

MENU



Le Meridien Dubai Hotel & Conference Centre, Airport Road – Al Garhoud
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THE MENU



SALAD

Fattoush	39
Mixed vegetables, fresh herbs, crispy bread with olive oil vinaigrette	
Tabouleh	39
Fine chopped parsley, onion, tomato and bourgul with lemon and olive oil vinaigrette	
Sewar Signature	55
Mixed vegetables, chicken, cheese, corn, crispy onion, and avocado served with Chipotle Sewar dressing	
Tahina Salad	50
Romaine lettuce, cherry tomato, celery, pickled onion and toasted bread served with Tahini and garlic vinaigrette	
Armanian Salad	40
Lettuce, tomato, cucumber, onion, green capsicum with lemon and oil vinaigrette	
Arabic Salad	40
Fresh mixed vegetables thin sliced served with lemon oil vinaigrette	
Rocca Salad	42
Rocca leaves, fresh thyme, tomato and onion with lemon and oil vinaigrette	
Spinach Tabouleh	48
Freshly chopped spinach, quinoa, lettuce with Sewar special dressing	
Quinoa Tabboule	50
Parsely, tomato, onions, quinoa, lemon, olive oil and salt	
Yogurt Cucumber	35
Fresh yogurt, cucumber, dry mint and salt	
Beetroot Salad	36
Beetroot, green apple, red apple, pineapple, fresh coriander, olive oil, orange juice, and salt & white pepper	
Rocca Beetroot Salad	48
Rocca leaves, beetroot, onions, tomato, olive oil, pomegranate molasses and salt	
Artichoke Salad	45
Artichokes, olive oil, lemon juice, garlic, pomegranate seeds and salt & white pepper	
Olives Salad	38
Green olives slices, carrot, lemon chopped, fresh thyme, chilli paste, garlic chopped and pomegranate molasses	

COLD APPETIZER

Vegetable Plate	39
Mixed vegetables, cucumber, tomato, lemon and fresh herbs	
Hummos	35
Chickpeas with tahina and lemon	
Hummos Beiruty	40
Chickpeas with vegetables, garlic and pickled cucumber	
Hummos Avocado	42
Chickpeas with fresh avocado served with tahini and lemon	
Mutabbal	36
Grilled eggplant , labneh with a tahina and lemon	
Mutabbal Beetroot	37
Beetroot with tahina sauce and sesame seeds	
Baba Ghanoug	40
Charcoal grilled eggplant with tomato, capsicum, onion and garlic lemon oil, Topped with pomegranate molasses	
Labneh	35
Labneh Garlic	38
Labneh with garlic and mint	
Cheese Zaatar	40
Baladiya cheese , green olives , cherry tomatoes with dry thyme and olive oil	
Shanklish	39
Sundried cheese with tomato, onion and parsley	
Mousakaa	35
Fried eggplant with tomato, red capsicum, white onion, garlic and chickpeas	
Warak Enab	42
Vine leaves stuffed with rice and vegetables cooked with olive oil	
Loubieh Bil Zeit	35
Fresh green beans sautéed with tomato, white onion, garlic and olive oil	
Bamyeh	35
Freshly sautéed okra with tomato sauce, white onion, garlic and olive oil	
Eggplant Garlic	43
Grilled eggplant , garlic, lemon juice with olive oil	
Muhammara	42
Hindbeh	40
Mixed Pickle Plate	25



HOT APPETIZER

Fried Calamari		50
Served with cocktail sauce		
Calamari Provincial		48
Baby calamari marinated with garlic, lemon and coriander sauce		
Beccafico		160
Mushroom Pane		40
Crispy fried mushroom		
Mufaraket Mushroom		50
Fresh sliced mushroom sautéed with beef tenderloin and fresh white onion		
Soujouk		44
Chili sausages served with tomato fresh white onion and fresh red capsicum		
Makanek		44
Beef sausages sautéed with pomegranate molasses		
Lamb Fries		50
Fresh lamb testis sautéed with fresh white onion and garlic lemon dressing		
Meat and Tomato Pane		48
Beef cubes sautéed with tomato, fresh white onion, garlic and fresh green chili		
Hummos with Meat		48
Hummos topped with beef tenderloin cubes and pine nuts		
Hummos Kawarma		48
Hummos topped with beef and lamb ghee		
Hummos Pine Nuts		45
Hummos topped with pan fried pine nuts		
Potato Harra		37
Freid potato sautéed with fresh green chili, garlic and fresh coriander		
Chicken Liver		42
Sautéed with pomegranate molasses		
Chicken Wings Provincial		42
Deep fried wings served with lemon garlic and fresh coriander dressing		
Shrimps Provincial		58
Sautéed and served with lemon garlic and fresh coriander sauce		
French Fries		33
Grilled Halloum		42
Rice	30	
Mash Potato	32	
Steamed Vegetables	35	



HOT APPETIZER

Fattet Hummos	40
Chickpeas with bread and yoghurt topped with pine nuts	
Fattet Kawarma	48
Chickpeas with bread and yoghurt topped with beef, lamb ghee and pine nuts	
Chicken Musakhan	45
Saj pastry stuffed with chicken, onion and seasoned by Summaq powder	
Rekakat Jibneh	35
Final pastry stuffed with Akawai and mozzarella cheese	
Meat Sambousek	40
Final dough stuffed with minced beef and pine nuts	
Spinach Fatayer	35
Final dough stuffed with spinach, white onion, pine nuts and pomegranate Seed and molasses	
Mix Muajanat	80
Fried Kibbeh, Rekakat Jibneh, Meat Sambousek and Spinach Fatayer (4 pieces each)	
Fried Kibbeh	40
Meat and wheat shell stuffed with onion and pine nuts	



