

Abyat,  
أبيات

## Soups

### شوربة

#### Lentil Soup

شوربة العدس

Traditional Lentil Soup served with toasted bread and lemon

29<sup>AED</sup>

#### Soup of the day

الشوربة اليومية

A selection of soups prepared daily

29<sup>AED</sup>

## Salads

### سلطات

#### Fattoush

فتوش

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

32<sup>AED</sup>

#### Tabboule

تبولة

Fined chopped parsley, tomato and onions

32<sup>AED</sup>

#### Raheb Salad

سلطة الراهب

Char grilled eggplant, mashed and mixed with capsicum and tomato

32<sup>AED</sup>

#### Armenian Salad

سلطة أرمنية

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

30<sup>AED</sup>

#### Greek Salad

سلطة يونانية

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

30<sup>AED</sup>

#### Rocca Salad

سلطة روكا (جرجير)

Rocket leaves, tomato and onion

35<sup>AED</sup>

*Chef's signatures*  
وصفات الشيف

#### Spinach Tabboule

تبولة السبانخ

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

37<sup>AED</sup>

#### Halloumi Salad

سلطة الحلومي

A mix of vegetables topped with grilled Halloumi and fresh fig

37<sup>AED</sup>



## Cold Appetizers

### مقبلات الباردة

<b>Vegetable Platter</b> صحن خضار An assortment of fresh vegetables	40 <sup>AED</sup>	<b>Hummus</b> حمص Levantine dip made from chickpeas and tahini, topped with a drizzle of olive oil	32 <sup>AED</sup>
<b>Mixed Pickles &amp; Makdous</b> صحن كبيس و مكدوس An assortment of Lebanese mixed pickles and makdous	30 <sup>AED</sup>	<b>Mutabbal</b> متبل A mash of char-grilled eggplant with Tahini and yoghurt, topped with pomegranate seeds	32 <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	38 <sup>AED</sup>
---	-------------------



<b>Mutabbal Beetroot</b> متبل شمندر Beetroot mashed with Tahina and yoghurt	38 <sup>AED</sup>
---	-------------------

<b>Hummus Beirut</b> حمص بيروت Traditional Hummus mixed with Parsley, tomatoes and pickles	35 <sup>AED</sup>
--	-------------------

<b>Warak Enab</b> ورق عنب Grape leaves stuffed with a tangy rice mix	30 <sup>AED</sup>
--	-------------------

<b>Loubieh bil Zet</b> لوبية بالزيت Green beans with olive oil and tomato sauce	29 <sup>AED</sup>
---	-------------------

<b>Bamieh bil Zet</b> بامية بالزيت Okra with onion and tomato sauce	29 <sup>AED</sup>
---	-------------------

<b>Hindbeh</b> هندبة Sautéed dandelion, topped with crispy fried onion	29 <sup>AED</sup>
--	-------------------

<b>Msakaet Batenjen</b> مسقعة باذنجان Fried Eggplant cubes with chickpeas, tomato and onion	35 <sup>AED</sup>
---	-------------------

<b>Labneh</b> لبنة Strained yoghurt, topped with a drizzle of olive oil	27 <sup>AED</sup>
---	-------------------

<b>Labneh With Garlic</b> لبنة بالثوم Strained yoghurt, infused with fresh Garlic, topped with a drizzle of olive oil	27 <sup>AED</sup>
---	-------------------

<b>Shanklish</b> شנקليش Aged Cheese mixed with parsley, onion and tomato	30 <sup>AED</sup>
--	-------------------

<b>Mouhamara</b> محمرة A mixture of bread crumbs, chili paste and ground walnuts	30 <sup>AED</sup>
--	-------------------

## Hot Appetizer مقبلات ساخنة



**Soujok Rolls** 39<sup>AED</sup>  
رقاقات سجق  
Soujok in bread rolls, fried and served with ranch sauce.

**Hummus Lahme Snoubar** 40<sup>AED</sup>  
حمص باللحمة و الصنوبر  
Hummus topped with meat and pine seeds

**Chicken Liver** 40<sup>AED</sup>  
سودة دجاج  
Pan fried chicken liver with lemon and pomegranate molasses

**Makanek** 40<sup>AED</sup>  
مقانتق  
Traditional Lebanese sausage pan fried, dressed with lemon and pomegranate molasses

**Soujok** 40<sup>AED</sup>  
سجق  
Spicy Lebanese sausages, with Garlic and tomato

**Batata Harra** 35<sup>AED</sup>  
بطاطا حرة  
Potato cubes with mild chilli paste, coriander and lemon

**Rkakat Jibneh** 32<sup>AED</sup>  
رقاقات جبنة  
Fried Cheese Rolls

**Fatayer** 29<sup>AED</sup>  
فطائر سبانخ  
Dough stuffed with spinach, onion and Summak

**Sambousik** 40<sup>AED</sup>  
سمبوسك  
Dough stuffed with minced meat and onion

### Chef's signatures وصفات الشيف

**Cheese Kibbeh** 45<sup>AED</sup>  
كبة جبنة  
A shell of meat stuffed with melted cheese

**Fattet Makdous** 49<sup>AED</sup>  
فتة مكدوس  
Eggplant, and bread covered with tahina, yoghurt and meat with pine seeds

