



LUMA

MIDDLE EASTERN  
MEDITERRANEAN FUSION



## *Soups*

### **ARTICHOKE TRUFFLE SOUP**

Creamy artichoke soup with sauteed carrots & tomatoes with a generous drizzle of truffle oil.

**340**

### **ROASTED SWEET POTATO SOUP (NEW)**

Creamy sweet potato soup with onion, ginger, garlic & curry spices, topped with sour cream, and served with crispy flat bread.

**320**

## *Salads*

### **SEASONAL FRUITS GOAT CHEESE SALAD**

Fried goat cheese with mixed greens, avocado, cranberries, cherry tomatoes, fresh seasonal fruits, parmesan cheese, toasted walnuts, and served with strawberry vinaigrette.

**520**

### **GRILLED SALMON SALAD**

Grilled salmon, avocado, cherry tomatoes, cucumber, crispy chickpeas, tamarind sauce, and cilantro lime dressing.

**750**

### **HALLOUMI CAPRESE**

Grilled halloumi cheese with mint-marinated tomatoes, arugula, mint leaves, mixed nuts, honey & zaatar vinaigrette, and caprese dressing.

**460**

### **ROASTED BEETROOT SALAD**

Freshly roasted beetroot, baby arugula, pecan nuts, cherry tomatoes, fresh orange slices, parmesan cheese, and sweet balsamic vinaigrette.

**370**

### **CARROT & SWEET POTATO SALAD**

Oven-roasted carrots, goat cheese, sweet potato, beetroot, green apple, orange, pecan nuts, raisins, arugula, fresh mint, and zaatar & lemon vinaigrette.

**420**

ALL PRICES ARE SUBJECT TO 14% VAT AND 12% SERVICE CHARGE



## *Appetizers*

### **SPICY POTATOES (NEW)**

Crispy golden potatoes, served with garlic labneh, chutney, pastrami, harissa mayo, and salsa verde.

**270**

### **SMASHED HAWAWSHI TACOS (NEW)**

Charred 'n smashed spiced minced beef, smoky harissa, served in tortillas with creamy harissa mayo, and fresh coriander.

**470**

### **ORIENTAL BEEF NACHOS**

Spiced minced beef, roasted eggplant, labneh, topped with pomegranate seeds, toasted nuts & raisins, and served with crispy flat bread.

**470**

### **BAKED FETA & OLIVES**

Oven-baked feta cheese, roasted cherry tomatoes, mixed olives, mixed nuts, pomegranate, herbs, and a rich drizzle of olive oil served with crispy baguette bread slice.

**450**



## *Appetizers*

### **FRIED BABY CALAMARI**

Deep-fried calamari to golden perfection and served with organic mixed greens, citrus aioli, and freshly grated parmesan cheese.

**520**

### **HARISSA - TAMARIND GLAZE CHICKEN**

Fried crispy chicken, tossed with glazy sweet & sour harissa-tamarind with a drizzle of sesame seeds.

**450**

### **CRISPY SHRIMPS**

Panko-fried crispy shrimp, served with tangy pepper aioli, butter, honey, and sesame.

**650**

### **HALLOUMI FRIES**

Fried to golden crispiness and tender-inside halloumi cheese, sesame served with pico de gallo, garlic labneh, mint chutney and a drizzle of pomegranate molasses, and a sprinkle of dukkahh.

**470**



## *Laffas*

### **LAMB LAFFA**

Slow-cooked lamb, pickled cucumber, red tahini, dukkah, mixed nuts, mint chutney, and fried tempura potatoes.

**640**

### **HALLOUMI LAFFA**

Chargrilled halloumi cheese, smoked tomato & boaz, pickled cucumber, dukkah, mixed nuts, mint chutney garlic labneh, and fried tempura potatoes.

**420**

### **CHICKEN LAFFA**

Spiced chicken, tomatoes, pickled cucumber, red tahini, dukkah, mixed nuts, garlic labneh, and fried tempura potatoes.

