



NINIVE

BAB AL SHAMS DESERT RESORT



SOUPS

Shorbat addas soup (V) - 50

Yellow lentils, caramelized onions, lemon, croutons

HOT STARTERS

Cheese briwat (N)(V) - 70

Goat cheese, walnuts, blackcurrant, parsley

Chicken pastilla (N) - 95

Slow cooked chicken, Moroccan spices, almonds, onion, icing sugar

Beef kibbeh 3 pieces - 75

Merguez, bulgur, spices, lime

Beef fatayer (N) - 98

Tomato salsa, raisins, pine seeds, cinnamon, chili

Tamarind chicken - 90

Tamarind infused crispy chicken, spiced yogurt, pomegranate, parsley

Aleppo Cherry Kebab (N) - 89

Cinnamon, pine seeds, parsley

SALADS

Ninive fattoush salad (V) - 67

Cucumber, tomatoes, lettuce, pomegranate, apple

Flavored feta (V)(N)(GF) - 73

Spicy, sumac, minted feta, fresh zaatar, black seeds

Watermelon Halloumi (V)(GF) - 73

Cherry tomato, pomegranate dressing, mint, chili

Spicy Bulgur Salad (V)(GF) - 68

Capsicum, chili, parsley, pomegranate, mint, spring onion

Classic tabouleh (V) - 68

Parsley, tomato, spring onion, lemon

COLD STARTERS

Zaalouk (V)(GF) - 64

Eggplant, tomato, coriander, cumin, smoked paprika

Maast o khiar (V)(N)(GF) - 64

Yoghurt, cucumbers, walnuts, mint, raisins, rose water

Hummus (V)(GF) - 64

Tahini, chickpeas, Aleppo sweet pepper

Beets tahini (V)(GF) - 64

Baked beetroot, tahini, mint, dill

Spicy avocado (V)(GF) - 64

Lemon confit, tomato salsa, coriander, shallots, chili

MAINS



Vegetarian tagine (V)(GF) - 110

Carrots, turnips, zucchini, potatoes

Chicken tagine (GF) - 150

Olives, lemon confit, coriander

Grilled octopus (GF) - 170

Green harissa, lime, olives, garlic

Manti - 140

Beef ravioli, dry mint, Greek yogurt, tomato sauce, chili, mint leaves

Lahmacun - 115

minced lamb, capsicum, onion, tomato, chili

Mushroom skewer (V)(GF) - 130

Tahini, pickled onion, cucumber

Lobster tagine (S)(GF) - 325

Lemon confit, coriander

ON THE GRILL



Seabass fillet (GF) - 205

Onion sumac crust, lime, green tahini

Lamb chops (N)(GF) - 195

Oregano, cumin, zaatar pesto

Lobster (S) - 325

Chermoula, green salad, lemon

Baby chicken (N) - 155

Dry pomegranate, yogurt, sumac onion bread, pine nuts

SIGNATURES TO SHARE



Tashreeb - 365

Seven hours Braised lamb shoulder, crispy bread, Iraqi spices, chickpeas

Mix grill (N)(S) - 650

Lamb chops, Wagyu tenderloin, Adana kebab, king prawn skewer, saffron rice

Couscous Royal - 410

Semolina, vegetables, chicken, merguez, lamb

SKEWERS (price per piece)



Kofta kebab (N) - 165

Grilled tomato sauce, pomegranate, onion sumac salad

King prawns (S) - 225

Orange, chili, shallots, parsley

Wagyu grade 5 tenderloin - 350

Honey, chili, lemon

COUSCOUS



Vegetable (V) - 112

Chicken - 170

Merguez - 176

Lamb - 180

Royal - 255

SIDES (V)



Saffron rice cumin (GF) - 45

Semolina - 45

Fried potatoes, house spices (GF) - 45

Sauteed mushroom zaatar, tahini (V)(GF) - 45

DESSERTS (V)



Almond kunafeh (N) - 95

Orange and almond sorbet

Baklava (N) - 75

Mastic ice cream

Frozen yogurt (N) - 75

Caramelized nuts, honey tuile, nougat

Chocolate Mousse (N) - 80

Arabica coffee, ice cream

Umm ali, vanilla ice cream (N) - 70

Raisin, mixed nuts, coconut, puff pastry

Fresh fruit selection (GF) - 77

Discover our selection of teas and digestives to pair with your desserts

TEAS



Moroccan tea - 30

Gun powder, fresh mint

Paradise - 30

White tea, green tea, rose

Celebration - 30

Black tea, white chocolate, macadamia

Jasmin haze - 30

Green tea, jasmine blossom

Temptation - 30

Black tea, barberries, orange

Sheikh blend - 32

Green tea, pineapple, ginger

DIGESTIVES



Amaretto Disaronno - 70

Arak Messaya - 70

Limoncello - 70

Hennesy XO - 165

Mastiha Skinos - 70

Sambuca - 70

Fernet Branca - 70

Don Julio Anejo - 102