

## Salads & Soups

Armenian Salad <b>V S</b> Lettuce, cucumber, tomatoes, lemon, olive oil, balsamic vinegar, chili powder, dry mint	سلطة أرمنية	38
Cooked Wheat Salad (Itch) <b>V</b> Wheat, onions, tomatoes, parsley, lemon, olive oil	سلطة القمح (ايتش)	28
Creamy Mushroom Soup <b>V D</b>	شوربة الفطر	34
Armenian Soup <b>V D</b> Barley, chard leaves, yogurt, spices	شوربة أرمنية	38
Tabbouleh <b>V</b> Parsley, tomatoes, onions, wheat, lemon, olive oil, chili powder	تبولة	39
Fattoush <b>V</b> Purslane, lettuce, cucumber, tomato, radish, mint, sumac, lemon, olive oil, pita bread toasted or fried	فتوش	39
Rocket and/or Thyme Salad <b>V</b> Rocket and/or thyme, lemon, olive oil	سلطة الجرجير و/ أو الزعتر	31
Rocket Salad with Cheese and Walnut <b>V N</b> Rocket, feta cheese, walnut, tomato, lemon, olive oil	سلطة الجرجير مع الجبنة و الجوز	37
Beetroot Salad <b>V</b> Beetroot, parsley, lemon juice, balsamic vinegar, olive oil	سلطة الشمندر	29
Lentil Soup <b>V</b> Lentils, rice, onions	شوربة العدس	32
Creamy Chicken Soup <b>D</b>	شوربة الدجاج	37

## Mezze Vegetarian

Spicy Olives <b>V S</b> Olives, tomato sauce, chili paste, lemon, olive oil	زيتون حر	25
Stuffed Grape Vine Leaves with Yogurt <b>V D</b> Grape vine leaves, rice, onions, tomato sauce, yogurt	ورق عنب بالزيت مع لبن	34
Stuffed Eggplant with Yogurt <b>V D</b> Eggplant, rice, onion, tomato sauce, yogurt	بادنجان محشي بالزيت مع لبن	38
Moussaka Almayass <b>V</b> Eggplant, onion, tomato, green pepper, tomato paste, olive oil	مسقعة الميأس	33
Batata Harra <b>V S</b> Spicy potatoes, butter, garlic, cilantro, spices	بطاطا حرّة	39
Lentil Kebbeh <b>V</b> Lentil, bulgur, onion, parsley	كبة العدس	28
Baba Ghanouj <b>V</b> Grilled eggplant, parsley, chopped onions	بابا غنّوج	33
Loubyeh Bi Zeit <b>V</b> String beans, tomato, onion, garlic, tomato sauce	لوبية بزيت	32
Hindbeh <b>V</b> Chicory leaves, onion, olive oil, spices	هندبة	24
Mixed Pickled Vegetables <b>V S</b>	كبيس مشكل	20
Makdous <b>V</b> Stuffed eggplant, walnut, red pepper, olive oil	مكدوس	33
Stuffed Grape Vine Leaves <b>V</b> Grape vine leaves, rice, onions, tomato sauce	ورق عنب بالزيت	33
Stuffed Eggplant <b>V</b> Eggplant, rice, onion, tomato sauce	بادنجان محشي بالزيت	36
Spicy Eggplant <b>V S</b> Fried eggplant, chili paste, garlic, cilantro	بادنجان حر	37

## Mezze Meat & Shrimp

Basterma Almayass 6 pcs canapé style - French bread, pastrami, quail eggs	بسترها الميأس	43
Sujuk Almayass 6 pcs canapé style - French bread, Armenian sausages, quail eggs	سجق الميأس	48
Kibbeh Nayeh Almayass Raw beef, bulgur, spices, chili paste	كبة نيّة الميأس	52
Sujuk Armenian sausages	سجق	
Regular (Fried or grilled) Tomato sauce <b>S</b> Flambé with arak <b>A</b> Fried with quail eggs Minis (Makanek)		44 45 48 56 52
Manti <b>D</b> Dough stuffed with ground beef, yogurt, sumac	منتي	68
Armenian Meat Pie (Lahmajun) Armenian pizza, minced beef, onion, tomato, parsley, pomegranate molasses (optional)	لحم بعدين أرمني	33
Armenian Pastrami Armenian beef pastrami	بسترها أرمنية	
Plain Fried with quail eggs		40 52
Beef Tongue Slices Lemon, garlic or tahini sauce	لسانات	42
Meat Beurek <b>D</b> Fried puff-pastry filled with minced beef	بورك لحمة	17
Kebbeh <b>N</b> Stuffed fried meatballs, bulgur, pine nuts, onion, minced meat	كبة أقراص	19
Kebbeh Sajiyeh <b>N</b> Stuffed flat fried meat, bulgur, walnut, pistachio, onion	كبة صاجية	30
Lamb Sweetbreads Sautéed with lemon, olive oil, garlic	بيض غنم	52
Chicken Liver Fried chicken liver, pomegranate molasses or onion	سودة الدجاج	39
Provencale Chicken Wings Fried wings, cilantro, garlic sauce	جوانح بروفنسال	38
Baby Figbirds 6 pcs - fried birds, pomegranate molasses	عصافير تيان	120
Veal Fillet Fried veal fillet cubes, spices	راس عصفور	
Regular <b>A</b> Tomato, garlic and parsley <b>A</b> Sour cherry sauce		68 69 75
Samkeh Harra <b>S</b> Fried Hamour, tomato sauce, green pepper, cilantro	سمكة حرّة	72
Samkeh Tajine <b>N</b> Fried Hamour, tahini sauce, onion, garlic, cilantro, pine seeds, walnut	سمكة طاجن	72
Shrimps Provencale <b>S</b> Fried shrimps, cilantro, garlic, parsley, chili paste	فريدس بروفنسال	66

