



À la Carte Menu

A culinary journey through Lebanon

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For more information & reservation
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ESSENTIAL INGREDIENTS

SUMAC

This wine-coloured ground spice is one of the most useful but least known and most underappreciated. Made from dried berries, it has an appealing lemon-lime tartness that can be widely used.

CINNAMON

Cinnamon powder comes from the bark of tropical, evergreen trees. In order to harvest cinnamon, it's peeled off of the inside of the bark of the tree.

ZAATAR

Za'atar (zaatar) is a mixture of sesame seed, thyme, salt and cumin. Our's is imported from Lebanon. In the Levant (Eastern Mediterranean), there is a belief that za'atar makes the mind alert and the body strong. Za'atar also serves as a seasoning to sprinkle on vegetables, salads or kebabs.

CARDAMOM

Cardamom powder is used for many dishes in day to day cooking. Making cardamom powder at home is a very easy process and better than store bought ones.

SAFFRON

Saffron is a spice derived from the flower of *Crocus sativus*, commonly known as the "saffron crocus". The vivid crimson stigma and styles, called threads, are collected and dried for use mainly as a seasoning and colouring agent in food.

DRY MINT

Dried mint has a cooling menthol-like aroma and tastes sweet and woody with hints of eucalyptus. It adds a depth and earthiness to dishes that you simply don't get with fresh mint and, as such, should be seen as a completely different ingredient.

ALEPPO CHILI FLAKES

The Aleppo pepper, is a variety of *Capsicum annuum* used as a spice, particularly in Turkish, Middle Eastern and Mediterranean cuisine. Also known as the Halaby pepper, its pods are ripened to a burgundy color, then semi-dried, de-seeded, and crushed or coarsely ground.





Cold Mezza

AL NAFOURA COLD MEZZA TASTING PLATTER | 180

Hummus, moutabel, tabouleh, warak enab, babaganoush and fatoush salad

HUMMUS | 80

Purée of chickpeas with sesame paste, lemon juice and olive oil

MOUTABEL | 80

Purée of grilled eggplants with sesame paste, lemon juice and olive oil

TABOULEH | 80

Salad of fresh parsley, tomato, cracked wheat, lemon juice and olive oil

BABAGANOUSH | 80

Grilled eggplant salad with tomato, capsicum and onion, tossed with lemon juice, pomegranate syrup and olive oil

FATTOUSH SALAD | 80

Tomato, cucumber, capsicum, fresh mint leaves, and toasted pita bread, tossed with pomegranate syrup, lemon juice and olive oil dressing

WARAK ENAB | 85

Pickled wine leave stuffed with parsley, tomato, white onion, lemon juice, molasses, rice and olive oil

MUHAMARA | 90

A combination of bread crumbs, walnuts, olive oil, pomegranate syrup and sesame seeds

HUMMUS AL NAFOURA | 90

Chickpeas Purée, sesame paste, garlic, parsley, pine nuts, cumin powder



Vegetarian



Recommended



Hot Mezza

AL NAFOURA HOT MEZZEH TASTING PLATTER | 190

Kebbeh laham, samboussek laham, cheese roukakat and fatayer sabaneh

KEBBEH LAHAM | 95

Minced lamb balls with pine nuts, cracked wheat, sumac and cinnamon spices

SAMBOUSSEK LAHAM | 90

Fried pastry filled with minced lamb, onion and pine nuts with labneh

MOTAFI CHICKEN WINGS | 95

Crispy chicken wings with lemon garlic sauce and coriander leaves

FATAYER SABANEK | 80

Fried pastry filled with spinach, onion, pine nuts, sumac and olive oil

BATATA HARRA | 80

Crispy potato cubes sautéed with garlic, coriander, lemon juice and green chili

HOMMOUS BIL LAHAM | 130

Purée of chickpeas with sesame paste, topped with diced lamb, pine nuts and olive oil

