautéed potatoes with coriander, red pepper, garlic and lemon	
	Lamb Makanek <i>(N)(SU)(G)(SE)(MU)</i>	60
	Lamb sausages sautéed with pomegranate molasses	
■	Falafel <i>(SE)(G)(MU)</i>	55
	Deep-fried patties of minced chickpeas, fava beans, onions, garlic, cumin and coriander. Served with tomatoes, pickles, parsley and tahini sauce	

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HOT MEZZEH • CONTINUED

	Meat Sambousek <i>(N)(G)(D)</i>	55
	Deep-fried Lebanese pastry filled with minced lamb and roasted pine nuts	
	Hummus Bil Lahem <i>(SE)(N)(G)(MU)</i>	60
	Purée of chickpeas with tahini, sautéed diced lamb and roasted pine nuts	
■	Baked Spinach Fatayer <i>(N)(G)(SE)(MU)</i>	50
	Traditional Lebanese pastry, filled with spinach, pine nuts, onions and sumac	

MAINS

	Mediterranean Majestic Hen <i>(N)(G)(D)(SE)(MU)</i> ✦	155
	Oven-roasted baby chicken stuffed with oriental rice, served with spices flavored sauce, nuts and minted yoghurt	
	Pan Seared Sea Bream <i>(F)(D)(G)(SE)(MU)</i> ✦	195
	Locally sourced sea bream fillet with Freekeh risotto and minted green peas puree	
	Lamb Shank <i>(G)(SE)(MU)</i> ✦	190
	Slow cooked lamb shank, served with crushed potato and lamb jus	
	Whole Roasted Lobster With Saffron <i>(G)(S)(D)(SE)(MU)</i> ✦	365
	Live Canadian lobster, saffron zaatar sauce and akawi cheese	
	Lebanese Citrus Salmon <i>(F)(SE)(G)(MU)</i> ✦	195
	Seasoned pan-seared salmon with trio citrus tahina sauce	
	Kebbeh Mabroumeh <i>(N)(G)(D)(SE)(MU)</i> ✦	105
	kebbeh filled with minced lamb, crushed burghul wheat, onions, roasted pine nuts, kebbeh spices, served with yoghurt	
■	Lebanese Vegetable Stew <i>(N)(SE)(G)(MU)</i>	115
	Slowly simmered fresh vegetables with onion, garlic, coriander in flavorful tomato broth	
■	Freekeh Risotto <i>(G)(D)(SE)(MU)</i>	115
	Roasted smoked green wheat cooked with onions, carrots, zucchini, fresh thyme and fresh cream	

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CHAR-GRILL

Char-grilled items served with biwaz bread and grilled vegetables skewer

Lamb Chops <i>(G)(SE)(MU)</i>	195
Lamb chops marinated with olive oil and Lebanese spices blend	
Grilled King Prawns <i>(G)(S)(SE)(MU)</i>	250
Marinated king prawns with garlic, cumin and lemon	
Mixed Grill <i>(D)(G)(E)(SE)(MU)</i>	205
Lamb brochette, kofta, shish taouk, arayes, kebbeh and lamb chops	
Arayes <i>(G)(D)(SE)(MU)</i>	95
Grilled Lebanese bread filled with minced lamb, tomatoes, garlic and served with yoghurt sauce	
Grilled Seafood Platter <i>(G)(F)(SE)(S)(E)(MU) ♦</i>	465
Char-grilled Canadian lobster, prawns, salmon fillet, sea bream fillet, calamari, charcoal grilled Mediterranean vegetables, oriental sauce and saffron rice	
Lamb Kofta <i>(G)(SE)(MU)</i>	130
Leg of lamb minced with parsley, onions and Lebanese spice blend	
Grilled Wagyu Brochette <i>(G)(SE)(MU) ♦</i>	280
Beef Wagyu with olive oil and Lebanese spice blend	
Grilled Baby Boneless Chicken <i>(G)(SU)(SE)(MU)</i>	160
Marinated whole boneless chicken with garlic and lemon	
Shish Taouk <i>(D)(E)(G)(SE)(MU)</i>	130
Char-grilled chicken breast marinated in garlic, lemon and Lebanese spice blend	
Lamb Brochette <i>(G)(SE)(MU)</i>	165
Lamb tenderloin with olive oil and Lebanese spices blend	
❑ Impossible Kebab <i>(G)(SO)(SE)(MU)</i>	130
Charcoal grilled plant based kebab, parsley, onions, Arabic spices and grilled tomato sauce	

SIDE DISHES

Saffron rice	45
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SIDE DISHES • CONTINUED

 White rice	40
 Lebanese style crushed Potato <i>(G)(SE)(MU)</i>	40
French fries	40
Sautéed vegetables in zaatar and butter <i>(D)(G)(SE)(MU)</i>	40

SAUCES

Garlic sauce *(E)*

Lemon & mint

Harissa

Tahina sauce *(SE)*

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BERYTUS MENU

2 persons & above

PER PERSON

340

COLD MEZZEH

Berytus Cold Mezzeh Selection *(D)(N)(F)(G)(SE)(SU)(MU)*

- Mixed pickles
- Hummus
- Moutabal
- Tabouleh
- Fattoush
- Shanklish salad
- Labneh with Basil
- Fish tajine
- Mouhamarah
- Eggplant Mossakaa

HOT MEZZEH

Berytus Hot Mezzeh Selection *(D)(G)(N)(MU)(SE)*

- Cheese sambousek
- Baked spinach fatayer
- Meat sambousek
- Lamb kebbbeh
- Potato harrah
- Eggplant Fattah

