



JOURNEY
THROUGH
THE SENSES



THE ART OF FRUIT

Spiced Pome Bramble 65

Pomegranate plays a big role in Levant food so we have taken a twist on a classic Bramble cocktail using homemade pomegranate spiced shrub, vodka, elderflower liqueur & citrus mix

Persian Apple Fizz 75

During the first century, the Romans referred to peaches as 'The Persian Apple'. This Peach & lavender shrub perfectly balanced with our in-house saffron syrup & a finishing of sparkling vino

Beqaa Sour 85

"Beqaa Valley" Lebanon's most important farming region, A sour with avocado, gin, Benedictine, citrus juice & homemade herbal syrup.

Damascus Rose 60

Damascus is the largest city in Syria & it connects Syria to Lebanon. Floral scent of rose water, gin, strawberry, chili & pink peppercorn syrup

THE ART OF TOUCH

Majorelle Garden 90

In 1924 the French artist Majorelle designed the artwork for the largest botanical garden in Morocco. This drink takes you on a journey where Moroccan tea infused gin, French vodka & a blue shrub is stirred with botanical flavours such as tarragon, grapefruit & pineapple sherbet.

Touch of Tam Tam 90

Lebanese Arak, lime leaf vodka, fresh grapefruit juice, aromatic sage & honey syrup, splash of soda water & finished with orange bitters.



LOUNGE MEZZA

Smoky Moutabbal, <i>Silky hummus bi tahini sautéed pumpkin, saj bread</i>	50
Malouf's bastourma rolls <i>Goats cheese</i>	50
French Chicken livers <i>Za'atar crumbs tahini-yoghurt sauce</i>	50
Skewered house-made ma'hanie sausages <i>Harissa mayonnaise</i>	50
Zahira's hazelnut falafel sandwich <i>Organic leaves</i>	50
Red mullet in Za'atar crumbs with feta sauce	50
Fatima fingers <i>Stuffed with rocket and kashkaval cheese</i>	50
Crisp white bait <i>With golden spices & pomegranate mayonnaise</i>	50
Triple cooked chips with cumin salt	50
Cumin tempura artichokes <i>Chopped egg dipping sauce</i>	50
Cheesy naan bread <i>Stuffed with akawi cheese</i>	50



SWEETS

Kunafa <i>Shredded pastry with sweet cheese, apricot & rose syrup</i>	50
Knife & fork ice cream <i>With white chocolate leatherwood honey truffles</i>	50
Fresh fruits, sorbets and arabesque wafers	50

Prices are AED and are inclusive of
10% Municipality fees and 10% service charge

THE ART OF BAHARAT

The Gulab <i>Hailing from Persia, 'Julab' is a rose petal drink which was later modified to be the mint julep. This inspiring story continues here as the Gulab - cognac infused with mint & pink peppercorn, rose syrup & freshly squeezed pomegranate juice finished with spiced port reduction</i>	85
Blood Orange Negroni <i>The Negroni is Chef Malouf's favorite, this drink is twisted with his own in-house Baharat spice blend infused into a blood orange jam & mixed with the classic ingredient.</i>	70
Kiss of Oud <i>Blended whisky, tamarind, ginger honey & lemon juice, Islay rinse & smoked with Oud</i>	90

THE ART OF FRAGRANCE

Amaya Dream <i>Chamomile infused vodka, peach liqueur, lemon juice, orange blossom & a dash of jasmine bitters. This drink is paired with our signature perfume matched to activate all your senses.</i>	95
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THE ART OF SHRUBS

Cold Brew Maghrebi 35

Cold brew Moroccan tea infused with Baharat finished with simple syrup & fresh citrus. And the orange blossom to bring the floral back ground with ginger ale. Fresh mint plays the role as refreshing.

Sharbat 40

Freshly squeezed pomegranate juice, crushed cardamom seeds, rose water, sweet-sour, touch of soda.

Strawberry Spices 45

Fresh orange juice, strawberry & peppercorn shrub with fresh lemon juice & topped with cherry blossom tonic.

Beet-sumac Shrub 45

Deep, earthy flavours & flecks of green apple juice. Sweet & sour, perfectly paired with beetroot & sumac.

Peach & Lavender 45

A beautiful medley of sweet peach & flavours of lavender makes this the perfect drink to beat the summer heat

TEA

TRADITIONAL

Moroccan Tea	30
Jasmine Tea	30
Hibiscus Tea	30
Oud Night	45

LOCAL

English breakfast	30
Earl Grey	30
Chamomile	30
Green Tea	30

COFFEE

SPECIALTY

Turkish coffee plain	35
Turkish cardamom	35
Arabic Coffee	35
Zahira Hot Chocolate	40

INTERNATIONAL

Espresso	15
Double Espresso	20
Americano	25
Cappuccino	30
Café Latte	30
Liqueur Coffee	65

WATER

Antipodes Still 500 ml	25
Antipodes Still 1L	35
Antipodes Sparkling 500 ml	25
Antipodes Sparkling 1L	35

SODA

Pepsi	15
Diet Pepsi	15
Sprite	15
Cranberry Juice	20
Tomato Juice	20
Thomas Henry	25
<i>Spring soda Tonic water Cherry blossom Elderflower Ginger Ale Bitter Lemon</i>	
Fever-Tree	25
<i>Indian Tonic Light Tonic Medi Tonic</i>	