CHEESE ROUKAKAT | 90

Fried spring roll filled with feta, halloumi cheese, akawi cheese and parsley

GRILLED HALLOUMI CHEESE | 175

Grilled halloumi cheese served with basil leaves, black olive and cherry tomatoes

FALAFEL | 100

Deep fried chickpeas patties with onion, garlic, coriander, parsley and cumin powder, served with pickles and tahini sauce

ARAYES | 125

Grilled Arabic bread stuffed with minced lamb served with mixed onion, tomato, mint, parsley, chili, garlic and pine nuts accompanied with plain yogurt



Vegetarian



Recommended



Soup

SOUP "SHORBET DAJAJ" | 90

Roux based chicken soup served with diced poached chicken

SOUP "ADAS" | 85

Red lentil soup with cumin powder, served with crispy pita bread and lemon wedges

SOUP "HARIRA BIL LAHAM" | 95

Lamb soup with chickpeas, green lentil, onion, celery and fresh coriander

Baked in traditional Wood Fire Oven

LAHAM BIL AJEN | 150

Lebanese pizza topped with lamb, tomato, onion with yogurt mint sauce

MANKOUCHET JEBNAH | 115

Lebanese pizza with mozzarella feta cheese and akawi cheese

MANKOUCHET ZAATAR | 105

Lebanese pizza flavored with zaatar, sesame seeds and olive



Vegetarian



Recommended

All prices are in thousand of Rupiah ('000), Subject to government tax and service charge



Off The Coals

MECHAWOUI MSHAKALA | 300

Kofta kebab, shish kebab, shish tawouk, arayes and lamb chop served with garlic sauce

MECHAWOUI AL NAFOURA | 650

Kofta kebab, shish kebab, shish tawouk, arayes, lamb chop, grilled chicken wings and shrimp served with garlic sauce

SHISH KEBAB | 220

Charcoal grilled marinated beef skewer served with garlic sauce

SHISH TAWOUK | 195

Charcoal grilled marinated chicken skewer served with garlic sauce

KOFTA KEBAB | 210

Charcoal grilled minced lamb skewer with onion, garlic and parsley served with garlic sauce

DAJAJ MASHWI | 200

Grilled baby chicken marinated with fresh garlic, lemon juice and olive oil served with garlic sauce

LAMB CHOPS | 435

Grilled marinated lamb chops with oriental spices

All the grilled items are served with either oriental rice or french fries, as per your preference



Vegetarian



Recommended

All prices are in thousand of Rupiah ('000), Subject to government tax and service charge



Al Nafoura Vegetarian Dishes

MAGHMOUR | 160

A vegetarian ragout of green capsicum, eggplant, potato, tomato, mixed with chickpeas served with white rice

MAKLUBA | 160

Cooked basmati rice with potato, onions, eggplant, tomato, and cucumber yogurt sauce on the side

STEAMED WHITE RICE | 60

From The Sea

SALAMUN MA ZATOUN | 250

Charcoal grilled salmon marinated with olive oil, cumin, fresh coriander and lemon juice served with green olive sauce and mash potato

KING PRAWNS MASHWI | 300

Charcoal grilled king prawns with garlic and lemon served with oriental rice or french fries

SAMKEH HARRA | 225

Grilled white snapper fish with harra sauce served with steamed white rice

MA AKOULATE BAHRIEH | 400

Platter of charcoal grilled tiger prawns, lobster, calamari and scallops, served with garlic sauce and basmati rice



Vegetarian



Recommended



Al Nafoura Signature Dish

HARUF OUZI | 350 ₪

Braised lamb shank "ouzi style" with oriental rice, assorted nuts and yoghurt coriander sauce

DAJAJ SHAWARMA | 220 ₪

Roasted chicken roll marinated with yoghurt, mustard, chili paste, cumin and lemon juice, served with Arabic pickles, garlic sauce and French fries

