

*Alrawshe*

LEBANESE CUISINE

الروشه

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*One of the main attractions in Al Rawshe is the Al Rawshe Rock, a large rock formation that overlooks the neighbourhood and provides a stunning panoramic view of Beirut.*

*Many locals and tourists visit this spot to enjoy the breath-taking scenery and take memorable photos.*

*Al Rawshe is also home to several cultural and entertainment venues. Marbella, is also home of several cultures, so from Alanda Marbella Hotel Wellness & Spa, we want to bring you the flavours from Al Rawshe and the Lebanese Cuisine.*

**Alanda Marbella Hotel Wellness & Spa**

*Bld. Príncipe Alfonso de Hohenlohe, s/n. (29602)  
Marbella, Spain*

## COLD STARTERS

### Entradas frías

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#### TABBOULEH

Finely chopped parsley, tomato, fresh mint, onion, and crashed wheat mixed with Lebanese dressing

*Perejil muy fino, tomate, hierbabuena, cebolla y trigo con especias libanesas*

12,0

#### FATTOUSH

Lettuce, tomato, cucumber, parsley, mint, onion and toasted Lebanese bread

*Lechuga, tomate, pepino, perejil, hierbabuena, cebolla, pan tostado libanés*

12,0

#### MOUTABAL

Finely chopped and grilled eggplant mixed with Lebanese dressing

*Crema de berenjenas ahumadas con yogurt, sésamo, especias libanesas*

13,0

#### BABA GHANOUT

Roasted eggplant, pepper, onion and pomegranate molasses

*Berenjena asada, pimientos, cebolla y melaza de granada*

11,0

#### LABNEH WITH ZAYTOUN

Lebanese strained yogurt drizzled with virgin oil and olives

*Yogurt Libanés con aceite de oliva y aceitunas*

9,0

#### LABNEH BI TOUM

Yogur with garlic, olive oil and toast bread

*Yogur con ajo, aceite de oliva y pan tostado*

10,0

#### YOGURT WITH CUCUMBER

Finely cut cucumber and dried mint with Yogurt

*Pepino finamente cortado, hierbabuena y yogurt*

9,0

#### HUMMUS

Crashed chickpeas mixed with sesame oil, Lebanese dressing

*Puré de garbanzos mezclados con aceite de sésamo, especias libanesas*

12,0

#### HUMMUS BEIRUTY

Chickpeas puree with parsley, sesame, lemon

*Puré de garbanzos con perejil, sésamo, limón*

13,0

#### HUMMUS LAHMA MAFROUME

Chickpeas puree with minced meat and pine nuts

*Puré de garbanzos con carne picada y piñones*

15,0

#### WARAK INAB

Vine Leaves stuffed with rice, lemon, onions, and parsley

*Hojas de parra con arroz, limón, cebolla y perejil*

14,0

#### MOUSAKAH

Fried eggplant with vegetables topped with grained of boiled chickpeas

*Láminas de berenjena con verduras granulado de garbanzos hervido*

10,0

Traditional Lebanese Dressing included:

Garlic, lemon juice, virgin olive and oils

*Tradicional Especies Libanesas incluye: ajo, limón, aceitunas y aceite*

## HOT STARTERS

### Entradas calientes

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<b>HALLOUMI MACHWI</b> Grilled cheese sprinkled with thyme herbs, laid on fresh tomato and cucumber <i>Queso Halloumi a la parrilla con orégano, acompañado de tomate fresco y pepino</i>	12,0
<b>FALAFEL (4 PIECES)</b> Crispy patties of ground garbanzo, onions and sesame, served with salad and tahina sauce <i>Empanadas crujientes de garbanzo, cebolla, sésamo, acompañado de ensaladilla y salsa de tahina</i>	12,0
<b>NAQANEQ</b> Lebanese mini sausages cooked in butter and lemon <i>Salchichas libanesas con mantequilla y limón</i>	12,0
<b>SOUJOUK</b> Spicy sausages, tomatoes and lemon <i>Salchichas picantes, tomate y limón</i>	14,0
<b>SAWDA DJAJ / KIBDEH</b> Marinated chicken liver with lemon sauce and pomegranate molasses <i>Hígado de pollo marinado con salsa de limón y melaza de granada</i>	12,0
<b>JAWANEH DJAJ</b> Chicken wings with Lebanese dressing <i>Alitas de pollo con especias libanesas</i>	11,0
<b>BATATA HARRA</b> Cube of potatoes with garlic, coriander, and chili pepper <i>Patatas picantes con ajo y cilantro</i>	9,0
<b>FOUL MOUDAMAS</b> Bailed broad beans with Lebanese dressing served with bread <i>Habas con especias libanesas, acompañado de pan</i>	9,0
<b>HALLOUMI ARAYES</b> Pita bread whit cheese topped with lettuce leaves and cherry tomatoes <i>Pan pita con queso, hojas de lechuga y tomates cherry</i>	14,0
<b>FATAYER LAHMAH (4 PIECES)</b> Ground Lamb, pine nut and pomegranate molasses enclosed in baked dough <i>Carne molida, piñón y melaza de granada envuelto en masa al horno</i>	12,0
<b>SAMBOUSEK BIL JEBNAH (4 PIECES)</b> Feta, parsley and pepper enclosed in baked dough <i>Queso, perejil, pimienta envuelto en masa al horno</i>	11,0
<b>ARAYES KAFTAH</b> Loaf filled with seasoned minced lamb meat and pine nuts <i>Pan relleno de carne picada y piñones</i>	12,0
<b>SPINACH FATAYER (4 PIECES)</b> Fresh spinach, pomegranate molasses and walnut enclosed in baked dough <i>Espinacas frescas, melaza de Granada y nueces envuelto en masa al horno</i>	11,0
<b>KEBBAH MAKLIYAH (4 PIECES)</b> Crushed wheat croquettes stuffed with minced meat, pine nuts and onion <i>Croquetas de trigo y carne rellenas de carne picada, piñones y cebolla</i>	15,0

