

blume

# IFTAR MENU

AED 240 per guest

## APPETIZERS

Sharing

### Ramadan Bread Basket

Assorted traditional Ramadan breads (E)(G)(SE)(D)(N)

### Mixed Olives

Marinated seasonal olives

### Labneh

Strained yogurt, extra virgin olive oil, toasted za'atar (D)

### Sahine

Tahini, butter, honey, roasted sesame (SE)

### Burnt Butter & Tulum Cheese

Clarified browned butter, aged tulum cheese (D)

### Hummus

Chickpeas, tahini, lemon, extra virgin olive oil (SE)

### Grape Leaves Stuffed

Regional rice and spices

### Babaganoush with Pepper Paste

Charred eggplant, roasted pepper, garlic, olive oil

### Ajwa & Medjoul Dates

Premium Ajwa and Medjoul dates

### Seasonal Salad

Tomato, cucumber, lettuce, red onion, fresh herbs, olive oil & lemon dressing

## SOUP

Choice of one

### Lentil Soup

Butter, cumin, sweet paprika (D)(C)

### Soup of the Day

(Will be announced prior to service)

Price is inclusive of Municipality Fee and VAT

## HOT STARTERS

Sharing

### Pan Calf Liver

Sautéed with onion and warm spices (D)(G)

### Turkish Kol Boregi

Hand rolled filo pastry with savory filling (D)(G)

### Ashur

Slow cooked cracked wheat and meat stew with pepper paste (D)(G)(N)

### Ichli Kofte

Bulgur shells filled with seasoned minced meat and onion (D)(G)(N)

## MAIN COURSE

Choice of one

### Slow-Cooked Lamb Shoulder

Rice pilaf, pistachio, brown butter (D)(N)

### Grilled Chicken Skewers

Char-grilled skewers with red onion, roasted peppers, grilled tomato (E)(SE)(G)(D)

### Ali Nazik

Grilled lamb, smoked eggplant purée, yogurt, butter sauce (D)

### Turkish Manti

Handmade dumplings, yogurt, butter sauce (D)(G)

### Dish of the Day

(Will be announced prior to service)

## DESSERTS

Choice of one

### Baked Rice Pudding

Creamy rice pudding finished with roasted hazelnuts (D)(E)(N)

### Gullach

Milk-soaked pastry sheets, pistachio, pomegranate seeds (D)(N)

### Umm Ali Pudding

Baked bread pudding with milk and mixed nuts (D)(E)(N)

## BEVERAGES

### Water

### Turkish Tea

### Serbet

Dairy (D), Eggs (E), Gluten (G), Celery (C), Sesame (SE),  
Seafood (SF), Lupin (L) Soy (S), Fish (F), Molluscs (M), Mustard (MU),  
Nuts (N), Peanut (P) Sulphites (SU)