

ENGLISH



مطعم روتانا

ROTANA RESTAURANTE

ENGLISH



## COLD STARTERS

<b>HOMMOS</b>	7.50€	<b>KEBBEH NAYEH</b>	10.50€
Chickpea puree mixed with Sesame (Tahini) and Olive oil. Pita Bread.		Raw Beef crushed with Onion, Cumin, White pepper, Mint and Pine kernels.	
<b>MOUTABAL</b>	7.50€	<b>MOUSSAKA BATINJAN</b>	8.00€
Smoked Aubergine dip mixed with Sesame (Tahini) and Olive oil. Pita Bread.		Aubergines cooked with Tomato, Onion, Chick-peas, Pepper and Paprika. Pita Bread.	
<b>TABBOULEH</b>	7.00€	<b>WARAK INAB</b>	8.00€
Salad of Parsley, Tomato, fresh Mint, Onion, a touch of White pepper and cracked Wheat mixed with Lemon and Olive oil.		Stuffed vine leaves with Rice, Tomato and Parsley, cooked with Lemon and Olive oil.	
<b>MUHAMARAH</b>	8.50€	<b>AL RAHIB</b>	7.50€
Chopped nuts, mixed with roasted Red Peppers. Pita Bread.		Salad of Smoked aubergine mixed with Green Pepper, fresh Tomato, Spring Onion and Pomegranate. Pita Bread.	
<b>BAMIA BIL ZAIT</b>	7.50€	<b>FATTOUSH</b>	7.50€
Okra cooked with Garlic, fresh Tomato Sauce and Olive oil.		Lettuce, Cucumber, Tomato, Mint, Onion, Radish, "Summak", Lebanese fried Bread spiced with Lemon, Olive oil and Pomegranate Sauce.	
<b>LABNEH</b>	7.50€		
Homemade curd with fresh Mint. Pita Bread.			

VAT INCLUDED

## HOT STARTERS

<b>HOMMOS KAWARMAH</b>	<b>9.50€</b>	<b>FATAYER</b>	<b>8.50€</b>
Hommos finished off with minced Lamb and fried Pine kernels. Pita Bread.		Lebanese pastry stuffed with Spinach, seasoned with Lemon, Olive oil and "Summak".	
<b>HOMMOS BEIRUTY</b>	<b>8.50€</b>	<b>LAHAM SAMBOUSEK</b>	<b>8.50€</b>
Hommos mixed with Vegetable and Beans. Pita Bread.		Lebanese pastry fried stuffed with minced Lamb and Pine kernels.	
<b>FOUL MODAMAS</b>	<b>7.50€</b>	<b>JABNEH SAMBOUSEK</b>	<b>8.50€</b>
Boiled broad Beans fresh vegetables and Tahini. Pita Bread.		Lebanese pastry fried stuffed with "Fetta" Cheese.	
<b>PATATA HARRA</b>	<b>7.50€</b>	<b>ARAYES DE CARNE</b>	<b>8.50€</b>
Fried potatoes with Garlic, Red Pepper, Spices, Coriander and Chilli.		Thin stuffed bread with Minced meat with Parsley and Pine kernels.	
<b>KEBBEH MAKLIEH</b>	<b>9.50€</b>	<b>ARAYES HALLOUMI</b>	<b>8.50€</b>
Cracked wheat shell filled with minced Lamb, Onion and Pine kernels.		Thin stuffed bread of Cheese Halloumi and Tomato.	
<b>MOUDARDARA</b>	<b>7.50€</b>	<b>JAWANEH MESHWIYEH</b>	<b>9.00€</b>
Lentils with Rice finished off with fried Onion and Cumin. Pita Bread.		Grilled Chicken wings marinated in lemon and garlic sauce.	
<b>FALAFEL</b>	<b>8.00€</b>	<b>SOJUK</b>	<b>9.00€</b>
Fried pieces made of Chick-peas, Beans, Onions, Garlic, Parsley and Coriander. Pita Bread.		Lamb Sausage sauteed with Pomegranate.	
<b>HALLOUMI A LA PARRILLA</b>	<b>8.50€</b>	<b>SOPA DEL DÍA</b>	
Grilled Cheese Halloumi with Tomato.		Lentil Soup	<b>7.00€</b>
		Chicken Soup	<b>8.00€</b>

VAT INCLUDED

## ASSORTED STARTERS

**MEZZES VEGETARIANS** <sup>P.P.</sup> 18.00€  
(8 Rations - min. 2 People)  
Hommos, Moutabal, Tabbouleh, Falafel,  
Jabneh Sambusek, Fatayer, Patata Harrah,  
Al Rahib and Bread. Dessert included.

**MEZZES ROTANA** <sup>P.P.</sup> 23.00€  
(9 Rations - min. 2 People)  
Hommos, Moutabal, Tabbouleh, Warak Inab,  
Falafel, Fatayer, Muhamarah, Jabneh Sam-  
bousek, Kebbeh and Bread. Dessert included.

