ARMANI / Kaf Takeaway Menu

We promise to deliver to you traditional, authentic and heartwarming cuisine, featuring the finest ingredients available on the local and global market. Our dishes are served with passion and the flare of our talented culinary team. The inspirations and heritage of Italy are delivered especially to you by our friendly and knowledgeable ambassadors.

All that remains to say is buon appetito!

All food orders to be placed at least 24 hours in advance

Take away can be collected at Armani/Lounge, Armani Hotel Burj Khalifa, Lobby level from 10am to 10pm

BREAKFAST CORNER

Sliced Fruit Platter with Berries	60
Chocolate Muffin (G)	10
Blueberry Muffin (G)	10
Date Pudim Slice (G)	35
Homemade Mini Pita Bread (5 pcs) (G)	15
Assorted Bread Rolls (French Baguette and Olive Focaccia) (G)	15
Challah bread with Sesame Seeds (1 pc) (G)	30
Duo Challah Bread Bag (2 pcs) (G)	50

SPECIAL TAKE AWAY MENU

Tea lights presented with our complements in both Shabbat combos

SMALL SHABBAT COMBO (G)

Salad of the Day with Challah Bread

Vegetable Soup

Grilled Salmon, Baby Vegetables and Spinach

or

Pan Seared Chicken Breast, Mashed Potato and Asparagus Spears

Sliced Fruit 240

LARGE SHABBAT COMBO (G)

Salad of the Day with individual Challah Bread

Vegetable Soup

Grilled Salmon, Baby Vegetables and Spinach

Pan Seared Chicken Breast, Mashed Potato and Asparagus Spears

Sliced Fruit 320

APPETIZER/SALAD

Hummus with Tahina (V)	50
Babaganouch (V)	50
Fattoush Salad with Sumac Seasoning (V, G)	50
Quinoa Salad with Root Vegetables, Baby Spinach and Dry Fruits (V)	60
Roasted Beetroot Salad with Citrus and Baby Spinach (V)	60
Tuna Niçoise with Green Beans, Purple Potato and Kalamata Olives	85
Chicken Caesar Salad, Focaccia Crouton and Fried Capers (G)	70
Duo Salmon Platter - Smoked and Tartare with Capers, Shallot and Mesclun Salad	110
SOUP	
Lentil Soup with Olive Oil, Arabic Crouton, Lemon Wedges (V,G)	60
Vegetable Minestrone with Herbs Crouton (G)	60
COURSE	
Grilled Salmon, Sautéed Spinach, Tomato and Black Olives Relish	140
Pan Fried Seabass with Parsnip Puree, Broccoli Florets and Sautéed Vegetables	160
Pan Seared Chicken Breast with, Mashed Potato and Asparagus Spears	135
Shish Taouk Marinated Grilled Chicken Thigh served with Grilled Vegetables	120
Chicken Leg Couscous with Root Vegetables and Chickpeas	140
Armani Amal signature Balti Murgh Spicy Chicken Curry with Onion and Coriander	130
Mediterranean Grilled Vegetables Tian with Herbs and Red Pepper Coulis (V)	120
Penne Arabiata with Tomato Sauce and Chili Flakes (G,V)	120
Spaghetti Bolognese with Fresh Basil and Cherry Tomatoes (G)	140
Vegetable Fried Rice with Seasonal Vegetables and Light Soy Sauce	105
Black Angus Beef Bourguignon, Root Vegetables, Mushroom Pilaf Rice and Thyme Jus	220
Black Angus Burger (220 gm) with Tomato, Romaine Lettuce and French Fries (G)	190

SIDE DISHES

Mashed Potato	40
Sautéed Green Beans	40
Steamed Broccoli	40
French Fries	40
Steamed Rice	40
Grilled Asparagus	40
Sautéed Spinach	40
DESSERT	
Chocolate Molten Cake (G)	65
Berries Tart, Almond Cream (N, G)	65
Sliced Fruit Platter with Berries	60
Chocolate Pecan Nut Brownie (N, G)	50
Date Pudim Slice (G)	35

Our chefs remain at your disposal for any specific queries and will be pleased to tailor make a special order should you have any concerns regarding food allergies or intolerances.