Dinner Menu

FROM THE SOUP TUREEN

Harrira Beef cubes, black lentil, chickpeas, tomatoes, sweet corn

COMFORT FOOD ZONE

Spinach with tomato

ENTRÉES

Grilled fish

Whole roasted veal leg Gravy sauce

Chicken shawarma

SIDES

Biryani rice

Pasta

With minced meat, cheese creamy sauce



DESSERTS

Basbossa

Date kunafa





Pudding rice 🔍

Barazeq

Gulash with nuts

Sesame

Peanuts

Ice cream

Fresh fruits

COFFEE, TEA

French coffee, cappuccino and espresso, superior selected teas

*Please note that certain dishes may contain traces of nuts. Kindly advice if you have any food related allergies and food intolerances. Please contact our restaurant manager for any further assistance.

Dinner Menu

SELECTION OF LOCAL APPETIZERS

Local "charcuterie" Homemade pickles vegetables Cheese Selection & condiments

SELECTION OF MARINATED SALADS

Hummus

Cucumber with mint and yogurt

Raheb salad Eggplant, onion, garlic, olive oil

Bessara Fava beans, onion, garlic, parsley

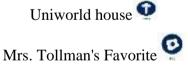
BUILD YOUR OWN SALAD FROM OUR SEASONAL SELECTION

Tomato, shredded carrots, sliced cucumbers, thinly sliced red cabbage, fresh market lettuce, Croutons, olives, chives, pumpkins seeds, pickles, mustard.

Prepare your own salad with seasonal lettuces, market fresh vegetables and toppings

including various seeds, nuts, and dried berries, together with a choice of oils and vinegars, and three delicious dressings made onboard daily.

DRESSING



Vinaigrette dressing

FROM THE BAKERY

Selection of on board baked bread and rolls, butter.

COMFORT FOOD ZONE

Homemade cheese & tomato local bread

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