



SALAD السلطات



- 1**
- V 1- Taboule** 120 **تبولة**
A traditional must have made of fresh parsley, tomato, onion and bulgur wheat topped with lemon, olive oil lemon dressing
- V 2- Fattouch** 120 **فتوش**
Mixed vegetables with fried bread, sumac, lemon dressing & pomegranate molasses
- V 3- Beetroot Salad** 140 **سلطة الشمندر**
Beetroot, parsley, green & red pepper, lemon juice, olive oil
- V 4- Oriental Salad** 110 **سلطة شرقية**
Tomato, cucumber, lettuce with lemon juice & olive oil
- V 5- Tomato Onion Salad** 100 **سلطة بندورة بصل**
Fresh mixture of tomato and onion served with olive oil lemon dressing
- V 6- Al Saray Salad** 180 **سلطة السراي**
Fresh mixture of tomato, cucumber, green & red bell pepper, onion, with cubes of feta cheese on a bed of lettuce topped with fresh thyme served with olive oil lemon dressing
- 7- Chicken Caesar Salad** 180 **سلطة السيزر بالدجاج**
The traditional Caesar salad with our special Caesar dressing topped with chicken and walnuts
- V 8-Falafel Salad** 160 **سلطة فلافل**
Mixed vegetabels topped with falafel and tahina sauce



COLD MEZZA STARTER المقبلات الباردة

- 9- Hummus** 120 **حمص**
Mashed chickpeas mixed with sesame seed paste and a dash of lemon juice topped with olive oil
- V 10- Hummus with Walnut & Fig** 140
حمص بالجوز والتين المجفف
Our traditional hummus with walnut and fig
- V 11- Hummus Beiruty** 140 **حمص بيروتني**
Our traditional hummus mixed with parsley & cumin flavor
- V 12- Hummus with Muhamara** 160 **حمص مع محمرة**
Our traditional hummus topped with walnut Muhamara.
- V 13- Mutable Batenjan** 140 **متبل باثنجان**
Grilled eggplant mashed & mixed with sesame paste and dash of lemon juice topped olive oil
- V 14- Baba Ganouj** 140 **بابا غنوج**
Grilled eggplant with chopped vegetables, lemon juice & olive oil
- V 15- Walnut Muhamara** 160 **محمرة بالجوز**
Grilled red capsicum paste mixed with roasted walnut
- V 16- Labneh with Lebanese Olives** 160
لبنة بالزيتون اللبناني
Lebanese cream cheese made of strained yogurt, topped with black olives and dried mint leaves
- V 17- Shanklish** 180 **شكليش**
Spicy cheese with diced vegetables & olive oil
- V 18- Vine Leave** 180 **ورق عنب**
Grapevine stuffed with vegetables & rice
- V 19- Mosakaa** 160 **مسقعة**
Slow cooked eggplant, onion, green capsicum & tomato
- V 20- Fresh Vegetable Platter** 110 **صحن خضار طازج**
A Fresh vegetables platter consisting of lettuce, tomato, cucumber, red radish, onion, carrot to be dipped in our delicious selection of mezze
- V 21- Arabic Raita** 100 **ريتا عربية**
Tangy yogurt with cucumber & dried mint
- V 22- Indian Raita** 100 **ريتا هندية**
Tangy yogurt with onion, tomato, chili & coriander
- V 23- Plain Yogurt** 100 **لبن**
Our homemade special yogurt

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Catering service is available. نستقبل جميع أنواع الحفلات والمناسبات



