



MARSA AJMAN RAMADAN MENU

Hummus, fattoush, jarjer , Italian salad , Arabic salad , Greek salad, beetroot moutabal, –mango salad, motabal, tabbouleh, mixed pickles ,preserved lemon ,coleslaw, Russian salad, baba ghanoush , chicken ceasar salad , tahini ,tomato Alexandriany , yalanji (stuffed vine leaves, smoked herring salad , labneh with makdous , chobon salad

MARRORS

Sushi and sashimi

chichen TARRin

soups:

Seafood soup, and Isaan assfour soup

live cooking show

charcoal grilled kebab ,grilled shrimp

grilled liver alexandriany style or baladi sausage

ALkaravan

roasted duck, tajine bamy with meat or molokhia

Ramadan dishes

grilled kaboria , grilled salmon, grilled fish , fried shrimp

jendoufali, lah and hot firefighter ,sayadieh , white pasta seavod,shish robian ,shish habar , shishfelleih
shish shrimp, chicken fareka , pasha and asakro, mehashi and mumbar, mosakhan chicken and chicken roll ,
meat kabssah , mini cordon blue

Juices and sweets :

Tamar hinidi , sobia , qamar aldin,
basbousa plain , basbousa with nuts and with cream
qatayef nuts, cream , kunafa (cream, nabilisi , natha nest) baklawa, galish nuts , aziza ,rawany,finger konafa , basbousa
with loutus, balah alsham, cream , zalabiya , wasat cake , mose cake Swiss strawberry and chocolate , brasllin ,
cheesecake blue berry ,mix tart , fresh fruit .