



IFTAR MENU

BREAK YOUR FAST

Jallab | Kamar el Din | Tamr hindi | Laban drink
Premium local dates | Assorted dry fruits

COLD MEZZEH & SALADS - BUFFET STYLE

Traditional hummus with olive oil and mint leaves
Stuffed vine leaves with syrup molasses
Char-grilled eggplant baba ghanoush
Okra in tomato sauce | Traditional tabouleh
Fattoush with bread crisp | Cucumber yoghurt salad
Greek salad with Kalamata olives
Quinoa & avocado salad

ARTISANAL BAKERY SELECTION - BUFFET STYLE

Ciabatta | Focaccia
Brown cereal rolls
Levant bread | Savory breadsticks

SOUP STATION

Traditional lentil soup | Lemon wedges | Crispy bread
Chicken minestrone

HOT MEZZEH

Cheese sambousek | Spinach fatayer
Meat kibbeh | Potato harrah | Tahina sauce

MAIN COURSES - À LA CARTE - CHOICE OF 2

Arabic

Braised lamb ouzi with cinnamon jus
Stuffed vine leaves with fwerigh
Lamb okra stew with vermicelli rice

Italian

Beef lasagna
Choice of pasta

DESSERTS - BUFFET STYLE

Levant & Arabic

Umm Ali
Assorted Levantine sweets
Cheese kunafa

International

Classic tiramisu
Cheesecake of the day
Chocolate mousse
Fresh fruit platter

BEVERAGE STATION

Artisan water (still & sparkling)
Finest selection of tea & coffee

Mezza Luna 
TRATTORIA ITALIAN.



Discover more

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