DAJAJ KABSAH | 235 ₪

Chicken served with vegetable and oriental spiced basmati rice

KIBBAH LABANIYAEH | 220 ₪

Minced lamb, crushed wheat, onion, pine nuts, yoghurt, garlic, coriander and white rice

KEBAB KHACHKHACH | 220 ₪

Lamb kofta with chili paste served with roasted tomato and onion sauce

QALAYET ALNAFOURA | 250

Lebanese lamb stew with tomato, onion, capsicum green, green chili, garlic and olive oil



Vegetarian



Recommended



Sweet Endings

OM - ALI | 75

Baked pudding of puff pastry, nuts, raisins, sugar and fresh cream

BAKLAWA | 95

Selection of Arabic traditional pastries filled with nuts and syrup

PLATTER OF FAWAKIH | 75

Sliced assorted tropical fruits and dates

OSMALIEH | 85

Traditional Middle Eastern homemade fresh cream served on rich filo pastry with fresh pistachio nuts and honey

MUHALABIYAH | 85

Milk pudding with pistachio & nuts

KUNafa BIL JIBNEH | 110

Middle Eastern dessert made with a layer of shredded kunafa dough, a layer of sweet cheese with pistachio and sugar syrup

GHAZEL AL BANAT | 90

Vanilla ice cream, osmaliya, sugar syrup, pistachio powder

LAYALI LOBNAN | 85

Lebanese milk pudding with semolina pudding, layered with toppings of pistachio and cashew nuts, and drizzled with sugar syrup



Vegetarian



Recommended



Tripoli Set Menu

395⁺⁺/PERSON

COLD MEZZA

HOMMOUS

Puree of chickpeas with sesame paste, lemon juice and olive oil

TABOULEH

Flat parsley salad with tomatoes, cracked wheat, lemon juice and olive oil

MOUTABEL

Puree of grilled eggplants with sesame paste, lemon juice and olive oil

FATTOUSH SALAD

Tomato, cucumber, capsicum, fresh mint leaves, and toasted pita bread, tossed with pomegranate syrup, lemon juice and olive oil dressing

MAIN COURSE

MECHAWOUI

Mixed grill with shish kebab, kofta kebab, shish tawouk, served with garlic sauce and French fries

DESSERT

BAKLAWA

Selection of Arabic traditional pastries filled with nuts and syrup





Saida Set Menu

445⁺⁺/PERSON

COLD MEZZA

HOMMOUS

Puree of chickpeas with sesame paste, lemon juice and olive oil

TABOULEH

Flat parsley salad with tomatoes, cracked wheat, lemon juice and olive oil

MOUTABEL

Puree of grilled eggplants with sesame paste, lemon juice and olive oil

MUHAMARA

A combination of bread crumbs, walnuts, olive oil, Pomegranate syrup and sesame seeds

FATTOUSH SALAD

Tomato, cucumber, capsicum, fresh mint leaves, and toasted pita bread, tossed with pomegranate syrup, lemon juice and olive oil dressing

BATATA HARA

Crispy potato cubes sautéed with garlic, coriander, lemon juice and chili

YOUR CHOICE OF MAIN COURSE

MECHAWOUI

Mixed grill with shish kebab, kofta kebab, shish tawouk, arayes served with garlic sauce and French fries

or

SAMKEH HARRA

Grilled white snapper fish with harra sauce served with steamed vegetable or steamed white rice

DESSERT

MUHALABIYAH

Milk pudding with pistachio & nuts





Beirut Set Menu

WILL BE SERVED IN TRADITIONAL FAMILY STYLE

535⁺⁺/PERSON

HOT & COLD MEZZA TASTING PLATTER

HOMMOUS

Puree of chickpeas with sesame paste, lemon juice and olive oil

BABAGHANOUSH

Roasted eggplant with onion, tomato, parsley, green pepper, garlic topped with pomegranate

SAMBOUSSEK SABANEK

Fried pastry filled with spinach, onion and pine nuts tossed with sumac spices and olive oil

