

Abyat,  
أبيات

## Soups

### شوربة

#### Lentil Soup

شوربة العدس

Traditional Lentil Soup served with toasted bread and lemon

23<sup>AED</sup>

#### Soup of the day

الشوربة اليومية

A selection of soups prepared daily

23<sup>AED</sup>

## Salads

### سلطات

#### Fattoush

فتوش

A traditional Lebanese salad, made of mixed vegetables and topped with crispy bread

26<sup>AED</sup>

#### Greek Salad

سلطة يونانية

A traditional Mediterranean Salad with mixed vegetables, black olives and feta cheese

29<sup>AED</sup>

#### Tabboule

تبولة

Fined chopped parsley, tomato and onions

26<sup>AED</sup>

#### Olive Salad

سلطة الزيتون

Pitted green olives with a mix of vegetables and spices

24<sup>AED</sup>

#### Rocca Salad

سلطة روكا (جرجير)

Rocket leaves, tomato and onion

29<sup>AED</sup>

#### Armenian Salad

سلطة أرمنية

A mix of vegetables, fine cut and dressed with lemon and oil

24<sup>AED</sup>

#### Raheb Salad

سلطة الراهب

Char grilled eggplant, mashed and mixed with capsicum and tomato

27<sup>AED</sup>

*Chef's signatures*  
وصفات الشيف

#### Spinach Tabboule

تبولة السبانخ

Fine chopped spinach, lettuce and quinoa with Abyat's mustard dressing

30<sup>AED</sup>

#### Halloumi Salad

سلطة الحلومي

A mix of vegetables topped with grilled Halloumi and fresh fig

30<sup>AED</sup>



## Cold Appetizers

### مقبلات الباردة

<b>Vegetable Platter</b> صحن خضار An assortment of fresh vegetables	20 <sup>AED</sup> / 40 <sup>AED</sup>	<b>Hummus</b> حمص Levantine dip made from chickpeas and tahini, topped with a drizzle of olive oil	26 <sup>AED</sup>
<b>Mixed Pickles &amp; Makdous</b> صحن كبيس و مكدوس An assortment of Lebanese mixed pickles and makdous	25 <sup>AED</sup>	<b>Mutabbal</b> متبل A mash of char-grilled eggplant with Tahini and yoghurt, topped with pomegranate seeds	26 <sup>AED</sup>

*Chef's signatures*  
وصفات الشيف

<b>Hummus Pomegranate</b> حمص رمان Hummus mixed with a homemade pomegranate extract topped with olive oil	28 <sup>AED</sup>
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<b>Mutabbal Beetroot</b> متبل شمندر Beetroot mashed with Tahina and yoghurt	30 <sup>AED</sup>
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<b>Hummus Beirut</b> حمص بيروت Traditional Hummus mixed with Parsley, tomatoes and pickles	28 <sup>AED</sup>
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<b>Warak Enab</b> ورق عنب Grape leaves stuffed with a tangy rice mix	30 <sup>AED</sup>
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<b>Loubieh bil Zet</b> لوبية بالزيت Green beans with olive oil and tomato sauce	25 <sup>AED</sup>
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<b>Bamieh bil Zet</b> بامية بالزيت Okra with onion and tomato sauce	25 <sup>AED</sup>
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<b>Hindbeh</b> هندبة Sautéed dandelion, topped with crispy fried onion	25 <sup>AED</sup>
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<b>Msakaet Batenjen</b> مسقعة باذنجان Fried Eggplant cubes with chickpeas, tomato and onion	25 <sup>AED</sup>
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<b>Labneh</b> لبنة Strained yoghurt, topped with a drizzle of olive oil	25 <sup>AED</sup>
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<b>Labneh With Garlic</b> لبنة بالثوم Strained yoghurt, infused with fresh Garlic, topped with a drizzle of olive oil	25 <sup>AED</sup>
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<b>Shanklish</b> شנקليش Aged Cheese mixed with parsley, onion and tomato	28 <sup>AED</sup>
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<b>Mouhamara</b> محمرة A mixture of bread crumbs, chili paste and ground walnuts	26 <sup>AED</sup>
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Vegetable Platter

