

THE SPICERY

Iftar Buffet MENU SATURDAY

SOUP

Cream of Tomato Soup, Lentil Soup

CHEF SIGNATURE DISH

Lamb Tagine

CHEF LIVE PASTA COUNTER

Pasta selection (3 types) with sauce selection (3 different flavors)

HOT SNACK

Spinach Fatayer, Chicken Samosa, Onion Pakora

LEVANTINE DISH

Eggplant-wrapped lamb
Elbasan-style baked chicken
Mixed seafood casserole

INDIAN CORNER

Biryani Rice
Chicken Karahi

ARABIC DISH

Batata Harra
Kibbeh Bil Laban
Kufta Tomato

OUZI

Lamb Ouzi

BUTCHERY GRILL

Beyti Kebab, Arabic Chicken Kofta

SAUCE

Mustard Sauce

MIXED INTERNATIONAL SALADS

Glass noodle salad, German potato salad, eggplant salad, egg salad, fattoush salad, coleslaw

ARABIC & TURKISH MEZZE

Cibir, muhammara, shakshouka, labneh eggplant, hummus, kisir

OLIVE OIL ROASTED VEGETABLES

Mango, pineapple, agave, fresh beans, celery, leek, mushrooms, artichoke, pumpkin, kidney beans, broad beans, spinach, eggplant

FRESH VEGETABLE BAR

Romaine lettuce, iceberg lettuce, watercress, cress, tomato, cucumber, baby spinach, grated carrot, sliced carrot, grated radish, sliced baby radish, onion, basil, sweet corn, arugula, mixed greens, red cabbage, white cabbage, dill, parsley, red lettuce, endive lettuce

SAUCE & DRESSING

Cocktail dressing, vinegar, yogurt, balsamic dressing, balsamic honey, yellow pepper dressing, red pepper dressing, onion salsa, aioli, mustard, honey mustard, guacamole

PICKLES & OLIVES

Arabic pickles, green sliced olives, black sliced olives, capers in vinegar, pickled silver onions, cucumber pickles, white cabbage pickles, red cabbage pickles

COLD CUT & CHEESE DISPLAY

Parmesan cheese, Edam cheese, Emmental cheese, feta cheese, turkey ham, beef salami, smoked fish

DESSERTS

Kazan dibi, kadaif, baklava, knafeh, Arabic sweets, Umm Ali, lokma, chocolate pudding, rice pudding, fresh fruit display, dates, Turkish delights

THE SPICERY

Iftar Buffet MENU SUNDAY

SOUP

Lentil Soup, Chicken Cream Soup

CHEF SIGNATURE DISH

Keşkek with Lamb

CHEF LIVE PASTA COUNTER

Pasta selection (3 types) with sauce selection (3 different flavors)

HOT SNACK

Spinach Fatayer, Chicken Samosa, Onion Pakora

LEVANTINE DISH

Turkish Manti
Rice-stuffed vegetables (Topkapi style)
Seasonal vegetable stew (turlu)

INDIAN CORNER

Beef Biryani
Paneer Makhni

ARABIC DISH

Lebanese Baked Potato
Markook Fish
Lamb Okra

OUZI

Lamb Ouzi

BUTCHERY GRILL

Lamb Shashlik, Chicken Malai Kebab

SAUCE

BBQ Sauce

MIXED INTERNATIONAL SALADS

Smoked trout with wasabi mayonnaise and potato salad, Cobb salad, tuna salad, Italian salad, fattoush salad, coleslaw

ARABIC & TURKISH MEZZE

Ezme, haydari, baba ghanoush, hummus, muhammara, shakshouka

OLIVE OIL ROASTED VEGETABLES

Mango, pineapple, agave, fresh beans, celery, leek, mushrooms, artichoke, pumpkin, kidney beans, broad beans, spinach, eggplant

FRESH VEGETABLE BAR

Romaine lettuce, iceberg lettuce, watercress, cress, tomato, cucumber, baby spinach, grated carrot, sliced carrot, grated radish, sliced baby radish, onion, basil, sweet corn, arugula, mixed greens, red cabbage, white cabbage, dill, parsley, red lettuce, endive lettuce

SAUCE & DRESSING

Cocktail dressing, vinegar, yogurt, balsamic dressing, balsamic honey, yellow pepper dressing, red pepper dressing, onion salsa, aioli, mustard, honey mustard, guacamole