MAIN COURSE

Berytus Main Course Selection *(D)(G)(F)(E)(MU)(SE)*

- Lamb brochette
- Shish taouk
- Lamb kofta
- Lamb chops
- Grilled sea bream

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BERYTUS MENU

DESSERT

Berytus Dessert Selection *(D)(G)(N)(SE)(MU)(SO)*

- Selection of sweets
- Seasonal fruits



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AYAMNA SET MENU

4 persons & above

PER PERSON

480

COLD MEZZEH

Ayamna Cold Mezzeh Selection *(D)(N)(F)(G)(SE)(SU)(MU)*

- Vegetable platter
- Mixed pickles
- Hummus
- Moutabal
- Tabouleh
- Fattoush
- Shanklish salad
- Labneh with basil
- Fish tajine
- Vegetarian stuffed vine leaves
- Fresh artichoke
- Mouhamara
- Mousakaa
- Bourgol bel banadorah

HOT MEZZEH

Ayamna Hot Mezzeh Selection *(D)(G)(N)(S)(SU)(SE)(MU)*

- Meat sambousek
- Lamb kebbbeh
- Cheese sambousek
- Baked spinach fatayer
- Lamb makanek
- Shrimp Provencal
- Potato harrah

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AYAMNA SET MENU

MAIN COURSE

Ayamna Main Course Selection *(D)(G)(S)(E)(SE)(MU)(F)*

- Lamb brochette
- Shish taouk
- Lamb kofta
- Lamb chops
- Arayes
- Grilled prawns
- Citrus Salmon

DESSERT

Ayamna Dessert Selection *(D)(G)(N)(SE)(MU)(SO)*

- Selection of sweets



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DESSERT

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- Belle De Beyrouth Brûlée *(D)(G)(N)(SO)*

Whole milk, rice, vanilla, rose water and served chef's choice ice cream

60
- Sticky Date Pudding *(D)(E)(G)(N)(SO)*

Local dates cake, sea salt caramel, orange cream and vanilla ice cream

60
- Apricot Vanilla Muhalabiya *(N)(G)(D)*

Apricot coulis, pistachio cream and almonds

60
- Assorted Fresh Fruits

80
- Charcoal Grilled Kunafa Kabab *(G)(D)(N)(SO)* ✦

Kunafa dough, sweet cheese, sugar syrup, pistachios. served with baklawa ice-cream

95
- Pistachio Lemon Tart *(G)(N)(D)(SO)(E)*

Whipped pistachio cream, homemade lemon marmalade, pistachio praline and baklawa

60
- Um Ali *(N)(G)(D)*

Milk, sugar, brioche, almond, coconut, pistachios, raisins and cream

58
- Halawa Bil Jebin *(N)(G)(D)*

Rolls of sweet white cheese filled with fresh cream, pistachios and caramelized orange

60
- Assorted Lebanese Baklawa *(G)(N)(D)*

Assortment of pastry layers, with nuts and syrup

65

SPECIALITY ICE CREAM & SORBETS

- Lemon Sorbet *(G)(E)(N)(D)(SO)*

— Strawberry Sorbet

50
- Vanilla Ice Cream *(G)(E)(N)(D)(SO)*

— Chocolate Ice Cream

— Strawberry Ice Cream

50
- Baklava Ice Cream *(G)(E)(N)(D)(SO)*

50

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BEVERAGES

ALCOHOLIC FREE

Byblos	45
melon, lemon juice & ginger	
Lebnani	45
fresh zaatar & lemon juice	
Greenleb	45
kiwi & fresh zaatar	
Pomegranate Ginger	45
pomegranate juice, ginger, grenadine syrup	
Batroun	45
watermelon, basil & lemon juice	
Baalback	45
orange, pineapple juice & apricot	
Apple Iced Tea	35
apple juice, agave syrup, cold tea, lemon juice	
Beetroot Iced Tea	35
beetroot juice, agave syrup, cold tea, lemon juice	
Kiwi Iced Tea	35
Kiwi juice, agave syrup, cold tea, lemon juice	

RAMADAN DRINKS

45

Lebanese Lemonade

Ayran With Mint

Jallab with nuts

Tamerhindi

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BEVERAGES

RAMADAN DRINKS · CONTINUED

Qamar El Deen

ENERGY DRINKS

Red Bull 38
— Red Bull Sugar Free

SOFT DRINKS 29

Coca Cola
— Coca Cola Light
— Coca Cola Zero

Sprite
— Sprite Light
— Fanta Orange

Ginger Ale
— Soda Water
— Tonic Water
— Bitter Lemon

WATER

Sohat - Still - Lebanon (L) 39
Sohat - Still - Lebanon (S) 27
San Pellegrino - Sparkling - Italy (L) 39
San Pellegrino - Sparkling - Italy (S) 30

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BEVERAGES

FRESH JUICES

37

Pineapple

- Watermelon
- Mango

Green Apple

- Orange
- Carrot
- Pomegranate

HOT BEVERAGES

Espresso

33

Double Espresso

38

Cappuccino

- Café Late

35

Turkish coffee

33

White Lebanese Coffee

35

TEA

35

English Breakfast

Darjeeling

Earl Grey

Moonfruit Black Tea

Vanilla Bourbon

Oolong Prestige

Jasmine

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BEVERAGES

TEA • CONTINUED

Verbena Mint

Waterfruit Green

Sencha

Chamomile

Moroccan Mint Tea

SHISHA

Single Flavour 120 • Double Flavour 140

Apple	120
— Grape	
— Mint	
— Rose	
— Orange	
— Strawberry	
— Lemon	
— Vanilla	
— Blueberry	
— Cherry	
— Watermelon	
— Peach	
— Pineapple	
— Mango	
— Banana	
— Melon	
Grape & Mint	140
— Apple & Mint	
— Watermelon & Mint	
— Gum & Mint	
— Lemon & Mint	
— Gum & Cinnamon	
Atlantis Special Five Flavors	185

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