## Hot Appetizer مقبلات ساخنة



**Soujok Rolls** 32<sup>AED</sup>  
رقاقات سجق  
Soujok in bread rolls, fried and served with ranch sauce.

**Hummus Lahme Snoubar** 35<sup>AED</sup>  
حمص باللحمة و الصنوبر  
Hummus topped with meat and pine seeds

**Chicken Liver** 29<sup>AED</sup>  
سودة دجاج  
Pan fried chicken liver with lemon and pomegranate molasses

**Makanek** 32<sup>AED</sup>  
مقانتق  
Traditional Lebanese sausage pan fried, dressed with lemon and pomegranate molasses

**Soujok** 32<sup>AED</sup>  
سجق  
Spicy Lebanese sausages, with Garlic and tomato

**Batata Harra** 30<sup>AED</sup>  
بطاطا حرة  
Potato cubes with mild chilli paste, coriander and lemon

**Rkakat Jibneh** 28<sup>AED</sup>  
رقاقات جبنة  
Fried Cheese Rolls

**Fatayer** 24<sup>AED</sup>  
فطائر سبانخ  
Dough stuffed with spinach, onion and Summak

**Sambousik** 28<sup>AED</sup>  
سمبوسك  
Dough stuffed with minced meat and onion

### Chef's signatures وصفات الشيف

**Cheese Kibbeh** 35<sup>AED</sup>  
كبة جبنة  
A shell of meat stuffed with melted cheese

**Fattet Makdous** 40<sup>AED</sup>  
فتة مكدوس  
Eggplant, and bread covered with tahina, yoghurt and meat with pine seeds

**Mfarakit Fotor** 35<sup>AED</sup>  
مفركة فطر  
A sautéed mix of meat, mushroom and onion

**Kibbeh Akras** 30<sup>AED</sup>  
أقراص كبة  
A meat and wheat shell stuffed with meat and onion

**Mixed Pastry** 52<sup>AED</sup>  
معجنات مشكلة  
Sambousik, Cheese Rolls, Fatayer, Kibbeh Akras

**Msakhan** 26<sup>AED</sup>  
مسخن  
Chicken, onion, sumac in a spring-roll, topped with pomegranate molasses

**Grilled Halloumi** 32<sup>AED</sup>  
حلومي مشوي  
Grilled halloumi cheese

**Kebbeh Sajiyeh** 30<sup>AED</sup>  
كبة صاجية  
A meat and wheat shell stuffed with meat and onion with a drizzle of pomegranate molasses

**Grilled Chicken Wings (8pcs)** 29<sup>AED</sup>  
جوانح دجاج مشوية (8 قطع)  
Char-grilled chicken wings served with garlic paste

**Falafel** 28<sup>AED</sup>  
فلافل  
Fried mixture of chickpeas herbs and spices and tahina dip

**French Fries** 20<sup>AED</sup>  
بطاطا مقلية  
French Fried potato

## Main Course

### طبق رئيسي

#### Chicken Slices

شريحات دجاج

Slices of grilled chicken served with potato slices and mushroom sauce

59<sup>AED</sup>

#### Kibbeh Bil Laban

كبة باللبن

Meat shells, stuffed with a mix of meat and onion served in yoghurt sauce with a side of steamed rice

59<sup>AED</sup>

#### Laban Immo (Shakrieh)

لبن إمه (شاكريه)

Lamb shank in yoghurt sauce served with a side of steamed rice

59<sup>AED</sup>

#### Samke Harra

سمكة حرّة

Grilled fish fillet topped with mediterranean style salsa, served with rice

59<sup>AED</sup>

*Chef's signatures*  
وصفات الشيف

#### Shish Tawouk Fekhara

طاووق بالفخارة

Chicken breast, potato slices and a signature sauce topped with a layer of melted cheese and a side of steamed rice