PICKLES & OLIVES

Arabic pickles, green sliced olives, black sliced olives, capers in vinegar, pickled silver onions, cucumber pickles, white cabbage pickles, red cabbage pickles

COLD CUT & CHEESE DISPLAY

Parmesan cheese, Edam cheese, Emmental cheese, feta cheese, turkey ham, beef salami, smoked fish

DESSERTS

Pumpkin sweet, kadaif, baklava, knafeh, Arabic sweets, Umm Ali, kemal pasha, chocolate pudding, rice pudding, fresh fruit display, dates, Turkish delights

THE SPICERY

Iftar Buffet MENU MONDAY

SOUP

Harira Soup
Lentil Soup

CHEF SIGNATURE DISH

Samak Harra

CHEF LIVE PASTA COUNTER

Pasta selection (3 types) with
sauce selection (3 different
flavors)

HOT SNACK

Cheese Rakakat, Punjabi
Samosa, Chicken Spring Roll

LEVANTINE DISH

Slow-cooked lamb tandoor
couscous
Syrian-style beef meatballs
traditional chicken stew

INDIAN CORNER

Mutton Biryani
Karahi Vegetables

ARABIC DISH

Mufaraqah Potato
Chicken Shakriya
White Beans with Beef

OUZI

Lamb Ouzi

BUTCHERY GRILL

Eggplant Kebab, Chicken Wings

SAUCE

Brown Mushroom Gravy

MIXED INTERNATIONAL SALADS

Gavurdağ Salad, Tabbouleh Salad, Fattoush Salad,
Niçoise Salad, Coleslaw, Russian Salad

ARABIC & TURKISH MEZZE

Beetroot Moutabal, Piyaz (Antalya-style), Green
Beans, Çerkez Chicken, Carrot Tarator, Hummus,
Labneh Za'atar

OLIVE OIL ROASTED VEGETABLES

Mango, pineapple, agave, fresh beans, celery, leek,
mushrooms, artichoke, pumpkin, kidney beans,
broad beans, spinach, eggplant

FRESH VEGETABLE BAR

Romaine lettuce, iceberg lettuce, watercress, cress,
tomato, cucumber, baby spinach, grated carrot,
sliced carrot, grated radish, sliced baby radish, onion,
basil, sweet corn, arugula, mixed greens, red
cabbage, white cabbage, dill, parsley, red lettuce,
endive lettuce

SAUCE & DRESSING

Cocktail dressing, vinegar, yogurt, balsamic dressing,
yellow pepper dressing, red pepper dressing, onion
salsa, aioli, mustard, honey mustard, guacamole

PICKLES & OLIVES

Arabic pickles, green sliced olives, black sliced olives, capers in vinegar, pickled silver onions,
cucumber pickles, white cabbage pickles, red cabbage pickles

COLD CUT & CHEESE DISPLAY

Parmesan cheese, Edam cheese, Emmental cheese, feta cheese, turkey ham, beef salami,
smoked fish

DESSERTS

Pear sweet, shakarpara, baklava, revani, Arabic sweets, Umm Ali, goulash, chocolate pudding, rice
pudding, fresh fruit display, dates, Turkish delights

THE SPICERY

Iftar Buffet MENU TUESDAY

SOUP

Chicken Freekeh Soup, Lentil Soup

CHEF SIGNATURE DISH

Mahashi

CHEF LIVE PASTA COUNTER

Pasta selection (3 types) with sauce selection (3 different flavors)

HOT SNACK

Falafel, Kibbeh, Cheese Samosa

LEVANTINE DISH

Arabic-style roasted fish
Turkish-style chicken sauté
braised leeks

INDIAN CORNER

Vegetable Biryani, Chicken Tikka Masala

ARABIC DISH

Yakhni Potato, Sawda Djej, Lamb Shakriya

OUZI

Lamb Ouzi

BUTCHERY GRILL

Grilled Meatballs, Chicken Shashlik

SAUCE

Pink Peppercorn Sauce

MIXED INTERNATIONAL SALADS

Greek salad, Caesar salad, Waldorf salad, quinoa salad, Thai papaya salad, fattoush salad, coleslaw

ARABIC & TURKISH MEZZE

Cibir, spinach tarator, imam bayildi, dry tomato with yogurt, labneh eggplant, hummus

OLIVE OIL ROASTED VEGETABLES

Mango, pineapple, agave, fresh beans, celery, leek, mushrooms, artichoke, pumpkin, kidney beans, broad beans, spinach, eggplant

