



Gold
TIMES OF ARABIA
Lebanese Cuisine

MENU

SOUPS

LENTIL 35

CHICKEN CORN 45

SALADS

YOGHURT & CUCUMBER 32

ARABIC SALAD 37

FATTOUSH 39

TABBOULEH 39

ROCCA 39

CEASAR SALAD

WITH CHICKEN OR SHRIMPS 45

COLD MEZZA

MUHAMMARA 45

KEBBEH NAYEH 75

BABA GHANOUYJ 38

LABNEH 32

HUMMUS 35

MOUTABAL 35

HUMMUS BEIRUTI 38

VINE LEAVES 35

OUR SPECIAL MIXED COLD MEZZA

FATTOUSH, TABBOULEH, HUMMUS, MOUTABAL, VINE LEAVES, FETA CHEESE 195

FETA CHEESE

WITH PISTACHIO AND FRESH CHERRY TOMATO 49

HOT MEZZA

SPICY POTATO 35

FATAYER SPINACH 37

SOUJOK 39

FALAFEL 37

FOUL MUDAMAS 35

CHICKEN LIVER 40

CHICKEN WINGS PROVENCAL 47

FRIED CALAMARI 57

MAKANEK 39

CHEESE ROLLS

DEEP FRIED SPRING ROLLS STUFFED WITH CHEESE 35

TIMES OF ARABIA GOLD MIXED HOT MEZZA

**HUMMUS WITH MEAT, MAKANEK, FALAFEL, SPICY POTATO,
CHICKEN WINGS, CHEESE ROLLS 219**

HUMMUS WITH MEAT 45

HUMMUS SHAWARMA 45

FRIED KEBBEH

**DOUGH OF MEAT & CRACKED WHEAT, STUFFED WITH MINCED MEAT, ONIONS, PINE NUTS
& POMEGRANATE MOLASSES 55**

GRILLED HALLOUMI CHEESE 45

MAIN COURSE

GRILL

KOFTA MESHWI

CHARCOAL GRILLED MINCED KOFTA MEAT MIXED WITH PARSLEY, ONION & SPECIAL SPICES 125

MEAT ARAYES

STUFFED PITA BREAD 85

OUR FAMOUS MIXED GRILL

SHISH TAWOOK, LAHEM MESHWI, KOFTA MESHWI,
LAMB CHOPS, MEAT ARAYES 149

LAHEM MESHWI (LAMB)

CHARCOAL GRILLED MEAT PIECES, SPECIAL MARINATED 139

GRILLED LAMB CHOPS

TRADITIONAL WITH HERBS AND GRILLED VEGETABLES 165

SHISH TAWOOK

CHARCOAL GRILLED CHICKEN CUBES, MARINATED IN OUR SPECIAL GARLIC SAUCE 99

KEBAB KISHKASH

MINCED LAMB WITH ONION AND PARSLEY IN A TOMATO AND HOT CHILI SAUCE 129

GRILLED CHICKEN

1/2 CHICKEN, BONELESS - WITH POTATO WEDGES 115

SPECIAL TIMES OF ARABIA GOLD CUISINE

KEBBEH LABANIEH 89

CHICKEN BIRYANI WITH SAFFRON 125

CHICKEN SHAWARMA PLATTER 89

SEAFOOD

GRILLED PRAWNS

SERVED WITH STEAMED RICE AND VEGETABLES 159

GRILLED SALMON FILLET

ROCCA SALAD 169

GRILLED FILLET HAMMOUR

WITH SAFFRON RICE 155

MIXED SEAFOOD

FILLET SALMON, FILLET HAMMOUR, GRILLED PRAWNS 3 PIECES 240