**440**

### **KOFTA LAFFA**

Chargrilled beef kofta, pickled cucumber, red tahini, dukkah, mixed nuts, garlic labneh, chili flakes, and fried tempura potatoes.

**445**

## *Burgers*

### **HABIBI BURGER**

Beef 'n lamb patty, truffle tahini, grilled heirloom tomatoes, pickled cucumber with house fries.

**570**

### **TAMARIND ADOBO CHICKEN BURGER**

Fried chicken glazed with our tamarind-smoked harissa sauce, apple 'n cabbage slaw, Algerian sauce with house fries.

**470**

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## *Mains*

### **CHICKEN MILANESE (NEW)**

Fried chicken breast served with roasted baby potatoes, adobo salsa sautéed green beans, and a creamy tangy mustard sauce.

**570**

### **LEMON BUTTER SHRIMP PASTA (NEW)**

Creamy al dente pasta, jumbo shrimps tossed in rich garlic, lemon & buttery sauce with freshly grated parmesan cheese.

**920**

### **BEEF MUHAMMARA**

Chargrilled beef tenderloin, roasted red pepper & walnut puree, sauteed vegetables, fried onions, dukkah, mujadara, and parsley served with our garlic labneh dip.

**870**

### **PERSIAN CHICKEN STEW**

Iranian-style chicken stew, mixed colored peppers, eggplants, pickled onions pomegranate, dried cranberries, and mixed nuts served with jeweled rice.

**520**

### **LEMON BASIL SHRIMP ORZO**

Shrimp with silky tomato 'n pepper sauce, layered with dairy cream, and bisque served with lemon basil orzo.

**940**

### **SLOW - COOKED BEEF**

Local beef shank slowly cooked to perfection with Eastern spiced stew, pomegranate seeds and a sprinkle of mixed nuts & raisins served with toasted vermicelli pasta.

**820**

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## *Mains*

### **SAYADEYA FISH RISOTTO**

Oven baked spiced hamour, bisque risotto, freshly grated parmesan.

**1 1 0 0**

### **AUBERGINE MILANESE (NEW)**

Panko fried-chargrilled Aubergine, creamy garlic labneh, mixed greens, muhammara, nuts, and oriental tomato salsa served with a side of chargrilled vegetables.

**4 4 0**

### **CAULIFLOWER STEAK (SEASONAL)**

Chargrilled & seasoned cauliflower steak, cauliflower purée, harissa maple sauce and a sprinkle of mixed nuts with sweet corn.

**4 7 0**

### **TAMARIND ADOBO SALMON (NEW)**

Chargrilled salmon fillet with a tamarind adobo glaze, cauliflower puree, adobo salsa roasted baby potatoes, sauteed green beans, and mixed sesame seeds.

**9 7 0**

### **SLOW - COOKED ORANGE LAMB**

Kiwi lamb leg slow cooked in Persian, orange-spiced stew, saffron rice, pomegranate seeds, and a generous sprinkle of mixed nuts & raisins.

**1 0 0 0**

### **STEAMED BLACK MUSSELS**

Black mussels served with grilled shrimps, Egyptian rice with nuts, and creamy lemon sauce.

**9 9 5**

### **BEEF FILLET & TRUFFLE (NEW)**

Grilled local premium beef fillet served with truffle mashed potatoes, creamy mushroom truffle sauce, grilled mushroom, and crispy sweet potato chips.

**1 1 2 0**

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## *Mains*

### **MIXED GRILL 500G (NEW)**

A generous spread of spiced beef kabab, chicken kofta, beef kofta, grilled chicken shashlik, mixed greens, roasted vegetables, tahini, smoky harissa served with your choice of grilled potatoes or yellow rice with mixed nuts.

Your choice of meat option and chicken option

**1 050**

### **MIXED GRILL 1KG (NEW)**

Double the feast of spiced beef kabab, chicken kofta, beef kofta, grilled chicken shashlik, mixed greens, roasted vegetables, tahini, smoky harissa served with your choice of grilled potatoes or yellow rice with mixed nuts – perfect for sharing.

