



nayara

NAYARA'S FIRST BITE

(D) (SE)

Whipped Akkawi Mousse

Silken Akkawi Mousse, Gently Lifted with Cultured Yogurt and Fragrant Za'atar oil, Finished with Tomato Pearls and Micro Herbs

(G) (SE)

Crispy Lavash

Hand-rolled Lavash Infused with Za'atar and Toasted Sesame

CLASSIC COLD MEZZA

(G) (SE)

Balloon Pita

Freshly Baked Balloon Pita, Served Warm with Fragrant Olive Oil

(V) (SE)

Classic Hummus

Silken Chickpea Hummus with Tahini and Lemon, Finished with Olive Oil and Whole Chickpeas

AED 38

(V) (SE) (D)

Charred Moutabbal

Charred Aubergine with Tahini and Yogurt, Finished with Lemon and Fresh Pomegranate Seeds

AED 38

(VG)

Baba Ghanouj

Smoky Aubergine with Roasted Tomato, Sweet Pepper and Fresh Herbs, balanced with Pomegranate and Lemon

AED 38

(V) (D)

Za'atar Labneh

Traditional Creamy Strained Yogurt Finished with Fragrant Za'atar and Olive Oil

AED 38

(V) (TN) (G)

Muhammara

Roasted Red Pepper and Walnut with Pomegranate Molasses and a Gentle Touch of Aleppo Chilli

AED 42

(VG) (TN)

Warak Enab

Hand-Rolled Vine Leaves Filled with Fragrant Rice, Fresh Herbs and Pine Nuts, Finished with Lemon

AED 42

C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT
| R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE / SULPHITES | TN-TREE NUTS
| V-VEGETARIAN | VG-VEGAN | A-ALCOHOL |  SUSTAINABLY SOURCED  SIGNATURE FOOD.

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(V) (D)

Shanklish Salad

Aged Shanklish with Ripe Tomato, Onion and Parsley,
Dressed with Olive Oil

AED 42

(VG) (G)

Tabbouleh

A vibrant blend of Parsley, Mint, Tomato and Fine Bulgur,
Dressed with Fresh Lemon and Olive Oil

AED 45

(VG) (G)

Fattoush

Crisp Garden Vegetables, Toasted Pita and Fresh Herbs
tossed in a bright Sumac-Lemon Dressing

AED 45

(VG) (G)

Rocca & Za'atar Salad

Fresh Rocca, Tomato, Za'atar and Pomegranate with
Zesty Lemon Dressing and Sumac

AED 45

(VG)

Marinated Artichoke

Tender Artichoke Dressed with Lemon,
Olive Oil and a Hint of Garlic

AED 52

C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT
| R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE / SULPHITES | TN-TREE NUTS
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COLD MEZZA INFUSIONS

(V) (SE) (D) (G) (C) (SF)

Royal Lobster Hummus ★

Silky Hummus with Creamy Avocado and Warm Brown-Butter Chickpeas, Topped with Succulent Lobster and Finished with a Subtle Touch of Gold

AED 95

(V) (SE) (TN) (D)

Beetroot & Tahini ★

Roasted Beetroot, Creamy Tahini Foam, Aged Shanklish and Toasted Walnut, Lifted with Vibrant Pomegranate Molasses and Chive Oil

AED 62

(V) (D) (G)

Heirloom Tomato Fattoush ★

Ripe Heirloom Tomatoes, Crisp Cucumber and Radish, Sweet Figs and Stracciatella, Finished with Fresh Mint, Basil, Crisp Saj and Bright Sumac Dressing

AED 72

(VG)

Quinoa Tabbouleh ★

Heritage Quinoa, Parsley, Mint and Tomatoes, Brightened with Mango, Citrus and Green Herb Oil

AED 72

C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT
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CLASSIC HOT MEZZA

(V) (TN) (G) (D)

Spinach Fatayer

Golden-Baked Pastry Filled with Baby Spinach, Onion, Pine Nuts and Sumac, Balanced with Pomegranate Molasses

AED 42

(V) (G) (D)

Cheese Rakakat

Crisp Pastry Filled with Akkawi and Aged Kashkaval, Served Golden and Warm

AED 45

(VG)

Batata Harra

Crisp Potatoes Tossed with Coriander, Garlic and Chilli, Finished with Fresh Lemon

AED 42

(G) (D) (TN)

Lamb Sambousik

Golden Pastry Filled with Spiced Lamb and Toasted Pine Nuts, Served with Mint Yogurt

AED 45

(G) (D) (TN)

Lamb Kibbeh

Crisp Bulgur Shell Filled with Slow-Cooked Lamb and Toasted Pine Nuts, Served with Mint Yogurt