59<sup>AED</sup>



Above dishes are also served as lunch specials on weekdays 12-4pm  
تقدم الاطباق الرئيسية كصحن يومي من الاحد للخميس ١-٤

## Nayyeh (Raw Meat)

### نية

#### Kibbeh Nayyeh

كبة نية

Meat with cracked wheat

38<sup>AED</sup>

#### Habra Nayyeh

هبرة نية (تابلة)

Lean meat

38<sup>AED</sup>

#### Kafta Nayyeh

كفتة نية

Meat with parsley and onion

40<sup>AED</sup>

#### Kibbeh Orfalieh

كبة أورفالية

Meat with mild chilli paste walnuts and pine nuts

40<sup>AED</sup>

*Chef's signatures*  
وصفات الشيف



#### Abyat Nayyeh Special

نية أبيات الخاصة

An arrangement of different types of Nayyeh

55<sup>AED</sup>

## Grill

### مشاوي

Lahm Mashwi لحم مشوي Grilled meat cubes	62 <sup>AED</sup>	Grilled Prawns روبيان مشوي Grilled Jumbo Prawns	90 <sup>AED</sup>
Shish Tawouk شيش طاووق Marinated chicken breast grilled to perfection	55 <sup>AED</sup>	Lamb Chops ريش Grilled lamb chops	70 <sup>AED</sup>
Kafta كفتة Minced meat with onion and parsley	50 <sup>AED</sup>		
Chicken Kafta كفتة دجاج Minced chicken mixed with onion and parsley	52 <sup>AED</sup>		
Mixed Grill (1 person) مشاوي مشكل لشخص An assortment of grilled meat	70 <sup>AED</sup>		
Abyat Special Mixed Grill مشاوي أبيات An assortment of grilled meat	160 <sup>AED</sup>		
Arayes عرايس Kafta spread between two layers of bread	50 <sup>AED</sup>		
Farouj Mashwi فروج مشوي Boneless chicken, marinated and char-grilled	68 <sup>AED</sup>	Kibbeh Kassabieh كبة قصابية Kibbeh meat balls topped with sautéed bell peppers and onions, mild spicy	56 <sup>AED</sup>
Kabab Laban كباب باللبن Kabab on a bed of crispy bread and covered with yoghurt sauce	55 <sup>AED</sup>		
Kabab Karaz كباب كرز Kabab balls in cherry sauce	65 <sup>AED</sup>		
Kabab Khishkhash كباب خشخاش Kabab served in mild spicy tomato sauce	60 <sup>AED</sup>		
Kabab Batenjen كباب باذنجان Kabab and eggplant cubes, topped with sautéed onion and bell pepper	55 <sup>AED</sup>	Mtarbale Fillet فتيلة متريلة A char-grilled, perfectly marinated tender fillet cut	83 <sup>AED</sup>

## Desserts

### حلويات

Knefeh Cheese كنافة بجبنه	45 <sup>AED</sup>	Katayef قطايف	24 <sup>AED</sup>
Knefeh Kashta كنافة بقشطه	45 <sup>AED</sup>	Usmalieh عثمليه	24 <sup>AED</sup>
Knefeh Balls كرات الكنافه	28 <sup>AED</sup>	Halawet Al Jiben حلاوة الجبن	35 <sup>AED</sup>
Mouhalabieh مهلبيه	20 <sup>AED</sup>	Ghazl Beiryat غزل بيروت	35 <sup>AED</sup>

Subject to availability

حسب التوفر

## Cold beverages

### مشروبات باردة

#### Soft Drinks

#### مشروبات غازية

Pepsi	18 <sup>AED</sup>
Diet Pepsi	18 <sup>AED</sup>
7UP	18 <sup>AED</sup>
Diet 7UP	18 <sup>AED</sup>
Ginger ale	18 <sup>AED</sup>

#### Juices<sup>250ml</sup>

#### عصائر

Green Apple تفاح أخضر	28 <sup>AED</sup>
Pineapple أناناس	28 <sup>AED</sup>
Orange برتقال	28 <sup>AED</sup>

