

**OLIVES 25**

*Marinated warm mixed olives*

DIPS

**TZATZIKI LABNEH 48**

*Greek yogurt, garlic, dill, cucumber  
(D)(V)*

**SMOKY EGGPLANT CAVIAR 48**

*Char-grilled eggplant, roasted red bell pepper, garlic, basil,  
balsamic vinegar, and olive oil.  
(D)(V)*

**HUMMUS À LA BETTERAVE 48**

*Crushed Hummus, beetroot and lemon  
(N)*

FLAT PITA & TARTINES

**GREEK-STYLE AVOCADO 70**

*Guacamole, crumbled feta, cherry tomato, red onion, black Greek olive.  
(D)(V)*

**TAPENADE & BRIE 85**

*Olive tapenade, caramelized onion, brie cheese  
(D)(G)*

**MUSHROOM TRUFFLE 90**

*White mushroom, Portobello, Truffle paste, Parmesan, wild rocca  
(D)(G)*

# STARTERS

## **BASTERMA WRAPPED DATE 60**

*Majdoul date, beef basterma and goat labneh  
(D)(SO)*

## **TRUFFLE RAKAKAT 65**

*Honey, grape, mint and pistachio  
(D)(N)*

## **SHORTTRIB KUNAFEH 120**

*Shell cheese, braised short ribs, kataifi dough, cherry syrup  
(D)*

## **SPICED CAULIFLOWER 60**

*Marinated cauliflower, tahini dip  
(S)*

## **SOUJOUK CROQUETAS 70**

*Creamy croquette, soujouk sausage, aioli dip  
(D)*

## **CHICKEN STRIPS 60**

*Chicken filet, mix tempura, spicy Chilli sauce  
(SO)(G)(N)*

## **ROCK SHRIMP 110**

*Tempura shrimps, mayo provincial  
(S)(N)(D)*

## **KAFTA TOASTIE 75**

*Kofta, soft bread, tomato, gherkin, mayo  
(G)(D)*

## **TRIO MINI BURGER 140**

*180G Beef patty Wagyu  
(G)(D)*

# SALADS

## **BEETROOT & FREEKEH 65**

*Roasted beets, freekeh, salted pistachio  
spring onion, green herbs, yogurt dressing  
(D)(N)*

## **AUBERGINE & NABULSI 70**

*Frisee, arugula, eggplant chips, nabulsi cheese  
pomegranate, apple cider dressing  
(D)(V)*

## **GRILLED FATTOUCH 65**

*Grilled romaine lettuce, tomatoes, onion, cucumber, radish  
sumac, crispy pita, pomegranate molasses  
(N)*

## **TABOULEH 65**

*Quinoa, Parsley, tomatoes, spring onion, lemon juice, olive oil*

## **ASIAN NOODLE 80**

*Japanese Cabbage, Carrots, Cucumber, Coriander, Purple Cabbage, Marinated chicken Breast, Soya Ginger sauce  
(SO)(V)*

*Should you have any allergies or dietary requirements, please ask your waiter for assistance*

*(D) Dairy | (G) Gluten | (SF) Seafood | (N) Nuts (SO) Soya | (S) Sesame | (V) Vegan | (A) Alcohol*

# MAIN COURSE

## **PREMIUM MIXED GRILL 220**

*Wagyu beef, wagyu kofta, chicken taouk, spicy pita*  
(G)(V)

## **LAMB SHANK RISOTTO 250**

*12-hour cooked lamb shank, kabsa risotto*  
(D)(N)

## **BONELESS BABY CHICKEN 140**

*Grilled baby chicken, roasted baby potato, grilled veggies, mushroom sauce*  
(VE)

## **GRILLED SEABREAM 180**

*Spice-crusted seabream, lemon, soft herb salad*  
(S)

## **TOMAHAWK 900**

*Black Angus, grilled onions, grilled eggplant, khashkash*  
(V)(G)(N)

## **HALAWAT AL JOUBON 75**

*Sweet cheese dough, pistachio praline, ashta  
mandarin orange syrup*  
(D)(N)

## **OUSMALIEH 75**

*Kataifi dough, ashta ice cream, pistachio*  
(G)(D)(N)

## **TAMRIEH 75**

*Puff dough, crème pâtissier, berries, icing sugar*  
(G)(D)(N)