AED 55

(G) (TN)

Arayes

Grilled Pita Filled with Spiced Lamb, Parsley, Onion and Nuts, Charred over the Embers

AED 62

C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT
| R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE / SULPHITES | TN-TREE NUTS
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HOT MEZZA INFUSIONS

(G) (D) (TN)

Wagyu Shish Barak ★

Delicate Wagyu-Filled Dumplings, Served with
Lemon Yogurt and Toasted Pine Nuts

AED 95

(SH) (F) (G) (D) (C)

Lobster Kibbeh ★

Butter-Poached Lobster in a Crisp Golden Kibbeh Shell, Paired
with Rich Shellfish Velouté and Fragrant Tarragon Oil

AED 115

(SH) (F) (G) (D) (C)

Shrimp Kataifi Royale

Crisp Kataifi-Wrapped Prawns with Lemon Labneh and Herb Oil,
Finished Tableside with Shrimp and Saffron Bisque

AED 115

(V) (G) (D)

Truffle Cheese Rakakat

Golden Pastry Filled with Aged Kashkaval, Paired with Thyme-
Infused O&O Harvested Honey, Truffle Oil and Toasted Pistachio

AED 95

(G) (D)

Chicken Shawarma Tacos

Delicate Saj Tacos Filled with Spiced Chicken Shawarma,
Garlic Aioli and Crisp Pickled Cabbage

AED 75

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RAW & CURED

(R) (G)

Lamb Kibbeh Nayeh

Hand-Cut Prime Lamb with Fine Bulgur, Onion, Fresh Marjoram and Lebanese Spices, Finished with Olive Oil

AED 68

(R) (G) (TN)

Wagyu Kibbeh Nayeh

Hand-Cut A5 Wagyu Blended with Fine Bulgur, Fresh Mint and Basil, Smoked Chilli and Toasted Walnuts, Served with Crispy Saj Bread

AED 115

(R) (F) (SO) (SE) (SF)

Levantine Bluefin Tuna ★

Bluefin Tuna Akami, Silky Avocado, Bright Pomegranate-Yuzu, Extra Virgin Olive Oil and Pearl Onion, Finished with Fresh Coriander Blossoms

AED 125

(R) (SH) (F)

Crimson Carpaccio ★

Red Shrimp Carpaccio, Vibrant Lime, Fragrant Smoked Oil and Pearls of Caviar

AED 115

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THE STONE OVEN

(VG) (G) (SE)

Za'atar Manoushe

Stone-Baked Manoushe with Wild Za'atar, Toasted Sesame and Sumac, Finished with Olive Oil

AED 42

(V) (G) (D)

Cheese Manoushe

Stone-Baked Manoushe with Akkawi and Aged Kashkaval, Finished with Nigella Seeds

AED 48

(V) (G) (D) (TN) (SD)

Burrata & Heirloom Tomato Manoushe ★

Crisp Manoushe, Luscious Burrata and Roasted Heirloom Tomatoes, Lifted with Basil Oil, Toasted Hazelnuts, Wild Rocket and Aged Balsamic

AED 88

(G) (D)

Smoked Lamb & Kashkaval Manoushe ★

Stone-Baked Sourdough Manoushe Topped with Slow-Roasted Lamb Shoulder, Caramelized Onion, Aged Kashkaval and Black Truffle Oil, with Freshly Shaved Truffle and Thyme

AED 98

(G) (D) (F) (SF)

Royal Manoushe Caviar ★

Thin Sourdough Manoushe Layered with Smoked Labneh, Butter and Oscietra Caviar, Finished with Fresh Chives, Lemon Zest and Warm Butter

AED 125

C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT
| R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE / SULPHITES | TN-TREE NUTS
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THE CLASSIC CHARCOAL

(D)

Shish Taouk

Charcoal-Grilled Marinated Chicken, Served with Creamy Tourn and House Pickles

AED 95

Lamb Kofta

Hand-Shaped Lamb Kofta with Parsley, Onion and Lebanese Spices, Grilled over Charcoal

AED 105

Lamb Tikka

Marinated Lamb Loin Grilled over Charcoal with Tomato, Onion and Sumac

AED 125

Lamb Chops

Tender Lamb Chops Grilled over Charcoal with Garlic, Rosemary and Lebanese Spices

AED 175

(SH)

Harra Grilled Prawns

Jumbo Prawns Grilled over Charcoal with Garlic, Lemon, Fresh Coriander and Chilli

AED 165

Meat Mixed Grill

A Selection of Lamb Chops, Wagyu Kofta, Arayes, Shish Taouk and Lamb Loin Tikka, Served with Tahini, Sumac Cabbage and House Pickles