#### Water

#### مياه

Local Water مياه محلية (Small / Large)	10 <sup>AED</sup> / 16 <sup>AED</sup>
Acqua Panna أكوابانا (750ml / 500ml)	18 <sup>AED</sup> / 24 <sup>AED</sup>
San Pellegrino سان بيليغرينو (750ml / 500ml)	18 <sup>AED</sup> / 24 <sup>AED</sup>

Watermelon بطيخ	28 <sup>AED</sup>
Pomegranate رمان	34 <sup>AED</sup>
Carrot جزر	34 <sup>AED</sup>
Lemon Mint ليمون نعنع	25 <sup>AED</sup>

## Mocktails موكتيل

Berry cooler 35<sup>AED</sup>  
بيري كوولر  
Berry, Lychee, green apple

Passion Colada 32<sup>AED</sup>  
باشن كولادا  
Passion fruit, coconut, almond

Yoghurt Mist 28<sup>AED</sup>  
يوجرت ميست  
Yogurt, lychee, raspberry, almond

Tropical Iced Tea 32<sup>AED</sup>  
تروبيكال آيسد تي  
Passion fruit iced tea

Ginger Strawberry Tea 28<sup>AED</sup>  
جينجر ستروبييري آيسد تي  
Ginger and strawberry Iced tea

Melon Mojito 35<sup>AED</sup>  
ميلون موهيتو  
Watermelon, Rose and mint



Lebanese fruit cocktail 45<sup>AED</sup>  
كوكتيل فواكه  
Fresh cut seasonal fruits with juice,  
Kashta, Honey and nuts

## Hot Beverages مشروبات ساخنة



Cappuccino 22<sup>AED</sup>  
كبوتشينو

Tea 18<sup>AED</sup>  
شاي

Moroccan Tea 18<sup>AED</sup>  
شاي مغربي

Turkish Coffee 18<sup>AED</sup>  
قهوة تركي

Espresso 18<sup>AED</sup>  
اسبريسو

Latte 22<sup>AED</sup>  
لاتيه

Americano 20<sup>AED</sup>  
اميركانو

Espresso Macchaito 20<sup>AED</sup>  
اسبريسو ماكياتو

Espresso Con Panna 20<sup>AED</sup>  
اسبريسو كون بانا



# Shisha

## شيشة

Regular 80<sup>AED</sup> Special 90<sup>AED</sup>

Apple (Al Fakher) تفاح ألفاخر		Grape/Mint عنب/نعنع
Apple (Al Nakhla) تفاح النخلة		Apple/Mint تفاح/نعنع
Grape عنب		Lemon/Mint لأيمون/نعنع
Orange برتقال		Chewing gum/Mint علكة/نعنع
Watermelon بطيخ		Watermelon/Mint بطيخ/نعنع
Sweet melon شمام		Orange/Mint برتقال/نعنع
Blue Mist بلو ميست		Grape/Berry عنب/توت
Peach خوخ		Vanilla Mint فانيليا/نعنع
Berry توت		Chewing gum/Cinnamon علكة/قرفة
Vanilla فانيليا		Miskah/Chewing gum علكة/مستكة
Chewing gum علكة		Mint نعنع
Cherry كرز		Strawberry فريز/فراولة
Rose ورد		Cinnamon قرفة
		Red bull ريدبل

Change shisha head same flavor

40<sup>AED</sup>

تبديل راس الشيشة بنفس النكهة

Abyat Signature

95<sup>AED</sup>

شيشة أبيات

Pan Raas

95<sup>AED</sup>

بان راس

Salloum

60<sup>AED</sup>

سلوم

## WE CATER!



Whether hosting an event at home or for corporate functions we can cater to your needs.

With live cooking stations or a buffet set up we can work together on a menu that fits your event requirements.

لخدمات الحفلات والمناسبات  
الرجاء التواصل معنا على العنوان التالي:

For Enquiries  
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