

THE
ORIGINS
OF رمضان



[SOHOUR]

COLD STARTERS

STUFFED VINE LEAVES (VG)

With Lemon, Pomegranate Reduction & Olive Oil

220

CLASSIC CHEESE & TOMATO DIP (V)

White Cheese and Tomato Dip with Zaatar & Olive Oil

186

ARMENIAN PASTRAMI CARPACCIO

With Baby Mozzarella, Pickled Cucumber Relish & Pickled Mustard Seeds

320

MUHAMMARA DIP (VG)(N)

With Char-Roasted Bell Peppers & Walnuts

260

CLASSIC HUMMUS DIP (VG)

With Dehydrated Olives, Tahini, Spring Onions & Olive Oil

186

ORIGINS HUMMUS DIP (VG)

With Balila, Lemon & Olive Oil

186

HUMMUS BEYROUTI DIP (VG)

With Radish, Bell Peppers, Pickled Cucumbers & Parsley

186

HUMMUS AWERMA DIP

With Ground Lamb & Tomato Powder

320**MINT LABNEH DIP (V)**

With Fresh Mint & Olive Oil

196**RAHEB BATENJAN DIP(VG)**

With Onions, Pomegranate Reduction & Bell Peppers

178**SPICY LABNEH BALLS (V)**

With Chili Flakes, Olive Oil, Dried Herbs & Crispy Bread

210**MUTABBAL BATENJAN DIP (VG)**Smoked Aubergine, Tahini, Dukkah Seeds, Pomegranate
& Baby Coriander**186****CHEESE FIG & PISTACHIO ROLL(V)(N)**With Figs, Cottage Cheese, Ricotta Cheese, Honey,
Zaatar & Pistachios**280**

WARM STARTERS

BEEF MANTI DUMPLINGS

With Ground Beef, Parsley, Cranberry &
Yoghurt Sauce

360

BATATA HARRA

Spicy Lebanese Potato Cubes with Chili Flakes, Garlic,
Lemon, Olive Oil & Parsley

198

GOLDEN SHRIMP SANDWICHES

Mini Sandwiches of Deep Fried Golden Shrimps, Topped
with Cumin Orange & Tahini Sauce

396

ORIENTAL SOJOUK

With Pomegranate Reduction & Bell Peppers

360

ORIGINAL HOUSE POTATOES (V)

With Jordanian Zaatar & Garlic Aioli

180

GOLDEN SAUSAGE BITES

Armenian Sausage Stuffed with Hazelnuts
& Cranberries

340

BEEF ROLL

Man'oucheh Wrap Filled with Beef Ragù & Cumin
Cheese, Topped with Jalapeños

346

HERB GARLIC CHICKEN ON SKEWERS

With Fresh Mint Toumeya Dip

296

GOLDEN HALLOUMI BITES (V)

With Sweet Chili Sauce

284

MINI HAWAWSHI

Mini Baladi Bread, Kofta Seasoned Beef, Cumin, Tahini &
Toumeya Sauce

360

CLASSIC KOBEBA

Seasoned Ground Beef & Pine Nuts

320



SALADS

ORIGINS FATTOUCHE SALAD (VG)

With Crispy Sumac Bread, Parsley,
Fresh Mint & Shallots

240

TABOULEH (VG)

Fresh Parsley, Bulgur, Tomatoes, Lime &
Pomegranate Molasses

246

PALM HEART SALAD (VG)

With Sweet Corn, Coriander, Coconut Lime Dressing

320

SHRIMP SLAW SALAD

With Fresh Mint, Basil, Cucumber, Avocado,
Oranges, Shredded Cabbage, Spring Onions, Chili Honey
Mustard with Dill

360

ROASTED BEETROOT SALAD (V)(N)

With Fresh Parsley, Cucumber, Goat's Labneh, Shallots,
Mint, Moghrabiyyeh Pearls, Fresh Pistachios
& Dijon Vinaigrette

246

ORIGINAL BALADI SALAD (VG)

With Cumin-Lemon, Shallots, Cucumbers, Tomatoes,
Fresh Parsley & Coriander Served With
Crispy Baladi Bread

