

bistro
arabia

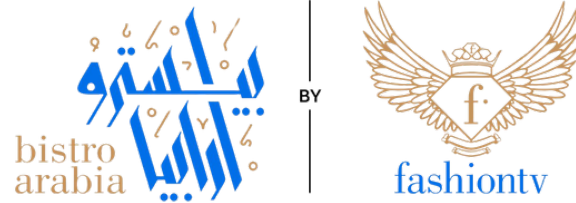


food
fashion
fusion

You're the Missing Piece

M E N U

RESTAURANT EDITION



THE CONCEPT



ABOUT FASHION TV (FTV)

Fashion TV (FTV) is a global television channel that focuses on fashion, beauty, and lifestyle. Launched in 1997 by Michel Adam Lisowski, it offers 24/7 fashion coverage, featuring runway shows, backstage moments, and lifestyle segments, designer collections, backstage access, and models. FTV is a major platform for fashion weeks, haute couture events, and fashion-related content.

FASHION TV FEATURES:

- Fashion Runways: Live and recorded coverage of major fashion weeks in cities like Paris, Milan, New York, and London.
- Models and Beauty: Interviews with models, beauty tips, and trends in makeup and skincare.
- Behind-the-Scenes: Glimpses into fashion shoots, designer studios, and backstage preparations.
- Lifestyle: Exploring luxury, travel, and accessories that align with the glamorous world of fashion.

FTV is a global platform for fashion enthusiasts, professionals, and those interested in high-end lifestyle content.



RISE & SHINE



Granola

Fruits, Greek yogurt, honey, chocolate sauce

₪ 45



Oatmeal Porridge

Oats topped with dried fruits, nuts and a touch of honey.
Choose from Oat milk, full fat or skimmed milk

₪ 39



Açaí Bowl with Fruits

Creamy açaí topped with strawberries, kiwi slices, and blueberries

₪ 50



Egg of Your Choice

3 eggs scrambled, over easy, omelet or boiled served with Labneh and toast

₪ 24



Labneh

Creamy strained yogurt with a tangy flavor.
Try it with our bistro Makdos

₪ 20/26



Halloumi

Golden grilled halloumi drizzled with a vibrant Mediterranean dressing

₪ 28



Hummus

Creamy chickpeas with tahina, lemon, and olive oil. Add chicken or beef shawarma on top

₪ 24/30



Egg Manakish

Egg manakish with mixed cheese is a delicious flatbread topped with a creamy

₪ 32

Breakfast Your Way, Night or Day!!



HOT TEMPTATIONS



Herbal Zaatar

Freshly baked manakish topped with a blend of aromatic zaatar and virgin olive oil. Try it with fresh vegetables

₪ 18/22



Tangy Marinated Labneh

Freshly baked manakish with a tangy marinated Labneh and virgin olive oil

₪ 20



Aromatic Mix Cheese

Flatbread with our signature blend of aromatic cheeses Try it with cheese & zaatar for a flavorful twist.

₪ 20/22



Zesty Spinach and Bakleh Fatayer

Our signature spinach with water grass, pomegranate

₪ 32



Falafel Manakish Crunchy

Crunchy falafel pieces on freshly baked manakish

₪ 26



Special Bistro Quattro Cheese Mohammara

Flavored Muhammara topped with quattro cheese

₪ 28



Meat Manakish

Flatbread with spiced meat and vegetables. Try it with pomegranate molasses for a bold twist

₪ 30/32



Sujuc with Cheese

Savory sujuk layered with melted cheeses and sweet cherry tomatoes, baked on fresh manakish dough

₪ 38



Sweety Halawi

With Nutella Topped with berries

₪ 45

THE GREEN ROOM



Sambousek

4 pcs of a crispy pastry beef or cheese, baked or fried, served with zesty Mexican sauce. Bold flavor in every bite.

