BATUKARU KITCHEN

ATABLC menu

Appetizer



65K HUMUS

Cold puree of chickpeas, lemon juice, garlic, sesame paste, sumac powder, and naan bread

65K BABA GANOUSH

Taste of eggplant blended up with lemon juice, tomatoes refreshing taste of mint leaves, parsley sumac powder and naan bread



75K TABBOULEH

Mediterranean salad with tomatoes, bulgur, parsley, mint leaves, spring onion toasted with olive oil and lemon juice



65K ARABIAN SALATA

Twist of taste from slice fresh tomatoes, iceberg lettuce, green olive toasted with creamy sour dressing and topped with grated mozzarella cheese

65K FATTOUSH SALAD

Fresh salad with tomatoes, cucumber, bell pepper, red radish, spring onion, slices baby romain, carrot, in pomegranate dressing and crispy pita bread



Soup



70K MARAK ADAS

Arabic lentil soup with tomatoes puree, whole green chilli, coriander leaves and slice lime

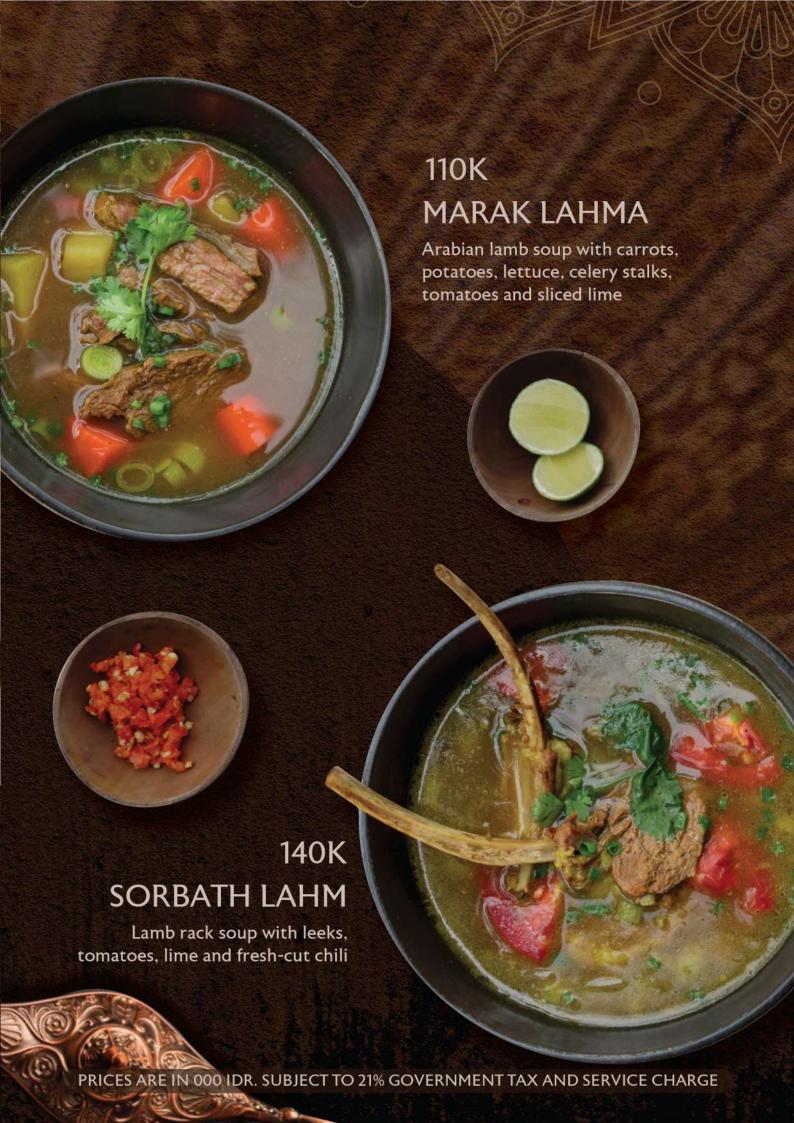
70K SYURBA

Arabic chicken oat soup with carrot, sweet corn, milk, coriander leaves and slice lime



110K CURRY BEEF SOUP

Arabian curry beef soup with potatoes, carrot, celery stalk, cloves, star anise and sliced lime



Main Course



120K BAKED BEEF PASTA LASAGNA

Classic middle eastern baked beef pasta, lasagna and mozzarella cheese

95K AUSAL DAJAJ

Marinated diced chicken on skewers with onions, served with grilled green chili, onion fries, coleslaw and naan bread





100K MUGALGAL LAHM

Sliced lamb fried with fresh bell pepper, tomatoes and onions in medium-hot spice served with naan bread



150K BEEF KOFTA

Marinated minced beef with Arabian spices on a bamboo skewer with tzatziki, fries and salad

