



ARABIC CUISINE

CHEF ALYA RAHIM

SALADS

Tabbouleh 400 g. / 7.50 BGN

/manna croup, tomato, onion, mint, parsley, lemon/

SOUP

Iraqi Shorbeh Lentil Soup 300 ml. / 4.00 BGN

/cumin red/yellow lentils, onion, tumeric, ground, garlic/

COLD STARTERS - APPETIZERS

Hummus 150 g. / 7.50 BGN

/chickpeas, tahini, lemon/

Mutabal 150 g. / 8.50 BGN

/eggplant, tahini, lemon/

Jajeek 250 g. / 6.00 BGN

/strained yogurt, garlic, cucumber, garlic, olive oil/

Samk Haar 250 g. / 8.00 BGN

/tahini, onion, tomato, green peppers, garlic, hot green peppers/

Arabic Vegetable Kibbeh 200 g. / 8.00 BGN

/potatoes, carrot, rice, cumin powder, tumeric/

Arabic Meat Kibbeh 250 g. / 9.00 BGN

/minced beef meet, rice, onion, garlic, cumin powder, tumeric/

HOT DISHES

Dolma 300 g. / 8.50 BGN

/stuffed eggplant with rice, lamb/veal mince and vegetables,
served with Arabic bread and tomato-garlic sauce/

Mehleme 300 g. / 7.50 BGN

/eggs, fresh veal mince, onions, tomatoes, parsley and Arabic bread/



Vegetarian Mehleme 300 g. / 7.00 BGN
/eggs, onion, tomatoes, parsley and Arabic bread/

Lamb liver 300 g. / 7.50 BGN
/pan cooked lamb liver with tomatoes, parsley, onions and allspice/

Biryani rice with chicken 300 g. / 8.50 BGN
/Arabic rice with vermicelli, peas, raisins, chicken and spices/

Iraqi green beans 250 g. / 7.50 BGN
/green beans, tomato sauce, spices/

Okra with rice 300 g. / 7.50 BGN
/okra, rice, tomato sauce and spices/

Sayadi Fish 300 g. / 10.50 BGN
/fish, rice and spices/

Shish Tawook 2 pieces / 14.00 BGN
/chicken fillet, roasted tomato, roasted onions, Arabic bread/

Iraqi shish kebab 2 pieces / 15.00 BGN
/fresh lamb and veal mince with Arabic spices/

Lamb Shish 2 pieces / 15.00 BGN
/lamb, tomatoes, onion, Arabic spices/

Iraqi Tepsi with beef minced meet 300 g. / 8.50 BGN
/eggplant, tomatoes, onion, beef minced meet/

Iraqi Bread 1 pieces / 1.00 BGN

SAUCES

HARRA (spicy) sauce
30g. / 2.00 BGN

THOOM AND HARRA sauce
30 g. / 2.00 BGN