₹ 24



Tequeños

Venezuelan cheese sticks, golden and crunchy

₹ 26



Tabbouleh

Finely chopped parsley mixed with white onion, bulgur, lemon, and olive oil

₹ 25



Mild Sour Vine Leaves

Stuffed with rice, finished with a hint of pomegranate molasses

₹ 24



Fashion Fattoush

Variety of leaves mixed with tomato, cucumber, pomegranate dressing

₹ 26



Fragrant Fried Kibbeh

A mixture of bulgur combined with lamb, onion, and spices with lemon zest

₹ 28



Arabian Caesar

Cos lettuce, herb croutons, crispy parmesan & capers. Chicken optional

₹ 27/38



Falafel Salad

Crispy falafel with fresh veggies, tahini sauce, and pickles

₹ 26



Mr. Flavour Muttabal

Roasted eggplant blended with tahini, yogurt, garlic, and lemon. A creamy Levantine classic with bold character.

₹ 24

GRILL & GLAMOUR



Shish Tawook

Marinated chicken cubes served with fries, garlic sauce and freshly baked bread

₪ 44



Full Chicken or Half Chicken

Juicy, roasted boneless chicken served with fries, garlic sauce and freshly baked bread

₪ 40/70



Lamb Tikka

Tender marinated cubes in our house blend spies, served with fries, garlic sauce and freshly baked bread

₪ 56



Kabab Halabi

Three juicy ground meat skewers, grilled to perfection and served with bread, crispy fries, garlic sauce, and pickles

₪ 48



Lamb Chops

Four tender lamb chops marinated in aromatic spices, grilled to perfection. Served with hummus and fresh bread

₪ 79



Grilled Chicken Sandwich

Tender grilled chicken/Tawook served with crispy fries and zesty Mexican sauce

₪ 24



Mixed Grill for Two

A tasty trio of grilled meats, 2 Kabab Halabi steaks, 1 lamb tikka, and 1 lamb chop. Served with crispy fries, warm bread, and tangy pickles

₪ 92



Kabab Sandwich

Charcoal-grilled kebab with special spices, served with fries, hummus-pickle mix, biwaz salad, and fresh tomatoes

₪ 22



Grilled Kibbeh

Succulent ground meat blended with spices, shaped to perfection and grilled for a smoky, flavorful finish

₪ 40

SIZZLE TO WRAP



Lava Stone Shawarma Roll

Choice of chicken or beef wrapped in saj bread. Served with pickles

₪ 16/19



Pita Shawarma

Choice of Chicken or Beef. Filled with your choice of shawarma. served with fries, Mexican sauce, and garlic sauce

₪ 26/32



Lava Stone Shawarma Meal

Choice of Chicken or Beef. Shawarma grilled, served with fries, Mexican sauce, and garlic sauce

₪ 45/50



Mexican Shawarma Fattah

Chicken or beef shawarma, with tahini sauce, mushrooms, parsley, and pomegranate seeds. A bold fusion dish for two

₪ 45/50



Marina Quesadilla

Tortilla bread filled with Choice of chicken or beef in a grilled tortilla with melted cheese, pickles, and fries

₪ 40/45



Bistro Arabia Island Shawarma

Choice of chicken or beef over tomato-lettuce rice. Topped with gratinéed bread and served with island, Mexican and tahini

₪ 40/45



Tawook Sandwich

Grilled chicken marinated in a special blend, served with crispy fries, garlic sauce, Mexican salsa, and pickles

₪ 20



Beef Burger

Your choice of single or double patty. Topped with caramelized onions and our house special sauce. Served with fries

46/52



Chicken Breast Burger

Choice of single or double patty. Served with fries. Topped with avocado and dill pickles

₪ 38/48

FORK & FLUFF



Biryani Lamb Chops

Charcoal-grilled Indian lamb chops over Arabic-style biryani, with nuts, fried onions, cucumber, yogurt sauce, and hot biryani sauce.

₹46



Egg Biryani

Charcoal-cooked Indian egg biryani in Arabic style, with nuts, crispy onions, cucumber, yogurt, and spicy biryani sauce.

₹28



Chicken Biryani

Charcoal chicken biryani baked under a dough crust, served with laban (yogurt and cucumber) & spicy tomato sauce

₹ 35



Mandi Tawook

Charcoal-grilled chicken tawook served over mandi or white rice, with fresh vegetables, tomato sauce, cucumber yogurt salad, and a sprinkle of nuts.

₹42



Mandi Chicken

Charcoal-grilled half or whole chicken served over mandi or white rice, with fresh vegetables, tomato sauce, cucumber yogurt salad, and nuts.