Chef's recommendation



Spicy dish



Vegetarian



حلال

AL SARAY

Fine Lebanese & Indian Cuisine

المطعم اللبناني والهندي الممتاز

HOT MEZZA STARTER المقبات الساخنة

- 24- Hot Mezza to share** مقبات ساخنة مشككة 300
Pastry platter consisting two of Meat Kebbe, Cheese Roll, Spinach Fatayer, Vegetable Samosa and Meat Sambousek
- 25- Mixed Sea Food Mezza** ثمار البحر مقبات 500
Fried shrimp, fried calamari, fried fish & fries
- 26- Grilled Calamari** كلما ري مشوي 240
Grilled calamari with olive oil lemon dressing served with tartar sauce
- 27- Calamari Provencal** كلما ري برو فينسال 180
calamari rings sauté with garlic, coriander topped with lemon juice
- 28- Shrimp Falafel** ربيبان بالفلافل 180
Shrimps breaded with our special falafel dough served with tahina sauce
- 29- Shrimp Provencal** روبيبان برو فينسال 180
Marinated shrimps sauté with garlic, coriander topped with lemon juice
- 30- Hummus with Meat** حمص باللحمة 180
Our traditional hummus with meat cubes sauté in butter
- 31- Hummus with Chicken** حمص مع دجاج 140
Our traditional hummus with chicken cubes sauté in butter
- 32- Hummus with Pine Seeds** حمص بالصنوبر 160
Our traditional hummus with pine seeds sauté in butter
- 33- Chicken Liver** كبد دجاج 160
Sauté chicken liver with lemon juice & pomegranate molasses
- 34- Ras Asfour** رأس عصفور 200
Sauté lamb with pistachio, raisin, lemon juice & pomegranate molasses
- 35- Soujok with Pomegranate** سجو 180
Sauté marinated minced lamb with tomato, lemon & pomegranate molasses
- 36- Grilled Halloumi Cheese** جبنة حلوم مشوية 180
Our classic grilled Halloumi cheese marinated over night with mint
- 37- Chicken Wings Provencal** جوانع دجاج حارة 160
Fried chicken wings sauté with garlic, coriander topped with lemon juice
- 38- Samki Harra** سمكة حرة 200
Grilled Hamour fish with Harra sauce
- 39- Falafel** فلافل 170
Spiced ground chickpeas & beans then deep fried

- 40- Batata Harra** بطاطة حرة 140
Fried potato cubes sauté with garlic, coriander and topped with lemon juice
- 41- French Fries** بطاطة مقلية 100
- 42- Makali Mshakal** مقالي مشكل 200
Assorted fried vegetable, eggplant, cauliflower & potato
- 43- Foul Modamas** فول مدمس 160
Steamed Fava beans served with olive oil, garlic, lemon juice topped with chopped tomato, onion and parsley.
- 44- Fattet Hummus** فتة حمص 180
Chickpeas mixed with fried Lebanese bread topped with yogurt and suttee pine seed
- 45- Mosabaha** مسبحة 160
Chickpeas seasoned with a hint of cumin & garlic
- 46- Meat Kebbeh** كبة مقلية / اقراص 160
Fried ground lamb and bulgur wheat shell stuffed with minced lamb, chopped onion and pine seeds
- 47- Cheese Sambousek** سمبوسك بالجينة 160
Fried dough stuffed in cheese
- 48- Meat Sambousek** سمبوسك باللحمة 160
Fried dough stuffed in minced meat, onion and pine seeds
- 49- Spinach Fatayer** فتاير سبانج 140
Fried dough stuffed in spinach, pine seeds and onion
- 50- Cheese Roll** رقائق بالجينة 160
Fried dough rolled and stuffed in Akawi and Feta cheese
- 51- Samosa (Lamb-Chicken- Vegetables)** 160/140/120
(سموسة لحم - دجاج - خضار)
Delicious bubbly pastries filled with minced lamb, chicken or vegetables)

SOUPS شوربات

- 52- Lentil Soup** شوربة عدس 100
A healthy soup made of a mix of boiled lentil and vegetables served with fried Lebanese bread and lemon wedge
- 53- Mixed Seafood Soup** شوربة ثمار البحر 140
Creamy soup with mixed seafood
- 54- Chicken Cream Soup** شوربة دجاج بالكريمة 140
Creamy chicken soup
- 55- Mushroom Cream Soup** شوربة فطر بالكريمة 140
Creamy mushroom soup
- 56- Tomato Soup** شوربة الطماطم 120
Creamy tomato soup seasoned with our special herbs
- 57- Pumpkin** شوربة اليقطين 140
Creamy pumpkin soup flavored with our special spices

