Frikeh with Lamb

CELEBRITY CHEF JOE BARZA AT AL NAFOORAH.

SAMPLE MENU

Smoked Eggplant Raheb with Oriental Marinated Tuna

Triology of Hummous with Sweet Tabboule

Breaded Halloumi with Cashew Nuts and Red Pepper Sauce

Frikeh with Lamb and Dried Fruit served with Miskeh Sauce

Pistachio Paste with Achta

For more information and bookings,
visit jumeirah.com/jzsjoebarza
or call +971 4 453 0444.

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al nafoorah   **Jumeirah**
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Jumeirah Zabeel Saray now offers diners the exclusive opportunity to indulge in innovative progressive Lebanese cuisine, prepared by esteemed celebrity chef Joe Barza. Perfecting his art, Chef Barza will showcase his inventive creations exclusively at Al Nafoorah, Jumeirah Zabeel Saray's award-winning Lebanese restaurant, between 30 April and 3 May 2014.

Don't miss out on this unique chance to savour special dishes that reflect his signature style.

- Superlative set menus offering unique interpretations of Lebanese cuisine, starting from AED 250 per person

- Interactive culinary class with Chef Barza at AED 145 per person, from 4.00pm to 6.00pm on 2 May 2014

- Available for lunch and dinner between 30 April and 3 May 2014

ABOUT CHEF BARZA

Regarded as a pioneer of fusion cuisine in Lebanon, Barza's food is rooted in traditional Lebanese dishes with a modern Mediterranean touch.

With more than 22 years of experience, Barza has garnered a large number of awards and accolades, as well as been a participant and host of numerous television programmes, most recently as Head Judge and Co-Host of Top Chef Middle East. The Joe Barza Culinary Consultancy first opened its doors in 2009 with the aim of supporting hospitality organisations with all aspects of restaurant and catering operations, and today is a leader and innovator in the field.

Al Nafoorah

Knefeh

Chef Joe Barza