



Italian IFTAR

ITALIAN BREAD BASKET

Herb focaccia (G, V) | Ciabatta (G, V) | Grissini (G, V)
Olive oil | Balsamic vinegar

SOUP

Cream of tomato with basil croutons (G, D, V)

COLD STARTER

Antipasti salad (D)
Classic panzanella (G, V)
Arancini with sundried tomato mayo (G, D, E)
Dates

MAIN COURSE

Ossobuco Alla Milanese (G, D)
Seafood linguini (G, D, S)
Eggplant melanzane (D, V)

DESSERTS

Classic tiramisu (G, D, E, N)
Raspberry panacotta (D)
Seasonal fruit platter with berries

BEVERAGES

Fine selection of coffee and tea
Fresh juices
Artisan water, sparkling and still

AED 150 per person



Arabic IFTAR



SELECTION OF FRESH JUICES AND RAMADAN REFRESHMENTS

Orange | Watermelon | Lemon mint Jallab | Qamar al din | Tamr hindi | Laban drink
Dates | Dry fruit

BREAD BASKET

International bread rolls | Arabic bread

SOUP

Lentil soup | Croutons | Lemon
or
Soup of the day

MIXED COLD MEZZEH PLATTER

Traditional hummus with virgin olive oil
Char grilled eggplant moutabel | Homemade vine leaves
Muhammara with nuts | Mixed pickles
Seasonal fattoush with fresh pomegranate seeds

MIXED HOT MEZZEH PLATTER

Golden cheese sambousek | Meat kibbeh

MAIN COURSE

Traditional biryani (Chicken, Lamb or Vegetable)
Served with traditional raita | Indian pickles | Papaddum
or
Arabic dish of the day

MASHAWI PLATTER

Shish tawook | Beef kebab | Lamb kofta
Oriental rice | Grilled tomato | Onion and sumac salad

DESSERT

Choice of
Traditional Umm Ali | Classic tiramisu | Baklawa platter

TEA OR COFFEE

Arabic coffee | Turkish coffee | Moroccan tea

AED 190 per person



MezzaLuna 
TRATTORIA ITALIANA