**1 600**

## *Desserts*

### **APPLE PIE NACHOS (NEW)**

Crispy tortillas topped with cinnamon sugar, stuffed with apple pie filling, and pomegranate, topped with cream, vanilla ice cream drizzled with caramel sauce, and a sprinkle of mixed nuts.

**340**

### **DATE CAKE**

Our signature sweet date cake topped with vanilla ice cream, cinnamon butterscotch caramel sauce, vanilla crumbles, and dates with a sprinkle of mixed nuts.

**295**

### **KUNAFI PISTACHIO**

Crispy kunafa layered with pistachio cream, custard, mixed nuts, and a tahini-molasses ganache.

**320**

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LUMA

Middle Eastern  
Mediterranean fusion



## *Cocktails*

### **DATES DIPPER**

Rum, vanilla, cream & milk, dates syrup, caramel sauce.

**320**

### **JUNIPER'S DREAM**

Grapefruit infused gin, sweet vermouth, campari, rosemary syrup.

**650**

### **PINK LADY**

Vodka, orange liqueur, lemon juice, hibiscus syrup.

**300**

### **MARRAKESH**

Gold rum, peach puree, jasmine tea, lemon juice, orange bitters.

**350**

### **ALCHEMIST**

Vodka, fresh lime, balsamic vinegar, strawberry puree, lemon juice, chili.

**320**

### **DATE NIGHT**

Whiskey, dates syrup, angostura bitters.

**320**

### **OLD FASHIONED ORIENT**

Whiskey, orange bitters, maple syrup, orange peel.

**320**

### **CASPIAN**

Arak, fresh cucumber, lemon juice, sugar cane, top soda.

