

DESSERTS (V)



Almond kunafeh, orange and almond sorbet (N) - 95

Turkish baklava (N) - 75

Pistachio, Turkish ice cream

Frozen yogurt (N) - 75

Caramelized nuts, honey tuile, nougat

Umm ali, vanilla ice cream (N) - 70

raisin, mixed nuts, coconut, puff pastry

Caramel chocolate tart - 80

Fresh fruit selection (GF) - 77

Discover our selection of teas and digestives to pair with your desserts

TEAS



Moroccan tea - 30

Gun powder, fresh mint

Paradise - 30

White tea, green tea, rose

Celebration - 30

Black tea, white chocolate, macadamia

Jasmin haze - 30

Green tea, jasmine blossom

Temptation - 30

Black tea, barberries, orange

Sheikh blend - 32

Green tea, pineapple, ginger

DIGESTIVES



Amaretto Disaronno - 70

Arak Messaya - 70

Limoncello - 70

Hennesy XO - 165

Mastiha Skinis - 70

Sambuca - 70

Fernet Branca - 70

Don Julio Anejo - 102



NINIVE

BAB AL SHAMS DESERT RESORT

SIGNATURES TO SHARE



Tashreeb - 365

Slow-cooked lamb shoulder, crispy bread, Iraqi spices, chickpeas

Couscous Royal - 410

Semolina, vegetables, chicken, merguez, lamb

Mix grill (N)(S) - 650

Lamb chops, Wagyu tenderloin, Adana kebab, king prawn skewer, saffron rice

SKEWERS (price per piece)



Adana kebab (N) - 148

Minced lamb loin, onions, chili, dates, pine seeds, mint

King prawns (S) - 225

Orange, chili, shallots, parsley

Wagyu grade 5 tenderloin - 350

Honey, chili and lemon

COUSCOUS



Vegetable (V) - 112

Chicken - 170

Merguez - 176

Lamb - 180

Royal - 255

SIDES (V)



Saffron rice cumin (GF) - 45

Semolina - 45

Roasted new potatoes (GF) - 45

Baked spinach and egg, yogurt cream (GF) - 45

MAINS



Pumpkin spinach kibbeh (V)(N) - 135

Vegan quinoa labneh, tomato sauce

Vegetarian tagine (V)(GF) - 110

Carrots, turnips, zucchini, potatoes

Chicken tagine (GF) - 150

Olives, lemon confit, coriander

Lobster tagine (S)(GF) - 325

Canadian lobster, preserved lemon, capsicum, coriander

Grilled octopus skewers (GF) - 170

Rocket salad, baby potatoes, olive salsa

Manti - 140

Beef ravioli, dry mint, Greek yogurt, tomato sauce, chili, mint leave

Lahmacun - 115

Minced lamb loin, thin-crust dough, tomatoes, onions, parsley

ON THE GRILL



Seabass fillet (GF) - 205

Onion sumac crust, rocket quinoa salad

Lobster (S)(GF) - 325

Chermoula marinated grilled lobster, mixed greens

Lamb chops (N)(GF) - 195

Pistachio green olives salsa

Baby chicken (N) - 155

Dry pomegranate, yogurt, sumac onion bread, pine nuts



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SOUPS

Shorbat addas soup (V) - 50

Yellow lentils, caramelized onions, lemon, croutons

HOT STARTERS

Tuna briks - 70

Potatoes and tuna stuffed samboussek, chili, cumin, lemon

Cheese briwat (N)(V) - 70

Goat cheese, walnuts, blackcurrant, parsley

Chicken pastilla (N) - 95

Slow cooked chicken, Moroccan spices, almonds, onion, icing sugar

Spiced beef kibbeh 3 pieces - 75

Merguez, bulgur, spices, lime

Beef fatayer (N) - 98

Tomato salsa, raisins, pine seeds, cinnamon, chili

Tamarind chicken - 90

Tamarind infused crispy chicken, spiced yogurt, pomegranate, parsley

SALADS

Ninine fattoush salad (V) - 67

Cucumber, tomatoes, lettuce, pomegranate, apple

Minted feta cheese (V)(N)(GF) - 73

Walnuts, dates, tomatoes, fresh zaatar, pine seeds

Quinoa & spiced mango (V)(GF) - 73

Pomegranate, spring onions, cucumber, mint, parsley

Halloumi salad (V)(GF) - 73

Watermelon, heirloom cherry tomatoes, chili, mint, onion, pomegranate dressing

COLD STARTERS

Zaalouk (V)(GF) - 64

Eggplant, tomato, coriander, cumin, smoked paprika

Maast o khiar (V)(N)(GF) - 64

Yoghurt, cucumbers, walnuts, mint, raisins, rose water

Spicy avocado (V)(GF) - 64

Lemon confit, tomato salsa, coriander, shallots, chili

Zaatar chickpea dip (V)(N)(GF) - 64

Tahini sauce, pickled onion, zaatar pesto



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