

## COCKTAILS

---

### POLARIS | 48

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

### MANGO CRUSH | 52

White Rum | Mango | Tropical Fruits | Floral Tincture

### LIGHTHOUSE | 54

Gin | Lemongrass | Pineapple | Za'atar

### PINK PEPPER DAIQUIRI | 56

Pink Peppercorn Rum | Cucumber | Persian Lime

### BITTER MANARA | 50

House Bitter Blend | Ginger Beer | Lime

### KARKADEH | 52

Rum | Hibiscus Liqueur | White Hawaiiig | Lemon Thyme

### TURKOFFEE | 48

Tequila | Red Vermouth | Espresso | Coconut Cardamon

## BEER

330 ml

---

ESTRELLA DAMM | 28

WEIHENSTEPHAN | 32

SHIKMA | 32



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

### FOCACCIA | 32

Tomato salsa, olives

### SPICY PLATE | 24

Arisa butter, z'hug and roasted peppers

### ROASTED GOAT FETA CHEESE | 46

Citrus flower honey and pisholin olive oil

### SMOKED LABAN'E | 36

Pepper's marmalade and chili

### BURNT SHUSHKA PEPPER | 42

Ha'meiri cheese, oregano and olive tapenade

### EGG SALAD | 32

Caramelized onions and bottarga

### TURKISH LAKERDA | 68

White onion, radish, chili, butter and bruschetta

### PICKLED SEA FISH | 42

Aromatic spices, green onion and butter

### ANCHOVY "ORTIZ" | 24

Roasted bread, mozzarella, tomato, basil and chili

### TAMPURA ZUCCHINI FLOWER | 32

Green rice, herbs and dried cheese

### CHARCUTERIE PLATE | 75/132

Cured and salted fish, soft egg and fresh vegetables

## LANDS

### GREEN SALAD | 68

Crispy leaves, 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 creme fraiche

### BURNT EGGPLANT | 64

Goat yogurt, iranian pistachio and organic berries

### TABUN'S VEGETABLES | 64

Goat yogurt and sumac powder

### CHEESE POCKETS | 88

Tomato cream, dried zaatar and picual olive oil

### EGGPLANT RAVIOLI | 88

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

### PUMPKIN TORTELLINI | 92

Ricota and hazelnuts

### WILD SPINACH FOCCACCIA | 72

Caramelized onion, Ha'Meiri cheese, arugula and sumaq

## SEA

### FRIED SEA BREAM | 152

Crispy lettuce, aromatic leaves and homemade viniagrette

### PASTIS BUTTER SEA BAR | 164

Tomato, spinach, kalamata olives and green vegetables

### GROUPER KEBAB | 122

Green herbs, matbucha, dill and garlic tzatziki

### TABUN WHOLE SEA BASS | 170

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

### GROUPER SKEWER | 184

Marinated vegetables skewer and potato cream

## SEA

### MOJAMA | 86

Salted dried Tuna, pickled, fresh vegetables and horseradish aioli

### SEA FISH SASHIMI | 84

Cherry tomato gazpacho, melon and almonds

### SEA FISH CARPACCIO | 86

Onion, basil, pistachio, pine nuta and chili

### FISH TARTAR | 88

Jalapeno and yuzu vinaigrette

### TABUN BREAD | 96

Fish chunks, amba yogurt and herbs