₹40



Mandi Tikka

Charcoal-grilled lamb tikka served over mandi or white rice, with fresh vegetables, tomato sauce, cucumber yogurt salad, and nuts.

₹54



Mandi Kabab Halabi

Charcoal-grilled kabab halabi served over mandi or white rice, with fresh vegetables, tomato sauce, cucumber yogurt salad, and nuts.

₹45



Falafel Pita

Crispy falafel in pita with fresh veggies, tahini, and pickles.

₹ 21

Glamour in every grain.....



FORK & FLUFF



Mac & Cheese

Italian pasta in creamy sauce, topped with a rich cheese blend.

₹30



Mac & Cheese Shawarma

Italian pasta in creamy cheese sauce, topped with a blend of cheeses and shawarma-style chicken.

₹35



Chicken Mushroom Pasta

Penne in white sauce with chicken breast and Parmesan cheese.

₹36



Mushroom Pasta

Penne in white sauce with Parmesan cheese.

₹32

SIDES

Falafel Plate

5 pieces with tahini sauce, pickles, and fresh bread

₹20

French Fries

₹18

White Rice

₹ 8

dressed to impress!

THE GRAND FINALE



Muhallabiya

Creamy, sweet
Muhallabiya topped with
rose jam and pistachios

₪ 22



Kunafa

Crispy, oven-baked kunafa
filled with delicate cheese
or cream. Served warm
with a scoop of vanilla ice
cream

₪ 38



Layali Dubai

Our signature Kunafa
Pistachio Crêpe, topped
with pistachios and rich
chocolate sauce

₪ 50



Craft Cheese Manakish

Is a soft flatbread topped
with rich and creamy craft
cheese for a simple yet
indulgent flavor

₪ 30



Chocolate Crêpe

Crêpe filled with rich
chocolate, topped with
house made pearls, served
with fresh banana slices
and a sprinkle of pistachio
dust.

₪ 35

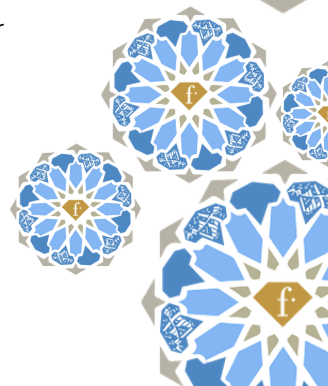


Seasonal Fruit

38

Fresh fruits topped with your
choice of:

- Honey
- Mix Berries
- Mix Fruit



• THE ROAST SOCIETY



Cappuccino

₪ 25



Cortado

₪ 22



Flat White

₪ 24



Macchiato

₪ 25



Piccolo

₪ 20



Iced Americano

₪ 22



Iced latte

₪ 25



Affogato vanilla

₪ 22

Americano	22
Espresso	16
Turkish coffee	14
Double espresso	18
American coffee	23
Latte	25
Spanish latte	26
Caramel latte	26
Mocca	24
Iced spanish latte	26

FRESH MODE



Passion fruit mojito

₹25



Mixed berry mojito

₹30



Strawberry mojito

₹25



Blue berry mojito

₹28



Mango mojito

₹28



Hibiscus

₹25



Lemonade

₹19



Mint lemonade

₹21



FRESH MODE



**Strawberry
lemonade**

₹24



Mango

₹25



Orange juice

₹21



Watermelon juice

₹21



Royal Acia

₹30



Peach ice tea

₹24



- Lotus Biscoff
- Oreo Shake
- Strawberry

₹28



- Iced Matcha
- Hot Matcha
- Strawberry Matcha

₹19/20/24

Coca-Cola	6
Coca-Cola Zero	6
Pepsi	6
Fanta	6
Mountain Dew	6
Sprite	6
Sparkling Water	12/18
Water	3/8
Hot Chocolate	28
Yerba Mate	12
Black Tea	12
Green Tea	12
Karak tea	6

food
fashion
fusion
Edition

Brought to you with passion

Tag us in your Instagram story while dining and get 20% off!



Valid for à la carte menu only.

DUBAI MARINA

The glam ends

The Taste Lives On

Thank you for dining with us.
May your days be as stylish as your taste.
See you again soon.

+971 58 900 0897



talabat

Careem

