



NINIVE

# IFTAR MENU



*From sunset until 9pm  
AED 295 per person*



*Share your experience with @nivedubai*

## ADD ON

### STARTERS

#### **Ninive fattoush salad 63**

*Cucumber; tomatoes, lettuce, pomegranate, apple (V)*

#### **Tamarind chicken 85**

*Tamarind infused crispy chicken, spiced yogurt, pomegranate, parsley*

#### **Chicken pastilla 95**

*Slow cooked chicken, eggs, Moroccan spices, almonds, onions, icing sugar (N)*

#### **Beef fatayer 98**

*Tomato salsa, raisins, pine seeds, cinnamon, chili (N)*

### MAINS

#### **Manti 135**

*Beef ravioli, dry mint, Greek yogurt, tomato sauce, chili, mint leaves*

#### **Mix grill 610**

*Lamb chops, wagyu tenderloin, Adana kebab,  
king prawn skewer, saffron rice (N)(S)*

## IFTAR SHARING MENU

### SOUP

Lentil soup (V)

### COLD STARTERS

Hummus, chickpeas, tahini, chili (V)(GF)

Char-grilled eggplant, sweet peppers (V)(GF)

Quinoa, fava, mint tabbouleh (V)(GF)

### HOT STARTERS

Persian meatballs, beet sauce (GF)

Cheese sambousek, nigella seeds (V)

### MAINS

Lamb shank, herbed kidney bean sauce (GF)

Chicken kofta kebab (GF)

Freekeh mujaddara, fried onion (V)

Chickpea turnip stew, lemon confit, coriander (V)(GF)

### DESSERTS

Fresh watermelon (V)(GF)

Umm Ali, vanilla ice cream (N)

Balah al sham, chocolate walnuts pearls (N)

Umm Ali (N)