

TIMUR KITCHEN

ARABIC MENU

APPETIZER

HUMMUS

A cold pure of chickpeas, lemon juice, garlic, tahini paste and olive oil, served with 3 homemade tannour bread

80K

BABA GANOUSH

Humble taste of eggplant blended up with lemon juice, tomatoes, refreshing taste of mint leaves, parsley adds to it, and served with 3 homemade tannour bread

70K

TIMUR KITCHEN SALAD

A simple chopped salad of fresh tomatoes, lettuce, cucumber dressed in pomegranate oil, top with crunchy pieces of pita chips served as croutons

75K

SOUP

TIMUR KITCHEN LAMB SOUP

Lamb soup flavorful dish known for theirs complex in taste and rich in broth

150K

DESSERT

MILKY PUDDING

Homemade milky pudding mixed the crunchy pistachio on the top

45K

BASBOUSA

Sweet semolina yoghurt cake

60K

OM ALI

Homemade bread pudding with almond, pistachio and top with vanilla ice cream

65K

MAINS

NASI MANDI WITH CHICKEN

Middle Eastern rice cooked, chicken broth with a special smoked technique to obtain the smoky flavour and served with grilled chicken

150K

NASI MANDI WITH LAMB

Middle Eastern rice cooked, lamb broth with a special smoked technique to obtain the smoky flavour and served with grilled lamb

200K

MIX GRILL

Timur Kitchen version of skewers meat, combination of grilled lamb and chicken, lamb and chicken kebab also served with tannour bread

170K

LASAGNA

Layers of pasta with meat sauce and mozzarella cheese

120K