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Chef's recommendation



Spicy dish



Vegetarian



LEBANESE FROM THE GRILL

من المشوي

(All plates are served with Grilled Veg or Rice)
(جميع الاطباق تقدم مع خضار مشوية او الارز)



66

58- Shish Tawouk شيش طاووق 220
Grilled chicken breast cubes marinated in lemon juice garlic & olive oil

59- Spicy Shish Tawouk طاووق حار 220
Grilled chicken breast cubes marinated with spicy tomato sauce.

60- Kofta كفتة 240
Minced lamb meat mixed with Arabic spices, parsley & onion

61- Chicken Kofta كفتة دجاج 220
Minced chicken mixed with Arabic spices, parsley & garlic

62- Lamb Skewers لحم مشوي 260
Grilled lamb cubes marinated in Arabic spices

63- Lebanese Style Grilled Chicken 260
دجاج مشوي
Boneless half chicken marinated & grilled



63

64- Arayess عرايس 240
Minced lamb mixed with vegetables in Arabic bread



69

65- Riyash Ghanam ريش غنم 500
Grilled marinated lamb chops

66- Kebab Khaskhash كباب خشخاش 240
Minced spicy lamb with onion & tomato sauce

67- Kebab Orfali كباب ارفالي 240
Minced spicy lamb with tomato, onion & eggplant

68- Mixed Grill Platter صحن مشاوي مشكل 300
Kofta, Shish tawouk & Lamb skewers

69- Extra Mixed Grill Platter 500
صحن مشاوي مشكل اكسترا
Kofta, Shish tawouk, Lamb skewers, Chicken kofta and Lebanese grilled chicken

70- Al Saray Special Mixed Grill 1,000
صحن مشاوي السراي المميز
Lamb kofta, Lamb skewers, Shish tawouk, Kabab orfali, Chicken kofta, Lamb chops, Lebanese grilled chicken, Chicken wings



72

71- Fish Skewers سمك مشوي 240
Grilled fish filet marinated in olive oil, lemon juice & coriander



64

72- Grilled Prawns روبيان مشوي 500
Marinated fresh prawns in lemon & olive oil

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INDIAN FROM THE TANDOORI من التندوري



 **73- Mixed Tandoori Kabab Platter** 350

صحن الكباب التندوري المميز

A selection of three of our favorite Kababs


74- Al Saray Tandoori Kabab 600 **تندوري كباب السراي**


Lamb Shish Kabab, Chicken Malai Kabab, Chicken Tandoori, Lamb Tandoori, Chicken Tikka

75- Chicken Tandoori 260 **تندوري دجاج**


Classic chicken Tandoori, marinated overnight in spicy ginger-garlic yogurt




 **76- Lamb Tandoori** 300 **تندوري لحم**
Boneless lamb marinated overnight with authentic spices

 **77- Lamb Chop Tandoori** 500 **تندوري ريش غنم**
Tandoori marinated lamb chops

78- Prawn Tandoori 500 **تندوري روبيان**
Jumbo prawns marinated with our special spices & yogurt

 **79- Chicken Tikka** 240 **تكا دجاج**
The most popular succulent & boneless chicken Kabab

80- Lamb Kabab Seekh 300 **لحم شيخ كباب**
Minced lamb with ginger, garlic & fresh coriander

 **81- Chicken Malai Kabab** 240
كباب ملاي دجاج
Boneless chicken, marinated in cashew nut paste, yogurt, cheese & cream


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MAIN COURSE CURRIES الاطباق الرئيسية بالكاري


82- Chicken Kurma 240 **دجاج كورما**
Chicken is simmered in a creamy fragrant sauce with onion, garlic, ginger & cashews

 **83- Butter Chicken** 240 **دجاج بالزبدة**
Also known as Murg Makhani, this is easily the most popular Indian poultry delicious after murg tandoori

