



RESTAURANT
WEEK MAY 4-10

Bushra
by buddha-bar
LEBANESE CUISINE

3-COURSE SET MENU

Including a glass of wine

₹149 Per Person

(Inclusive of VAT)

STARTERS

(Choose one)

Classic Hummus (SS, G)

Blended chickpeas with tahini, olive oil, fresh mint, and lemon, served with pita bread

Warak Enab (D, G)

Vine leaves stuffed with rice, tomatoes, and herbs, cooked with lemon and pomegranate molasses, finished with olive oil

Kibbeh (N, G, SS)

Crispy kibbeh shells filled with spiced minced meat and caramelized onions, served with yogurt and pomegranate molasses

Lentil Soup (G)

A blend of red lentils with onions, garlic, celery, cumin, and turmeric, served with toasted bread and lemon

Fattoush Salad (G)

Crisp vegetables with toasted pita, sumac, and a zesty lemon and olive oil dressing

Cheese Rolls (D, G)

Crispy pastry rolls filled with Akawi cheese, mozzarella, and za'atar

MAIN COURSE

(Choose One)

Chicken Tawouk (G, D)

Tender marinated chicken breast cubes, served with steak fries, garlic paste, and pickles

Arayes Kafta (G, D, SS)

Minced lamb with onions, parsley, and spices, spread on Lebanese bread and grilled, served with steak fries, pickles, biwaz salad, grilled tomatoes, and onions

Majboos Chicken (D, G)

Classic Arabian rice dish with spiced chicken, tomatoes, and aromatic herbs, slow-cooked for rich flavor

DESSERT

(Choose One)

Kunafa (D, G, N)

Traditional Arabic dessert with melted Akawi cheese, soaked in sugar syrup and topped with pistachios

Muhlabia (D)

Creamy milk pudding delicately flavored with rose water or orange blossom, topped with crushed pistachios

Baklava Cheesecake (D)

Creamy cheesecake layered over a crunchy baklava base, topped with walnuts and aromatic syrup

G – Gluten | D – Dairy | N – Nuts | SS – Sesame Seeds

الأسعار المذكورة بالدرهم الإماراتي، وتشمل رسم الخدمة والضرائب.

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes.