



RAMADAN IFTAR MENU 2025

Selections of Ramadan Juices

Jallab (N), Laban Ayrar (D), Tamarind, Qamardine

On the Table

Dates

Armani Mediterraneo Arabic Specialties

Salads and Appetizers

Zatar and Arabic Bread (G)

Hummus (V, SS)

Mohammara (G, N, V, SP)

Moutable (D, V, SS)

Vine Leaves (V)

Tabouleh (V, G)

Fattoush (V, SP, G)

Labneh with Mint (D, V)

Tyrokafteri, Spicy Feta Cheese with Piquillo Pepper (D, SP)

Fried Cauliflower Salad with Tahina Sumac Sauce, (D, SS, SB)

Roasted Eggplant salad with tahina and pine nut (V, N, SS)

Mixed Olives, Turnip Pickle, Arabic pickle (SP, N)

Selection of Hot Mezze

Served with Tahina and Harra sauce (SS)

Lamb Kebbeh (G, N, E, D, SB)

Chicken Mussakan Roll (G, E, D, SB)

Cheese Roll (G, D, V, SB)

Spinach Fatayer (D, G, N, SB)

Green Falafel (V, SB)

Dish contains Gluten (G) Vegetarian (V) Nuts (N) Sea foods (S) Dairy (D) Eggs (E)
Sulphite (SP) Sesame (SS) Soybeans (SB) Mustard (M) Celery (C)



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Soup selection

Oriental Lentil Soup with Lemon Wedge and Pita bread (G, V)
Traditional Moroccan Harira Soup with lamb, Dates and Lemon (G, SP)

Main Course

Lamb Shakriah, Lamb Cube, Potato, Onion in Yoghurt Sauce (N, D)
Rice Bil Shariya, Rice with Yellow Vermicelli and Pine Seed (N, D)
Mahashe | Vine Leaves with Lamb and Rice (C, SP)
Moroccan Chicken Tajine, green olives, lemon confit (D, G)
Couscous Royale, Vegetable and dry fruit (SP, G, D)
Eggplant Mussaka, Baked Eggplant with Chickpeas and Tomato Sauce (V, SB, SP)
Shish Taouk (SP, D, G, M)
Shrimp Kebab (S)
Grilled Beef (SP)
Lamb Kofta (G, SP)

Ouzi Station (D, N, SP)

Roasted whole baby Lamb Ouzi served with traditional Oriental Rice
Yoghurt with cucumber and mint

Shawarma Station (D, G)

Live cooking station with Arabic spiced chicken, Saj bread, tomato, and pickles

From the Spit Roast

Harissa Chicken | whole Poussin marinated with Arabic Chilli and spices (D, SP)
Roasted Potato Harra , garlic and onion (SB, SP)

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KIDS CORNER

Mini Beef slider and French fries Box (D, G, SP, E, SS)
Chicken nuggets (G, E, SB)
Mozzarella cheese stick (D, G, V, SB)
Pizza margarita (D, G, SP, V)

Armani Amal

Appetizers

Pani puri Shot (G, V)
Aloo Papdi Chaat (D, G, V)

Selection of Hot Appetizers

Murgh malai tikka (D)
Mini Vegetable samosa | potato and green peas stuffed samosa, mint chutney (D, G, SB, V)

Main Course

Lamb Roganjosh (M, SP)
Murgh makhani (D, M)
Chicken Biryani, Basmati Rice and Chicken cooked with aromatic spices, Raita (D)
Vegetable Paneer tawa masala (D, V, N)
Steamed Basmati Rice (V)
Dal Makhani | Creamy black lentils enriched with butter (D, V)
Assorted Indian Breads (D, G, V) | Naan (D, G), Roti and Paratha (G)
Pappad | Pickles | Chutneys | Raita (D, SP, G)

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Armani Hashi

Appetizers

Maki Station (S, SB, SP, SS, G)

Selection of Californian crab, spicy tuna, and Vegetable
Wasabi and pickled ginger

Temaki hand roll (S, SB, SP, G)

Vegetable / crab / tempura prawn

Tako yaki (S, SB, SP, G)