 **84- Chicken Tikka Masala** 240 **دجاج تكا مسالا**
Tandoori chicken tikka cooked to perfection in chunky tomato & onion gravy

85- Chicken Tawa 240 **دجاج تاوا**
Chicken cooked in a luscious paste served with tawa fried vegetables

 **86- Lamb Rogan Josh** 320 **روجان جوش لحم**
Classic recipe of boneless lamb curry in brown onion gravy

 **87- Lamb Masala** 320 **مسالا لحم**
Boneless lamb with onion base semi gravy & garam masala

88- Lamb Kadai 320 **كداي لحم**
Kadai mutton cooked with tomato, capsicum, onion & flavored with fenugreek & coriander

89- Butter Lamb 320 **لحم بالزبدة**
Also known as Lamb Makhani, this is easily from the most popular Indian dishes

90- Lamb Tawa 320 **لحم تاوا**
Lamb cooked in a luscious paste, served with tawa fried vegetables

91- Lamb Kurma 320 **لحم كرما**
Lamb is simmered in a creamy fragrant sauce with onion, garlic, ginger & cashews

92- Prawn Tawa 300 **ربيان تاوا**
Prawn cooked in a luscious paste, served with tawa fried vegetables

93- Prawn Masala 300 **ربيان بالزبدة**
Cooked in a rich onion tomato gravy to yield a delicious and tasty spicy gravy.

94- Prawn Curry 300 **مسالا ربيان**
The traditional prawns curry, cooked in coconut & chili gravy



Chef's recommendation



Spicy dish



Vegetarian



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السراي

مطبخ من الطهي

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VEGETARIAN CHOICE الخيارات النباتية

95- Paneer Tikka Masala جبنه بانير تكا مسالا 240
Homemade cottage cheese cooked in onion,
tomato & tomato gravy topped with coriander leaves

96- Paneer Makhani جبنه بانير مكاني 200
Classic preparation of diced cottage cheese
cooked in tomato & cream gravy



97- Bindi Masala بندي مسالا 160
Fried okra with onion & tomato masala

98- Palak Fry بلاك مقلي 160
Tender sauté spinach with onion & tomato gravy

99- Mixed Vegetable Masala خضار مشكل مسالا 160
Mixed vegetables with Masala sauce

100- Chana Masala حمص حب مسالا 160
Boiled chickpeas cooked with onion gravy

101- Dal Tadka عدس تدك 140
Yellow arhar lentils tempered with garlic,
tomatoes & green chilies

102- Dal Makhani عدس مكن 160
Classic black lentils & kidney beans cooked overnight
with tomatoes, cream & clarified butter

103- Aloo Goobi الو غوبي 180
Potato and cauliflower cooked with tomato gravy, flavored
with Indian spices topped coriander leaves

104- Vegetable Makhnwala خضار مكنوالا 180
Mixed vegetables & paneer cubes cooked in creamy makhani
gravy topped with fresh coriander

105- Palak Paneer بلاك بنير 180
Spinach and cottage cheese seared with onion gravy

BIRYANI & RICE ارز برياني



106- Biryani 220 - 240 - 260 - 260 - 180
(Chicken, Lamb, Seafood, Prawns & Vegetable)
برياني: دجاج، لحم، ثمار البحر، روبيان، خضار
All above choices are marinated & cooked with Biryani rice

107- Al Saray Biryani 240 - 260 - 300 - 300 - 200
(Chicken, Lamb, Seafood, Prawns & Vegetable)
برياني: دجاج، لحم، ثمار البحر، روبيان، خضار
All above choices are marinated & cooked with Biryani rice

108- Kabsa 220 - 240 - 260 - 260 - 180
(Chicken, Lamb, Seafood, Prawns & Vegetables)
كبسة (دجاج، لحم، ثمار البحر، روبيان، خضار)
All above choices are marinated & cooked with Kabsa rice

109- Oriental Rice with Lamb and Beef Gravy 260
ارز شرقي مع مرق اللحم
Minced lamb cooked with Basmati rice & mix Arabic spices

110- Fish Sayodeyeh with Fish Gravy 240
صيادية سمك مع مرق السمك
Baked fish with basmati rice flavored with cumin powder
topped with caramelized onion served with fish gravy

111- Steamed Rice ارز على البخار 100

112- Biryani Rice ارز برياني 140



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Chef's recommendation



Spicy dish



Vegetarian

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96

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BREADS & COMPLIMENTS

الخبز

- 113- Fresh Lebanese Bread خبز لبناني طازج 10
- 114- Naan (Plain, Butter, Garlic, Cheese) 20, 25, 25, 80
(زبدة، ثوم، جبنة) خبز التنور طازج
- 115- Paratha (Plain, Aloo, Gobi, Onion, Methi, Mint) 25, 35, 40, 35, 30, 30
براتا (سادة، بالبطاطة، بالبصل، ميثي بالنعناع)
- 116- Tandoori roti خبز اسمر 25

SANDWICHES

شندويشات



113

- 117- Shish Tawouk شيش طاووق 120
Grilled chicken breast cubes marinated in lemon juice garlic & olive oil
- 118- Kofta كفتة 140
Minced lamb mixed with Arabic spices, parsley & onion
- 119- Chicken Kofta كفتة دجاج 120
Minced chicken mixed with Arabic spices, parsley & garlic
- 120- Lamb Skewers لحم مشوي 140
Grilled lamb cubes marinated in Arabic spices
- 121- Chicken Tikka تكا دجاج 120
The most popular succulent & boneless chicken Kabab
- 122- Falafel sandwich فلافل 100
Our traditional falafel with pickles, tomato, lettuce, tahina & spicy sauce
- 123- Haloumi sandwich جبنة حلوم 200
Grilled haloumi cheese with cucumber, tomato, lettuce and mint leaves

AL SARAY SPECIALITY

CHICKEN

- 124- Stuffed Roasted Chicken with Falafel Crust اسكلوب دجاج محشي مع فلافل 400
Roasted chicken breast stuffed with spinach topped with falafel crust served with spicy tomato sauce and saffron rice
- 125- Chicken Escallop اسكلوب دجاج 240
Home made breaded tender piece of chicken served with potato wedges
- 126- Chicken Cordon Blue 300
دجاج محشي بالجبنة و فطر
Chicken stuffed with cheese & mushroom

- 127- Fettuccini Chicken باسا بالدجاج والبشاميل 260
Fettuchini pasta with chicken, mushroom cooked in béchamel sauce and cream

FISH

- 128- Grilled Salmon سلمون مشوي 500
Fresh grilled salmon served with boiled vegetables and lemon sauce
- 129- Sea Bass Steak ستيك سمك 450
Pan Fried sea bass served with cooked vegetables and potato wedges
- 130- Fish Escallop اسكلوب سمك 260
Fillet de sole with lemon sauce served with potato wedges

MEAT

- 131- Lamb Rack with Zaatar Crust ريش غنم مع زعتر 690
Lamb rack served with couscous, tajine sauce and roasted vegetables
- 132- Lamb Shank Stew موزات غنم 490
Lamb shank stew served with potato puree
- 133- Lamb Shank Tandoori موزات غنم تندوري 490
Lamb shank cooked in tandoori served with rogan josh sauce and peas pulao
- 134- Cheese Kofta كفتة محشية الجبن 340
Kofta Lamb Stuffed with Cheese served with French Fries
- 135- Lamb Macaroni معكرون لحم 300
Macaroni with lamb & tomato sauce
- 136- Beef Steak ستيك لحم مع صلصة الفطر 500
Rib eye steak with creamy mushroom sauce
- 137- Beef Escallop اسكلوب دجاج 360
Home made breaded tender piece of beef served with potato wedges
- 138- Lasagna Bolognese لازانيا باللحم 260
Lasagna with bolognese sauce

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