

EWAAAN
إيوان

at

PALACE DOWNTOWN



at
PALACE DOWNTOWN

FOOD MENU

SALAD AED

Gavurdagi (VE)(GF)(N)(SP) 45

Tomato, Cucumber, Red Onion, Chargrilled Red Pepper, Parsley and Spiced Walnuts

Watermelon and Ezine Cheese (D)(N)(V)(SP) 50

Fresh Zaatar, Spiced Pine Nuts and Isot Chilli Flakes

Pistachio Tabbouleh (N)(G)(SP)(V) 45

Parsley, Mint, Thyme, Tomato, Spring Onion, Fine Bulgur and Black Currant

Ewaan Fattoush (V)(G)(SP)(SS)(D)(E) 45

Heirloom Tomato, Cucumber, Spring Onion, Purslane, Baby Gem Lettuce, Fresh Herbs and Crispy Bread

Tulum Cheese Salad (D)(N)(V)(GF) 55

Fresh Greens, Dried Red Cherries, Soaked Walnuts, Cherry Tomato and Spiced Pumpkin Seeds

Enhance Your Salad with Choice of

Roasted Free-Range Chicken Breast (LO)	12 gr	40
Seared Scottish Salmon (S)	80 gr	45
Charred Tuna Steak (S)	90 gr	45
Grilled Tiger Prawn (S)(D)	120 gr	60

MEZZE AED

Hummus with Sumac Molasses (SS)(VE)(SP) 40

Single Roast Tahini, Double Roast Sesame

Spicy Hummus (SS)(VE)(SP) 40

Single Roast Tahini, Double Roast Sesame, Chilli Oil

Charred Eggplant and Tahini (SS)(V)(VE) 35

Roasted Garlic, Herb Oil, Eggplant Skin Powder

Smoked Labneh with Halhali Olives (D)(N)(SP)(SS) 40

Walnuts, Pinenuts, Zaatar, Olive Oil, Pomegranate Seeds

Authentic Fava (VE) 40

Broad Bean Dip, Spiced Pumpkin seeds and Dill Leaves

COLD APPETISER AED

Freshly Shucked Dibba Bay Oysters (S)(LO) 6 Pieces 160

12 Pieces 290

Pomegranate Mignonette, Green Charmoula Sauce

Eggplant Bayildi (N)(VE) 50

Tomato, Caramelised Onion, Pine Nuts, Fennel and Herb Salad

Dry Eggplant Dolma (D)(G)(C)(SP)(V) 45

Bulghur, Mint, Chickpeas, Sumac, Dill Leaves with Pomegranate and Yoghurt Sauce

Dry Beef Pastrami (D)(SP) 55

Arugula, Aged Cheese and Olive Oil

Nuts (N) / Seafood (S) / Egg (E) / Dairy (D) / Gluten (G) / Celery (C) / Mustard (M) / Signature dish (SD) Sulphur dioxide (SP) / Soybeans (SB) / Sesame seed (SS) / Vegetarian (V) / Vegan (VE) / Gluten free (GF) / Local (LO).

All Prices are Inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT.



at
PALACE DOWNTOWN

FOOD MENU

HOT APPETISER AED

Grilled Octopus (S)(E)(D)(C)(SS) Zaatar Tartare	70
Grilled Confit Lamb Ribs (D)(C) Coriander Leaves	65
Lamb Makanik (N)(SP) Lamb Sausage with Pomegranate Molasses, Pine Nuts	55
Spicy Saffron Scallops (S)(E)(D)(N) Pan Seared Scallop, Green Charmoulla Sauce, Saffron Aioli	75
Batata Harra with Zaatar (V) Spiced Baby Potatoes, Fresh Coriander & Parsley, Lemon Juice, Garlic and Olive Oil	50
Manti (E)(G)(D)(C) Minced Beef Filled Dumplings, Smoked Buffalo Yoghurt with Garlic, Char Grilled Tomato Sauce and Dry Mint	60

SOUP AED

Lentil Soup with Burnt Onion (D)(C)(V) Wedge Lemon	35
--	-----------

FROM THE GRILL AED

FISH & SEAFOOD

Fishes are Served with Green Chermoula Sauce,
Grilled Lemon, Homemade Cucumber Pickles,
Olive Oil Braised Sweet Peppers, and Fresh Dill