AED 165

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THE MAIN FEAST

(VG) (TN) (SE)

Roasted Aubergine

Charred Aubergine, Tahini and Toasted Pine Nuts, Finished with Tomato Essence and Fresh Herbs

AED 115

(V) (G) (D)

Truffle Freekeh Risotto

Creamy Freekeh with Roasted Mushrooms and Aged Parmesan

AED 135

(SH) (TN) (G)

Charcoal Octopus

Charcoal-Grilled Octopus, Served over Silky Artichoke Purée with Roasted Pepper Salsa, Smoked Paprika Oil and Fresh Pomegranate

AED 145

(F) (D) (SE) (G)

Tahini Butter Dover Sole

Golden-Seared Dover Sole with Brown Butter, Capers and Charred Lemon, Paired with Ikura

AED 265

(SH) (D) (G) (C)

Saffron Canadian Lobster

Charcoal-Grilled Canadian Lobster, Fragrant Saffron Beurre Blanc and Creamy Citrus Freekeh

AED 345

(D)

Nayara MB9 Filet Mignon 220g ★

Prime MB9 Wagyu, Kissed by Charcoal and Served with Potato Mille-Feuille and Nayara's Levantine Pepper Jus

AED 295

C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT
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FOR THE SHARING TABLE

Serves up to 4 Guests

(D) (SE)

Nayara Charcoal Meat Selection 1.2 kg ★

An Assortment of Charcoal-Grilled Favorites, Tender Lamb Chops and Wagyu Kofta, Succulent Shish Taouk and Lamb Loin Tikka, Accompanied by Grilled Tomato and Sumac Onions

AED 895

(TN) (D)

Signature Slow-Cooked Lamb Shoulder 1.4 kg

Slow-Cooked Lamb Shoulder, Tender and Richly Flavored, Served with Roasted Nuts and a Fragrant Lamb Jus

AED 625

(D)

Oriental Spiced Wagyu Tomahawk 1.3 kg

Charcoal-Grilled Tomahawk, Brushed with Aromatic Arabic Spice Butter and Herb-Crusted Braised Bone Marrow

AED 1,495

(F) (D) (SE)

Sayadieh Royale 1.3 kg

Josper-Grilled Sea Bass, Aromatic Sayadieh Rice, Crispy Onions and Velvety Tahini Beurre Blanc

AED 675

C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT
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SIDE DISHES

(VG)

French Fries

Golden, Delicately Crisp Fries, Finished with a Touch of Sea Salt

AED 42

(V) (D)

Saffron Rice

Fragrant Basmati Rice Infused with Saffron and
Gently Enriched with Butter

AED 42

(V) (G) (D)

Freekeh Pilaf

Roasted Freekeh with Aromatic Spices,
Onion and Cultured Butter

AED 42

(VG)

Roasted Broccolini

Charcoal-Roasted Broccolini with Garlic, Lemon and
Aleppo Chilli, Finished with Extra Virgin Olive Oil

AED 45

(V) (D)

Roasted Mushrooms

Golden-Roasted Seasonal Mushrooms, Gently Dressed in
Garlic Butter and Fresh Thyme

AED 45

(V) (D)

Potato Mille-Feuille

Golden Potato Mille-Feuille, Layered with Cultured Butter,
Coriander, Garlic and Chilli, Finished with a
Touch of Lemon and Sea Salt

AED 48

C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT
| R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE / SULPHITES | TN-TREE NUTS
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SIGNATURE COCKTAILS

AED 85

Damascus Garden

A Syrian-inspired Gin cocktail with Rosemary, Lemon and Jerba Mate, layered with herbal freshness and a gentle bitterness, finished with a fragrant Rosemary aroma

Jouri Rumman

A Levantine Vodka cocktail where juicy Pomegranate, warm Ginger, Honey and fresh Lemon create a familiar taste from the table, reimagined in the glass, garnished with homemade Ginger-Pomegranate jelly

Sour Dusk

Inspired by a familiar Levantine tea ritual, this Whiskey Sour brings Black Tea and Clove into the glass, balanced with Peach and Lemon, and finished with homemade dehydrated Peach for a soft fruity touch

Araké ★

A modern take on a Levantine classic, with Arak, Za'atar, Honey and Lemon smooth, savoury and subtly herbal

Qamarson

Qamar Al-Din, Jameson, Apple and Ginger Beer come together in a refreshing cocktail with nostalgic sweetness and a gentle spicy finish

Cinnamon Cake (SE)

Dark Rum and Cinnamon create a warm, pastry balanced profile with Pineapple and Lemon, paired with a homemade Date, Tahini and Cinnamon bite