**Mfarakit Fotor** 38<sup>AED</sup>  
مفركة فطر  
A sautéed mix of meat, mushroom and onion

**Kibbeh Akras** 40<sup>AED</sup>  
أقراص كبة  
A meat and wheat shell stuffed with meat and onion

**Mixed Pastry** 60<sup>AED</sup>  
معجنات مشكلة  
Sambousik, Cheese Rolls, Fatayer, Kibbeh Akras

**Msakhan** 35<sup>AED</sup>  
مسخن  
Chicken, onion, sumac in a spring-roll, topped with pomegranate molasses

**Grilled Halloumi** 38<sup>AED</sup>  
حلومي مشوي  
Grilled halloumi cheese

**Kebbeh SajiyeH** 40<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)** 40<sup>AED</sup>  
جوانح دجاج مشوية (8 قطع)  
Char-grilled chicken wings served with garlic paste

**Falafel** 32<sup>AED</sup>  
فلافل  
Fried mixture of chickpeas herbs and spices and tahina dip

**French Fries** 22<sup>AED</sup>  
بطاطا مقلية  
French Fried potato

## Main Course

### طبق رئيسي

#### Chicken Slices

شرحات دجاج

Slices of grilled chicken served with potato slices and mushroom sauce

72<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

72<sup>AED</sup>

#### Laban Immo (Shakrieh)

لبن إمه (شاكريه)

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

72<sup>AED</sup>

#### Samke Harra

سمكة حرّة

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

72<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

72<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

42<sup>AED</sup>

#### Habra Nayyeh

هبرة نية (تابلة)

Lean meat

42<sup>AED</sup>

#### Kibbeh Orfalieh

كبة أورفالية

Meat with mild chilli paste walnuts and pine nuts

45<sup>AED</sup>

*Chef's signatures*  
وصفات الشيف



#### Abyat Nayyeh Special

نية أبيات الخاصة

An arrangement of different types of Nayyeh

65<sup>AED</sup>



## Desserts

### حلويات

Knefeh Cheese كنافة بجبنه	45 <sup>AED</sup>	Katayef قطايف	40 <sup>AED</sup>
Knefeh Kashta كنافة بقشطه	45 <sup>AED</sup>	Usmalieh عثمليه	40 <sup>AED</sup>
Knefeh Balls كرات الكنافه	45 <sup>AED</sup>	Halawet Al Jiben حلاوة الجبن	40 <sup>AED</sup>
Mouhalabieh مهلبيه	30 <sup>AED</sup>	Ghazl Beiry غزل بيروت	45 <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)	12 <sup>AED</sup> / 22 <sup>AED</sup>
Acqua Panna أكوابانا (750ml / 500ml)	18 <sup>AED</sup> / 28 <sup>AED</sup>
San Pellegrino سان بيليغرينو (750ml / 500ml)	18 <sup>AED</sup> / 28 <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 38<sup>AED</sup>  
بيري كوولر  
Berry, Lychee, green apple

Passion Colada 38<sup>AED</sup>  
باشن كولادا  
Passion fruit, coconut, almond

Yoghurt Mist 35<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 32<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 24<sup>AED</sup>  
شاي مغربي

Turkish Coffee 22<sup>AED</sup>  
قهوة تركي

Espresso 22<sup>AED</sup>  
اسبريسو

Latte 24<sup>AED</sup>  
لاتيه

Americano 24<sup>AED</sup>  
اميركانو

Espresso Macchaito 26<sup>AED</sup>  
اسبريسو ماكياتو

Espresso Con Panna 26<sup>AED</sup>  
اسبريسو كون بانا



# Shisha شيشة

Regular 95<sup>AED</sup>

Special 110<sup>AED</sup>

Apple (Al Fakher)  
تفاح ألفاخر

Apple (Al Nakhla)  
تفاح النخلة

Grape  
عنب

Orange  
برتقال

Watermelon  
بطيخ

Sweet melon  
شمام

Blue Mist  
بلو ميست

Peach  
خوخ

Berry  
توت

Vanilla  
فانيلا

Chewing gum  
علكة

Cherry  
كرز

Rose  
ورد

Grape/Mint  
عنب/نعنع

Apple/Mint  
تفاح/نعنع

Lemon/Mint  
لأيمون/نعنع

Chewing gum/Mint  
علكة/نعنع

Watermelon/Mint  
بطيخ/نعنع

Orange/Mint  
برتقال/نعنع

Grape/Berry  
عنب/توت

Vanilla Mint  
فانيلا/نعنع

Chewing gum/Cinnamon  
علكة/قرفة

Miskeh/Chewing gum  
علكة/مستكة

Mint  
نعنع

Strawberry  
فريز/فراولة

Cinnamon  
قرفة

Red bull  
ريدبل

## Special Flavours نكهات خاصة

Abyat Signature

105<sup>AED</sup>

شيشة أبيات

Pan Raas

105<sup>AED</sup>

بان راس

Salloum

70<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  
04 558 8428 / [info@abyatdubai.com](mailto:info@abyatdubai.com)