FRESH VEGETABLE BAR

Romaine lettuce, iceberg lettuce, watercress, cress, tomato, cucumber, baby spinach, grated carrot, sliced carrot, grated radish, sliced baby radish, onion, basil, sweet corn, arugula, mixed greens, red cabbage, white cabbage, dill, parsley, red lettuce, endive lettuce

SAUCE & DRESSING

Cocktail dressing, vinegar, yogurt, balsamic dressing, balsamic honey, yellow pepper dressing, red pepper dressing, onion salsa, aioli, mustard, honey mustard, guacamole

PICKLES & OLIVES

Arabic pickles, green sliced olives, black sliced olives, capers in vinegar, pickled silver onions, cucumber pickles, white cabbage pickles, red cabbage pickles

COLD CUT & CHEESE DISPLAY

Parmesan cheese, Edam cheese, Emmental cheese, feta cheese, turkey ham, beef salami, smoked fish

DESSERTS

Trilece, kadaif, baklava, tulumba, Arabic sweets, Umm Ali, shambali, rice pudding, ashurah, fresh fruit display, dates, Turkish delights

THE SPICERY

Iftar Buffet MENU WEDNESDAY

SOUP

Ezogelin Soup, Lentil Soup

CHEF SIGNATURE DISH

Beef Tagine

CHEF LIVE PASTA COUNTER

Pasta selection (3 types) with
sauce selection (3 different
flavors)

HOT SNACK

Spinach Fatayer, Chicken
Samosa, Onion Pakora

LEVANTINE DISH

Braised lamb with chickpeas
traditional chicken casserole
cracked wheat pilaf

INDIAN CORNER

Vegetable Pulao, Chana
Masala

ARABIC DISH

Za'atar Batata, Emirati Fried
Fish, Kabab Hindi

OUZI

Lamb Ouzi

BUTCHERY GRILL

Adana Kebab, Chicken Supreme Steak

SAUCE

Almond Gravy Sauce

MIXED INTERNATIONAL SALADS

Baby potato salad, beetroot salad with cheese, salami
salad, Asian noodle salad, fattoush salad, coleslaw

ARABIC & TURKISH MEZZE

Kisir, fava, hummus, vine leaves, ezme, atom,
muhammara

OLIVE OIL ROASTED VEGETABLES

Mango, pineapple, agave, fresh beans, celery, leek,
mushrooms, artichoke, pumpkin, kidney beans,
broad beans, spinach, eggplant

FRESH VEGETABLE BAR

Romaine lettuce, iceberg lettuce, watercress, cress,
tomato, cucumber, baby spinach, grated carrot,
sliced carrot, grated radish, sliced baby radish, onion,
basil, sweet corn, arugula, mixed greens, red
cabbage, white cabbage, dill, parsley, red lettuce,
endive lettuce

SAUCE & DRESSING

Cocktail dressing, vinegar, yogurt, balsamic dressing,
balsamic honey, yellow pepper dressing, red pepper
dressing, onion salsa, aioli, mustard, honey mustard,
guacamole

PICKLES & OLIVES

Arabic pickles, green sliced olives, black sliced olives, capers in vinegar, pickled silver onions,
cucumber pickles, white cabbage pickles, red cabbage pickles

COLD CUT & CHEESE DISPLAY

Parmesan cheese, Edam cheese, Emmental cheese, feta cheese, turkey ham, beef salami,
smoked fish

DESSERTS

Chocolate wheat cake, kadaif, baklava, coconut honey dessert, Arabic sweets, Umm Ali,
kalburabasti, chocolate pudding, muhallabia, fresh fruit display, dates, Turkish delights

THE SPICERY

Iftar Buffet MENU THURSDAY

SOUP

Beef Harees Soup, Lentil Soup

CHEF SIGNATURE DISH

Fatteh with Beef

CHEF LIVE PASTA COUNTER

Pasta selection (3 types) with
sauce selection (3 different
flavors)

HOT SNACK

Cheese Rakakat, Punjabi
Samosa, Chicken Spring Roll

LEVANTINE DISH

Chicken on smoked eggplant
purée, poached fish stew
yogurt-baked meatballs

INDIAN CORNER

Chicken Biryani
Matar Paneer

ARABIC DISH

Spicy Garlic Potato, Chicken
Moussaka, Dawood Basha

OUZI

Lamb Ouzi

BUTCHERY GRILL

Kabab Halaby, Chicken Shish Tawook

SAUCE

Demi-Glace Sauce

MIXED INTERNATIONAL SALADS

White radish salad, chickpea salad, red onion
vinaigrette salad, Italian rice salad, fattoush salad,
coleslaw