C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS
| M-MUSTARD | P-PEANUT | R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS
| SD-SULPHUR DIOXIDE / SULPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-
VEGAN | A-ALCOHOL | 🌱 SUSTAINABLY SOURCED ★ SIGNATURE BEVERAGE

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SIGNATURE MOCKTAILS

AED 75

N7 (TN)

Espresso meets Cinnamon and Almond, balanced with Lemon and Pineapple for a refreshing mocktail, finished with shaved Cinnamon

Saffron Reverie

A golden blend of Saffron, Passion Fruit, Lemon and Ginger, rounded with silky Foam and finished with Golden Leaves and Saffron Threads

The Lands Sip (D)

A Levantine soul with a local touch, Hibiscus, Rose, Cardamom and warm Spice, clarified with Camel Milk for a smooth, silky finish and scented with a Rose & Cardamom mist

The Ritual (SE) ★

Tahini, Fig and Lime bring a familiar Levantine ritual into the glass, balancing creamy Sesame with natural Fig sweetness and a fresh Citrus finish
Served with dried Fig topped up with Tahini Espuma

Nayar Echo

Mate, Ginger, Lemon and a touch of sweetness create an unexpected first sip, followed by a gently sour finish, served in a fragrant herbal smoke

CLASSIC COCKTAILS

AED 80

Paloma

Tequila-led with juicy grapefruit, fresh citrus and a subtle bitterness that finishes clean and refreshing

Hugo Spritz

Floral and Lightly sweet, with Elderflower, Fresh Mint and a Crisp Sparkling Finish

Clover Club

Smooth Gin with Ripe Raspberry and Fresh Lemon, Balanced by a Soft, Silky Texture

Daiquiri

Clean Rum Character with Fresh Lime and a Touch of Sweetness, Finishing Crisp with a Gentle Citrus Tang

Whiskey Sour

Full-Bodied Whiskey with Zesty Lemon and Rounded Sweetness, Softened by a Smooth, Silky Finish

C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS
| M-MUSTARD | P-PEANUT | R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS
| SD-SULPHUR DIOXIDE / SULPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-
VEGAN | A-ALCOHOL | 🌱 SUSTAINABLY SOURCED ★ SIGNATURE BEVERAGE

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SPIRITS

The Prelude	30ml	Bottle
Aperol	70	1,680
Campari	70	1,870
Martini Bianco	70	1,870
Martini Extra Dry	70	1,870
Martini Rosso	70	1,870

The Botanicals	30ml	Bottle
Tanqueray No Ten	85	1,850
Tanqueray	80	1,870
Roku	85	1,850
Gin Mare	85	1,850
The Botanist	65	1,870
Bombay Sapphire	65	1,870
Hendrick's	75	1,980
Monkey 47	115	2,210
Palmarae Golden	120	2,760

The Essence	30ml	Bottle
Ketel One	80	1,870
Grey Goose	110	2,160
Belvedere	100	2,450
Cîroc	100	2,450
Roberto Cavali	150	4,680
Beluga Gold	250	6,780

Vintages are subject to availability and may change without prior notice

All prices are in AED and inclusive of applicable municipality fee,
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The Agave	30ml	Bottle
Patrón Silver	85	2,015
Don Julio Blanco	90	2,160
Asamigos Blanco	90	2,160
C Don Julio Reposado	120	2,880
Patrón Añejo	115	2,880
Don Julio Añejo	130	3,170
Casamigos Añejo	130	3,170
Clase Azul Reposado	300	5,700
Don Julio 1942	295	8,075

The Golden Cane	30ml	Bottle
Bacardi Carta Blanca	80	1,870
Bacardi 8	85	1,870
Havana Club 3	80	1,870
Havana Club 7	85	2,015
Ron Zacapa XO	230	5,470
Ron Zacapa 23	250	6,050

Spirit of the Levant	30ml	Bottle
Kasarak	70	
Arak Burn		31

The Art of Blend	30ml	Bottle
Johnnie Walker Black Label	80	1,870
Chivas Regal 12 YO	85	2,195
Chivas Regal 18 YO	130	3,170
Royal Salute 21 YO	265	5,810
Johnnie Walker Blue Label	270	6,240
Chivas Regal 25 YO	420	9,600

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Across the Atlantic

	30ml	Bottle
Jameson	80	1,875
Woodford Reserve	85	2,015
Jack Daniel's No 7	85	2,015
Maker's Mark	85	2,015

The Japanese Craft

	30ml	Bottle
Nikka From the Barrel	90	2,160
Yamazaki 12 YO	115	2,510
Hibiki Harmony	195	4,620

