



# UMMI

Est. 2017

## SALADS

## سلطات

<b>TABBOULEH</b> A combination of chopped parsley, mint, spring onions, tomatoes beautifully balanced in a lemon-oil dressing	9.000L.L
<b>UMMI TABBOULEH</b> Our version of the traditional Tabbouleh with a touch of green chili and pomegranate molasses	10.000L.L
<b>FATTOUSH</b> A lovely mix of greens with cherry tomatoes, cucumbers, radish, parsley, mint topped with seasoned croûtons	9.000L.L
<b>BATENJEN</b> A roasted eggplant mix with black olives, walnuts, hazelnuts, tomatoes and pomegranate molasses	13.000L.L
<b>WILD ZAATAR AND ARUGULA</b> A combination of wild thyme and arugula mix with green onions and lemon-oil dressing	9.000L.L
<b>SHAMANDAR WITH TARATOR</b> A fresh beetroot salad topped with chives bathed in a tahini dressing	14.000L.L
<b>BATATA SALAD</b> Potato purée infused with basil oil	10.000L.L

## MEZZA

## مازات

<b>MEZZA SELECTION ( FOR 2 PEOPLE)</b> Choose 6 mezza portions of your choice in a smaller version from our original plates	40.000L.L
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### COLD

<b>LABNEH WITH HABET BARAKE</b> Labneh baladeye topped with nigella seeds and extra virgin olive oil	10.000L.L
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<b>HUMMUS</b> A chickpea-tahini hummus topped with chickpeas and extra virgin olive oil	9.000L.L
<b>UMMI HUMMUS</b> A chickpea-tahini hummus mix topped with pickled turnips, pickles, pine nuts and extra virgin olive oil	10.000L.L

<b>HUMMUS WITH LAHMEH</b> A chickpea-tahini hummus mix topped with sautéed beef	18.000L.L
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<b>HUMMUS WITH ARNABEET</b> A chickpea-tahini hummus topped with cauliflower and chili oil	12.000L.L
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<b>MOUTABAL</b> A roasted eggplant mix with tahini topped with fresh pomegranate and extra virgin olive oil	9.000L.L
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<b>UMMI MOUTABAL</b> A roasted eggplant mix with tahini topped with black olive, walnuts, hazelnuts, tomatoes and pomegranate molasses	10.500L.L
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<b>MUHAMMARA</b> A beautiful traditional roasted red pepper mash	10.500L.L
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<b>RAHEB</b> A roasted eggplant mash topped with tomatoes, green peppers and spring onions	12.000L.L
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<b>ARNABEET WITH TARATOR</b> Golden-crisp cauliflower topped with a tahini dressing and pomegranate molasses	10.000L.L
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<b>LOUBIYEH BI ZEIT</b> Slow cooked green beans in a rich tomato sauce	8.500L.L
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<b>HINDBEH</b> Sautéed chicory topped with crisp onions	12.000L.L
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<b>WARAK ENAB</b> Vegetarian stuffed vine leaves with a lemony flavor	10.000L.L
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<b>BURGHUL WITH BANADOURA</b> Slow cook burghul in tomatoes sauce with a drizzle of extra virgin olive oil	12.000L.L
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<b>EJJEH</b> Fried ricotta and ricotta mix with parsley	10.000L.L
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<b>HARAK OSBAO</b> Kibbeh nayeh lentil dish topped with crisp onions, bread crumbs, coriander and extra virgin olive oil	20.000L.L
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<b>KIBBEH NEYE</b> Coriander special blend of raw minced beef tartar	8.000L.L
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<b>FOUL</b> Slow cooked fava beans with a dash of cumin and drizzled with extra virgin olive oil	8.000L.L
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<b>BALILA</b> Slow cooked chickpeas topped with pine nuts, a dash of cumin and drizzled extra virgin olive oil	8.000L.L
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<b>FALAFEL</b> A crispy chickpea-fava bean mix served with tahini dressing and mixed pickles	9.000L.L
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<b>BATATA MEKLEYEH</b> Hand cut crispy golden potatoes	8.000L.L
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<b>BATATA HARRA BI KIZBARA</b> A crispy spicy potato dish mixed with coriander and house spice mix	10.000L.L
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<b>KIBBEH SAJJIEH</b> A traditional kibbeh with a flavorful minced meat filling	18.000L.L
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<b>MAKANEK</b> Sautéed small beef sausages marinated in a pomegranate molasses sauce	16.500L.L
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<b>SOUJOUK</b> Spicy beef sausages served in a charred tomato sauce	16.500L.L
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<b>SHAWARMA B'LAHMEH</b> A flavorful beef mix served with pickles	25.000L.L
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## FATTEH

