

كاهيلة

—KAHEELA—

"كحيلة" هي كلمة مستوحاة من كلمة كحل، وهو مستحضر تجميل قديم للعيون يستخدمه النساء بشكل تقليدي لرسم وتكحيل الجفون. وحيث أن أغلب استخدامه يكون من جانب النساء، فإنه يمثل الأنوثة والأمومة في المنزل. تهدف "كحيلة"، من خلال الاستيحاء من جوهر هذا الاسم، إلى تجمع الأفراد في بيئة دافئة وبهيجة يتم فيها الترحيب بالضيوف للاستمتاع بالمأكولات من جميع أنحاء العالم.

مرحبا بكم في كحيلة.

Kaheela is inspired by the word "Kohl" (Arabic: كحل), an ancient eye cosmetic, traditionally used by women to contour and darken the eyelids. Worn mostly by women, it represents the femininity and motherhood of a home. Reflecting the essence of the name, Kaheela aims at gathering, in a cozy and graceful space that welcomes guests to enjoy cuisines from all over the world.

Welcome to Kaheela.

À la Carte Menu

Soup

Shorba Addas - V 35
Traditional Arabic lentil soup with fried bread croutons and lemon wraps

Harira Soup 45
Saute lamb with leeks, lentil, tomato, chickpeas, golden raisins and vermicelli served with dates

To Start

Classic Hummus - V 35
Velvet blended chickpeas, tahina, olive oil

Moutabel - V 35
Smoked eggplant mashed with tahina paste

Muhammara - V | N 35
Red pepper, walnut, breadcrumb blend together with red chili paste

Quinoa Tabbouleh - V 35
Chopped parsley in lemon juice and olive oil

Fattoush - V 35
Fried leavened bread tossed with cucumber, radish, mixed greens and sumac

Batata Harra - V 35
Potato tossed with chili paste, fresh coriander, lemon juice and garlic

Chicken Shawarma 80
Marinated chicken wrapped in saj bread, pomegranate molasses

Paneer Kathi Roll - V 75
Paneer tossed with onion, capsicum and tomato mustard sauce

From The Garden

Persian Salad - V 70
Heirloom tomato, Yarra Valley feta cheese

Kaheela Signature Salad - V 60
Market vegetables, feta, shanklish cheese, pomegranate vinaigrette

Babaganoush - N | V 50
Smoked eggplant, peppers, walnut and pomegranate seeds, olive oil

All prices are in UAE Dirhams (AED) and inclusive of 10% service charge and 5% VAT

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) - Vegetarian, (N) - Contains Nuts, (S) - Contains Shellfish, (A) - Contains Alcohol

À la Carte Menu

From The Tandoor

All tandoor items served with mint chutney and onion relish

Spiced King Prawns - S
Tandoori Masala

Main Course Portion	160
Appetizer Portion	95

Yogurt Marinated Chicken
Kashmiri Chili

Main Course Portion	125
Appetizer Portion	80

Paneer Tikka - V
Garden Vegetables

Main Course Portion	105
Appetizer Portion	65

Kaheela Social / to Share

All our curries are served with Rice or Naan

Butter Chicken Chicken morsels simmered in tomato butter gravy	125
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Lamb Roganjosh Kashmiri delicacy of braised lamb with onion, tomato, and ginger	135
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Dal Makhani - V Slow cooked black lentil with butter and cream	115
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Biryani Spiced Rice with Your Choice	
Vegetable - V N	100

Chicken - N	115
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Lamb - N	120
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Prawns - S N	130
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À la Carte Menu

Arabic Inspired

Chicken Tagine - N	125
Traditional Moroccan spices cooked chicken served with couscous	
Shrimps - S	190
Grilled shrimps, chili tahini sauce, fried onion, watercress salad	
Fish Harra - N	160
Local seabass, harra sauce and saffron rice	
Dawood Basha - N	120
Prime lamb meatballs braised in an intense onion and tomato sauce	