The Rare Malts

	30ml	Bottle
The Glenlivet 12 YO	100	2,000
The Glenlivet 18 YO	145	2,090
The Glenlivet 15 YO	130	2,905
Glenfiddich 12 YO	100	2,450
Glenfiddich 15 YO	115	2,510
Macallan 12 YO	110	2,640
Macallan 15 YO	190	4,800
Macallan 18 YO	270	5,545
Glenfiddich 18 YO	235	5,150
Glenfiddich 21 YO	235	11,880
Glenmorangie 10 YO	80	2,450
Laphroaig 10 YO	100	2,000
Ardbeg 10 YO	110	2,750

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The Grandeur

	30ml	Bottle
Hennessy VS	85	1,870
Hennessy VSOP	140	3,035
Hennessy XO	215	4,620
Rémy Martin XO	235	5,880
Hennessy Paradis		40,230

The Final Note

	30ml	Bottle
Baileys Irish Cream	70	1,870
Jägermeister	70	1,870
Kahlúa	70	1,870
Sambuca	70	1,870
Limoncello	70	1,870
Cointreau	70	1,870
Amaretto	80	1,870

The Bottled Selection

Corona	60
Heineken	60
Peroni	60
Noam	70

The Zero Selection

Heineken Zero	60
Biere de Amis	60

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NAYARA RITUAL

Classic Turkish Coffee	55
Rich, ground coffee prepared in the traditional Turkish style	
Mastic Turkish Coffee ★	65
Traditional Turkish coffee with a resinous aroma of mastic	
Classic Moroccan Tea	55
Moroccan green tea brewed with fresh mint and served in the traditional style	
Amber Moroccan Tea ★	65
Moroccan tea with a warm amber infusion and a smooth finish	
Turkish Çay	65
Turkish tea, paired with a golden sugar stick	

NAYARA SIGNATURES

Almond Blossom Latte (TN)	50
Espresso, unsweetened almond milk, almond essence and a touch of orange blossom	
Saffron Cappuccino (D)	50
Double espresso, steamed milk and Honey saffron infusion, served with homemade date syrup	
Oriental Spiced Piccolo (TN) ★	50
Ristretto, almond milk and Nayara's signature oriental spices blend	

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CACAO & CRAFT

Nayara Noir (D)	55
Velvety dark chocolate, steamed milk and delicate chocolate shavings	
Oriental Saffron (D)	55
Rich chocolate and saffron-infused milk, finished with saffron threads	
Ward & Pistachio (D) (TN)	55
Silky chocolate, pistachio and a whisper of rose petals	

ESSPRESSO BASED

Choice of your favourite milk or plant-based milk	
Espresso	45
Americano	45
Cortado	45
Flat White	50
Cappuccino	50
Latte	50

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LEVANTINE HERBAL INFUSION
LOOSE SELECTION & MATCHA

Oriental Moment Aromatic Middle Eastern herbs and spices	50
Oud & Mastic An intriguing blend of warm oud notes and fragrant mastic	50
Bedouin Caravan A warming infusion of fragrant lemongrass & orange peel	50
Ceremonial Matcha	50

Bags Selection

Organic English Breakfast	45
Majestic Earl Grey	45
Organic Spring Mao Feng	45
Jasmine Mao Jian	45
Rush Hour Berry	45
Rose White	45
Organic Chamomile Cooler	45

OVER ICE SELECTION

Arabic Cold Brew Slow-steeped Arabic coffee with delicate spice notes and a smooth, refreshing finish	50
Peach & Pear Cold Brew Iced Peach and Pear Tea, flavoured with fragrant Orange Blossom and a smooth floral finish	50
Espresso Tonic Bold espresso, premium tonic and bright citrus notes	50
Classic Iced Latte (D) Espresso and chilled milk, served over ice	50
Ice Matcha Latte (D)	50

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FRESHLY PRESSED

Orange	40
Pineapple	40
Lemon & Mint	40
Pomegranate	40
Green Apple	40
Grapefruit	40
Mango	40

SOFT & ENERGY

Coca-Cola	40
Diet Coca-Cola	40
Coca-Cola Zero	40
Sprite	40
Diet Sprite	40
Fanta	40
Ginger Ale	40
Tonic Water	40
Soda Water	40
Red Bull	40
Red Bull Sugar Free	40
Yerba Maté Mint	40
Yerba Maté Ginger Lemon	40

MINERAL WATER

	330ml	750ml
Al Ain Local Water	20	35
Evian Still Water	30	40
Al Ain Local Sparkling Water	30	40
Evian Sparkling Water	30	40
Perrier	30	40
San Pellegrino		40

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