## **PAIN PERDU 75**

*Beryoush, Orange creamy sauce  
caramel sauce, Vanilla ice cream*  
(G)(D)

## **BROWNIES 75**

*Chocolate mousse, Vanilla ice cream*  
(G)(D)(N)

## **CHURROS 55**

*Sweet fried dough, date moulasses, cinnamon*  
(G)(D)(N)

# DESSERTS

## THE LAB SIGNATURE

### **BLOSSOM BELLINI 75**

*Predominant flavors: lavender Rose  
Lavender, rose, non-alcoholic sparkling wine*

### **MELODIC PASSION 75**

*Predominant flavors: cranberry and passion  
Cranberry, passion, yuzu juice*

### **ANGHAMI BEETS 75**

*Predominant flavor: Almond and Sumac  
Lyre's Almond, beetroot, homemade sumac syrup, salt solution, foamee*

### **HUGO 75**

*Predominant flavors: Elderflower and Sparkling Wine  
Elder flower, mint, pomegranate seeds, non-alcoholic sparkling wine, soda water*

### **DATE SOUR 75**

*Predominant flavor: Dates sour and apple  
Homemade date syrup, apple, Lyre's American Whiskey, foamee*

### **LITCHI BOOSTER 49**

*Predominant flavor: Mint and litchi  
Litchi, mint, elderflower, raspberry, diet 7up*

### **MALTY TUNE 75**

*Predominant flavor: Beer, Vanilla & Blackberry  
Apple, vanilla, non-alcoholic beer, blackberry, Lyre's Amaretti*

### **PINA COOL 120**

*Predominant flavor: Coconut and pineapple  
Burnt pineapple, greek yogurt, coconut, blue solution served in fresh pineapple*

### **BLUE HAWAIIAN 140**

*Predominant flavor: Coconut and Pineapple  
Fresh pineapple chunks, blue curacao, coconut cream  
and Lyre's dark Cane served in a coconut shell with fresh pineapple garnish*

# THE LAB CLASSICS

## **ROYAL CROWN 60**

*Predominant flavors: Blackberry and grape juice  
Fresh raspberry, fresh blackberry, sparkling grape juice*

## **LONDON DRY BASIL 75**

*Predominant flavors: Basil and sweet & sour  
Basil mix, lemon, Lyre's Dry London Gin*

## **MEET THE IRISH 60**

*Predominant flavors: Raspberry and Rose  
Double cream, milk, maple syrup, espresso, cinnamon, Lyre's American Whiskey*

## **THE COPPER MULE 75**

*Predominant flavor: Ginger – lime & Beer  
Fresh Lime juice, fresh ginger, Lyre's Dry London Gin, non-alcoholic ginger beer*

# HOPES & GRAPES

## **RED GRAPES**

*750 ml*

**180**

## **WHITE GRAPES**

*750 ml*

**180**

## **LYRE'S PROSECCO CLASICO**

*750 ml*

**400**

## **SPARKLING GRAPE ROSE**

**450**

# BEER

## **HEINEKEN 0%**

**45**

## **BUDWEISER 0%**

**45**

## **BOTTLE**

## SOFT DRINKS

<b>PEPSI, DIET PEPSI, 7UP, DIET 7UP</b> <i>250ml</i>	<b>25</b>
<b>RED BULL, RED BULL LIGHT</b> <i>250 ml</i>	<b>50</b>
<b>TONIC, SODA, PERRIER</b> <i>250 ml</i>	<b>40</b>

## FRESH JUICES

<b>ORANGE, PINEAPPLE, MANGO, FRESH LEMONADE</b>	<b>40</b>
---	-----------

## WATER

<b>STILL WATER</b> <i>750 ml</i>	<b>35</b>
<b>SPARKLING WATER</b> <i>750 ml</i>	<b>35</b>

## TEA & COFFE

<b>ORGANIC TEA SELECTION</b> <i>by AVANTCHA TEA</i>	<b>28</b>
<b>SINGLE ESPRESSO</b>	<b>30</b>
<b>DOUBLE ESPRESSO</b>	<b>30</b>
<b>ESPRESSO MACCHIATO</b>	<b>30</b>
<b>AMERICANO</b>	<b>30</b>
<b>CAPPUCCINO</b>	<b>30</b>
<b>LATTE</b>	<b>30</b>
<b>ICE LATTE</b>	<b>30</b>
<b>AFFOGATO</b>	<b>40</b>