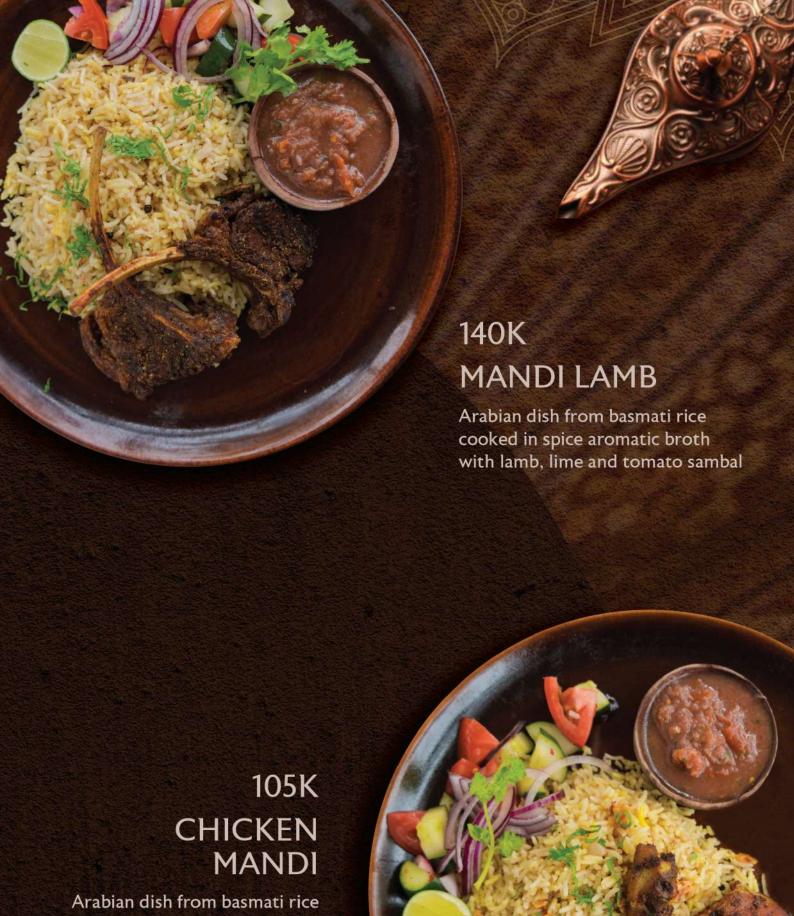
100K SAMAK HARRA

Spicy grilled sea bass, skillet potatoes, julienne capsicum and slice lime



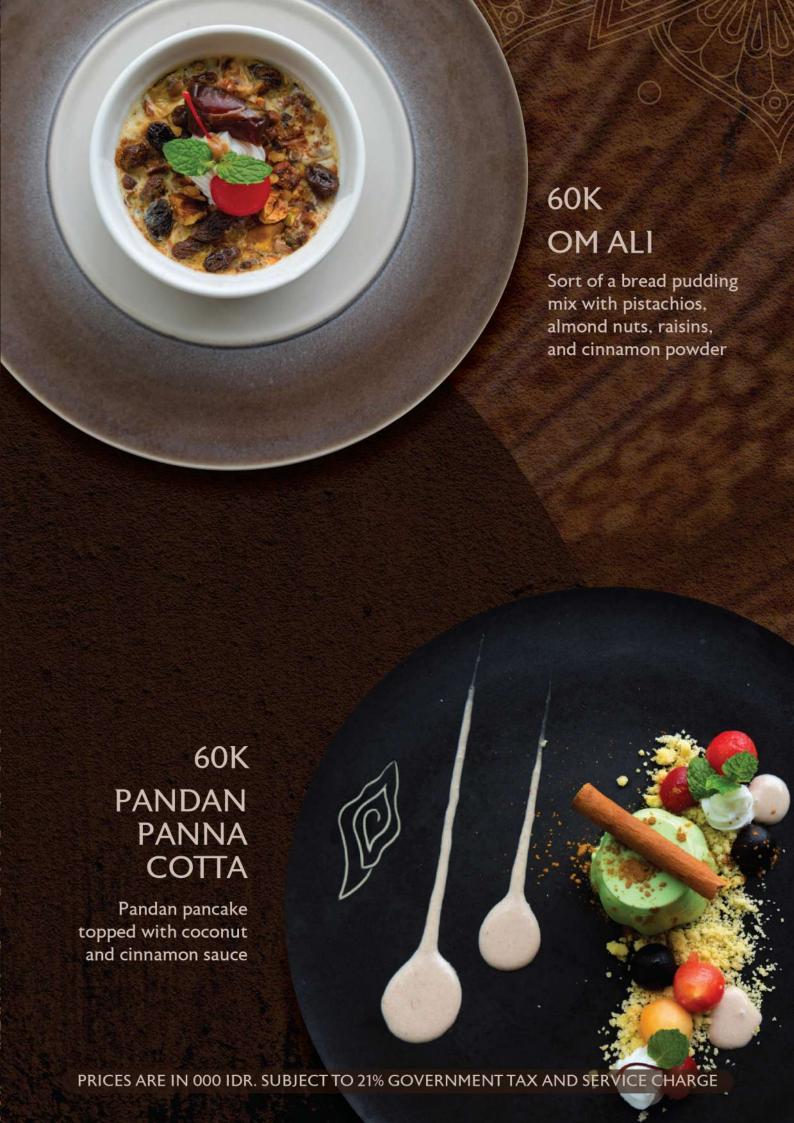
130K BEEF SHAWARMA

Naan bread with sliced fried beef, tahini, bell pepper, cucumber, tomatoes, fries and pickles



cooked in spice aromatic broth with chicken, pickles, lime, and tomato sambal

Dessert





60K DATE CAKE

Date cake with caramel sauce and chopped walnuts

60K VANILLA CRUST CHOUX PROFITEROLES

Vanilla choux pastry topped with ginger caramel sauce



Benerade

