


GRAIN APART®

PREMIUM GOODS FOR GREAT LIVING

MazzeH

Served with Pita | Ka'ak Al Quds | Taboon.

MazzeH is a traditional palestinian and lebanese term that denotes a table filled with a variety of small plates as appetizers for sharing.

 **Hummus** RD\$500


Middle-Eastern

Tehina-Za'atar

 **Turkish Babaganoush** RD\$485


Turkish

Berenjenas, Pimientos Rojos y Tomates Ahumados en Garlic and Pomegranate Dressing.

 **Labneh** RD\$500


Middle-Eastern

With roasted Tomatoes with Za'atar or Roasted Grapes.

 **Muhammara** RD\$485

Middle-Eastern

Roasted Red Pepper & Walnut, Pomegranate.

 **Pickled Veggies** RD\$385

Middle-Eastern

Cucumber, Carrots, Cauliflower.

Htipiti RD\$485

Greece

Crema de feta con pimientos asados.

Haydari RD\$485


Turkish

Crema de yogurt griego con feta.

 **Roasted Moroccan Carrots** RD\$485

Moroccan

Roasted Carrots, Evoo, Fennel Seeds, Dill y Goat Cheese.

 **Beet Carpaccio** RD\$485

Israeli

Remolacha Ahumada, Feta, Dill, Evoo y Limón.

 **Eggplant Muttabal** RD\$485

Palestinian

Berenjena Ahumada, Yogurt Tahini, Chili & Mint.

Pomegranate Garlic Dip RD\$110


Middle-Eastern

Melaza de Granada, Za'atar

 **Shatta** RD\$110


Palestinian

Palestinian Spicy Chili Sauce.

 **Shug** RD\$110

Israeli

Israeli Green Spicy Chili Sauce.

 **Toum** RD\$110

Lebanese

Garlic Paste.

 **Honey Harissa** RD\$110

Middle-Eastern

Pimientos Asados, Miel, Chili & Especies.

 **Amba** RD\$110

Israeli

Salsa de Mango y Especies.

Salads

 **Freekeh And Grape Salad** RD\$550

Middle-Eastern

Freekeh, Roasted Grapes, Walnuts & Parsley in Lemon Vinagrette.

 **Spicy Cucumber Salad** RD\$550

Lebanese

Cucumbers con Yogurt, Lemon, Chili and Herbs. (Mint, Dill).

 **Arab Salad** RD\$385

Lebanese / Palestinian

Pepino, Tomato, Perejil, Tahina sauce.

Hummus Bowls

Served with Pita.

 **Tradicional** RD\$780
Middle-Eastern

Classic Hummus with Olive Oil, Za'atar, Paprika.

Lamb Shawarma RD\$1,985
Middle-Eastern


Hummus con Cordero, Shawarma Spices, Sumac Pickled Onions.

Chicken Shawarma RD\$1,675
Middle-Eastern

Hummus con Pollo, Shawarma Spices, Sumac Pickled Onions.

 **Hummus Shakshuka Bowl** RD\$1,200
Middle-Eastern

Hummus con Shakshuka y Huevo Pochado.

 **Roasted Veggies** RD\$1,100
Middle-Eastern

Hummus con Vegetales Asados, Tahina, Shug (Israeli Green Spicy Chilli Sauce).

Lamb Kofta RD\$1,200
Signature

Hummus con Cordero, Arab Salad, Tahina.

For Sharing


Grain Apart Experience

Chicken Shawarma	RD\$2,365
Lamb Shawarma	RD\$2,600
Kofta	RD\$2,600
Pomegranate Molasses	RD\$2,800
Marinated Salmon	

With Arab Salad, Hummus, Honey Harissa, Amba. Arroz Mujadarra o Jeweled Rice. Served with Pita.

 **Baked Hummus** RD\$850
Signature

Warm Hummus & Mozzarella, Za'atar, Evoo and Pine Nuts.

