



KOSHER CERTIFIED MENU

Confirmation of order required at least 48 hours before



Kempinski Hotel
Mall of the Emirates

DUBAI

BREAKFAST

Seasonal sliced with berries. GF	70
Scottish smoked salmon, egg salad with aubergine and pickles. GF	110
Salt beef, beetroot coleslaw and pickles	100
Spiced shakshuka with soft polenta, coriander and chili. GF	120

STARTERS & SOUPS

Beetroot carpaccio, wild rocket, vegan feta with thyme mustard dressing GF	90
Smoked salmon with chive vegan sour cream, pickled onion, capers, fresh lemon wedges, crostini	110
Charred cauliflower steak, roasted sesame sauce, molasses, flat leaf parsley, pomegranate salsa GF	90
Sliced salted beef, baby gem, seeded mustard, horseradish, pickled gherkin, chili. GF	100
Roasted butternut soup. GF	60
Red pepper and smoked paprika soup. GF	60

SALADS

Thyme baked beetroot, charred leek, mint, soya dressing salad	70
Roasted eggplant, soft herb, chickpea salad, tahini yoghurt dressing salad	60
House falafel, salad, hummus	60
Roast vegetable, vegan feta and pesto salad	60
Chicken shawarma salad. GF	90

SANDWICHES

Cauliflower shawarma wrap	60
Antipasti ciabatta	60
Sumac chicken ciabatta	70
Rueben's sandwich on rye	90
Salmon bagel with vegan lebneh, capers, rocket lettuce	80

CHILDRENS

Chicken nuggets with mash potatoes GF	120
Roasted chicken with rice and pan sauce. GF	120
Pasta with thyme tomato sauce	80
Spaghetti bolognaise	110

MAIN COURSES

Stuffed eggplant with spiced onion, tomato, spinach and sweet potato. GF	140
Vegetable tagine with baby potato, dates, fresh zhoug. GF	130
Baked Chilean seabass, caramelized onion rice, herb and tomato salsa. GF	240
Chicken tagine with dates, olives, herbed couscous, toasted seeds	160
Chicken musakhan, crushed potato, caramelized onion and pan sauce	160
Yemini spiced lamb, wild rice, golden raisins, soya yoghurt dressing	200
Moroccan beef, prunes, peppers, chickpea, almond couscous, zhoug	180

CASUAL DINING

Homemade beef burger with braised brisket homemade beet slaw, tomato chilli jam	180
Vegan pizza, kale wilted leaves, oven semi dried tomato, olives, vegan mozzarella cheese	140
Margherita pizza, with house tomato sauce and vegan mozzarella cheese	120
Chicken tikka pizza, with tomato sauce and vegan cheese	150
Greek spaghetti meatball with tomato basil sauce and herb crumbled vegetable feta cheese	160
Chili bean nachos with plum tomato salsa, avocado mash, vegan mozzarella and cheddar cheese	120
Chicken Mussakhau burger, garlic aioli, sumac caramelized onions, crisp lettuce and tomato	180

DESSERT

Chocolate brownie, sour strawberry compote	70
Granny smith apple bake, almond crème Anglaise with crumble	70
Exotic sliced fruit with fresh strawberry & blueberry. GF	80
Sticky date pudding, almond date "butterscotch" sauce	90