



Menu



Welcome to Aldar Lounge, your gateway to the rich and diverse flavors of Arabic, Turkish, Yemeni, and Syrian cuisines. Since our opening in 2020, we have been dedicated to crafting an extraordinary dining experience that celebrates the vibrant culinary traditions of the Middle East.

At Aldar Lounge, each dish is a masterpiece, prepared with the finest ingredients and infused with authentic spices that tell a story of heritage and hospitality. From the aromatic scents of our traditional Yemeni Mandi to the savory delights of Turkish kebabs and the colorful spread of Syrian mezze, every meal is an invitation to savor the essence of our culture.

We believe that dining is not just about food; it's about connection, warmth, and unforgettable moments shared with family and friends. Our inviting atmosphere is designed to make you feel at home as you embark on a culinary journey that transcends borders."



Soups & Appetizers

Soups



Chicken Soup

RM12

شوربة الدجاج

Tender chicken pieces and aromatic Arabic spices simmered in a rich, hearty broth.

Mushroom Soup RM12 شوربة الفطر

A delicious creamy and thick mushroom soup.



Lentil Soup

RM12

شوربة العدس

A fragrant traditional rich yellow lentil soup spiced with cumin and coriander.

Salads



RM15
Fattoush

فتوش

Hand-tossed tangy fresh salad served with fried bread.



RM18
Tabbouleh

تبولة

A refreshing mix salad of parsley, tomatoes, cucumber, onions and a dash of freshly squeeze lemon juice drizzled with olive oil.



RM12
Arabic Salad

سلطة عربية

A fresh and healthy mix of lettuce, cucumbers, tomatoes, and capsicum, tossed with a flavorful dressing of olive oil, lemon juice, and traditional Arabic herbs.



RM18
Greek Salad

سلطة يونانية

A classic Greek salad featuring a mix of lettuce, tomatoes, cucumbers, and olives, topped with creamy feta cheese and sliced capsicum.



RM18
Olive Salad

سلطة زيتون

A flavorful salad featuring rich black olives, finely chopped Japanese cucumbers and tomatoes, and a sprinkle of fresh mint and parsley. Finished with a tangy dressing of lemon juice and olive oil.



RM18
Armenian Salad

سلطة ارمنية



RM18
Chicken Salad

سلطة دجاج

shredded chicken with vegetables like celery, onions, and peppers. It's dressed with a creamy mixture of yogurt.

Appetizers



RM15
Hummus

حمص

A classic Middle Eastern dip made with creamy chickpeas, sesame paste, and a squeeze of lemon juice. Served with a drizzle of olive oil for a rich finish.



RM20
Hummus beef

حمص لحم

A house specialty of a beautiful blend of whole chickpeas, tahini and mince lamb.



RM 16
Hummus Beiruity

حمص بيروتی

Lebanese recipe, with aromatic herbs blended into the creamy hummus. Sesame paste and a squeeze of lemon juice add extra depth of flavor.



RM16
Baba Ghanoush

بابا غنوج

A smooth and creamy blend of grilled eggplant, capsicum, walnuts, tahini, and lemon juice. Perfectly balanced and full of flavor.



RM16
Mutabbal

متبل

A smoky and savory dip made with charcoal-grilled eggplant, sesame paste, and a squeeze of lemon juice. Served with warm Arabic bread for dipping.



RM12
Cucumber with yogurt

سلطة خيار بالزبادي

Mix Appetizer

RM25
مشكل مقبلات باردة

A delicious selection of classic Middle Eastern dips, including hummus, mutabba, baba ganoush, and muhammara. Served with warm Arabic bread for dipping and sharing.



Appetizers



Falafel
RM16

فلافل

A deep fried patty that is made from chickpeas, fava beans and spices.

Fried Kibbeh
RM28

A delicious deep fried dish made of bulgur, chopped onions and finely minced lamb.

كبه مقلية



Lamb Samosa
RM12

سمبوسة لحم

A delicious deep fried pastries with minced meat stuffing.



Eggplant Lamb
RM22

باذنجان لحم



Main Dishes

Main Dishes



Shish Tawooq Fakhara

RM29

فخارة شيش طاووق

Grilled chicken skewers marinated in spices, served sizzling in a traditional claypot.

Lamb Shank RM45 لحم شانك

Tender lamb shank slow-cooked with aromatic herbs, served with seasonal vegetables.



Mexican Fakhara RM25 فخارة مكسيكية

Tender pieces of chicken are perfectly cooked with colorful bell peppers and onions, creating a harmonious blend of textures and tastes



Eggplant Fakhara
RM40 فخارة باذنجان

Main Dishes

Lamb chop
RM38

لام شوب

Lamb Chop Serve with rice and black pepper sauce



Chicken Chop
RM18

تشكن شوب

Chicken Chop Serve with rice and black pepper sauce

Chicken Wings
RM18

اجنحة دجاج



Grilled Quail 3psc
RM25

سمان مشوي، 3 قطع



Main Dishes



Turkish Fakhara

RM40

فخارة تركية

Chicken Fajita RM29 فهيتا دجاج

Chicken Breast , colorful peppers, and onions . Bursting with flavor and a hint of spice, it's a delicious Mexican treat.



