

FLAVOURS OF TOGETHERNESS

Iftar by Novotel Dubai Al Barsha

Milk and Dates Table

TRADITIONAL IFTAR WELCOME DRINKS

Jallab | Vento | Laban Ayran | Orange juice

COLD MEZZEH & SALAD BUFFET

Hummus | Baba Ghanoush | Mudardara Salad | Muhammara |

Okra Salad | Mutable Beetroot Fried Eggplant | Fattoush | Tabbouleh

IN THE JAR OLIVES & PICKLES STATION

Cucumber Pickles | Selection of Labneh Ball | Marinated Green Olives | Marinated Black Olives | Green Chili Pickles | Marinated White Feta Cheese

Assorted Arabic Bread, Selection of Brown and White Bread, Soft Rolls

HOT MEZZEH

Spinach Fatayer | Vegetable Samosa | Lamb Kibbeh Falafel

SOUP

Traditional Lentil Soup Harira Soup

CARVING

Lamb Ouzi

ARABIC GRILLS

A mouthwatering array of marinated meats, juicy kebabs, spiced kofta, flame-grilled skewers, fragrant tagines, and authentic regional favorites like shawarma, sambousek, and biryani—offering a rich taste of the Middle East.

DESSERTS

Assorted Arabic Desserts | Baklava | Basbousa | Moroccan Sweets |

Awamat Traditional Um Ali | Arabic Sweet Kunafa | Assorted Sliced Fruit

For bookings and inquiries, please contact +971 56 416 8658

www.novoteldubaiabarsha.com