**MEZZES MIXTOS** <sup>P.P.</sup> 21.00€  
(8 Rations - min. 2 People)  
Hommos, Moutabal, Tabbouleh, Warak  
Inab, Falafel, Jabneh Sambusek, Fatayer,  
Laham Sambousek and Bread. Dessert  
included.

**MEZZES ROTANA** <sup>P.P.</sup> 25.00€  
(10 Rations - min. 4 People)  
Hommos, Moutabal, Tabbouleh, Warak  
Inab, Falafel, Fatayer, Muhamarah, Jabneh  
Sambousek, Laham Sambousek, Kebbeh.  
Bread and Dessert included.

<sup>P.P.</sup> \*PRICE PER PERSON

## MAIN DISHES

**ROTANA MIX** 21.00€  
Selection of Mixed Grilled Lamb,  
Chicken, Kafta and Sausages served with  
rice.

**KEBBEH YOGHURTLEH** 17.00€  
Wheat dough stuffed with minced lamb,  
served with Yogurt Sauce, Pine Nuts  
and Coriander served with rice.

**LAHAM MESHWI** 19.00€  
Tender skewers of grilled lamb  
served with rice.

**SHISH TAOUCK** 17.50€  
Chicken skewers marinated in spices,  
Lemon Juice, Olive Oil and grilled served  
with rice.

**SHAWARMA DUJAJ** 16.00€  
Chicken meat marinated  
in vinegar and spices, served with Rice.

**KREIDES** 21.00€  
Grilled Prawns sauteed with Garlic and  
Coriander. Served with Rice.

**KAFTA KHASHKHASH** 19.00€  
Skewer of Beef and Lamb with Tomato  
sauce grilled, Coriander, Garlic and Pine  
Nuts served with rice.

**SAMAKA HARRAH** 19.00€  
Fish of the day stuffed with red onion, wal-  
nuts and coriander with our tomato sauce.  
Served with rice.

**KEFTA LABANIEH** 19.00€  
Minced Beef and Lamb with Yogurt Sauce,  
Pine Nuts and Coriander served with rice.

**SAMAKA TRABULSIEH** 21.00€  
Fish of the day stuffed with red onion with  
nuts, coriander and pine-nuts with sesame  
sauce and served with rice.

**ORIENTAL LAMB** 21.00€  
Lamb cooked slowly in the oven with  
aromatic Cinnamon Rice and Dried Fruit  
served with rice.

**FARROUG** 18.00€  
Roasted Baby Chicken poussin  
with Couscous and Pine Nuts.

**CHICKEN COUSCOUS**  
(Traditional Moroccan dish - Friday Only)  
Chicken Couscous and Vegetables

18.00€

VAT INCLUDED

## DAILY SPECIALTIES

### -MONDAY-

#### **BAMIA**

Okra, Tender cuts of Lamb, Garlic and Coriander, cooked in Tomato Sauce and served with Rice.

**16.00€**

### -TUESDAY-

#### **MAKLUBEH**

Cooked Chicken served with Vegetables, Oriental Rice and Dried Fruit.

**16.00€**

### -WEDNESDAY-

#### **SAYADIEH**

Grilled fillet of Fish with Herbs and Spices flavored. served with Rice and fried special Onion

**16.00€**

### -THURSDAY-

#### **DAWOOD PASHA**

Meatballs with Tomato Sauce and Rice.

**16.00€**

### -FRIDAY-

#### **CHICKEN COUSCOUS**

Traditional Moroccan dish Chicken Couscous and Vegetables.

**18.00€**

### -SATURDAY-

#### **SHISH BARAK**

Lebanese pasta stuffed-meat with yogurt sauce and served with rice

**18.00€**

### -SUNDAY-

#### **SHEIKH EL MASHI**

Eggplant Stuffed with Minced Lamb and Tomato Sauce.

**16.00€**

## ACCOMPANIMENTS

#### **LEBANESE RICE**

**5.00€**

#### **CHIPS**

**4.50€**

#### **LEBANESE BREAD**

**1.50€**

VAT INCLUDED

# TASTING MENU

## ROTANA

32.00€

FIRST  
(Assorted 6 starters)

### -COLD STARTERS-

#### HOMMOS

Chickpeas puree mixed with Sesame (Tahini) and Olive oil. Pita Bread

#### MOUTABAL

Smoked Aubergines dip mixed with Sesame (Tahini) and Olive oil. Pita Bread.

#### TABBOULEH

Salad of Parsley, Tomato, fresh Mint, Onion, a touch of White pepper and cracked Wheat mixed with Lemon and Olive oil.

### -HOT STARTERS-

#### FALAFEL

Fried pieces made of Chick-peas, Beans, Onions, Garlic, Parsley and Coriander. Pita Bread.