CHEFS' SPECIAL

Kabab Fakhara	90
Grilled kabab fingers with fresh tomato, white onion, mix capsicum and green chili	
Maajouka	90
Charcoal grilled bed kebab stuffed with mix cheese, red capsicum and pistachio	
Kabab Yoghurt	75
Balls of grilled kabab with bread, eggplant, garlic and topped of yoghurt and pine nuts	
Chicken Strips	85
Slices of grilled chicken with sliced fresh potato and mushroom sauce	
Lamb Shank	125
Lamb shank cooked to perfect and served with mashed potato and mushroom sauce	
Grilled or Fried Hamour	115
Charcoal grilled or fresh fried fish fillet marinated with chef special dressing Served with vegetables and chips	
Grilled Prawns	125
6 pieces grilled prawns served with tartar sauce and potato wedges	
Grilled Seabass	135
Grilled Sea bass fish stuffed with mixed capsicum and fresh onion served with Spicy tomato sauce and Tahina	
Grilled Lobster	175
Charcoal grilled lobster served with potato wedges, steamed vegetables And tartar sauce	
Mixed Seafood Plater	320
Prawns, Hamour Fillet, Lobster and Fried Calamari served with steamed vegetables, potato wedges and garlic coriander lemon sauce	
Salmon Fillet	130
Daily Dish	75
Between 2pm to 4pm	



SOUP

Lentil Soup	31
Mushroom Soup	35
Vegetable Soup	35

RAW

Kebbeh Nayyeh	45
Minced raw meat with bourgol and spices served with walnut and olive oil	
Habra Nayyeh	45
Minced raw meat with spices served with walnut and olive oil	
Kebbeh Orfalieh	50
Raw meat with bourgol and chili paste served with walnut and pine nuts	
Tabliyet Nayyeh Mix	135



GRILL

Sewar Signature Mix

1 skewer of Chicken Shish Tawouk, 1 skewer of Lamb Cubes, 2 skewer of Lamb Kebab
1 piece of Lamb Chops and Arayes served with grilled vegetables

95

Mixed Grills

1 skewer of Chicken Shish Tawouk, 1 skewer of Lamb Cubes, 2 skewer of Lamb Kebab served with grilled vegetables

85

Grilled Baby Chicken

Grilled boneless chicken served with garlic paste and chips

75

Shish Tawouk

3 skewers of marinated chicken cubes served with garlic paste and chips

65

Lahm Mashwi

3 skewers of marinated lamb cubes served with grilled vegetables

75

Kabab Halabi

4 skewers of Lamb Kabab

65

Kabab Khishkhash

Kabab served in spicy tomato sauce

70

Kabab Orfali

4 skewers of grilled kabab with grilled vegetables

78

Lamb Chops

5 grilled lamb chops with vegetables

90

Grilled Chicken Wings

Grilled chicken wings served with garlic paste and chips

45

Arayis

Charcoal grilled kafta spread on bread

50

Toshka

Charcoal grilled kafta and halloumi cheese spread on bread

55

Grilled Chicken Breast

70



FROM THE OVEN

Mankoushet Jebneh	33
Mankoushet Zaatar	28
Mankoushet Jebneh and Zaatar	35
Mankoushet Labneh	30
Lahm Bil Ajin	45
1000 Special	45



SWEETS

Muhalabiya	30
Rice Pudding	37
Mafrouket Pistachio	58
Ashta Bil Asal	50
Osmaliye	40
Chocolate Fondant	60
Seasonal Fruit Platter	95
Maghli	41
Sewar Ice Cream	48



SWEET MOCKTAILS

Beirut Sunset	58
Cranberry mix, fresh lychee, sour mix, top with ginger ale	
Lebanon Sky	58
Fresh coconut juice, sour mix, violet rosemary cordial, top with soda water	
Faraya	58
Lemon grass cordial, sour mix, black tea essence, fresh lemon grass	
Sedar	58
Fresh red apple, vanilla essence, fresh lime, lime extract	
Rawcheh Sea Rock	58
Fresh grapefruit, cranberry mix, rose essence, sour mix	
1000 Colada	58
Fresh pineapple juice, coconut purse, coconut syrup, sour mix	

FRESH JUICES

Orange	35
Pineapple	40
Lemon and Mint	35
Mango	38
Watermelon	35
Carrot	32
Pomegranate	45
Apple	32



SOFT DRINKS

Pepsi, Diet Pepsi, 7 up, Diet 7 up, Mirinda, Ginger Ale, Soda Water and Tonic Water

20

ENERGY DRINKS

Red Bull, Boom Boom

45

HOT BEVERAGE

Turkish Coffee

25

Moroccan Tea

35

Tea (Green, Black, Black & Cinnamon, With Mint)

25

Ginger Lemon Tea

30

NON ALCOHOLIC BEER

Bavaria

40

WATER

Still Water

S 13 / L 20

Sparkling Water

S 25 / L 35



SHISHA

Al Fakher Flavour	85
Al Nakhla Double Apple	85
Sewar Special Shisha	115
Change Flavour	50



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