 **Kubbeh Batata** RD\$750
Palestinian

Sweet Potato, Cebollas Caramelizadas en Sumac, Garlic, Parsley, Cilantro, Vinagrette, Pine Nuts.

Fattet Makdous RD\$1,600
Palestinian

Berenjena Asada, Tamarind & Tomato Sauce, Garlic Yogurt Sauce, Cordero, Evoo and Pita crujiente.


Eggplant Mutabbal with Lamb RD\$1,400
Palestinian

Cordero, Berenjena Ahumada, Yogurt Tahini, Chili & Mint.


 **Grilled Whole Cauliflower** RD\$1,250
Middle-Eastern / Mediterranean

Coliflor entero, Red Pepper Flakes, Haydari, Garlic, Mint and Tahini.


Breads

 **Challah** RD\$400
Israeli


Pan trenzado con toque dulce y tope de Semillas de Ajonjolí tostadas.

 **Ka'ak Al Quds** RD\$150
Palestinian


Pan tradicional Palestino con Semillas de Sésamo.

 **Taboon Bread** RD\$120
Palestinian


Pan plano y blando tradicional Palestino.

 **Simit Bread** RD\$150
Turkish

Pan tradicional trenzado Turco.

 **Pan Pita** RD\$120
Middle-Eastern

Pan blando tradicional del Medio Oriente.

 **Za'atar Pita Chips** RD\$225
Middle-Eastern

Pitas crujientes horneados con Za'atar

Mix de Pan RD\$475

Mains

Kofta Kebabs RD\$700

Palestinian

Kofta de Cordero en Astilla de Canela, Arab Salad, Hummus, Garlic Yogurt Sauce.

Marinated Salmon RD\$1,225

Palestinian

Pomegranate Marinated Salmon, Arab Salad, Hummus, Garlic Yogurt Sauce.

Arayes RD\$995

Lebanese

Hamburguesa de Carne de Cordero en Pan Pita con Muhammara, Haydari and Arab Salad.

Middle Eastern Lasagna RD\$900

Signature

Berenjena Ahumada, Kofta de Cordero, Mozzarella, Ricotta y Salsa de Tomate.

Shawarma Pollo RD\$1,200 | Cordero RD\$1,400

Middle-Eastern

Shawarma con Arab Salad, Tahina Sauce, Hummus, Garlic Yogurt Sauce. Served with Pan Taboon.

Moussakhan RD\$985

Palestinian

Pollo con Especies, Almendras, Cebollas Confitadas en Sumac.

Sides Mujadarra RD\$485

Jeweled Rice RD\$500

Gazoz

A gorgeous, aromatic, colorful, tantalizing beverage with fruits, fizz and flora. Liquid magic whose name is derived from the Turkish word for "gas".

Wild Berries | Grapefruit | Grapes | Lemon

Virgin RD\$350

Gin or Vodka RD\$475

Add on de Frutas RD\$100

Sweets

Knefeh RD\$1,250

Palestinian

Hilos de Masa Phillo relleno de Queso fundido en Syrup de Orange Blossom y Melaza de Dátiles con Pistachios y Rosas Secas.

Mediterranean Dark Chocolate Mousse RD\$475

Signature

Dark Chocolate Mousse, Caramelized Nuts and Halva.

Tahini Brownie RD\$600

Signature

Brownie de Cacao 70% con Salsa de Tahini.

Baklava RD\$600

Turkish

Fillo relleno de Nueces Caramelizadas con Syrop de Orange Blossom, Pistachios y Pétalos de Rosa.

Mini Lemon Yogurt Loaf RD\$500

Signature

Loaf de Limón Amarillo y Yogurt.

Tea, Coffee & Hot Cocoa

TeBella (Choose from our selection) RD\$385

Espresso RD\$125

Espresso Doble RD\$175

Cortadito RD\$150

Macchiato RD\$150

Dalgona RD\$200

Turkish Coffee RD\$265

Cappuccino RD\$185

Dominicano RD\$100

Americano RD\$100

Dark Hot Chocolate RD\$350