Grilled Mediterranean Seabass (S)(D) Lemon and Zaatar Marinated	130
Grilled Giant Gulf Prawn (S)(D)(LO) Spicy Harissa Marinated	140
Grilled Pink Seabream (S)(D) 7 Spices Marinated	120

MEATS

Served with Char Grilled Tomatoes, Fresh Herb Salad,
Fig Vinaigrette, Sweet Long Pepper

Lamb Pistachio Kebab (D)(G)(N)	120
Chicken Joujeh Kebab (D)(G)	110
Dana Lokum (D)(C)(G) Thyme Jus	220

SIDE DISHES AED

Zaatar French Fries (SS)(VE)	40
Roasted Root Vegetables (VE)	40
Grilled Smashed Potato with Herbs (VE)	40
Sautéed Mushroom (VE)	40
Vermicelli Pilaf (D)(G)(C)(V)	35

Nuts (N) / Seafood (S) / Egg (E) / Dairy (D) / Gluten (G) / Celery (C) / Mustard (M) / Signature dish (SD) Sulphur dioxide (SP) /
Soybeans (SB) / Sesame seed (SS) / Vegetarian (V) / Vegan (VE) / Gluten free (GF) / Local (LO).

All Prices are Inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT.



at
PALACE DOWNTOWN

FOOD MENU

SPECIALITY MAIN COURSES AED

Grilled Lamb Chops (D)(N)(SP) Duqqa Marinated, Grilled Pears Salad	160
Kofte Iskender (D)(G)(C) Sourdough Bread, Lamb Kofte, Charred Tomato and Buffalo Yoghurt	130
Chicken Kulbasti (D) Grilled Chicken Breast, Baby Gem, Herbs, Date Yoghurt and Spiced Pumpkin Seeds	120
Confit Beef Short Ribs with Couscous (D)(G) Grilled Artichoke, Morel Mushroom, Burnt Butter	150
Grilled Eggplant and Mushroom (D)(SS)(V) Green Tomatoes, Tahini and Lime Sauce	100
Otlu Nohut (D)(C)(V) Chickpeas with Tomato Sauce, Spinach and Buffalo Yoghurt	90

FLATBREADS AED

Herb and Cheese Flatbread (D)(G)(N) Aged Cheese Tulum and Ezine, Tomato, Fresh Herbs and Walnuts	70
Spinach and Cheese Flatbread (D)(G)(N) Spinach, Feta and Ezine Cheese Served with Smoked Yoghurt, Walnut and Chilli Flakes	70
Beef Pastirma Flatbread (D)(G)(SP) Mozzarella Cheese and Pastrami, Chives	80
Zaatar Olive Flatbread (D)(G)(N)(SS) Halhali Olive Salad, Zaatar Leaves, Sesame Seeds and Cracked Walnuts	70

DESSERT AED

Ice Cream (D)(E)(N)(SS)(V) (Per Scoop) Tahina, Yoghurt, Lemon Sorbet, Pistachio, Mastic, Cacao	30
Camel Milk Baked Rice Pudding (D)(E)(SP)(LO) Mastic, Strawberry, Grape Molasses	45
Caramelised Quince (N)(VE) Apple Marmalade, Spices, Toasted Almond, Lemon Sorbet	55
Warm Date Cake (N)(E)(D)(G)(SS) Apple-Lavender Compote, Salted Caramel Sauce, Tahini Ice Cream	50
Warm Peach "Knafeh" (E)(D)(G) Kadaifi Crust, Rose Water, Baked Peach, Mastic Ice Cream	55
Carrot Slice Baklava (N)(E)(D)(G) Pistachio Ice Cream Mastic Ice Cream	50

Nuts (N) / Seafood (S) / Egg (E) / Dairy (D) / Gluten (G) / Celery (C) / Mustard (M) / Signature dish (SD) Sulphur dioxide (SP) / Soybeans (SB) / Sesame seed (SS) / Vegetarian (V) / Vegan (VE) / Gluten free (GF) / Local (LO).

All Prices are Inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT.