



FALAFEL \$12.900

5 Exquisite croquettes, a mixture of chickpeas with parsley and sesame seeds accompanied by tahini and garlic sauce

VEGETABLE SAMBUSAK \$5.900

Israeli pies stuffed with potatoes and vegetables

MEAT SAMBUSAK \$6.600

Iraqi pie filled with meat and vegetables

KIBBE \$7.200

Meat pie mixed with wheat semolina and spices accompanied by tahini sauce

DOLMEH \$6.000

Fine and exotic vine leaves stuffed with rice, chicken and parsley

JERUSALEM \$6.000

Lentil pie filled with caramelized onions and spices

MIX OF ENTRIES \$42.900

3 kibbes, 3 grape leaves, 3 falafel with tahini and garlic sauce

Entries

HUMMUS \$28.900 ▶

Hummus is a cream made from chickpeas, tahini and spices.

ISRAELI RECIPE \$31.900

In the best Tel Aviv style, hummus with 4 falafel balls

ARAB RECIPE \$36.000

Hummus with meat or chicken of your choice

RAW KIBBE \$39.900

Wheat semolina with marinated meat, lemon and parsley

◆ISRAELI LAHMAJOUN \$28.900

Baked pita bread with house sauce, ground beef, spices and onions

◆LAHMAJOUN FINE HERBS \$25.900

Baked pita bread with house sauce and zaatar

TAHINI DISH \$33.000

Tahini sauce with lemon and garlic

TABUN WINGS \$32.9

6 wings in house BBQ sauce or sweet and sour sauce, accompanied by French fries













◆ CHICKEN TIKKA MASSALA

\$54.900

Slices of chicken breast, marinated with Indian spices and cream

CHICKEN BUTTER

\$51.900

Chicken pieces marinated with spices, in tomato and butter sauce

LAMB VINDALOO

\$60.900

Slow-cooked lamb pieces bathed in tomato, yogurt and spice sauce





CHICKEN AL KADHAI \$52,900

Delicious and thin slices of chicken, marinated in spices, bathed in garam masala and cumin based on tomato, with a touch of caraway



Vegetarian dishes

ARAB FALAFEL

\$43.900

Exquisite chickpea cakes, herbs and spices covered with hummus and tabbouleh

MALAI KOFTA

\$42.900

Mashed potato croquettes with cheese in a yogurt and tomato

✓ sauce, seasoned with Indian spices

AMMAN

\$46.900

Red lentil meatballs with carrot and potato in house sauce

GOLÁN

\$43.900

Chickpeas with spinach, in coconut milk and tomato

SAHZI PANEER

Exquisite mix of vegetables sautéed with coconut milk, cheese and tomato wedges, accompanied with vegetable sambosak, falafel cake and rice with lentils

DUBAI MIXED VEGETARIAN (2 PEOPLE)

\$87.900

4 salads, hummus with falafel, 2 vegetable sambosak, 2 falafel cakes. Main course Golan and Amman, accompanied by house potatoes and lentil rice



Emirate city of the United Arab Emirates known for luxury shopping, ultra-modern architecture and lively.







COCA COLA

\$8.900

SODAS

\$8.900

FLAVORED SODAS

\$13.900

Refreshing flavored soda with: cherry, passion fruit, green mango, watermelon, red berries or lychee

TONIC WATER 976

\$14.900

Ginger Beer, Ginger Ale, Indi, Ginger, Lemon, Ocean

SPARKLING/REGULAR WATER

\$8.900

Tabun Juices

Our juices made with 100% fresh fruits, unique blends and an exquisite variety of lemonades

TRADITIONAL JUICES \$9.900

Mandarin, strawberry, pineapple, mango, passion fruit

ICED CEYLON TEA WITH MINT \$10.900

NATURAL LEMONADE \$10.900 ARABIAN LEMONADE \$11.900 PINK LEMONADE \$11.900 \$12.900 COFFEE LEMONADE COCONUT LEMONADE \$14.900

FALUDE, PERSIAN DRINK \$14.900

Lemonade with rose water and rice

ANANAS \$10.000 Pineapple with mint

WATERMELON \$10.900 Watermelon with mint

MANJU \$10.900 Mango with strawberry

\$10.900 Strawberry with banana

COCUS \$13.900 Pineapple, banana and coconut

LEBANON \$12.900 Orange with ginger

MANGO LASI \$14.900 Indian drink with yogurt and cardamom

MEJASEQ \$13.900

Passion fruit, banana, mango, mixed in melon juice

PASIFLORA \$12.900 Passion fruit with banana

KIWI \$15.900 Kiwi with mint

ZITNNI \$12.900 Kiwi, strawberry, banana, mixed in cherry juice

STRAWBERRY MANDARIN JUICE \$12.900

MARRAKESH \$15.900

Almonds, vanilla ice cream, water, dates, coconut milk

ORANGE BLOSSOM MILK \$14.900 Yogurt, coconut milk mixed with orange blossom water

ALL OUR PRICES INCLUDE CONSUMPTION TAX

