

# Menu

English

umayya  
CORNICHE, 94



## Cocktails

Water is the prose of liquids, cocktails are their poetry

**LONDON MULE** 120 dhs

Served in its copper mug, a subtle blend of citrus-infused gin, ginger liqueur, fresh lemon juice and its homemade ginger beer.

**PINK BELLINI** 120 dhs

Classic revisited with rose. Rose liqueur, prosecco, strawberry puree.

**Alcohol free cocktails**

**ELIXIR** 90 dhs

A blast of well-being. Fresh apple juice, ginger, cinnamon, honey and cider vinegar.

## From the bakery

Good bread takes time, and requires special attention and a lot of love from our skilled bakers.

**Khachapuri** 50 dhs

*Georgian specialty, bread, string cheese, egg.*

**Challah bread** 5 dhs

*Handmade brioche bread made within 48 hours.*

**Sesame bagel** 5 dhs

## The Market Cuisine created by a Middle Eastern and Mediterranean influence

Street food of the markets : **Marché Central Of Casablanca, Grand Bazaar Of Istanbul, Kreta Ayer Wet Market Singapore, La Boqueria Barcelona, Mercado Central Chile.**

### Fish

**Parmesan crusted sea bream,** *cherry tomato salad, taggiasche olives.* 230 dhs

**Mediterranean bluefin tuna,** *chimichurri avocado, wilted spinach.* 165 dhs

**Stuffed bass,** *cooked in banana leaves on a wood-fired grill.* 245 dhs

**Salt-crusted salmon,** *flavored with aromatic herbs and candied lemon.* 185 dhs

**Grilled stuffed squid,** *spinach sujuk and feta, caponata.* 120 dhs

**Octopus in the Rhodian style** 189 dhs

### Pasta & risotto

**Vegetarian risotto,** *seasonal mushrooms, crunchy nuts.* 152 dhs

**Seafood spaghetti,***shrimps, squids, octopus, yoghurt cream.* 205 dhs

## Desserts

If you never try, you'll never know

**Traditional tart with almond cream and dried fruits,** *cinnamon ice cream.* 60 dhs

**“Cheesecake-style” pistachio baklawa,** *red fruit marmalade, yogurt sorbet.* 80 dhs

**Crème brûlée chocolat Oreo** *marshmallow ice cream.* 70 dhs

**Cheesecake with red berries and rose mascarpone cream.** 70 dhs

**Cigare mhalabia** *with rose water and cherry sorbet.* 70 dhs

**GINGERYU** 120 dhs

Composition fulfilled with freshness. Yuzu sorbet, tequila, ginger liqueur.

**HITASHI** 120 dhs

Flavored with coriander and served on its iced sphere. Vodka, sake, peach liqueur and fresh lemon juice.

**ANIS EXOTIQUE** 90 dhs

Subtle blend of fresh pineapple and fennel stem sweetened with dates.

**Kubana** 50 dhs

*Yemeni bread with olives and olive oil.*

**Pita** 5 dhs

*Typical Middle Eastern street food bread.*

### Meat

**Crispy fried chicken,** *peanut sauce.* 139 dhs

**Chimichurri beef rib steak,** *for 2 people to share.* 359 dhs

*Sweet potato fries.*

**Greek meat kabab,** 160 dhs

*Made with the best pieces of beef, crushed sundried tomatoes, Greek yogurt.*

**Beef fillet with oriental flavors,** 230 dhs

**Abulafia Burekas,** 169 dhs

*Specialty : Meat cooked with a variety of spices, pine nuts, pistachios, surrounded by a bread dough*

*and baked in the oven.*

**Our XXL burgers** *with Challah Bread Challah bread is a handmade brioche bread made over 48 hours*

All our burgers are served with homemade chips

**Pure Beef 220 grs of meat** 169 dhs

**Beef club sandwich,** 189 dhs

*thin slice of matured roast beef, celeriac remoulade, Russian sauce, potato wafer pickles.*

**Iconic Iranian ice cream “Le Bastani”,** 149 dhs

*accompanied by walnut fakkas and caramelized almond fakkas, for 2 people to share.*

**Brow-cookie,** *vanilla ice cream, salted butter caramel, caramelized hazelnuts.* 70 dhs

**Kunefee,** *Nature, yoghurt sorbet.* 70 dhs

**Plate of seasonal fruits and sorbets.** 70 dhs

**Umayya Cabaret** *for 2 people.* 200 dhs

## Mezzes and starters

A variety of plates to share in a convivial atmosphere

**Lebanese Arayes,** 70 dhs

*pita bread stuffed with minced meat, spices, zaatar potatoes, spicy tahina sauce.*

**Courgette and feta keftes,** 90 dhs

*labneh, peanuts, fresh herbs.*

**Falafel crusted whole king prawns,** 69 dhs

*Shrimp-tahina sauce.*

**Syrian Muhammara,** 50 dhs

*Red peppers, walnuts, olive oil, garlic, lemon, pomegranate molasses.*

**Falafel** 45 dhs

*Cherry tomatoes salad with sumac, tahina, pomegranate.*

**Buckwheat raviole with fresh cheese.** 99 dhs

*Gratinated with aged parmesan, baby spinach, pisto de zhoug.*

**Red tuna tartar** 70 dhs

*Kiwi pickles, fresh mint, hazelnuts.*

**Red tuna carpaccio marinated and grilled peppers** 95 dhs

*Fried capers, basil.*

**Crispy salmon** 95 dhs

*Yakitori sauce, mushrooms.*

**Gaziantep kefta** 70 dhs

*Spicy beef, yoghurt sauce, sumac.*

**Creamy burrata** 119 dhs

*Confit of tuna with tomato.*

**Carpaccio of beetroot cooked in salt crust** 50 dhs

*Sweet and sour cream with Dukkah spices, fried capers.*

**Grilled eggplant salad,** 70 dhs

*Spicy beef kofta, tahini, cherry tomatoes, olive oil.*

**Baba ghanouj from Carmel Market** 45 dhs

*Eggplant grilled over wood fire, tahina, pomegranate molasses, pistachios*

**Black sesame cigars** 65 dhs

*Stuffed with a yoghurt sauce, feta and candied tomatoes*

**Mesabecha hummus** 45 dhs

*Chickpea hummus*

**Patatas bravas** 45 dhs

**Sicilian salad** 80 dhs

*Romaine, sucrine, parmesan, roasted pistachios*