

# بشرا bushra

## SOUP & SALAD

**Soup of the Day** (Please Ask your Server)

- Bushra Fattoush** \$128  
Vibrant Middle Eastern salad mixed with fresh vegetables, herbs, and crispy pita bread tossed with lemon garlic dressing.
- Tabbouleh** \$128  
A traditional Levantine salad made with finely chopped parsley, tomatoes, mint, onion, Bulgur and seasoned with olive oil and lemon juice.
- Rahib Salad** \$98  
A flavorful mix of smoky eggplant, capsicum, onions, fresh parsley, pomegranate, mixed nuts, and zesty lemon vinaigrette.

## MEZZE

*Delightful array of small dishes in Middle Eastern cuisine, typically served as cold appetisers as part of a shared meal, served with pita bread.*

- Bushra Mezze Platters** \$198  
(Choose 3 options to create your delicious Bushra Mix)
- Hummus**  
Classic Hummus \$98  
Beetroot \$98  
Beirut \$118  
Truffle \$128
- Labneh**  
Classic Labneh \$98  
Truffle \$128
- Muhammara** \$108  
A flavoufrul blend of roasted red capsicums, pomegranate molasses, crushed walnuts & cashew nuts.
- Moutabal** \$98  
Mashed grilled Eggplant Mixed with Tahini.
- HOT**
- Batata Harra** \$98  
Seasoned spicy Agria potatoes with garlic and coriander.
- Fried Kibbeh** \$98  
Bulgur Wheat Stuffed with Lamb & Pine Nuts.
- Falafel** \$128  
Marinated chickpea patty with garlic, hummus and tahini sauce.
- Halloumi Cheese** \$148  
Grilled chesse served with dried figs and pomegranate molasses.
- Fried Calamari** \$138  
Baby Squid Coated with Home-made Starch served with mayo.
- Hummus Kawarma** \$138  
Hummus with Sauté Lamb, Pine Nuts & pomegranate.
- Aleppo Prawns** \$168  
Aleppo chilli paste with fresh coriander and parsley.
- Arayes (Beef)** \$168  
Grilled pita bread stuffed with seasoned minced beef.  
Add cheese + \$18

## FROM THE SEA

- Seasonal Oysters** (Please Ask our Server)
- Octopus Tentacles** \$188  
Tender grilled octopus served with garlic, olives, sun-dried tomato and parsley.
- Tuna Tartar** \$188  
Yellowfin tuna with kimchi.
- Tiger Prawn** \$298  
Fresh large tiger prawn with Garlic Sauce & Chimichurri.
- Whole Seabass** \$488  
Grilled seabass with traditional lebanese roasted bell pepper, walnuts white onion & lemon.
- Black Cod Fish Sayadieh** \$238  
Lebanese-style Cod Fish Loin with Sayadieh rice.
- Bushra Seafood Platters** \$588  
Mixed seafood platters.

## JOSPER CHARCOAL GRILL

- Roasted Fata Eggplant** \$138  
Molasses Greek Yogurt and garnished with pomegranate.
- Yellow Chicken** \$238  
Local organic Chicken served with garlic sauce & caramelised onion.
- Shish Tawook** \$238  
Marinated Chicken Skewer served with grill vegetable.
- Bushra Kofta** \$238  
Minced Lamb
- Lamb Chops** \$298  
Australia five star Grilled lamb chop served with truffle labneh sauce.
- Lamb Ribs** \$388  
Marinated & Slow-Cooked 12 hours Lamb Ribs. Yogurt Mint Sauce.
- Prime USD Rib-Eye** \$488  
Fries | Garlic Sauce | Chimichurri
- Bushra Mix Grill** \$688  
Lamb Chops | Lamb Kofta  
Shish Tawook | Beef Striploin

## MAINS

- Signature Tagine**  
Vegetarian \$168  
Chicken \$248  
Beef \$318
- Eggplant Moussaka** \$148  
Roasted Eggplant | Hearty fresh Tomato Sauce
- Malfouf Mahshi** \$218  
Stewed Stuffed Rice in Cabbage Rolls
- Lahm Bi Al Laban** \$238  
Slow-Cooked Stew Lamb shank in greek yogourt
- Beef Ouzi** \$238  
Arabic-style Marinated & Slow-Cooked braised beef with Ouzi rice
- Chicken Kapsa** \$328  
Spice marinated yellow chicken served with mixed nuts Kapsa sauce
- Bushra Shawarma**  
Falafel \$148  
Chicken \$178  
Lamb \$188  
Beef \$198

## SIDE DISHES

- Truffle Fries** \$98
- Smoky Broccoli** \$88
- Saffron Rice** \$58
- Zaatar Pita Bread** \$88
- Pita Bread** \$58
- Grilled Vegetables** \$88
- Cheese Stuffed Pita Bread** \$98
- Black Olive** \$58

## DESSERTS

- Home-made Baklava** \$108
- Riz bi Haleeb** \$108
- Arabic-style Rice Pudding & Vanilla Ice Cream** \$128
- Sweet Dumplings filled with Burrata Cheese & Nuts** \$128
- Gelato with pistachio** \$88

10% Service Charge on bill