## Cheese

Spicy Baked Feta Cheese <b>V D S</b> Feta cheese, tomato, spices	فيثا حرّة بالفرن	36
Subeurek <b>V D</b> Baked puff-pastry filled with cheese, parsley	سوبورك	28
Shanklish <b>V D</b> Cheese, tomato, onion, parsley, spices	شنكليش	35
Fried or Grilled Halloumi <b>V D</b>	حلوم مقلي أو مشوي	35
Cheese Beurek <b>V D</b> Fried puff-pastry with cheese	بورك جبنة	16
Cheese Arayess <b>V D</b> Charbroiled cheese-stuffed pitta bread	عرايس بالجينة	32

## Dips

Hummus Almayass <b>V S</b> Chickpea, tahini, lemon, garlic, chili paste	حمص الميأس	33
Hummus Beiruti <b>V</b> Chickpea, tahini, lemon, garlic, parsley, tomato, onion	حمص بيروت	33
Hummus Sujuk <b>S</b> Chickpea, tahini, lemon, garlic, Armenian beef sausage	حمص سجق	38
Mutabal Almayass <b>V</b> Beetroot, tahini, garlic, lemon	متبل الميأس	29
Muhammara <b>V N S</b> Breadcrumbs, walnut, chili paste, pomegranate molasses, pine nuts	محررة	33
Hummus <b>V</b> Chickpea, tahini, lemon, garlic	حمص	
Regular Pine nuts <b>N</b> Veal Pine nuts and veal <b>N</b>		26 38 39 40
Mutabal <b>V</b> Grilled eggplant, lemon, tahini, garlic	متبل	26
Labneh <b>V</b> Greek-style yogurt, dry mint, olive oil	لبنة	
Regular Garlic		25 25

## Grills

Armenian Kabab <b>N</b> Charbroiled beef kabab, pistachio, pine nuts	كباب أرمني	72
Spicy Kabab <b>S</b> Charbroiled beef kabab, tomato, chili powder	كباب خشخاش	70
Kabab with Sour Cherries Charbroiled beef kabab, sour cherries	كباب مع الكرز	80
Kabab Charbroiled beef kabab, spicy bread	كباب	68
Kabab Orfali Charbroiled beef kabab, baked eggplant	كباب أورفلي	70
Kabab with Yogurt Charbroiled beef kabab, yogurt sauce	كباب مع لبن	72
Chicken Kabab Charbroiled chicken kabab, green pepper, tomato, mushroom, garlic paste	شيش طاووق	69
Fillet Kabab Charbroiled baby veal fillet, green pepper, tomato, spicy bread	لحم مشوي شقف	79
Charbroiled Pitta Charbroiled stuffed pitta bread	كلّاج أو عرايس	
Minced meat Armenian sausages Armenian pastrami and cheese		42 46 40
Charbroiled Lamb Chops Lamb chops marinated with spices	كستلدة غنم	76
Charbroiled Jumbo Shrimps Shrimps, cocktail and tartar sauces	روبيان مشوي	120
Shawarma Meat or Chicken 6 pcs - flame-grilled marinated meat or chicken rolls	شاورما لحمة أو دجاج	42

## Sides

Yogurt with Cucumber <b>V D</b> Yogurt, cucumber, garlic, dry mint	لبن و خيار	29
Fried Potatoes <b>V</b> Homemade French fries	بطاطا مقليّة	26
Basmati Rice <b>V</b> Steamed white basmati rice	أرز بسمتي	25
Saffron Rice <b>V</b> Steamed white rice, saffron	أرز بالزعفران	30

For a better mezzé sharing experience, certain items are also available in half portions.



Prices are in UAE Dirhams exclusive of VAT and subject to 10% service charge and 4% municipality tax.

If you are allergic to any food ingredients kindly inform the floor manager on duty.