FRESH JUICE

	250ml
Orange	30
Pineapple	30
Grapefruit	30
Pomegranate	30
Green Apple	30

DRINKS

LIST



SPIRITS

GRAINS

30ml

Absolute Blue	45
Finlandia Vodka	50
Żubrówka	50
Belvedere	75
Grey Goose	80
Elite by Stolichnaya	85
Beluga Noble	90
Beluga Gold	165

CANES

Sagatiba Pura	45
Bacardi Oakheart	50
Bacardi Oro	50
Havana Club Añejo 3	50
Havana Club Añejo 7	55
Gosling's Black Seal	55
Pyrat XO	75
Appleton Estate 12 yrs	85
Ron Zacapa 23 yrs	90

AMERICAN/BOURBON

Elijah Craig 12 yrs	50
Jack Daniel's No.7	50
Rittenhouse Rye	50
Bulleit Bourbon	55
Woodford Reserve	60
Buffalo Trace	65
Knob Creek	65
Elijah Craig 18 yrs	95
Canadian Club	45

GRAPES

CHAMPAGNE / SPARKLING WINE

Glass

Dal Zotto 'Pucino' Prosecco	65
Veuve Clicquot Brut NV	90

WHITE WINE

Glass

Zahira White by Massaya	45
Pasos de la Capula Verdejo	50
Chateau Ste Michelle Riesling	55
Craggy Range Sauvignon Blanc	60
Chateau Musar Jeune Blanc	75
Domaine Delaporte Sancerre	85

ROSE WINE

Glass

Zahira Rose by Massaya	45
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RED WINE

Glass

Zahira Red by Massaya	45
Arcadian Merlot	50
Two Hands 'Gnarly Dudes' Shiraz	65
Jamsheed Harem'pepe le Pinot	70
Chateau Musar Jeune	75
Pablo Old Vine Garnacha	80

DESSERT WINE

Glass

Disznoko Tokaji "Late harvest"	45
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BOTTLES

Beluga Noble	1,800
Beluga Gold	3,900
Hendrick's	1,500
Portobello Road	1,700
Havana Club Añejo 7	1,300
Ron Zacapa 23 yrs	2,200
El Jimador Reposado	1,200
Patron XO Café	1,500
Patrón Silver	1,600
Herradura Plata	1,800
Don Julio Blanco	2,200
Jack Daniel's No.7	1,200
Bulleit Bourbon	1,300
Woodford Reserve	1,400
Nikka from the barrel	1,400
Chivas Regal 12 yrs	1,500
Johnnie Walker Black	1,600
Chivas Regal 18 yrs	3,000
Touma	375
El Massaya 25cl	400
El Massaya 50cl	800
El Massaya 75cl	1200

Mixers included:

Zahira Baharat cordial, Thomas Henry Soda, Tonic, Ginger Ale, Coke,
Diet Coke, Sprite and Fresh Juice

BOTANICALS

	30ml
Beefeater	45
Tanqueray	50
Tanqueray 10	65
Tarquin	65
Bulldog Gin	60
Hendrick's	60
Gin Mare	60
Sipsmith Gin	70
Sacred Juniper Gin	70
Portobello Road	75

AGAVES

El Jimador Blanco	45
El Jimador Reposado	50
Patron XO Café	60
Patrón Silver	65
Herradura Plata	75
Don Julio Blanco	90

SCOTTISH WHISKY

Dewar's White label	45
Chivas Regal 12 yrs	60
Johnnie Walker Black	65
Monkey Shoulder	70
Johnnie Walker Gold	75
Chivas Regal 18 yrs	120
Johnnie Walker Blue	290

SPIRITS

ISLANDS SINGLE MALT

Highland Park 12 yrs 75

ISLAY SINGLE MALT

Laphroaig 10 yrs 80

Tobermoy 15 yrs 135

LOWLAND SINGLE MALT

Auchentoshan 80

American oak

SPEYSIDE SINGLE MALT

The Macallan Rare 85

The Macallan 12 yrs 90

Glen Farclas 25 yrs 190

The Macallan 18 yrs 290

HIGHLAND SINGLE MALT

Glenmorangie Original 75

JAPANESE WHISKY

Nikka from the barrel 85

Yamazaki reserve 165

IRISH WHISKEY

Jameson 65

COGNAC

30ml

Hennessey V.S 80

Hennessey X.O 210

Hennessey Paradis 450

ARMAGNAC

Castarede V.S.O.P 90

CALVADOS

Boulard Pays d'Auge 75

LIQUEURS

Sambuca 50

Southern Comfort 50

Jägermeister 55

Amaretto 55

Grand Marnier 55

Kahlua 55

Frangelico 55

Dom Benedictine 55

Baileys 60

St Germain 60

Green Chartreuse 65

Luxardo 65

Absinthe Le Fee

APERITIVO

50ml

Martini Rosso 50

Martini Bianco 50

Martini Extra Dry 50

Campari 50

Aperol 50

ARAK

30ml

Arak Touma 45

El Massaya 50

HOPS

330ml

Almaza | LEBANON 45

Estrella Damm | SPAIN 50

Brewdog IPA | UK 65

Heineken H41 | HOLLAND 65