TABOULEH

Flat parsley salad with tomatoes, cracked wheat, lemon juice and olive oil

CHEESE ROUKAKAT

Fried Spring roll filled with feta, halloumi cheese and parsley

MOUTABEL

Puree of grilled eggplants with sesame paste, lemon juice and olive oil

MUHAMARA

A combination of bread crumbs, walnuts, olive oil, pomegranate syrup and sesame seeds

SAMBOUSSEK LAHAM

Fried pastry filled with minced lamb, onion and pine nuts

FATTOUSH SALAD

Tomato, cucumber, capsicum, fresh mint leaves, and toasted pita bread, with pomegranate syrup, lemon juice and olive oil dressing

BATATA HARRA

Crispy potato cubes sautéed with garlic, coriander, lemon juice and chili

SOUP

SOUP "SHORBET DAJAJ"

Roux based chicken soup served with diced poached chicken

YOUR CHOICE OF MAIN COURSE

MECHAWOUI

Mixed grill with shish kebab, kofta kebab, shish tawouk, arayes and lamb chop served with garlic sauce and French fries

or

MA AKOULATE BAHRIEH

Charcoal grilled mixed seafood with vegetables served with garlic sauce and French fries

DESSERT

OSMALIEH

Traditional version of homemade fresh cream served on rich filo pastry

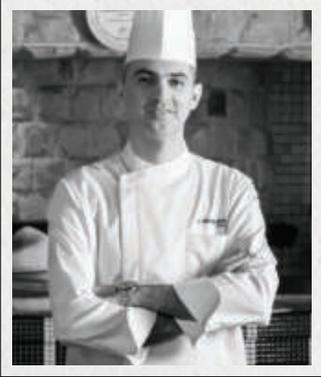
BAKLAWA

Selection of Arabic traditional pastries filled with nuts and syrup





MEET OUR TEAM



Mohamad Hammady

Al Nafoura Restaurant **Chef de Cuisine**

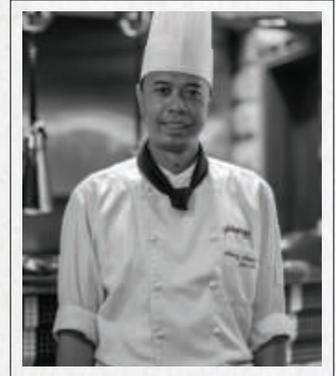
Meet our Lebanese Chef, Mohamad Hamady. He is leading the culinary team in Al Nafoura Restaurant from November 2022 onwards. Chef Mohamad has worked in numerous 5-star hotels in the Middle East, including Grand Hyatt Abu Dhabi, Ritz Carlton Dubai, as well as Jumeirah, and Sofitel Dubai.

Harry Chandra

Al Nafoura Restaurant **Sous Chef**

One of our culinary team from Al Nafoura Restaurant. Started his career in 2003 as a trainee in Le Méridien Jakarta.

Then continued his culinary journey by joining Le Meridien Jakarta as Commis. After 19 years working in Le Meridien Jakarta, now he is in charge as Sous Chef in Al Nafoura Restaurant.



Muazmi Halim

Al Nafoura **Assistant Manager**

Allow us to introduce the newly appointed Assistant Manager for Al Nafoura Restaurant, Muazmi Halim. While his journey didn't initially lead him to the real of hospitality, his recent endeavors have taken him through the corridors of renowned hotels both locally and internationally.





AWARDS & RECOGNITIONS



- Best of The Best Awards 2019 •
- Winner of Best Mediterranean Restaurant 2019 •
- Winner of Best Mediterranean Restaurant 2018 •
- 1st Runner Up of Best Mediterranean & Middle Eastern Restaurant 2016 •
 - Winner of Best Mediterranean & Middle Eastern Restaurant 2015 •
- 2nd Runner Up of Best Mediterranean/Spanish/Middle Eastern Restaurant 2013 •





AL

NAFOURA

LEBANESE RESTAURANT