186

SMOKED SALMON AVOCADO SALAD

With Grilled Zucchini, Zaatar, Baby Salad Greens,
Capers, Spring Onions, Mustard Seeds, Goat's Labneh
& Avocado

368

ROASTED AUBERGINE & TAHINI SALAD (V)(N)

With Roasted Paprika Hummus, Fresh Mint, Parsley,
Sun-Dried Tomatoes, Pine Nuts & Tahini Yoghurt

240

FOUL & FALAFEL

FOUL TRIPOLI

190

FOUL WITH HUMMUS & TAHINI

190

FOUL WITH OLIVE OIL

186

FOUL WITH PICKLED LEMONS &
SPECIAL MIX

196

FOUL TAJIN WITH EGGS & TOMATOES

198

TAAMEYA WITH COTTAGE CHEESE &
SUN-DRIED TOMATOES

180

TAAMEYA WITH SESAME

160

HUMMUS FALAFEL

148

EGGS WITH TAAMEYA

166

EGGS

EGGS WITH AGWA DATES &
GOAT'S CHEESE

169

EGG SHAKSHUKA

186

FRIED EGGS

160

AWERMA FRIED EGGS

196

OMELETTE WITH COCONUT OIL
OR BUTTER

170

BOILED EGGS WITH BUTTER

148

GORGINZOLA CHEESE &
CARAMELIZED ONIONS OMELETTE

184

PRUNES & CREAM CHEESE EGGS

180



ORIENTAL FETEER

MIXED CHEESE & SOJOUK FETEER

520

SMOKED SALMON & CREAM
CHEESE FETEER

590

ROSEMARY CHICKEN &
MUSHROOM FETEER

480

VEGETABLES & CHEESE FETEER

460

LOTUS CREAM FETEER

420

NUTELLA CREAM FETEER WITH
HAZELNUTS

420

DOUBLE CREAM & HONEY FETEER

390

MAIN COURSE

BONELESS CHICKEN TANDOORI

Tandoori Roasted Chicken Breast, Marinated in
Tandoori Sauce Paired with Shallots, Parsley,
Sumac & Mint Yoghurt

540

BLACK LENTIL STEW (VG)

With Cumin, Crispy Bread & Crispy Onions

360

KOFTA KHOSHKHASH

With Grilled Tomato Khoshkhash Sauce, Saffron Rice
with Raisins & Nuts

586

KABAB HALLA LESAN ASFOUR

With Beef Gravy, Raisins, Pickled Lemon & Crunchy
Smoked Almonds

680

CHICKEN SHISH TAWOOK

With Mushroom, Toumeya & Basmati Rice

540

KOUSSA BÉCHAMEL

Stuffed Zucchini with Sojouk, Bulgur, Herbs, Warm
Béchamel Sauce & Garlic Oil

460

ORANGE CHICKEN SHARKASSEYA

With White Rice, Tender Chicken Filet, Creamy Walnut
Sauce, Fresh Parsley & Ground Walnuts

560

BÉCHAMEL SOJOUK PASTA

Oven-Cooked Penne with Armenian Sausage Ragù,
Paired with Creamy Béchamel & Cheese

520

DESERTS

SAHLAB KUNAFA TACOS (V)

Kunafa Shaped Tacos with Cream of Coconut Sahlab,
Berries, Lebanese Candy Floss & Pistachios

320

CRANBERRY COCONUT UMM ALI (VG)

With Luscious Cream of Coconut, Dried Cranberries &
Toasted Hazelnuts

340

KUNAFA OTHMANLIYA (N)

With Pistachios, Crumbled Kunafa, Orange Blossom,
Rose Water & Full Cream

320

HALAWAT AL JEBN

Soft Parcels of Cheese, Flavored Orange
Blossom & Sweet Syrup

286

CARDAMOM CHOCOLATE FONDUE

Traditional Chocolate Fondue With Molten Heart of
Chocolate & Vanilla Ice Cream

264

SALTED CARAMEL DATE FLAN

Creamy Slice of Flan, Filled with Dates, Orange Zest
& Salted Caramel

312

ORIGINS BAKLAVA

Full Cream, Pistachios & Mastika Ice Cream

346

KUNAFA NABOULSEYA

Baked Kunafa Filled with Cheese & Fragrant Honey Syrup

266

YOGHURT YOUR WAY

170