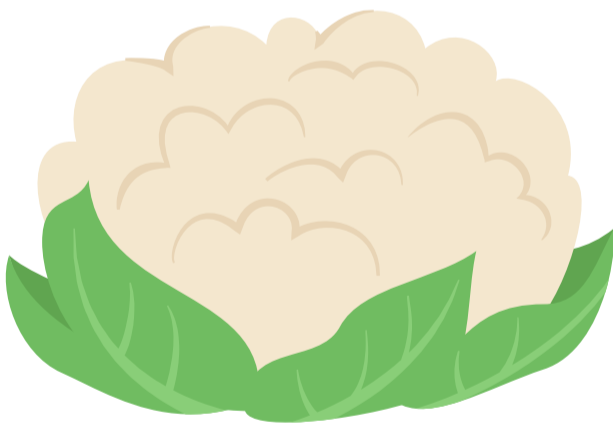


MARYOOL

SAIFI MENU



## BOWLS

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DAILY

### DAHL & RICE (vegan)

Yellow lentil porridge, spinach, basmati, cucumber turmeric raita with poppodum

DAILY

### RICE & CHICKEN PILAU

Fragrant basmati rice, baked with boneless chicken cutlets and spices, side of raita

DAILY

### TODAY'S FATTEH

or Chickpea  
or Eggplant / - vegetarian

MON.

### SHEESH BARAK

Crispy beef dumplings, minted yoghurt sauce, zhoug, sumac, served with roasted bone marrow & vermicelli rice

TUES.

### BEMYE

Vegan okra stew, crispy garlic, coriander, chili, served with vermicelli rice

WED.

### MOULOUKHIEH

Mallow stew, tender chicken breast, coriander, lentil crackers, served with vermicelli rice

THURS.

### KEBBE BI LABAN

Simmered yoghurt soup, beef kebbe, croutons & roasted bone marrow

FRI.

### SIYYEDIEH

Caramelized onion rice, boneless sea bream, tahini gravy, crispy onions, preserved lemon sauce, crushed nuts

SAT.

### MOGHRABIEH

Pearl couscous, roast chicken thigh, braised beef, moghrabieh gravy, caramelized onion, orange zest

## SALATA

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### LENTIL TABBOULE (vegan)

Lentils, pomegranate, parsley, sumac-lemon vinaigrette

### SALATIT الحقة (vegan)

Bakle, wild arugula, tomato & cucumber, citrus vinaigrette

### CHOPPED SALAD سلطة الفلاحين (vegan)

Tiny tomatoes, cucumbers & radishes, citrus sumac dressing

### SALATIT SHMANDAR

Roasted beetroot salad, whipped feta dressing

## TACOS

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### BEEF SHAWARMA TACO

Ribeye strips, tomato, mild sriracha tahini

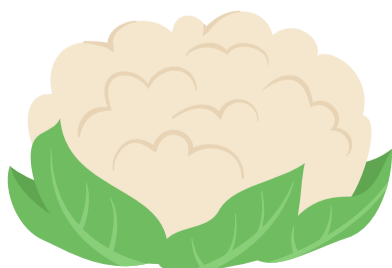
### LOS POLLOS HERMANOS TACO

Chicken strips, pickles, mild sriracha tahini

## SAUCES & DIPS

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RAITA TURMERIC / MISO TAHINI /  
WHITE TARATOR / MAGIC SAUCE /  
ZHOUG / KHIAR BI LABAN



## GRILLED SMALL PLATES

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### GRILLED CHICKEN SANDWICH

Chicken strips, pickles, garlic & magic sauce on tannour bread

### BEEF SHAWARMA SANDWICH

Marinated rib eye strips, pickles, tarator & fresh tomato on tannour bread

### KEBBET MOSUL / per piece

Grilled Iraqi-style flat beef kebbe, herb filling, cucumber yoghurt side

## SMALL PLATES

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### MSABBAHA مسبحة (vegan)

Hummus "swimming" in whole chickpeas & tahini sauce

### MUTABAL BATENJEN

Eggplant, tahini, fresh pomegranate & tomato

### HUMMUS & TOPPINGS

Classic (vegan)

Chorizo

Portobello (vegan)

Makanek

Merguez

### MAKANEK / 65,000

Armenian spiced baby sausage, pomegranate & lemon

### MANTI

Beef dumplings, confit tomato sauce, yoghurt dressing, coriander, sumac

### BURGHUL BIL BANADOURA (can be vegan)

Bulghur wheat pilaf in tomato sauce, roasted courgettes, cucumber yoghurt side

### ZALOOUK (can be vegan)

Moroccan-style charred eggplant dip, dollop of labne

### HERRAK ESSBAO (vegan)

Lentils & tiny dumplings

### CAULIFLOWER STEAK (vegan)

Roasted cauliflower steak, miso tahini

### HENDBE & KALE (vegan)

Crispy shallots

## BREADS

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### ARABIC BREAD

TANNOUR

## SWEETS

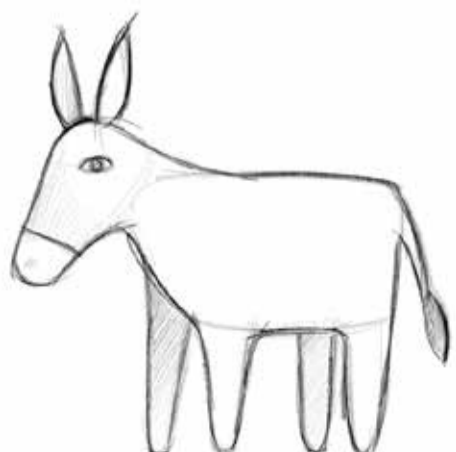
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### BERRY MUHALLABIYE