**320**

### **VIRGIN COCKTAILS**

**150**



## *Spirits*

**VODKA**  
140

**RUM**  
**WHITE & GOLD**  
140

**GIN**  
140

**WHISKY**  
200

**TEQUILA**  
150

**COGNAC**  
140

**ARAK**  
130

## *Shots*

**B52**  
Kahlúa coffee liqueur, Baileys liqueur,  
orange liqueur  
660

**DOODOO**  
Local vodka, lemon juice, tabasco,  
olives  
150

**PINK PANTHER**  
Vodka, strawberry puree, vanilla syrup,  
lime juice, cranberry juice  
150



## *Imported Spirits*

**VODKA**  
**ABSOLUT**  
480

**GREY GOOSE**  
690

**BELVEDERE**  
595

**STOLICHNAYA**  
GLUTEN FREE  
480

**GIN**  
**BOMBAY**  
**SAPPHIRE**  
540

**BEEFEATER**  
495

### **RUM**

**BACARDI**  
**GOLD RUM**  
480

**BACARDI**  
**WHITE RUM**  
480

**CAPTAIN MORGAN**  
**DARK RUM**  
480

**WHISKY**  
**JOHNNIE WALKER**  
**BLACK LABEL**  
700

**JOHNNIE WALKER**  
**RED LABEL**  
700

**CHIVAS**  
735

**GLENFIDDICH**  
690

**JACK DANIELS**  
490

**JAMESON**  
480

**MAKER'S MARK**  
**BOURBON**  
690

**DALMORE**  
1900

**TEQUILA**  
**OLMECA**  
**SILVER**  
550

**OLMECA**  
**GOLD**  
550

**PATRÓN**  
**AÑEJO**  
895

**PATRÓN**  
**SILVER**  
895

**JOSE**  
**CUERVO**  
**SILVER**  
895



# *Imported Spirits*

## LIQUEUR

**MARTINI  
ROSSO  
420**

**MARTINI  
EXTRA DRY  
420**

**CAMPARI  
420**

**GOZIO  
AMARETTO  
445**

**SKINOS  
MASTIHA  
450**

**JÄGERMEISTER  
470**

**MARIE BRIZARD  
BLUE CURACAO  
420**

**MARIE BRIZARD  
AMARETTO  
445**

**BAILEYS  
540**

**KAHLUA  
550**

**SAMBUCA  
450**

**MALIBU  
455**

**TRIPLE  
SEC  
540**

## BRANDY

**ST-RÉMY  
VSOP  
455**



# *Wines*

## **RED WINE**

## **GLASS**

## **BOTTLE**

### **SHAHRAZADE**

Cabernet Sauvignon - Merlot

**150**

**600**

### **BEAUSOLEIL**

Syrah / Cabernet Sauvignon

**225**

**780**

### **CHÂTEAU BYBLOS**

Cabernet Sauvignon - Syrah

**225**

**960**

### **JARDIN DU NIL**

Cabernet Sauvignon - Petit Verdot - Merlot

**950**

### **NALA**

Pinot - Syrah

**1200**

### **BAILA**

Tempranillo

**1300**

### **CASTELLO DI TREVÌ**

Nero d'Avola

**275**

**1100**

### **CAPE BAY**

Merlot

**275**

**1200**

### **CHÂTEAU DE GRANVILLE**

Cabernet Sauvignon - Merlot

**1300**

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# *Wines*

## **WHITE WINE**

## **GLASS**

## **BOTTLE**

**SHAHRAZADE**  
Chardonnay - Vermentino

**150**

**600**

**BEAUSOLEIL**  
Bannati

**225**

**780**

**CHÂTEAU BYBLOS**  
Chardonnay - Sauvignon Blanc

**225**

**960**

**JARDIN DU NIL**  
Vermentino - Vioignier

**950**

**NALA**  
Chardonnay - Sauvignon Blanc

**1200**

**BAILA**  
Verdejo

**1300**

**CASTELLO DI TREVÌ**  
Grillo

**275**

**1100**

**CAPE BAY**  
Chardonnay

**275**

**1200**

**CHÂTEAU DE GRANVILLE**  
Semillon

**1300**

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## *Wines*

### **ROSE WINE**

#### **GLASS**

#### **BOTTLE**

#### **SHAHRAZADE**

Grenache - Montepulciano

**150**

**600**

#### **BEAUSOLEIL**

Merlot

**225**

**780**

#### **BAILA**

Tempranillo

**1300**

#### **CASTELLO DI TREVÌ**

Nero d'Avola

**275**

**1100**

### **SPARKLING WINE**

#### **BOTTLE**

#### **ARIA**

#### **WHITE**

**1200**

#### **ARIA**

#### **ROSE**

**1200**

#### **LE BARON**

#### **WHITE**

**1500**

#### **LE BARON**

#### **ROSE**

**1500**

#### **CHÂTEAU DE GRANVILLE**

#### **WHITE**

**1700**

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## *Sangria*

### **WHITE WINE SANGRIA**

White wine, orange liqueur,  
apple juice, seasonal fruits, simple syrup, lemon juice

**JUG: 820**

**GLASS: 225**

### **RED WINE SANGRIA**

Red wine, seasonal fruits, orange liqueur

**JUG: 820**

**GLASS: 225**

### **ROSE WINE SANGRIA**

Rose wine, seasonal  
fruits, homemade orange liq

**JUG: 820**

**GLASS: 225**

## *Beers*

**HEINEKEN**

**140**

**SAKKARA**

**150**

**STELLA**

**130**

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## *Soft Drinks*

**COCA - COLA,  
COCA - COLA ZERO  
75**

**SPRITE,  
SPRITE ZERO  
75**

**FANTA ORANGE  
75**

**CLUB SODA  
75**

**TONIC  
75**

**RED BULL  
130**

**MONSTER  
160**

**RED BULL SUGAR FREE  
130**

**STILL WATER  
65**

**SPARKLING WATER  
75**

## *Juices*

**APPLE  
105**

**PINEAPPLE  
150**

**TAMARIND  
105**

**ORANGE  
150**

**HIBISCUS  
105**

**CRANBERRY  
105**



## *Hot Drinks*

**FLAVORED TEA  
75**

**HERB TEA  
65**

**SINGLE ESPRESSO  
85**

**DOUBLE ESPRESSO  
150**

**CAPPUCCINO  
95**

**RED TEA  
60**

**GREEN TEA  
60**



LUMA