



AL HABTOOR PALACE

BUDAPEST

Arabian Flavors at The Palace

BIRYANI DELIGHTS

BIRYANI 6 500

Aromatic basmati rice cooked with spiced meat or vegetables, layered with herbs, saffron, and fried onions. Served with raita.

TOPPINGS:

- | | |
|--------------|---------|
| • chicken | + 2 200 |
| • lamb | + 3 200 |
| • prawns -S | + 3 000 |
| • vegetables | + 2 200 |

SOUP

LENTIL SOUP WITH CRISPY ONION -G

3 800

Smooth red lentil soup, infused with cumin, garnished with crispy onion and olive oil

STARTERS

TRIO MEZZE PLATTER -L/SE/G

5 500

Tahini Hummus, eggplant Mutabal, Spicy mohamara with pita bread

ORIENTAL SALAD

4 500

Romaine lettuce, tomatoes, cucumber, pomegranate, fresh mint with olive oil and lemon dressing

SMOKED EGGPLANT FATTEH BOWL -L/SE/G

3 800

Layers of crispy pita, roasted eggplant, garlic yogurt, tahini and pomegranate pearls

SPICY BATATA HARRA -G

3 400

Crispy roasted baby potatoes tossed in garlic, fresh coriander, chili oil, and lemon zest

MAINS

SALMON SAMKE HARRA -N/S/SE

12 500

Seared fish salmon filet topped with a spicy roasted red pepper and walnut sauce, served over lemon herb, grilled seasonal vegetables

LAMB CHOPS CRUSTED WITH SUMAC & PISTACHIOOPS -N/G

13 500

Tender lamb chops coated in crushed pistachio and sumac, with beetroot labneh, roasted baby carrots, and jus.

MUSAKHAN ROLL STUFFED WITH CHICKEN -G/N

5 500

Chicken with sumac and onion, cooked in olive oil, rolled in pastry dough serve with yogurt sauce

DESSERT

UMM ALI -L/G/N

2 500

Flaky pastry, milk foam, cinnamon and nut crumble

(A) Alcohol (C) Celery (G) Gluten (L) Lactose (N) Nuts
(P) Pork (S) Seafood (SE) Sesame seeds (SH) Shellfish (V) Vegetarian (VE) Vegan

All prices are in Hungarian Forint (HUF)
and exclusive of 14% service charge.