

UMMI
BEIRUT

TASTE THE WORLD SET MENU

Lebanese Welcome Mocktail

SELECTION OF MEZZA DISHES SERVED WITH
FRESHLY BAKED LEBANESE BREAD AND ONE MAIN

SILKY HUMMUS

pureed organic chickpeas, tahini, lemon

SMOKEY MOUTABAL

eggplant cooked over coals, mashed with tahini and yogurt

UMMI MUHAMMARA

sweet red peppers, chillies roasted and blended with organic walnuts, yogurt, pomegranate

FATOUSH

*raw vegetable salad of tomatoes, cucumbers, radishes, pomegranates with cos lettuce,
summac crisp Arabic bread*

HAZELNUT FALAFEL

chickpea fritters with cumin, coriander, pickled turnips, yogurt-tahini sauce

RAKAKAT BI JIBNEH

lebanese parsley spring rolls, black pepper, mozzarella and kashkawal cheese

SKEWERED LAMB KAFTA & SHISH TAWOUK

*skewers minced lamb with shallots, parsley and UMMI spices and skewered marinated
chicken served with yogurt tahini sauce*

UMMI SAAYADIYA

farmed sea bass with caramelised onion, rice crisp onion, nuts

VEGETARIAN CHEF'S SPECIAL

KUNAFEH



GREGMALOUF
MODERN MIDDLE EASTERN MICHELIN MASTER