

IFTAR MENU

As the sun gracefully descends, we gather at Ancora to exchange blessings and savor exquisite cuisine

ON ARRIVAL

Dates and Labneh

Bread Rolls and Dips

APPETIZERS

Sharing family style

Levantine Hummus 

Truffled Hummus with fried Onions (on the table)

Crispy Prawns with Muhammara 

Prawns on top of Aleppo Walnut and Bell Peppers Spread (on the table)

Beirut Harvest Salad 

Avocado, assorted greens, tomatoes, cucumbers, crisps, pomegranate molasses

Burghul tabbouleh 

Finely chopped parsley leaves, burghul wheat, ripe tomatoes, Evo (on the table)

Fregola salad 

Slow cooked fregola chopped dates roasted cauliflower, parsley leaves

Watermelon salad 

Compressed watermelon, cucumber, butter lettuce, feta cheese, mint leaves

Fritto Misto 

Mixed vegetables, calamari, romesco sauce, tartar sauce (buffet counter)

Burrata & Bresaola Flat Bread 

San Marzano tomato, arugula, confit garlic, bresaola (live counter)



Gluten



Dairy



Vegetarian



Nuts



Shellfish

Soup

Chef specialty soup 

Red Lentil Soup 
Truffle and mushrooms

LIVE STATIONS

Roasted Lamb - Carving

Red snapper & Blackened Rice

Rotisserie chicken
Marinated Coconut sugar, rosemary jus

PASTA STATION



BBQ Station

Lamb Chops | Harissa Prawns | Shish tawook
Chicken

Sides 

Carrots vichyssoise, grilled broccolini, corn ribs, potato
puree, steam rice, vermicelli rice

Sauces 

Charred tomato sauce | Chimichurri | Jus with Molasses |
Citrus Butter



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SWEET

On Display

Burj Noir Delight  

Lemon Pie  

Mixed Nuts Tartlet   

Strawberry Short Cake  

Assorted Oriental Sweets  

Live Station

Crêpes
Nutella / Bananas in Caramel Sauce

BEVERAGES

Apricot Sprit

Hibiscus Punch

Mango yogurt smoothie

Ancora “Elixir” carob based beverage

Soft drinks, Sparkling and still water,
Coffee and tea



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