



Iftar Menu

View the selection of Ramadan dishes which will vary weekly...

A traditional start with..

*Refreshing fresh juices, karkade, a selection of naturally sweet local UAE local dates
& nutritious nuts*

Soups

*Vegetarian Harira: A comforting, slow-simmered classic of tomatoes, lentils and gentle spice
with warm zaatar & sesame bread*

or

Yemeni Hawaji: infused with aromatic spices with traditional malawach breads

or

*Coconut, Turmeric & Lentil: Golden, soothing, and delicately spiced, with a velvety finish with
organic sourdough*

(house-made wholegrain seeded gluten-free friendly bread available)

Mains

Slow Roasted Chicken with Potatoes, Prunes & Pomegranate Molasses

or

Preserved Lemon Chicken with Thyme

or

Charred Smokey Aubergine with Feta & Harissa Oil (Vegetarian Option)

Rice

*Celebration Rice: Basmati, pine nuts, almonds, pomegranate, herbs &
warm spices served with garlic yoghurt*

or

*Kejadara: Turmeric & cinnamon basmati with caramelised onions & black lentils
with cucumber & mint salad*

or

Saffron Rice with barberries, pistachio, tarragon & chervil

Sharing Plates:

*Roasted Aubergine with Curried Yoghurt: caramelised aubergine with a warmly spiced,
cooling finish*

or

Tamarind & Tomato Braised Chickpeas: rich, hearty, and full of depth

or

*Turmeric-Yoghurt Cauliflower with Mint & Cardamom: golden, fragrant,
and lifted by a menagerie of fresh herbs*

All Iftars come with..

*Arugula & Pomegranate Salad: Peppery greens with red onion, oven roasted cherry tomatoes
& balsamic & herb vinaigrette*

Dessert Canapes & Petit Fours:

a selection of desserts from our bakery will be served...

Tiramisu with Emirati Coffee Crème: a regional twist on a classic, layered with aromatic depth

or

Dark Chocolate Tahini Cake with Toasted Sesame (GF friendly & Vegan)

or

Clementine Upside-Down Cake with Sumac: bright citrus with a delicate tang

or

*Date & Walnut Cake with Caramel Frosting: Soft, sweet, and comforting –
a natural Ramadan favourite (GF friendly & Vegan)*

or

Jewelled Carrot Cake with Pistachio: gently spiced, topped with a nutty crunch (GF friendly)

or

Raspberry & Dark Chocolate Fudge Cake: deep, indulgent & luxurious (GF friendly)

(all desserts will be served with a selection of organic teas of coffee)

To Finish, Organic Tea & Coffee:

with Lime Tree Bakery Biscuits & Cookie Platter

Citrus Crescent Shortbreads: buttery, delicate & lightly citrusy

or

UAE local Date & Espresso Biscotti: perfect alongside late-evening coffee