## MAIN COURSES

### Platos principales

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<b>SHARHAT MTAFAYE</b>	32,0
Seasoned ground beef, tomatoes, onions and parsley; served with rice or potatoes <i>Carne picada, tomate, cebolla y perejil; acompañado de arroz o patatas</i>	
<b>KAFTA MACHWI</b>	23,0
Seasoned ground beef, tomatoes, onions and parsley; served with rice or potatoes <i>Carne picada, tomate, cebolla y perejil; acompañado de arroz o patatas</i>	
<b>SHEESH TAOUK</b>	24,0
Skewers of tender chicken pieces, garlic, lemon, olive oil; served with rice or potatoes <i>Brocheta de pollo, ajo, limón, aceite; acompañado de arroz o patatas</i>	
<b>LAMB CHOPS (6 PIECES)</b>	30,0
Lamb chops with a variety of Lebanese Spices served with rice or potatoes <i>Chuletas de cordero con especias libanesas tradicionales acompañado de arroz o patatas</i>	
<b>LAHEM MESHWI</b>	26,0
Succulent chargrilled lamb cubes, tomatoes and peppers served with rice or potatoes <i>Brocheta de carne con tomate y pimientos; acompañado de arroz o patatas</i>	
<b>DJAJ MACHWI</b>	22,5
Grilled squad chicken, seasoned with garlic, lemon and Lebanese spices, served with fries <i>Picantón asado al grill, aliñado con ajo, limón y especias Libanesas, servido con patatas fritas</i>	
<b>MOUSHAKAL</b>	35,0
Three skewers of lamb, chicken and kafta and two lamb chops, served with vegetables sauted <i>Tres pinchitos de cordero, pollo y Kafta y dos chuletas de cordero, acompañado de verduras asadas</i>	
<b>KHAROUF MEHSHI</b>	38,0
Roast Lamb shanks served with Brown rice, minced Lamb and mixed nuts <i>Cordero Asado acompañado de arroz, carne picada y frutos secos</i>	
<b>BAMYA</b>	24,0
Okra and Lamb cubes cooked in tomato sauce served with vermicelli rice <i>Okra y cordero cocinado en salsa de tomate, acompañado de arroz con fideos</i>	
<b>KEBBAH LABANIEH</b>	24,0
Kebbah meatballs with cooked yogurt, served with Lebanese rice and pinions <i>Albondigas de kebbah con yogur cocinado, servido con arroz Libanés y piñones</i>	
<b>TAJIN DE CORDERO</b>	34,0
Lamb tajin, onion, arabic spice, soy sauce served with rice <i>Tajin de cordero, cebolla, especia rabe, salsa soja servido con arroz</i>	

**All main courses are served with a rice or chips garnish**

*Todos los platos principales se sirven acompañados de arroz y patatas fritas*

## SIDE ORDERS | GUARNICIONES

<b>Extra Lebanese Bread</b> <i>Pan Libanés extra</i>	2,5
<b>French fries</b> <i>Patatas fritas</i>	6,0
<b>Lebanese rice</b> <i>Arroz Libanés</i>	6,0

## DESSERT

### Postres

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<b>KATAYEF BEIRUT</b> Two Lebanese blinis filled with nuts, pistachio and vanilla ice cream <i>Dos Tartitas Libanesas rellenas de nueces y pistachos con helado de vainilla</i>	10,0
<b>KATAYEF ALRAWSHE</b> Two Lebanese blinis filled with sweet cheese cream <i>Dos Tartitas Libanesas rellenas de queso crema dulce</i>	8,0
<b>MHALABIYAH</b> Lebanese pudding, topped with pistachios <i>Pudin Libanés con pistachos</i>	8,0
<b>ROZ BI HALEEB</b> Sweet rice pudding topped with cinnamon <i>Arroz con leche y canela</i>	8,0
<b>FRESH FRUIT TRAY</b> Big plate of fresh fruit <i>Bandeja de fruta</i>	35,0
<b>FRESH FRUIT PLATE</b> Small plate of fresh fruit <i>Plato de fruta</i>	15,0
<b>HOMEMADE CAKES</b> Carrot cake, cheese cake or brownie <i>Tarta de zanahoria, tarta de queso o brownie</i>	7,0
<b>ICE CREAM</b> Chocolate, vanilla or strawberry <i>Chocolate, vainilla o fresa</i>	4,0 per scoop
<b>VEGAN ICE CREAM</b> Pistachio or hazelnut with chocolate chips <i>Pistacho o avellana con chispas de chocolate</i>	4,5 per scoop

