

# IFTAR NIGHTS

The Silk  
Road  
Themed Buffet

Savor an Iftar buffet inspired by the spices, flavors,  
and hospitality of the historic Silk Road.

## RAMADAN JUICES

*Tamarind, Jallab, Karkade, Kamarrudin, Infused water, Ayran*

## ASSORTED NUTS/DRY FRUITS

*Walnut (N), pumpkin seed (N), Sunflower seed (N) selection of Dates,  
Fig, prunes, apricot, mango, and raisin*

## COLD MEZZEH

*Wide Selection of Middle Eastern and Oriental Mezzeh including  
Hummus(n), Mutabal (d), Baba Ganouj, Labneh(d),  
Muhamarah(n), Tabbouleh, Fattush,  
Mujadara, Flavored yoghurt (d), fava bean puree,*

## LOCAL CHEESE AND PICKLES & OLIVES (D)

*An assortment of premium local cheeses, complemented by a  
curated selection of olives and artisanal pickled accompaniments*

## SALADS

### *Persian Shirazi Salad (V)*

*Diced cucumber, tomato, onion, fresh herbs, and a tangy lime  
dressing.*

### *Uzbek Carrot Salad (V)*

*Julienned carrots with garlic, vinegar, and spices.*

### *Mediterranean Chickpea Salad (D)*

*Chickpeas, olives, feta, parsley, and olive oil dressing.*

### *Silk Road Lentil Salad (V)*

*Lentils with roasted vegetables, cumin, and pomegranate seeds.*

### *Roasted Eggplant & Yogurt Salad (D)*

*Smoky eggplant with garlic yogurt and herbs.*

# MERCURE

HOTEL

DUBAI BARSHA HEIGHTS

\*(V) Vegetarian, (VG) Vegan, (S) Seafood, (N) Contains Nuts, (D) Contains Dairy, (G) Contains Gluten, (SS) Contains Sesame,  
(E) Contains Egg, (M) Contains Mustard, (C) Contains Celery, (SO) Contains Soya, (SUL) Contains Sulphur Dioxide

# IFTAR NIGHTS

## SELECTION OF DRESSING

*Caper vinaigrette, Balsamic dressing, French dressing (D)  
Raita (D), Cocktail Sauce (D), tahini dressing (SS,D)*

## SOUPS

*Shorbat Adas (V)  
Classic and hearty lentil soup served with fresh lemon wedges  
and crouton bread*

*Spiced Moroccan Vegetable Soup with Chickpeas (G)  
A hearty and flavorful soup inspired by traditional Moroccan cuisine,  
featuring a vibrant blend of vegetables, tender chickpeas, and  
aromatic spices like cumin, coriander, turmeric, and paprika*

## HOT MEZZEH

### *Meat Kibbeh (N, G)*

*Ground lamb and bulgur rice, mixed with enveloped in warm and  
earthy Middle Eastern spices such as allspice and ground cinnamon.*

### *Turkish Cheese and Spinach Börek (E, D, G)*

*Phyllo pastry layers filled with a delectable mixture of feta cheese  
and spinach.*

### *Vegetable Samosa (V, G)*

*Crispy pastry filled with a savory mixture of spiced potatoes, onions,  
and peas.*

### *Za'atar Manakish (G,N)*

*Flatbread topped with a zesty mix of za'atar, olive oil, and sesame  
seeds.*

## GRILL STATIONS

### *Turkish Lamb Adana Kebab*

*Spiced minced lamb skewered and grilled over charcoal*

### *Smoky Charcoal-Grilled Chicken with Herb Marinade*

*Juicy chicken marinated in herbs and spices, grilled over charcoal*

### *Fried Masala Fish (E, G, S)*

*Fried fish marinated with turmeric, cumin, and coriander spices  
and fried to perfection. Served spiced tomato gravy*

# MERCURE

HOTEL

DUBAI BARSHA HEIGHTS

# IFTAR NIGHTS

## **Albanian Liver (G,D)**

*Crispy deep-fried lamb liver and potatoes, served with tangy sumac onions*

## **CHICKEN SHAWARMA LIVE STATION**

### **Toppings and Fillings**

*Fresh lettuce, tomatoes, and cucumber slices.  
Arabic Pickled  
Sliced red onions with sumac.*

### **Sauces**

*Creamy garlic sauce (D)/ tahini sauce (SS, D)/Spicy chili sauce.*

## **MAIN COURSE**

### **Overnight-Marinated Lamb Ouzi With Oriental Rice (D,N)**

*Tender whole lamb marinated overnight in a flavorful blend of oriental spices, rosemary, cardamom, and white pepper*

### **Chicken Molokhia (D, N)**

*Tender chicken simmered with finely chopped jute leaves in a rich, aromatic broth. Infused with garlic and coriander*

### **Eggplant moussaka (D,G,V)**

*A flavorful baked casserole with layers of roasted eggplant, spiced tomato sauce, and a velvety béchamel topping*

### **Turkish Baked Kofta with Tomato Sauce (G)**

*Baked beef kofta in tomato sauce, served with roasted eggplant, potatoes, and peppers*

### **Creamy Butter Chicken (D,N)**

*Tender chicken simmered in a rich, creamy tomato sauce infused with aromatic spices.*

### **Lamb-Infused Stuffed Grape Leaves**

*Grape leaves stuffed with a flavorful rice mixture, slow-cooked with tender lamb for rich flavor*

### **Pasta Alfredo (G, D)**

*Pasta tossed in a creamy sauce infused with the rich flavors of garlic and mushrooms.*

# MERCURE

HOTEL

DUBAI BARSHA HEIGHTS

# IFTAR NIGHTS

## **Turkish Beef Manti (G, E)**

*Turkish beef dumplings served with a minty tomato sauce and garlic-infused yogurt*

## **Chickpea & Spinach Stew (V)**

*Hearty and healthy, flavored with cumin and coriander*

## **DESSERTS**

### **Assorted Arabic Sweets (N,G,D)**

*Delight in the sweetness of traditional Baklawa, Basbosa, Asabi, Kol Wa Shkor, Nut Bokaj, harissa pistachio and Bellawrieh*

### **Variety of Flavored Turkish Delights (N,D)**

*Experience the exotic flavors of Turkish Delights paired with an array of dry fruits and roasted nuts*

### **Assorted International Pastries (E,D,G,N)**

*Assortment featuring chocolate, black forest, red velvet, and strawberry pastries*

### **Traditional Turkish Gullac with Nuts (D,G,N)**

*Traditional Turkish Gullac, featuring layers of delicate pastry sheets, milk, and nuts.*

### **Fresh sliced fruit**

*Fresh-sliced watermelon, pineapple, and orange*

### **Arabic Cheese Kunafa (D,G)**

*Layers of crispy pastry embracing a luscious cheese filling*

### **Classic Umm Ali (G, D, N)**

*Classic Egyptian bread pudding enriched with nuts and dried fruits*

### **Whole Fruits**

## **KID'S CORNER**

*French-fries*

*Chicken nugget (G,E)*

*Marshmallow with chocolate fountain (E,N)*

## **TURKISH ICE CREAM STATION**

*Savor the magic of Turkish ice cream served by our skilled action servers. Choose from Chocolate, Vanilla, and Strawberry flavors*

# MERCURE

HOTEL

DUBAI BARSHA HEIGHTS