

Iftar Menu for Deira Raintree Hotel

JUICES, FRUITS AND NUTS

*Orangejuces, Roohafsa Lassi, Kamarrudine
Laban Ayran, Gelab, Tamerhindi Lemon with Mint, Karkkadi*

Variety Dates, Apricot, Prunes Figs, Raisins,

COLD MEZZEH

*Hommous, Moutable, Tabbouleh, Fattouch,
Zataar with Cheese, Babaganooj, Fried Cauliflower and Eggplant,
Sautéed Spinach, Hammour Hara, Mujadara, Mix Pickle,
Eggplant Magdous, Labneh with Garlic, Vine Leaves,
Olives (Green and Black), Potato Harrah Salad, Foul Basara,
Lubia Bil Zeit, Fatteh*

SELECTION OF ARABIC CHEESE AND CONTINENTAL JAMS

Haloumi, Kashkwal, Baladi, Moushalala, Labneh Ball.

HOT MEZZEH

*Meat Sambousek, Spring Roll, Spinach Fatayer, Laham
Fathayer, Kibbe*

SOUPS

*Arabic Lentil Soup with Lemon and Croutons,
Moroccan Laham Harera Soup*

ARABIC CORNER

*Bamia bel laham, Chicken Mougrabiah, Fish Provencal
Iranian Mixed Grill (Taouk, Meat cuts, Kofta),
Chicken Shawarma (live), Havij Palau,
Harris, Biryani Rice*

LIVE CARVING

*Ouzi, Laban
Saj and condiments*

INTERNATIONAL

*8 Kinds of Salad, Selection of Cold Cuts, Fish Terrine Selection of
Dressings and Condiments
Selection of Leaves, Tomato Cucumber*

*Hammour Florentine
Fussili with Cream Sauce Garnished with Sun Dried Tomatoes,
Macaire Potatoes, Chicken Breast stuffed with Mushroom with
Rosemary Sauce,
Beef Fajitas, White Rice, Gratinated Zucchini*

DESSERT



*Mixed Baklawa, Znoud el Set, Ayesh El Saraya,
Fresh Fruit Cuts, Assorted Cakes,
Konafa (Cheese or Kishta), Muhalabiah, Halawat el Jiben, Kellaj
Ramadan, Lugeemath, Aseeda, Kabeesa
Katayef Bel Jouz, Um Ali, Large Selection of Continental
Desserts*