Orange-blossom infused velvety pudding, berry coulis & pistachios

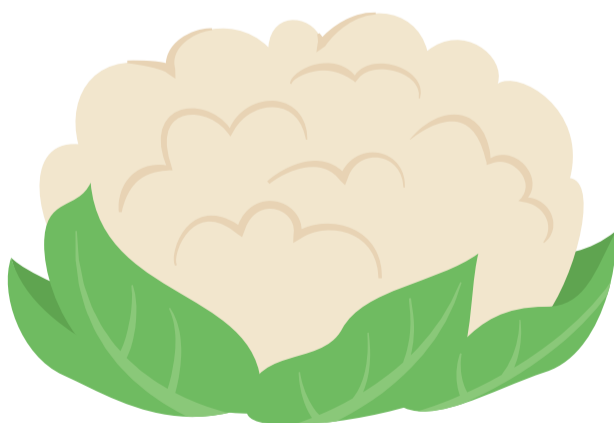
### SFOUF

Lebanese semolina turmeric muffin with toffee caramel



MARYOOL

FAQRA MENU



## BOWLS

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**DAHL & RICE** (vegan)  
DAILY Yellow lentil porridge, spinach, basmati, cucumber turmeric raita with poppodum

**RICE & CHICKEN PILAU**  
DAILY Fragrant basmati rice, baked with boneless chicken cutlets and spices, side of yoghurt

**TODAY'S FATTEH**  
DAILY or Chickpea  
or Eggplant / vegetarian

**SHEESH BARAK**  
MON Crispy beef dumplings, minted yoghurt sauce, zhoug, sumac, served with roasted bone marrow & vermicelli rice

**BEMYE**  
TUES. Vegan okra stew, crispy garlic, coriander, chili, served with vermicelli rice

**MOULOUKHIEH**  
WED. Mallow stew, tender chicken breast, coriander, lentil crackers, served with vermicelli rice

**KEBBE BI LABAN**  
THURS. Simmered yoghurt soup, beef kebbe, croutons & roasted bone marrow

**SIYYEDIEH**  
FRI. Caramelized onion rice, boneless sea bream, tahini gravy, crispy onions, preserved lemon sauce, crushed nuts

**MOGHRABIEH**  
SAT. Pearl couscous, roast chicken thigh, braised beef, moghrabieh gravy, caramelized onion, orange zest

## SALATA

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**LENTIL TABBOULE** (vegan)  
Lentils, pomegranate, parsley, sumac-lemon vinaigrette

**SALATIT الحقلة** (vegan)  
Bakle, wild arugula, tomato & cucumber, citrus vinaigrette

**CHOPPED SALAD سلطة الفلاحين** (vegan)  
Tiny tomatoes, cucumbers & radishes, citrus sumac dressing

**SALATIT SHMANDAR**  
Roasted beetroot salad, whipped feta dressing

## TACOS

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**BEEF SHAWARMA TACO**  
Ribeye strips, tomato, mild sriracha tahini

**LOS POLLOS HERMANOS TACO**  
Chicken strips, pickles, mild sriracha tahini

**BANG BANG CAULIFLOWER TACO** (vegan)  
Crispy cauliflower florets, radishes and pickled turnips, sumac tahini

## SAUCES & DIPS

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RAITA TURMERIC / MISO TAHINI /  
WHITE TARATOR / MAGIC SAUCE /  
ZHOUG / KHIAR BI LABAN

## GRILLED SMALL PLATES

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**GRILLED CHICKEN SANDWICH**  
Chicken strips, pickles, mild sriracha tahini on tannour bread

**GRILLED BEEF SANDWICH**  
Marinated ribeye strips, pickles, tarator & fresh tomato on tannour bread

**KEBBET MOSUL** / per piece  
Grilled Iraqi-style flat beef kebbe, herb filling, yoghurt side

FRIDAY TO SUNDAY.

**SAMKEH HARRA**  
Grilled sea bream, mutabal batenjen & green tarator side

## SMALL PLATES

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**PATATAS BRAVAS بطاطا بكزيرة** (vegan)

**RAKAKAT W CHEESE** / per piece  
Phyllo dough, white cheese & herbs, fried till golden, served with zhoug

**MUTABAL BATENJEN**  
Eggplant, tahini, fresh pomegranate & tomato

**HUMMUS & TOPPINGS**

Classic (vegan)  
Chorizo  
Portobello (vegan)  
Makanek  
Merguez

**MAKANEK**  
Armenian spiced baby sausage, pomegranate & lemon

**MANTI**  
Beef dumplings, confit tomato sauce, yoghurt dressing, coriander, sumac

**BURGHUL BIL BANADOURA** (can be vegan)  
Bulghur wheat pilaf in tomato sauce, roasted courgettes, cucumber yoghurt side

**ZALOOUK** (can be vegan)  
Moroccan-style charred eggplant dip, dollop of labne

**HERRAK ESSBAO** (vegan)  
Lentils & tiny dumplings

**CAULIFLOWER STEAK** (vegan)  
Roasted cauliflower steak, miso tahini

**CAULIFLOWER FRITTERS & TAHINI** (vegan)  
Crispy cauliflower florets, tahini dip

**HENDBE & KALE** (vegan)  
Crispy shallots

## SWEETS

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**SFOUF**  
Lebanese semolina turmeric muffin with toffee caramel