#### LAHAM SAMBOUSEK

Lebanese pastry fried stuffed with minced Lamb and Pine kernels.

#### FATAYER

Lebanese pastry stuffed with Spinach, seasoned with Lemon, Olive oil and "Summak".

### SECOND

#### ROTANA MIX

(3 Brochettes)

Selection of Mixed Grilled Lamb, Chicken, Kafta and Sausages served with rice.

*Lebanese bread, lebanese dessert, glass of wine, water and coffee or tea included*

VAT INCLUDED

# TASTING MENU

## GOURMET

38.00€

### FIRST

(Assorted 6 starters)

#### -COLD STARTERS-

##### **WARAK INAB**

Stuffed vine leaves with Rice, Tomato and Parsley, cooked with Lemon and Olive oil.

##### **AL RAHIB**

Salad of Smoked aubergine mixed with Green Peppers, fresh Tomato, Spring Onion and Pomegranate. Pita Bread.

##### **MUHAMARAH**

Chopped nuts, mixed with roasted Red Peppers. Pita Bread.

#### -HOT STARTERS-

##### **HOMMOS KAWARMAH**

Hommoss finished off with minced Lamb and fried Pine kernels. Pita Bread.

##### **KEBBEH MAKLIEH**

Cracked wheat shell filled with minced Lamb, Onion and Pine kernels.

##### **FATAYER**

Lebanese pastry stuffed with Spinach, seasoned with Lemon, Olive oil and "Summak".

### SECOND

##### **ORIENTAL LAMB**

Lamb cooked slowly in the oven with aromatic Cinnamon Rice and Dried Fruit.

*Lebanese bread, Lebanese dessert, glass of wine, water and coffee or tea included*

VAT INCLUDED

## DESSERTS

<b>LEBANESE SWEETS</b>	<b>7.00€</b>	<b>BREWAT OF FRUITS</b>	<b>8.00€</b>
Traditional desserts of Lebanon.		Pastry filled with fruits and Ice Cream	
<b>MOHALABIA</b>	<b>7.00€</b>	<b>KATAYEF</b>	<b>8.00€</b>
Lebanese milk pudding made with Rose Water.		Dried Fruit Filled Crepes with Ice Cream	
<b>AISH ESSARAYA</b>	<b>7.00€</b>	<b>ICE CREAM</b>	<b>7.00€</b>
Lebanese milk pudding made with Rose Water and Bread on Toast.		Assortment of three gourmet ice cream scoops of your choice	

## DRINKS

### - COLD DRINKS -

<b>MINERAL WATER</b> (0.5L) With / without gas	<b>2.70€</b>
<b>MINERAL WATER</b> (1L) With / without gas	<b>4.40€</b>
<b>REFRESHMENTS</b>	<b>3.00€</b>
<b>JELLAB</b>	<b>5.00€</b>
Dates syrup with essence of roses	
<b>FRESH JUICE OF THE DAY</b>	<b>4.50€</b>
<b>JUICES</b>	<b>3.00€</b>

### - HOT DRINKS -

<b>ESPRESSO</b>	<b>1.90€</b>
<b>CUT COFFEE</b>	<b>2.00€</b>
<b>CAPPUCCINO</b>	<b>3.00€</b>
<b>COFFEE WITH MILK</b>	<b>2.50€</b>
<b>LEBANESE CAFÉ</b>	<b>3.50€</b>
<b>LEBANESE TEA</b> with Mint	<b>3.00€</b>
<b>KARKADEH</b>	<b>3.50€</b>
Egyptian Flower Infusion	
<b>INFUSIONS</b>	<b>2.50€</b>
Manzanilla, Tila, Pennyroyal Mint ...	
<b>CARAJILLO</b>	<b>3.50€</b>

VAT INCLUDED



## BEERS

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ALMAZA Lebanese Beer	4.00€	ALCOHOL-FREE	3.30€
ESTRELLA GALICIA	3.50€	CLARA / SHANDY	3.30€
HEINEKEN	3.50€		

## ARAK

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ARAK TOMA	5.00€	ARAK KEFRAYA	6.00€
ARAK KSARA	6.00€	ARAK WARDY	7.00€

## SPIRITS

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BAILEYS	5.50€	WHISKY	5.50€
GRAPPA NARDINI	5.50€	COGNAC	7.50€
HIERBAS (Sweets, Dry, Mixed)	5.50€	BRANDY	5.50€
VODKA	5.50€	RON	5.50€
GIN	5.50€	PORTO	5.50€
JACK DANIEL'S	5.50€	MARTINI	5.50€

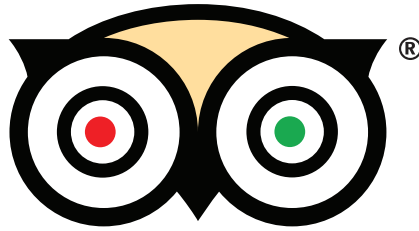
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VAT INCLUDED

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