

# Farrago

BAR & LOUNGE

3 dishes AED 99 — 5 dishes AED 159 — 8 dishes AED 249

## mezze

### Avocado

Chickpea, tahini, lemon salt & olive oil

### Pumpkin

Tahini, lemon salt, pumpkin seed & olive oil,

### Eggplant

Fried eggplant, yoghurt tahini, pomegranate, crispy pita & almonds

### Beetroot

Tahini, lemon salt, walnuts & olive oil

### Fattoush

Diced cucumber, radish, tomato, & crispy bread

### Tabbouleh

Kale Tabbouleh, bulgar, tahini, & mint yoghurt sauce

### Artichoke

Lemon, garlic yoghurt & sea salt

### Truffle Batata

Agria potato with truffle & parmesan cheese

### Rubiyan Kunafa

Tiger prawn, spicy garlic sauce & lemon

## rolls

### Kale

Tabbouleh, bulgar, tahini & mint yoghurt sauce

### Yalanji

Vegetable, olive oil & lemon

### Malfouf

Rice, lamb, zataar & mint

### Crepe musakhan

Chicken, sumac, parsley, olive oil

## haar

### Batata Hilwa

Green tahini, almond

### Roasted Zahra

Cauliflower, mint yoghurt, granola & curry aioli

### Chicken Liver

Pomegranate molasses, lemon zest & coriander oil

## 7elo

### Arabic Boza

Pistachio nuts rose petals

### Karabij

Sweet nuts filling, rose meringue

### Crème Caramel

Custard flan, caramel sauce

### Tamriyeh

Semolina pudding, candied mixed nuts

### Seasonal Middle-Eastern Fruits

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## halqa's spiced

### Pick-Me-Up-Brew 85

Kick up your day with our hand-crafted Halqa's spice vodka and the best arabica cold brew coffee you can get in Dubai, mixed with fresh mint, orange bitter and sweet almond syrup

### Lost Traveler 85

This cocktail is only allowed for those whom want to have fun. The spices fall in the vodka and we fixed it by adding bourbon whisky, lillet blanc and peychaud's bitters and green chartreuse liqueur. Good luck!

## halqa's herbal

### Sour nights 65

Mystery cocktail made with hand-crafted Halqa's herbal rum, bourbon whisky, lemon, angostura bitters and thyme syrup, you just have one way to know it!

### The Port Punch 85

Our Halqa's herbal infused rum with pimienta dram liqueur, pineapple and lemon juice mixed to create the punch of Mina Seyahi Port

## halqa's citrus

### Seyahi Smash 75

Just order this cocktail – you will love it! Smashed fresh coriander and basil, lemon juice, passion fruit, thai chilli mixed with hand-crafted Halqa's citrus gin with a hint of Mezcal for a smoky taste

### Purple Scorpion 95

Butterfly pea infused gin will surprise you, when mixed with elderflower cucumber tonic water turns is a gorgeous color and its hand-crafted Seyahi perfume will blow your senses!

## halqa's floral

### King Parrot 96

Halqa's floral infused tequila. Sounds great? Peach liqueur, fresh apple juice, fresh fennel, vegan foamee drops for a nice creamy texture and peach bitters all shaken with passion

### Zanjabil 95

Experience the luxury in this cocktail, delight yourself with Halqa's floral infused tequila, mixed with maraschino liqueur, elderflower syrup, lemon juice and a bubbly shot. Get fun with this one, it comes with a smoky bubble for a garnish

## innocent infusions

### Innocent Spritz 55

Non alcoholic gentian root and bitter orange blend, grapefruit, rosemary, rose buds, tonic water

### Garden Smash 50

Cerocero juniper concentrate, basil, thyme, lemongrass, wild mint syrup and lemon juice, soda water

### Golden G&T 55

Alcohol-free G&T, Rhubarb & Ginger, Mediterranean tonic water, peach syrup, fresh berries and citrus slices

### Tropical Bazaar 50

Gentian root, bitter orange, juniper, pineapple, passion fruit and lemon juice, fresh mint and coconut syrup