



**SAMAKJË**  
— AT THE LINK —



## COLD MEZZE

### HUMMUS (TN, SE, VG) 39

A velvety blend of chickpeas, tahini and garlic, adorned with cherry tomatoes and a drizzle of olive oil

### HUMMUS BEIRUTI (TN, G, SE, VG) 45

A vibrant mix of hummus, parsley, tomatoes and pickles, topped with crispy fava beans, fresh herbs, and a finishing touch of olive oil

### MOUTABAL (TN, D, G, SE, V) 45

Eggplant purée infused with tahini, lemon and spices, elegantly served on a bed of fried eggplant

### VINE LEAVES (C, V, SD) 45

Vine leaves stuffed with rice, vegetables and spices

### FISH TAJINE (F, P, G) 65

Tender fish fillet, served with tahini paste topped with onion and coriander

### SAMKE HARRA (F, G) 65

Grilled fish fillet on a bed of spicy tomato sauce, cooked vegetables, topped with crispy onions

### KAMOONEH (L, SD, G, VG) 39

A fusion of brown burghul, tomato, mint, basil, cumin, drizzled with olive oil and pomegranate molasses

## SALADS AND SOUPS

### FATTOUSH (G, VG) 45

A mix of fresh greens and vegetables, topped with crispy fried bread and tossed in a pomegranate molasses

### TABBOULEH (G, VG) 45

Chopped parsley combined with tomatoes, onions and cracked wheat, drizzled with a lemon and olive oil dressing

### ROCKET SALAD (D, V) 45

Rocca leaves paired with aromatic wild thyme, tomatoes, onions and creamy white cheese tossed in a lemon olive oil dressing

### LENTIL SOUP (C, G, VG, SE) 39

A rich blend of red lentils, potato, and vegetables, infused with cumin, accompanied by croutons and a wedge of lemon

# MENU

## RAW BAR

### TUNA TARTARE (F, G, R) 98

Diced red tuna blended with an assortment of aromatic herbs and spices, prepared table side

### SALMON TARTARE (F, TN, D, R) 98

Chopped smoked salmon arranged on a bed of labneh, sprinkled with nuts, drizzled with pesto sauce and infused with smoke

### FINE DE CLAIRE OYSTERS (R) 158

Freshly shucked oysters served chilled on ice  
6 pcs

## HOT MEZZE

### PRAWNS PROVENÇAL (SF) 78

Prawns cooked à la provençal

### SALT AND PEPPER SQUID (G, F) 78

Crispy squid served with tartar sauce

### BIZRI (F, G) 68

Fresh fried bizri (seasonal) or whitebait, served with a tahini tartar sauce

### LOBSTER KIBBEH (SF, G) 88

Fried crushed wheat dough stuffed with lobster, served on a bed of avocado sauce

### CHERRY KABAB (G) 80

Minced lamb cooked with a homemade cherry sauce, topped with pine seeds

### FISH ARAYES (G, F) 85

Lebanese bread filled with a mix of fish, vegetables and spices

## CATCH OF THE DAY

	½kg	1kg
LOCAL GRILLED FISH (F, G)	175	325
LOCAL FRIED FISH (F, G)	98	185
IMPORTED GRILLED FISH (F, G)	340	645
WHITE SHRIMP (SF) 20/30	105	195
TIGER PRAWN (SF)	175	325

### PREPARATIONS

Butterfly Charcoal Grilled | Fried Lebanese Style | Oven Baked

### SAUCES

Harra, Samakjè, Provençal

### OMANI LOBSTER (SF, D, G) 475

Fresh charcoal grilled lobster

### ADD ON

Saffron Sauce 30 | Thermidor Sauce 40

## MAIN COURSES

### FISH SAYADIEH (F, TN, G) 135

Spiced rice topped with fish and crispy onions, served with sayadieh sauce

### MACHBOOS (G, VG) 125

Basmati rice cooked with a mix of Khaleeji spices and prawns, served with a spicy Gulf inspired salsa

## SIDE

### PHOENICIAN FRIES (G) 35

### SAYADIEH RICE (G) 35

### MACHBOOS RICE (G) 35

### GRILLED VEGETABLES (V) 39

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.  
PLEASE ADVISE YOUR WAITER OF ANY KNOWN ALLERGIES

Celery (C) | Dairy (D) | Fish (F) | Gluten (G) | Lupin (L) | Raw (R) | Seafood (SF)  
Sesame (SE) | Sulphur Dioxide/Sulphites (SD) | Tree Nuts (TN) | Vegetarian (VG) | Vegan (V)