NAHAAM

CONRAD ABU DHABI ETIHAD TOWERS

MENU

DINNER

SMALL PLATES

Tyrokafteri
Feta Cheese, Florins Peppers, Paprika and Pine Nuts

Beefroot Mousse
With Toasted Hazelnuts, Yoghurt

Tzatziki
Greek Yogurt with Cucumber

Trio of Dips
Feta cheese, Beetroot, Greek Yogurt

Roasted Red Beets
Oregano Labneh, Fresh Goat Cheese, Cumin Seed

Sea Bass Carpaccio
Smoked Herring Lemon Confit and Oregano Dressing, Micro-Cress

Crispy Friend Gonos (Calamari)
Greek Tartare Dip

Escargot
In Garlic Butter, Grated Lemon Zest

Octapodi
Grilled Octopus, Boiled Potato, Green Onion, Parsley, Romesco Sauce

Prawns Saganaki
Grilled Halloumi Wrapped in Buttered Kataif, Crumbled Feta Cheese, Lobster Tomato Sauce

Iron Skillet Roasted Mussels
Choice of Provencale Sauce or Spicy Lemon-Herb Butter Sauce

Chicken ‘Kofta’ Meatballs
Moroccan Spice Sauce

VEGETARIAN

(N) Nuts · (D) Dairy · (G) Gluten

DINNER

SALADS & SOUPS

House Made Caesar Salad
Herb- Paprika Croutons, Shaved Parmesan Cheese, Crispy Turkey Bacon Bits

Nicoise Salad
Marinated Tuna Belly, Baby Potatoes, Hard Boiled Egg, Anchovy, Kalamata Olives, Cherry Tomatoes, Green Beans, Fresh Herb Vinaigrette

Endive Salad
Roasted Beets, Toasted Hazelnut, Crunchy Quinoa, Blue Cheese, Fresh Parsley, Orange Dressing

Cretan Salad
Marinated Feta Cheese, Barley Rusk, Capers, Black Olives, Cherry Tomatoes, Cucumber, Grated Halloumi, Red Vinegar & Lemon Dressing

Le Bar Huitre

Seafood Bar
Fresh Oysters 1/2 dozen, Boiled Tiger Prawns, Mussels

Plateau de Fruites de Mer
Boiled Lobster, Clams, Seasonal Fresh Oysters, Black Mussels, Prawns, Mignonette, Tartare, Marie Rose Sauce

Soup du Jour

Soupe a L'oignon
French Onion Soup Baguette Bread topped with Gruyère Cheese

Avgolemono
Greek Lemon- Rice Chicken Soup

ROTISSERIE, FRY, BAKED AND GRILLED

Turkish Spices Rubbed Spring Chicken
Warm Baby Potatoes, Orange Zest, Cucumber-Fennel Salad

Moroccan Spices Crusted Tuna
Lemon Confit Couscous, Chives Oil, Garlicky Dip, Greek Tartar Sauce

VEGETARIAN

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DINNER

ROTISSERIE, FRY, BAKED AND GRILLED · CONTINUED

Bakaliaros Skordalia
Fried Battered Snapper Fish Fillet, Potato Garlic Dip, Burnt Lemon, Greek Tartar Sauce

Oven Baked Salmon
Grilled Endive, Shaved Fennel. Tomato, Caper & Orange Segment, Chili Pepper Oil

Butter Herb Grilled Rib-Eye Steak
Roasted Garlic Olive Oil Mashed Potato, Lemon-Chili Pepper Spinach

WOK A HOLIC

Fried Chili Chicken
Garlic- Ginger Soy Sauce, Mixed Peppers, Spring Onion served with Jasmine Rice

Scallion- Ginger Beef Strips
Shitake, Flat Beans, Onion, Oyster & Soya Sauce, Served with Jasmine Rice

Spicy Prawn Rice Noodle
Bok Choy, Onion, Cabbage, Snap Peas, Bean Sprouts, Peanuts, Lime

CLUB 'N WRAP
Served with Choice of Fries or Side Salad

Club Sandwich *(G)*
Pan Seared Chicken Breast, Turkey Bacon, Egg, Tomato, Iceberg Lettuce, Mayonnaise on Toasted White Bread

⊡ Keto Wrap *(N)(G)*
Falafel, Avocado, Onion, Tomato, Cucumber, Arugula, Lemon Tahini Sauce, Tortilla Bread

Feta & Pesto Wrap *(N)(G)*
Poached Chicken Breast, Arugula, Tomatoes, Tortilla Bread

BURGERS
All Burgers Served with Choice of Fries or Side Salad

House Burger *(G)*
Angus Patty, Grilled Onion, Cheddar Cheese, Mayo, Lettuce, Crispy Veal Bacon, Soft Potato Bun

⊡ VEGETARIAN

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DINNER

BURGERS · CONTINUED

Harissa Marinated Chicken Breast *(D)*
Sumac-Parsley Onion, Tomato, Lettuce, Garlic Whip, Soft Potato Bun

PIZZA

Margherita *(G)*
Tomato Sauce, Mozzarella Fior de Latte, Parmigiano Reggiano, Basil

Tio Pepe's *(G)*
Tomato Sauce, Queso, Pulled Roast Chicken, Charred Corn, Roasted Veggie, Oregano, Aji Amarillo

Spicy Lamb Kofta *(N)(G)*
Pesto, Halloumi Cheese, Lemon Zest, Yogurt Cream, Arugula

DESSERTS

Lotus-Churros
Loqaimat Ice Cream, Warm Chocolate Sauce

Bread Pudding
Salted Caramel

Paris-Brest
Topped with Almonds Flakes, Hazelnut & Almond Mousseline Praliné Cream

Orange Confit Vanilla Crème Brûlée
Citrus Sauce, Almond Cinnamon Tuile

Trio of Ice Cream
Please ask a member of our team for the Daily Specials

Sliced Fresh Fruits

DRINKS

Cold Beverages

VEGETARIAN

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DINNER

DRINKS · CONTINUED

Sparkling & Still Water
Al Ain, Evian

Energy Drink
Red Bull

Non-alcoholic sparkling wine
Gold Emotion

Juices
Orange, Pineapple, Mango, Lemon & Mint

Carbonated Drinks
Coca Cola, Diet Coca Cola, Fanta Orange, Sprite, Diet Sprite, Ginger Ale, Soda Water, Tonic Water

Coffee Mocktails
Iced Latte, Flavoured Coconut, Almond Caramel, Caramel, Iced Mocha

Hot Beverages

Coffee
Espresso, Ristretto, Decaf Espresso, Americano, Macchiato, Mochaccino, Double Espresso, Cappuccino, Café Latte, Classic Hot Chocolate

Tea
English Breakfast Tea, Earl Grey Tea, Chamomile Tea , Peppermint Tea, Moroccan Mint Tea, Silver Moon Tea

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KID'S MENU

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Junior Pizza
Let your kids choose their own toppings: Veal Bacon, Cherry Tomato, Mushroom

Spaghetti Or Penne
Your choice of Cream, Tomato or Meat Sauce

Sliders
Chargrilled Beef or Chicken Burger Lettuce, Tomato, Cheddar Cheese, Soft Potato Bun

Crispy Bites
Breaded Chicken Breast, Tartar Dipping, Fries

Junior Sea-soned Chips
Fried Battered Snapper Fish Fillet, Tartar Sauce, Fries

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DAILY SPECIALS

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Monday
Bouillabaisse - Garlic Rouille & Toasted Baguette

Tuesday
Duck Sheperd's Pie

Wednesday
Carré D'agneau Aux Herbes - Rack of Lamb, Cherry Tomatoes, Ratatouille, Gratin Dauphinois, Thyme Jus

Thursday
Roasted Corn Fed Chicken Breast - Truffle Mash, Roasted Vegetables, Jus

Friday
Sole Meunière - Capers, Browned Butter. Served with Steamed Ratte Potato

Saturday
Confit Duck Leg - Puy Lentils, Roasted Potatoes, Duck Jus

Sunday
Beef Bourguignon - Braised Beef Chuck, Mushroom, Veal Bacon

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DRINKS

Nahaam offers an extensive menu of wine, spirits, and cocktails. Below is just a sample of the offerings,

SAMPLE MENU

Sangria

SIGNATURE COCKTAILS

Infinite Bliss
Tanqueray Gin, Killet Blanc, Agave Syrup, Grapefruit and Pineapple Juice

Purple Mariposa
Stolichnaya Vodka, Jose Cuervo Reposado, Butterfly Pea Syrup Homemade Lemongrass Infusion and Elderflower Tonic Water

Pure Knight
Jim Beam Whisky, Cherry Liqueur, Bitter Chocolate Homemade Orange Infused Honey

Mikuni
Mikuni Gordon's Pink Gin, Italian Vanilla Flavoured Liqueur, Choya Gold, Lime Juice, Coconut Syrup

First Sip
Spiced Rum, Bacardi Carta Blanca, Green Chartreuse Watermelon and Lime Juice, Raspberry Syrup

SANGRIA

Sparkling Sapphire
Vodka, Sparkling Wine, Passion Fruit, Orange Juice and Fresh Fruits

Red Garnet Sangria
Brandy, Triple Sec, Red Wine, Citrus Juice, Cranberry and Fresh Fruits

White Pearl Sangria
White Rum, Peach Arches, White Wine, Peach Syrup, Apple Juice, Lime Juice and Fresh Fruits

lahaam offers an extensive menu of the finest wines from around the world. Ask the server for a full menu

WINE

Champagne
Brut: Perrier-Jouët Grand, Billecart-Salmon, Ruinart Blanc de Blancs

Rose: Perrier-Jouët Grand Brut, Billecart-Salmon Brut Rosé, Ruinart Rosé

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DRINKS

WINE · CONTINUED

Sparkling Wine
Villa Sandi Prosecco

White Wine
Emotivo Pinot Grigio, Sauvignon Blanc, Dusky Sounds, Weingut Tesch 'Unplugged', Riesling QBA, Castello Gabbiano Pinot, Bolla 'Retro' Soave Classico, Prosopa White, Robert Mondavi Woodbridge Sauvignon Blanc, Yalumba 'Y' Series Pinot, and more.

Red Wine
Malbec, La Linda Bodega Luigi Bosca, Matua Valley Pinot Noir, Penfolds Koonunga Hill, Moulin de Gassac Rouge, Prosopa Red, Sandalford, Charles Smith Velvet Merlot, Kenwood Zinfandel and more.

Rose Wine
Fleurs de Prairie, Minuty M Rose, Chateau D'Esclans 'Whispering Angel', By Ott Rose

Sweet & Port Wine
Quinta Do Crasto, Tio Pepe Dry Sherry

BEER

Bottled
Corona, Tiger Gold

Draught
Krombacher, Carling, Brewdog Punk IPA

SPIRITS

Vodka
Stolichnaya, Absolut, Belvedere, Grey Goose, Ketel One

Gin
Gordon's Pink, Tanqueray, Hendrick's, Gin Mare, Bulldog, Hayman's, Sipsmith, Roku, The Botanist, Monkey, Tanqueray

Ouzo
Metaxa Ouzo

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DRINKS

SPIRITS · CONTINUED

Tequila
Olmeca Blanco, Olmeca Reposado, Patrón Citrónge, Patrón Silver, Patrón Reposado, Patrón Añejo

Blended Scotch Whiskey
Johnnie Walker Red Label, Johnnie Walker Black Label, Chivas Regal, Johnnie Walker Gold Label

International Whiskey
Jim Beam, Jameson, Jack Daniel's, Jack Daniel's Single Barrel, Glenfiddich, Talisker, Glenmorangie, Macallan Fine Oak, Glenfiddich, Nikka from the Barrel

Cognac/Brandy/ Grappa/ Grape Spirit
Skinos Mastiha, Sigalas Single Distillation, Stars, Hennessy V.S., Rémy Martin V.S.O.P., Hennessy X.O

Liqueurs
Amaretto Disaronno, Fernet-Branca, Baileys Original, Jagermeister, Kahlúa, Limoncello delSole, SambucaVaccari

Aperitif
Aperol, Campari, Pernod, Ricard

Rum
Malibu Caribbean White Rum, Bacardi Carta Negra, Bacardi Carta Blanca, Cachaça White Rum, Bacardi 8 Años, Bacardi Oakheart

SIGNATURE MOCKTAILS

Tropical Passion
Lychee, Passion fruit, Almond, Lime & Coconut

Cucumber & Mint Fizz
Lyre's Dry London, Cucumber, Mint, Lemon Tonic Water

Nahaam Cooler
Strawberries, Raspberries, Blackberries, Lychee, Apple, Cranberry and Lemonade

Crete
Non-alcoholic sparkling wine, strawberry & grapefruit

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