# BEVERAGES

## Bebidas

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### SMOTHIES

#### SKINGLOW

8,9

Marine collagen and Vitamin C blended with mixed berries and coconut probiotic yogurt. The ultimate beauty drink

*Colágeno marino y vitamina C mezclados con bayas mixtas y yogurt probiótico de coco. La mejor bebida para la belleza*

#### VITAMIN - CBOOSTER

6,9

Orange, carrot and pine apple plus a high dose of vitamin C with rejuvenating goji berries

*Naranja, zanahoria y piña más una dosis alta de vitamina C con bayas de goji rejuvenecedoras*

#### OMEGA 3 CHOCOLATE CARAMEL

6,9

Omega 3-rich hemp seeds, banana, sprouted flax, home -made medjool da te caramel, raw cacao and a touch of Himalaya salt

*Semillas de cáñamo ricas en omega 3, plátano, crema de cacahuete, nuestro caramelo de dátiles casero, cacao y una pizca de sal del Himalaya*

#### CLEAN GREENS

7,9

Detoxify your body of heavy metals with fresh lemongrass, coriander and our unique fresh blast frozen spirulina combined with spinach, apple, cucumber juice and a chunk of pineapple

*Desintoxica tu cuerpo de metales pesados con hierba de limón fresca, cilantro y espirulina combinada con espinacas, zumo de pepino y un trozo de piña*

#### BERRY BLAST

7,9

Strawberries, raspberries, banana, apple juice

*Fresas, frambuesas, frutos rojos, plátano, manzana*

#### PASSION & CHIA

8,9

Tropical flavors of passion fruit and pineapple explode on the tongue, mellowed with a touch of banana, apple and lime activated chia seeds

*Los sabores tropicales del maracuyá y la piña que explotan en la lengua, suavizados con un toque de plátano, manzana y semillas de chía activadas*

#### AFRICAN BLUE

7,9

Fragrant vanilla, with fresh blueberries and a creamy banana & coconut base. **A bestseller**

*Fragante vainilla de Madagascar, flor de coco y muchos arándanos batidos con un dulce plátano canario ¡Nuestro bestseller!*

#### LIVELONGER

9,5

Introducing our most powerful creation yet.

Raspberries & rejuvenating goji berries, muscle-supporting protein, spirulina for a natural energy boost and detoxification, collagen promoting skin health, all harmonized with the therapeutic touch of medicinal mushrooms.

Elevate your well-being with each sip!

*Presentamos nuestra creación más potente hasta ahora:*

*frambuesas y bayas de goji rejuvenecedoras, proteínas para el soporte muscular, espirulina para un impulso de energía natural y desintoxicación, colágeno para la salud de la piel, todo armonizado con el toque terapéutico de los hongos medicinales.*

## JUICES

### ZUMOS

#### SWEET DETOX

Apple, ginger, spinach, avocado & pine apple  
*Manzana, jengibre, espinacas, aguacate y piña*

6,0

#### REAL GREEN

Broccoli, kale, spinach, avocado, apples & lemon  
*Brócoli, kale, espinaca, manzana, aguacate y limón*

6,9

#### CARROT TWIST

Apple, carrot & ginger  
*Manzana, zanahoria y jengibre*

4,9

#### SWEET BEAT

Apple, carrot, beetroot & orange juice  
*Manzana, zanahoria, remolacha y zumo de naranja*

4,9

#### BURNINGMAN

Apple, lemon, ginger & fresh turmeric root  
*Manzana, limón, jengibre y cúrcuma fresca*

5,5

#### STRAWBERRY RUSH

Orange juice, strawberry and banana  
*Zumo de naranja, fresa y plátano*

6,9

## WATER & SOFT DRINKS

### AGUA Y REFRESCOS

Water 0.5 l still / sparkling  
*Agua 0.5 l sin gas /con gas*

4,0

Water 1 l still / sparkling  
*Agua 1 l sin gas /con gas*

6,0

Soft drinks  
*Refrescos*

4,0

Red Bull

5,0

Beer 0,0  
*Cerveza 0,0*

4,5

## COFFEE & TEA

### CAFÉ Y TÉ

Espresso

4,0

Espresso double  
*Espresso doble*

4,5

Latte

4,5

Capuccino

4,5

Coffee with milk  
*Café con leche*

4,0

American  
*Americano*

4,0

Infusions  
*Infusiones*

4,0



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