



Bedouin Breakfast Menu

MAIN COURSE

Balaleet

Sweet and savoury noodles flavoured
with cardamom, saffron and eggs



Bajela

Beans gently spiced with olive oil and lime



Chami Cheese (Cow Milk)

Emirati cottage cheese served with sweet dates



Gluten Free Suitable for Vegetarians Suitable for Vegans

We can cater for gluten-free, vegetarian and vegan diets. Please let us know if you have any food allergies or special dietary requirements at the time of booking.

Chabab

Arabic-style pancake with date syrup and honey



Ragag Bread




Thin, crispy Arabic bread served with cow milk and honey
(gee optional)



Desert Truffles

One of the Emirates' delicacies



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DESSERTS

Seasonal Fruit



Luqaimat

Arabic-style donuts drizzled with date syrup and sesame seeds



BEVERAGES

Gahwa

(Arabic Coffee)

Chai

(Arabic black tea made of cinnamon, cloves and cardamom)

Water

Haleeb Bosh

(Camel milk)

Vimto

(Berry concentrate with water)

Water

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