

chival

LIVE • WORK • CREATE

IFTAR MENU

Soup & Selection of Hot & Cold Mezze (D, N)

Grill Station & Sides (D, N)

À La Carte

Mains

(Choice of 1)

Laban Emmo (D, N)

Slow Cooked Lamb, Yogurt Stew, Onion, Dried
Mint

Aubergine Emmo (N, V)

Marinated Aubergine, Yogurt Stew, Onion,
Dried Mint

Chicken Moussakan (D, N)

Caramelized Onion, Sumac, Saj Bread

Rigatoni Arrabiata (D)

Tomato, Basil, Parmesan

Shish Barak (D, N)

Meat Dumpling, Yogurt, Pine Nuts, Mint

Dessert Selections

(Choice of 1)

Rose Scented Halwa Cheescake (D, N)

Cream Cheese, Rosewater, Vanilla Sable

Umm Ali (D, N)

Milk, Rosewater, Puff Pastry

Pistachio Cheesecake (D, N)

Kunafa, Berries

Pistachio & Chocolate (D, N)

Vermicelli, Pistachio Praline, Chocolate
Mousse

Mille Feuille (D, N)

Puff Pastry, Custard

(N) Nuts (D) Dairy (V) Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering as dishes may contain traces of allergens. Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness.

Further information is available upon request.

SUHOOR MENU

COLD MEZZE

Hummus (N)	45
Chickpea purée, tahini, lemon juice, olive oil	
Muhammara (N)	45
Grained walnuts, breadcrumbs, Aleppo peppers, garlic, lemon juice	
Fattoush (V)	65
Mixed greens, toasted khubz, radish, tomato and molasses	
Vine leaves (V, D, N)	45
Rice, vegetables & molasses	
Tabbouleh (N)	45
Chopped parsley, tomato, mint, onion, cracked wheat, lemon juice	
Baba Ganoush (N)	45
Smashed eggplant, mixed bell peppers, pomegranate	

MAINS

Chival Grill (D, N)	200
Beef Tenderloin, chicken tikka, harissa lamb, chargrilled vegetables	
Arabic Mixed Grill (D, N)	200
Shish Taouk, Lahem Mishewi, Kofta Kebab, Arayes. Mixed Pickles, Biwaz	
Local Seafood Grill (F, D, N)	200
Mahi mahi, white pomfret, spiced clams & mussels, grilled lemon, fennel & artichoke	
Baked Lamb (D)	150
Spicy tomato, beans, confit potato, roasted red peppers, herb crème fraiche	
Roasted Seabream (D, N)	145
Tahini yogurt, mint & pine nut pesto, saffron spiced rice	
Rigatoni Arrabiata (D)	85
Tomato, basil, parmesan	

HOT MEZZE

Meat Kibbeh (D, N)	45
Spiced ground lamb, bulgur, toasted pine nuts	
Spinach Fatayer (D)	45
Spinach, onion, sumac, lemon juice, pastry	
Chicken Musakhan Roll (D)	45
Meat, sumac, spices	
Cheese Rakakat (D)	45
Mixed cheese, thin pastry	
Tiger Prawn (D, S)	55
Potato, spicy garlic sauce	
Manakish Platter (D, N)	100
Cheese, Za'atar manakeesh, Truffle, Spiced tomato & artichoke	
Selection of Cold & Hot Mezze (D, N)	90
Choice of 3 cold & 3 hot, Arabic pickles, tahini yogurt	

DESSERTS

Umali (D, N)	35
Puff pastry, sweet milk, nuts	
Baklava (D, N)	45
Pistachio, phyllo pastry	
Arabic Sweet & Dates (D, N)	35
Mixed platter	
Pistachio Cheesecake (D, N)	45
Kunafa, berries	
Fruits	40
Cut market fruits	

(F) Fish (N) Nuts (S) Shellfish (D) Dairy (V) Vegetarian

All prices are in UAE Dirhams (AED) and include 10% Service Charge, 7% Municipality Fee and 5% VAT.

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