

ALUSIA

• Business Lunch Menu •

2 Courses 90aed, 3 courses 110aed

STARTERS

Choose One

Alusia's Welcome Platter (G, D, S)

Homemade labneh with za'atar, olives and chili paste, Andalusian olives & freshly made olive bread

Alusia Fattoush (G)

Mixed green leaves with avocado and green asparagus topped with fried bread. Marinated with pomegranate molasses sauce

Fried Eggplant (G, E, S)

Sliced eggplant deep-fried in batter with black forrest honey served on the side

Croquettes (D, G, E)

The choice of mushroom or chicken croquettes, garnished with aioli

Andalusia Potato Salad (C, E, F, So, D)

A potato salad made with potatoes, marinated tuna, carrots, olives, mayonnaise, chives and a hint of smoked paprika. Topped with grilled shrimps



MAIN COURSE

Choose One

Lamb Kebab with Eggplant (G, N)

Charcoal-grilled minced lamb kebab served on roasted eggplant purée.
Served with biwaz salad, grilled onion & grilled tomato

Chicken Skewer (N, D, Su)

Cornfed chicken, marinated and grilled on a charcoal grill.
Served with garlic oil on the side

Beef Skewer (D, G, N, Su)

Wagyu tenderloin cubes, marinated and grilled on a charcoal grill.
Served with romesco sauce on the side

Maajooka (D, N)

Minced lamb meat stuffed with vegetables and Manchego cheese.
Garnished with grilled cherry tomatoes and biwaz salad

Fatayer - Halloumi, Cheddar & Vegetables (D, G, S)

Akawi, halloumi and white cheddar.

Fatayer - Za'atar & Vegetables (D, G, S)

Palestinian za'atar with olive oil and fresh vegetables



DESSERTS

Choose One

Alusia Cheesecake (D, G, E, N)

Andalusian creamy cheesecake. Served with vanilla ice cream, garnished with biscuit crumbs & mixed berries

Muhalabya (D, N)

Creamy dessert with cardamom, pistachios, mango purée and fresh mango

Churros (D, E, G)

Deep-fried dough coated with sugar and cinnamon, served with chocolate dip

DRINKS

Choose One

Flamenco Berry Sangria

Espresso

Americano

Cappuccino

Flat White

Latte

Piccolo

Cortado

Iced Americano

Iced Latte

Premium Tea

*Plant based milk +5aed

Please inform our staff of any allergies or dietary restrictions.

(G) Gluten (D) Dairy (N) Nuts (C) Crustacean (V) Vinegar (S) Sesame (Ce) Celery (So) Soya (M) Mustard (E) Egg (Su) Sulphite (Mo) Molluscs