ARABIC & TURKISH MEZZE

Watercress with labneh, baba ghanoush, hummus,
labneh with dry mint, eggplant yogurt, tabbouleh

OLIVE OIL ROASTED VEGETABLES

Mango, pineapple, agave, fresh beans, celery, leek,
mushrooms, artichoke, pumpkin, kidney beans,
broad beans, spinach, eggplant

FRESH VEGETABLE BAR

Romaine lettuce, iceberg lettuce, watercress, cress,
tomato, cucumber, baby spinach, grated carrot,
sliced carrot, grated radish, sliced baby radish, onion,
basil, sweet corn, arugula, mixed greens, red
cabbage, white cabbage, dill, parsley, red lettuce,
endive lettuce

SAUCE & DRESSING

Cocktail dressing, vinegar, yogurt, balsamic dressing,
balsamic honey, yellow pepper dressing, red pepper
dressing, onion salsa, aioli, mustard, honey mustard,
guacamole

PICKLES & OLIVES

Arabic pickles, green sliced olives, black sliced olives, capers in vinegar, pickled silver onions,
cucumber pickles, white cabbage pickles, red cabbage pickles

COLD CUT & CHEESE DISPLAY

Parmesan cheese, Edam cheese, Emmental cheese, feta cheese, turkey ham, beef salami,
smoked fish

DESSERTS

Arabic kataifi, lokma, baklava, knafeh, Arabic sweets, Umm Ali, halawa, chocolate pudding, rice
pudding, fresh fruit display, dates, Turkish delights

THE SPICERY

Iftar Buffet MENU FRIDAY

SOUP

Yayla Soup, Lentil Soup

CHEF SIGNATURE DISH

Harees with Chicken

CHEF LIVE PASTA COUNTER

Pasta selection (3 types) with sauce selection (3 different flavors)

HOT SNACK

Falafel, Kibbeh, Cheese Samosa

LEVANTINE DISH

Stuffed eggplant with minced meat oven-baked chicken with vegetables slow-roasted meatballs with tomato and potato

INDIAN CORNER

Mutton Biryani
Fish Curry

ARABIC DISH

Arabic Mashed Potato
Chicken Freekeh
Green Beans with Lamb

OUZI

Lamb Ouzi

BUTCHERY GRILL

Mutton Seekh Kebab, Chicken Malai Tikka

SAUCE

Mint Chutney

MIXED INTERNATIONAL SALADS

Greek couscous salad, white quinoa salad with cheese, Thai beef salad, tomato cucumber salad, fattoush salad, coleslaw

ARABIC & TURKISH MEZZE

Köpoğlu, nuraniye, roasted capsicum yogurt salad, beirgan, hummus, beetroot moutabal

OLIVE OIL ROASTED VEGETABLES

Mango, pineapple, agave, fresh beans, celery, leek, mushrooms, artichoke, pumpkin, kidney beans, broad beans, spinach, eggplant

FRESH VEGETABLE BAR

Romaine lettuce, iceberg lettuce, watercress, cress, tomato, cucumber, baby spinach, grated carrot, sliced carrot, grated radish, sliced baby radish, onion, basil, sweet corn, arugula, mixed greens, red cabbage, white cabbage, dill, parsley, red lettuce, endive lettuce

SAUCE & DRESSING

Cocktail dressing, vinegar, yogurt, balsamic dressing, balsamic honey, yellow pepper dressing, red pepper dressing, onion salsa, aioli, mustard, honey mustard, guacamole

PICKLES & OLIVES

Arabic pickles, green sliced olives, black sliced olives, capers in vinegar, pickled silver onions, cucumber pickles, white cabbage pickles, red cabbage pickles

COLD CUT & CHEESE DISPLAY

Parmesan cheese, Edam cheese, Emmental cheese, feta cheese, turkey ham, beef salami, smoked fish

DESSERTS

Bread kataifi, ayva tatlisi, baklava, knafeh, Arabic sweets, Umm Ali, gulab jamun, chocolate pudding, rice pudding, fresh fruit display, dates, Turkish delights