

## COCKTAILS

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### POLARIS | 54

Arrak Elite | Mint | Coriander | Parsley | Kiwi | Star Anise

### MANGO CRUSH | 56

White Rum | Mango | Tropical Fruits | Floral Tincture

### LIGHTHOUSE | 56

Gin | Lemongrass | Pineapple | Za'atar

### PINK PEPPER DAIQUIRI | 56

Pink peppercorn Rum | Cucumber | Persian Lime

### BITTER MANARA | 58

House bitter blend | Ginger beer | Lime

### KARKADEH | 58

Rum | Hibiscus Liqueur | White Hawaiig | Lemon Thyme

### TURKOFFEE | 58

Tequila | Red vermouth | Espresso | Coconut Cardamon

## BEER

330 ml

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### ESTRELLA DAMM | 28



Here in manara, As the sea breeze meets the rigid lighthouse stones, we will set up just for you a table inspired by the Levant Mediterranean cuisine.

Our menu is seasonal and includes carefully selected local and fresh ingredients to provide you an exciting culinary experience

## ISLANDS

### Roasted Goat Feta cheese | 42

Citrus flower honey & pisholin olive oil

### Smoked Laban'e | 36

Pepper's marmalade and chilli

### Burnt Shushka pepper | 42

Ha'meiri cheese and Oregano

### Spicy Plate | 28

Arisa butter, z'hug and roasted peppers

### Egg Salad | 32

Caramelized onions and Bottarga

### Charcuterie plate | 132

cured and salted fish

### Turkish Lakerda | 68

White onion and radish

### Pickled Sea Fish | 42

Aromatic spices and green onion

### Anchovy "ortiz" | 42

roasted bread, mozzarella, tomato, basil and chili

### Cured sardines | 16

bruschetta, cream fresh, potato and horseradish

## LAND

### Green salad | 68

Crispyleaves, mustard vinaigrette and goat cheese

### Herbs salad | 64

green herbs, Almonds, organic blueberries and yogurt

### Burnt white sweet potato | 64

Garlic cream, basil vinaigrette and cherry vinegar

### Roasted Asparagus | 68

Brown butter, gouda and fresh cream

### Baby Leek | 58

white root cream, nuts and salted cheese

### Burnt Eggplant | 56

Tahini, arisa, roasted tomato and goat cheese

### Eggplant Ravioli | 42/82

spinach, pine nuts, local yogurt and Ha'meiri cheese

### Jerusalem Artichoke

### Tortellini | 44/86

Zaatar butter

### Cheese pockets | 42/82

Tomato cream, dried zaatar and picual olive oil

### baby pumpkin tortellini | 86

ricota and nuts

### tampura okra | 36

chipotle sauce

### Focaccia | 32

tomato salsa, olives

## SEA



## — first —

### Mojama | 86

Salted dried Tuna, pickled, fresh vegetables and horseradish aioli

### fish Tartar | 84

Jalapeno and Yuzu vinaigrette

### Sea Fish Carpaccio | 84

onion, basil, pistachio, pine nuts and chili

### sea fish Sashimi | 84

Cherry tomato gazpacho and almonds

### Tabun bread | 92

fish chunks, amba yogurt and herbs

## — main —

### Fried Sea Bream | 152

Crispy lettuce, aromatic leaves and homemade vinaigrette

### Sea fish Fillet & Pici Pasta | 162

Parsley, anchovy, garlic and olive oil

### Pastis Butter Sea Bar | 158

tomato, spinach, Kalamata olives and green vegetables

### Grouper Kebab | 162

Matbucha, dill & garlic tzatziki

### Tabun Whole Sea Bass | 158

white wine and garlic, tomato, basil, fennel and sumac

### Grouper skewer | 184

Marinated Vegetables skewer and potato cream