Octopus, bonito flake, pickled ginger, spring onion, mayo

Hot Appetizer

Tempura Shrimp (G, S, E, SB)

Vegetable Spring roll (G, SB, V)

Steamed Chicken and vegetable Gyoza (G,SS,SB)

Main Course

Teriyaki grilled salmon with Asian greens and sesame (S, SB, SS, G)

Sauté Vegetables with Spicy Soya Sauce (V, G, SB, SS)

Stir fried Beef with vegetables and peppers. (G, SB, SS)

On the wok

Vegetable Noodles (SB, E, G)

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Armani Ristorante

Risotto and Pasta Station

Mushroom Risotto (D, C)

Lobster Fregola, lobster bisque, tomato sauce and basil (D, S, G, SP, C)

Penne Bolognese, Beef ragout and tomato (D, G, SP, C)

Ravioli spinach and ricotta Cheese sauce with mushroom (D, E, G)

Ditalini Rigati pasta - Cacio e pepe (V, D, G)

ARMANI DELI

Cold antipasti selection (D, G, SP)

Olives, olive tapenade, sundried tomato, tomato tapenade, Pickled Artichoke, Stuffed peppers, Balsamic onions, Pickled mushrooms, Anchovies, Beef bresaola and Tomato Bruschetta

Burrata Station (N, D, G, SP)

Burrata, Eggplant caponata, basil pesto, balsamic vinegar, heirloom tomato

Salad Bar Station (D, N, SP)

Assorted green leaves, mesclun, Romaine lettuce, baby spinach, rocket leaves, baby gem ...
Beetroot, cherry tomato, sweet corn, cucumber, bell pepper, carrot, roasted pumpkin seeds, walnut, almond flakes, Chia seeds, sunflower seeds, quinoa, pomegranate, Feta and bocconcini served with Basil pesto, lemon, Balsamic, and Ceaser dressing.

Cheese Station (D, G, N)

Parmesan, Tallegio, Camembert, Mont d'or, Goat, Cheddar, Emmenthal, Brie...
Quince jelly, Jam, Crackers, grissini, Lavash, Nuts
Selection of homemade bread

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Hot antipasti station

Pepperoni Pizza | Beef pepperoni salami, tomato sauce, mozzarella (D, G, SP)

Pizza Frutti Di Mare | Tomato sauce, seafood selection , mushrooms, belle pepper (G, D, S, SP)

Bolognese Arrancini (D, SB, G, E)

Saffron Mozzarella Arrancini (D, SB, G, E)

Fritto misto with lemon mayonnaise (E, G, SB)

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Desserts

White Chocolate Cheesecake (D, E, G, N)
Hazelnut Plaisir (G, E, N, D)
Black forest pastry (G, E, D, N)
Lemon Meringue Tartlet (G, E, D, N)
Fruit Tartlet (G, E, D, N)
Duo Chocolate Mousse (G, E, N, D)
Tiramisu Espresso (G, E, D)
Paris Dubai profiterole (G, E, D)
Seasonal sliced fruit platter (V)
Smoothies and fruity gazpacho (D, V)
Halwat al Jiben (D, N, V)
Znoud al sit and walnut Katayef (G, N, D)
Rose Water Cream Brulee (E, D)
Arabic Delight Selection (G, N, V)
Umm Ali (G, N, D, V)
Kunafa Nabulsiyah (G, N, D, V)
Mohalabia mousse with apricot (N, D, V)
Kesari Rasmalai (D, N, V)
Gulab Jamun (D, G, N, V)
Selection of dates and nuts (G, N, V)
Chocolate bar, Chocolate lollipop (D,N, G) and assorted Macarons (E,N)

Turkish Kunafa Station with Cheese station (G, N, D, V)

Turkish delight Shawarma Station (lokum) (N, V)

Luqaimat Station (G, D, SS, V)

Kids' corner

Doughnut wall (D, G, N)

Popcorn station and candy jars

Soft Serve Ice Cream Station – Vanilla and Chocolate (D, E, G)

chocolate chips cookies

Sorbet station

Chocolate fountain serve

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