**V** vegetarian  
**D** contains dairy  
**N** contains nuts  
**S** spicy  
**A** contains alcohol

## Desserts vD

Osmaliyat Almayass <b>N</b> Baked vermicelli, clotted cream, cotton candy, chickpeas candy, pistachio, sweet petal, syrup	عشوية الميَّاس	44
Knafet Almayass <b>N</b> Cheese pie, syrup, pistachio	كنافة الميَّاس	44
Mloukiet Almayass <b>N</b> Soft vermicelli, thick cream, caramel syrup, pistachio, sweet petal	ملوكية الميَّاس	34
Ashta & Assal <b>N</b> Clotted cream, honey, almond, pistachio, sweet petal	قشطة بالعسل	36
Aish El Saraya <b>N</b> Caramelized pastry, clotted cream, pistachio, almond, sweet petal	عيش السرايا	38
Mafrouke <b>N</b> Pistachio, clotted cream, honey, sweet petal	مفروكة مسنق حلي مع قشطة	45
Halawet El Jeben <b>N</b> Cheese pastry, clotted cream, sweet petal, pistachio, syrup	حلوة الجبن	38
Muhallabieh <b>N</b> Thick cream, pistachio, almond, sweet petal	محلبية	26
Sorbet (2 scoops) Lemon, strawberry, mango	سوربه داوس , فراولة , مانغا	33
Ice Cream (2 scoops) Chocolate, vanilla, rose	بوظة شوكولا , فانيليا , ورد	33
Fruit Platter Seasonal fruits	فواكه موسمية	54

## Cold Beverages

Sannine Still Water (small) (صغيرة)	مياه معدنية "صنين" (صغيرة)	9
Acqua Panna Still Water (large) (كبيرة)	أكوأ بانا مياه معدنية (كبيرة)	23
Acqua Panna Still Water (small) (صغيرة)	أكوأ بانا مياه معدنية (صغيرة)	16
San Pellegrino Sparkling Water (large)	سان بيليغرينو مياه غازية (كبيرة)	26
San Pellegrino Sparkling Water (small)	سان بيليغرينو مياه غازية (صغيرة)	18
Red Bull	ريد بول	25
Soft Drinks	مشروبات غازية	16
Yogurt	لين	28
Fresh Juices	عصير طازج	29
Fresh Lemonade	ليمونادة طازجة	29
Fresh Minted Lemonade	ليمونادة طازجة بالنعناع	29
Jallab	جلاب	32
Ice Tea Peach or Lemon	ايس تي دراق أو ليمون	21

## Hot beverages

Espresso	اسبرسو	16
Double Espresso	دوبل اسبرسو	28
Cappuccino	كابوشينو	23
Café Latte	كافي لاتي	23
Lebanese Coffee	قهوة لبنانية	18
Café Blanc Hot water with orange blossom	قهوة بيضاء مياه ساخنة مع زهرة الليمون	13
Tea	شاي	22
Nescafe	نيسكافيه	23

## Non-alcoholic Selection

Abu Dhabi Breeze Blue curacao, lemon juice, 7up	أبو ظبي بريز بلو كوراساو , عصير الليمون , سفتن اب	36
Passion Mojito Passion fruit, mint leaves, ginger ale	باشين موهيتو باشيون فروت , أوراق النعناع , شراب غازي	38
Beirut Sunset Fresh mango, strawberry, banana & milk (layers)	بيروت صن سبت مانغو طازج , فريز , هوز وطيب	40
Rose Garden Fresh orange juice, rose syrup, soda	روز غاردن عصير ليمون طازج , ماء زهر , صودا	38
Berry Fizber Mixed berries with soda	بيري فيزبر مختلط التوت مع صودا	38

There is a unique kind of connection to a person's origins — a deep emotional bond of the soul to homeland, family memories and centuries-old traditions.

Chant Alexandrian, of Armenian descent, always had that feeling of connection. Being inspired by the urge of maintaining old and authentic dining experiences, which had been carefully transmitted down his family through generations, Mr. Alexandrian envisioned replicating this experience in Beirut and elsewhere in the world.

The story of Almayass began in 1996, when the Alexandrian family decided to introduce their Lebanese à l'arménienne home recipes and certain Armenian specialties to food lovers in Beirut. The concept of Mediterranean cuisine, as one of the oldest and most versatile one can ever come across, was being interpreted differently. Mr. Alexandrian managed to perfectly blend the two 'branches' of the cuisine — Lebanese and Armenian- with unique and memorable ability.

Today, any guest visiting Almayass will find our tastes to be familiar yet traditional. The very notion of Almayass, reminiscing the sound of an 'Al-Mays' mountain tree gusting through a delicate Mediterranean breeze, embodies the home-like atmosphere of Almayass, where our guests will experience a culinary journey leaving them with heart-warming memories.

Join us to share our passion for excellence in food!  
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