## فتة

<b>HUMMUS</b> A slowly cooked chickpea dish bathed in creamy yogurt topped with crispy bread, pine nuts and extra virgin olive oil	15.000L.L
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<b>SABANIKH</b> Sautéed spinach in garlic bathed in creamy yogurt topped with crispy bread, pine nuts and extra virgin olive oil	17.000L.L
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<b>BATENJEIN</b> Golden Eggplant cubes bathed in creamy yogurt topped with crispy bread, pine nuts and extra virgin olive oil	17.000L.L
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<b>KAFTA</b> Kafta meat in crispy bread bathed in creamy yogurt topped with pine nuts and extra virgin olive oil	19.000L.L
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## MANAKISH

## مناقيش

served with vegetables platter

<b>ZAATAR</b>	7.000L.L
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<b>JEBNE</b>	7.500L.L
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<b>LAHM B'AJEEN</b> Minced meat, onions and tomatoes	12.000L.L
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<b>KAFTA</b> Minced meat with UMMI's specials spice blend	12.000L.L
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## OVEN BAKED TOASTIES معجنات

<b>JEBNE BALADI</b>	9.000L.L
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<b>AKKAWI &amp; KASHKAVAL</b>	12.000L.L
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<b>BALADI BASTERMA</b>	14.000L.L
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<b>MOUSAKHAN</b> Chicken with sumac , onions and pine nuts	14.000L.L
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## ROTISSERIE

## عالنار

### ROASTED CHICKEN

With roasted potato and rosemarie leaves  
Served with garlic, chili garlic and UMMI special sauce

HALF	WHOLE
22.000L.L	32.000L.L

## GRILLS

## مشاوي

<b>TAOUK</b> Marinated grilled chicken breast skewer	23.500L.L
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<b>KAFTA</b> Minced meat with parsley and UMMI's specials spice blend	20.000L.L
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<b>BEEF</b> Marinated Black Angus Beef skewer	25.000L.L
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<b>MIXED GRILLS</b>	30.000L.L
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## DESSERTS

<b>KNEFE</b> Served with rose water syrup	18.000L.L
<b>ATAYEF</b> Mini- crepes, stuffed with ashta served with rose water syrup	15.000L.L
<b>TAMRIYEH</b> Thing dough filled with a semolina pudding served with orange blossom water syrup	15.000L.L
<b>UMM ALI</b> A creamy puff pastry with nuts	15.000L.L
<b>CHOCOLAT MOU</b>	15.000L.L

## DRINKS

<b>COKE</b>	5.000L.L
<b>DIET COKE</b>	5.000L.L
<b>SPRITE</b>	5.000L.L
<b>SPRITE DIET</b>	5.000L.L
<b>ICE TEA</b>	6.000L.L
<b>MINERAL WATER 1 L</b>	6.000L.L
<b>SPARKLING WATER 0.5L</b>	6.000L.L
<b>JALLAB</b>	10.000L.L
<b>FRESH JUICE</b>	9.000L.L

## COFFEE

<b>ARABIC COFFEE</b>	5.000L.L
<b>WHITE COFFEE</b>	5.000L.L
<b>ESPRESSO</b>	5.000L.L
<b>DOUBLE ESPRESSO</b>	8.000L.L
<b>CAPPUCCINO</b>	8.500L.L
<b>CAFE LATTE</b>	7.500L.L
<b>NESCAFE GOLD</b>	6.000L.L
<b>TEA</b>	5.000L.L

## WINE

	GLASS	BOTTLE
<b>WHITE</b>		
DOMAINE DES TOURELLES	15.000L.L	47.000L.L
MARQUIS DES BEYS		120.000L.L
CHABLIS, Dom Chatelin, Burgundy		135.000L.L
GAVI DI GAVI TACCHINO		120.000L.L
<b>ROSEE</b>		
DOMAINE DES TOURELLES	15.000L.L	47.000L.L
M. De Minuty ROSE 2016		132.000L.L
<b>RED</b>		
DOMAINE DES TOURELLES	15.000L.L	47.000L.L
MARQUIS DES BEYS		120.000L.L
ATIBAIA 2011		200.000L.L
CHIANTIA BARBANERA ITALY 2015		72.000L.L

## BEER

<b>ALMAZA</b>	6.000L.L
<b>ALMAZA LIGHT</b>	6.000L.L
<b>LAZIZA NON ALCOHOLIC</b>	6.000L.L
<b>CORONA</b>	8.000L.L
<b>HEINEKEN</b>	8.000L.L

## حلويات

## ARGILEH

## أرجيلة

<b>MAASAL</b>	21.000L.L
<b>AJAMI</b>	23.000L.L

## مشروب

## قهوة

## نبذة

## بيرة