From The Grill

Served with Rice, Side Salad or French Fries

Kebbab BBQ	215
Lamb chops, marinated chicken, lamb kebab, lamb kofta, silver onions, cherry tomatoes, baby eggplant	
Shish Tawouk	100
Yogurt marinated chicken, chili, garlic sauce	
Beef Skewer	115
Marinated beef tenderloin, grilled onions	
Lamb Chops	130
Arabichilli paste marinated lamb chops, grilled vegetables	
Lamb Kofta	100
Grilled lamb skewer, onion, chili bread	

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À la Carte Menu

Sweets

Kaheelava - V N Crispy dough, pistachio, vanilla ice cream	55
Apricot Crumble - N Cinnamon ice cream, caramel sauce	50
Umm Ali - N Traditional Egyptians dessert of soaked bread and mixed nuts in milk with raisins and rosewater	55
Kesar Rasmalai - N Sweetened milk, pistachio, saffron	50
Ice Cream - N 2 Scoops of selection Vanilla, saffron & honey, date, chocolate, baklava, pistachio	45
Sorbet - V Lemon, raspberry, lemongrass, mango	45
Seasonal Fruit Plater Watermelon, honeydew, kiwi, mango, berries	55

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Beverage Menu

Mocktails

Al Wadi Iced Tea	35
Red apple, green apple Juice, earl grey tea, cinnamon and star anise	
Desert Sundown	35
Orange, mango juice, raspberry	
Snow on Jebel Jais	35
Peach juice, date syrup, topped with floating cream	
Pink Oryx	35
Orange and cranberry juice, topped with lemonade	
Stallion Tea	35
Lemon & mint, honey, topped with ginger ale	
The Rock at the Gate	35
Fresh yogurt, apricot jam, mango juice blended	

Kaheela Classic Cocktails

Bellini	110
Laurent-Perrier - Peach Purée	
Kir Royal	110
Laurent-Perrier - Crème de Cassis	
Champagne Cocktail	110
Laurent-Perrier - Hennessy V.S, Angostura Bitters - Brown Sugar	
Manatthan	40
Canadian club - Martini rosso - Angostura bitter	
Singapore Sling	40
Tanqueray 10 - Bénédictine, Cherry Heering - lemon juice - Ginger ale	
Negroni	40
Tanqueray 10 - Martini Rosso - Campari	
Dry Martini	40
Grey Goose or Tanqueray 10, Martini extra dry	

Beverage Menu

Cocktails

Kaheela Martini	50
Smirnoff vodka shaken with mango juice and date syrup	
Desert Mojito	50
Moroccan mint tea medium sweet and Bacardi rum served over ice cubes	
Al Wadi Sunrise	50
Mango and orange juice, shaken with silver tequila, finished with a drop of watermelon juice	
RAK Tower	50
Gin, cardamom seeds, a drop of orange juice topped with tonic water	
Rose Of The Desert	50
Rose syrup, watermelon juice, topped with prosecco	

Kaheela Beverages

Premium Whisky 30ml	40
JW Black Label, Chivas Regal 12 Years	
Bourbon Whisky	40
Jack Daniel's	
Cognac 30ml	
Courvoisier VS	40
Courvoisier VSOP	40
Vodka 30ml	
Absolut	30
Grey Goose	50
Gin 30ml	
Bombay Sapphire	30
Hendricks	50
Tequila 30ml	
Patron Añejo	55
Rum 30ml	
Bacardi White	30
Mathusalem Classic	40
Beer	
Peroni	30
Heineken	30
Tiger	30
Corona	30

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Beverage Menu

Kaheela Soft Beverage Menu

Iced Tea	25
Freshly Squeezed Juices	25
Orange, Lemon and Mint, Pineapple, Watermelon, Carrot	
Water/Soft Drinks	
Acqua Panna S	20
San Pellegrino S	20
Acqua Panna L	35
San Pellegrino L	35
Pepsi, Pepsi diet, Mirinda, 7up, Tonic water, Soda water	18
Ginger ale and Bitter lemon	
Red bull/Red bull sugar-free	30
Tea	25
Moroccan	25
Coffee Selection	
Turkish	25
Freshly Brewed	25
Single Espresso	20
Double Espresso	25
Cappuccino	25
Macchiato	25
Café latte	25