

*Suq*  
LUNCH MENU

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**INTERNATIONAL**

SALAD

**FALAFEL BASKET (V)**

Za'atar Marinated Tomato, Tahini and Parsley

65

**CHEF'S CHICKEN CAESAR SALAD**

Baby Gems, Sundried Tomatoes, Parmesan Cheese, Veal Bacon, Basil, Caesar Dressing

75

**GRILLED HALLOUMI & ARUGULA SALAD (V)**

Avocado, Plum Tomato, Sumac Coated White Onions, House Dressing

85

**GOURMET SALAD (V)**

Tomato, Cucumber, Avocado, Artichoke, Lemon Dressing

90

**BURRATA MEDITERRANEAN SALAD (N)**

**THE FAVOURITE COLD MEZZEH SELECTION**

Celery, Cherry Tomato Confit, Almond, Olives,  
Raisins, Pesto

110

110  
HUMMUS (V)  
MOUTABEL (V)  
TABBOULEH (V) (G)

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## INTERNATIONAL

### SANDWICH

#### **CLUB SANDWICH (G)**

Veal Bacon, Chicken Breast, Fried Egg, Lettuce,  
Tomato, French Fries

95

#### **CHICKEN SHAWARMA (G)**

Rolled in Arabic Bread, Pickles, Garlic Sauce,  
French Fries

105

#### **THE MEATLESS BURGER (V)**

Tomato, Boston Lettuce, Guacamole, Quinoa,  
Vegan Cheddar Cheese

130

#### **ANGUS BEEF BURGER (G)**

Gruyère Cheese, Onion Rings, Beef Bacon,  
French Fries

140

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## INTERNATIONAL

### PIZZA & PASTA

#### **MARGHERITA (V) (G)**

San Marzano Tomato Spread, Mozzarella Cheese

110

#### **PEPPERONI (G)**

San Marzano Tomato Spread, Pepperoni,  
Mozzarella Cheese

120

#### **HOMEMADE TAGLIATELLE (V) (G)**

Cherry Tomato, Mozzarella Cream, Basil

150

#### **HOMEMADE LASAGNA (G)**

Bolognese, Bechamel, Parmesan Cheese

150

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## INTERNATIONAL

### MAIN COURSE

#### **NASI GORENG (N) (G)**

Traditional Indonesian Fried Rice, Prawns, Fried  
Egg, Pickles

#### **GRILLED BABY CHICKEN**

Potato Harra, Chermoula Sauce

150

**GRILLED MEDITERRANEAN SEABASS**

Mesclun Salad, Lemon Vinaigrette, Chickpea Ragout

175

**VEAL MILANESE (G)**

Mesclun Salad, Crispy Potato, Cherry Tomato Confit

180

**LAMB CHOP**

Eggplant Moussaka

180

**BLACK ANGUS TENDERLOIN 200 G**

Mash Potato, Grilled Vegetables, Veal Jus

220

**RIB EYE 220 G**

Peppercorn Sauce, French Fries

220

**GRILLED PRAWNS**

Lemon, Spicy Tomato Salsa, Dill Rice

250

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**INDIAN****STARTERS****ALOO MUTTER SAMOSA CHAAT (G) (V)****TANDOORI VEGETABLES (V)**

Broccoli, Bell Pepper, Onion, Cottage Cheese

Deep Fried Fritters filled with Tempered Potato  
and Green Peas, Indian spices, Sweet Yoghurt,  
Mint Chutney

85

55

**AJWANI MUGH TIKKA**

Chicken Thigh Marinated with Yoghurt, Indian  
Spices, Chili, Ginger, Fenugreek, Mint Chutney

90

**LAMB ZAFFRANI KEBAB**

Boneless Lamb Leg Minced with Cheese, Indian  
Spice, Onion , Fresh Green Chili, Coriander,  
Saffron

95

**TANDOORI PRAWNS**

Indian Spices Marinated Prawn, Yoghurt, Ginger,  
Garlic

95

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**INDIAN**

**CURRY**

**PANEER BUTTER MASALA (V) (N)**

**MIX VEG CURRY (V) (N)**

Pan-Seared Cottage Cheese, Spices, Fresh  
Tomato, Onion Gravy, Coriander

85

**HOME STYLE CHICKEN CURRY**

Chicken Thigh, Onion, Tomato, Green Chili,  
Indian Spices

100

**KASHMIRI ROGAN JOSH**

Mutton Cubes, Kashmiri Red Rice, Yoghurt,  
Ginger, Cumin Cloves, Fennel Powder

115

Indian Veg cooked in Onion, Tomato Gravy

85

**BUTTER CHICKEN (N)**

Tandoori-cooked Chicken, Butter, Cashew Nuts,  
Fenugreek, Tomato Gravy

100

**SOUTH INDIAN PRAWN MOLIEE**

Spicy Prawn Curry cooked with Coconut Milk,  
Curry Leaves, Green Chili and Coriander

125

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**INDIAN**

**BIRYANI AND PULAO**

**HYDERABADI CHICKEN BIRYANI (N) (G)**

Chicken Thigh cooked with Indian Spices,  
Yoghurt, Dried Fruits, Garlic, Green Chili,

**LUCKNOWI MUTTON BIRYANI (N) (G)**

Mutton Mix in Curd, Ginger Garlic Paste, Raw  
Papaya Paste, Chili Powder, Lemon Juice, Gram

Aromatic Rice, Fried Onion

125

Masala

125

**SUBZ PULAO (N) (V)**

Aromatic Basmati Rice, cooked in Green Peas,  
Carrots, Beans, Cauliflower, Fried Onion

85

**JEERA RICE (V)**

Basmati Rice cooked with Whole Cumin Seeds,  
Ghee, Coriander

75

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**INDIAN**

**SIDE DISH**

**DAL TADKA (V)**

Chana Dal cooked in Fresh Onion, Tomato,  
Green Chili, Fresh Coriander Leaves

55

**DAL MAKHANI (V)**

Overnight cooked Black Lentil, Butter, Cream  
Tomato, Indian Spices

55

**BHINDI DO PYAZA (V)**

Okra Cooked with Fresh Cut Onion, Tomato

55

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**INDIAN**

BREAD

**NAAN**

PLAIN / BUTTER / GARLIC

20

**ROTI**

PLAIN / BUTTER

20

**PARATHA**

MINT / BUTTER / LACHHA

25

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**DESSERT**

**LIME COCONUT MOUSSE (N) (V) (G)**

**SELECTION OF ICE CREAM AND SORBET  
(N)**

50



Salted Caramel, Vanilla Shortbread, Roasted  
Coconut Flakes

45

**BAKED CHEESECAKE (N) (V) (G)**

Passion Fruit Cream, Mango Sauce

50

**DATE PUDDING (N) (V) (G)**

Chocolate Caramel Sauce, Clotted Cream

60

**COCONUT CREAM PIE (N)**

Macadamia Crust, Banana Crème

70

**CLASSIC TIRAMISU (N) (G)**

50

**BANANA SPLIT (N) (V) (G)**

Chocolate, Vanilla and Strawberry Ice Cream,  
Vanilla-whipped Cream

70

**VITAMIN C SUPER FRUIT PLATTER (V) (GF)**

Dragon Fruit, Goji Berry, Kiwi, Orange,  
Blueberry, Raspberries

90

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(N) contains Nuts (G) contains Gluten (GF) Gluten-Free  
(V) Vegetarian

*To serve you better, please communicate with  
the service staff if you have any food  
intolerance or allergy.*

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All prices are in AED and inclusive of 7% municipality fees,  
10% service charge & 5% VAT