Stuffed Kebab Roll
RM40

كباب لحم محشي



Main Dishes



Mandi Chicken

مندى دجاج

1/4 chicken

RM18

1/4 دجاج

1/2 chicken

RM29

1/2 دجاج

Whole Chicken

RM50

دجاج كاملة

chicken cooked in a special taboon oven for 3-hours and served with smoked flavoured basmathi rice.

Madfon \ Kabsah Chicken

مدفون الدجاج / كبسه

1/4 chicken

RM18

1/4 دجاج

1/2 chicken

RM29

1/2 دجاج

Whole Chicken

RM50

دجاج كاملة



Half chicken wrapped in aluminium with aromatic spices, cooked in a high pressure cooker, and served with savoury basmathi rice.



Main Dishes



Haneeth Lamb Shank

RM45

موزه لحم حنيث

A nicely spiced lamb shank served with smoked flavoured basmathi rice.

Haneeth Lamb RM30 حنيث لحم

Deliciously spiced Lamb chunks spiced in various classical ways to give its original taste. The succulent meat dish with some hot parathas is served with rice



Madfon Lamb RM35 لحم مدفون

1kg

RM120

5 كيلو



Burma Lamb RM35 برمة لحم





Grills

GRILLS



Aldar Mix Grill family

RM240

مشكل مشاوي الدار عائلي

Aldar Mix Grill

RM140

مشكل مشاوي الدار



Lamb Cherries
RM32

كباب كرز



Kebab Eggplant
RM35

كباب باذنجان

Lamb Arayes
RM25

عرايس لحم

Grilled Arabic bread filled with seasoned minced lamb, crispy on the outside and juicy on the inside. Served with fresh Lebanese bread, French fries, and garlic sauce.



GRILLS



Mix Grill

RM39 مشكل مشاوي

A platter of mix grills of chicken kebab, lamb kebab, shish tawooq, lamb cubes, served with savoury bread and garlic sauce.



RM28

Kebab Khish Khash كباب الخشخاش

Tender lamb grilled to perfection, topped with a special blend of tomato sauce, served with bread and garlic sauce.



Beef Cubes RM25 اوصال لحم

A 12-hour marination of tender lamb cubes in an array of special mixed spices, herbs, served with bread and garlic sauce.



Chicken Kebab RM20 كباب دجاج

Chicken breast marinated in an array of special mixed spices, served with bread and garlic sauce.



Lamb Kebab RM25 كباب لحم

Minced lamb marinated in an array of herbs, served with bread and garlic sauce.



Shish Tawooq RM20 شيش طاووق

A must try 12-hour marinated BBQ chicken served with french fries, bread and garlic sauce.

GRILLS



Grilled Fish RM35 سمك مشوي

Seabass marinated with special spices and grilled to perfection.

Mix Kebab RM22 مكس كباب

A Grilled combination of Lamb kebab & chicken kebab.



Grilled Chicken RM25 دجاج مشوي

Half chicken grilled on charcoal, served with Arabic bread, French fries, and garlic sauce.





Hot Dishes

Hot Dishes



Lamb Fahsa RM25 فحسة لحم

Tender moist lamb marinated with mixed spices cooked in earthen stoneware and served with Malawah bread.



Salta RM18 سلطة

A delicious combination of minced lamb, mixed vegetables, rice, and eggs for a complete meal, served sizzling hot in clay pot alongside freshly baked Moulawwah bread.



Oqda Lamb RM25 عقدة لحم

Juicy lamb floss fried with potatoes and fragrant chillies served with Malawah or Tameez bread.



Oqda Chicken RM18 عقدة دجاج

Tender chicken meat floss fried with potatoes and fragrant chillies served with Malawah or Tameez bread



Salon Fish RM35 صالونة سمك



Salon Prawn RM30 صالونة جمبري

Fresh prawn cooked with special spices and served in claypot with Malawah or Tameez bread.

Hot Dishes



Fried Liver RM16 كبدة

Liver stir fried with onions, potatoes, and chilies served with Malawah or Tameez bread.



Juicy Beans RM14 فاصوليا رطب

Nutritious beans stir fried with tomatoes, onions, coriander and chilies served with Malawah or Tameez bread.



Minced meat RM22 دقة لحم

Juicy lamb floss fried with potatoes and fragrant chilies served with Malawah or Tameez bread.



Ground Lamb Meat RM22 لحم صغار

Tenderloin lamb with onions, potatoes and chilies served with Malawah or Tameez bread.



Dry Bean RM14 فاصوليا ناشف

Nutritious beans stir fried with tomatoes, onions, coriander and chilies served with Malawah or Tameez bread.



Shakshoukah RM14 شكشوكة

Fried eggs with tomato sauce, pepper, onions, and spices, served with Malawah or Tameez bread.

Pizza



Aldar Pizza

RM29

بيتزا الدار

Pepperoni Pizza

RM29

بيتزا بابروني

Margherita Pizza

RM29

بيتزا مارجريتا

Four season Pizza

RM29

بيتزا الفصول الاربعة

Pastries



Lamb Pie RM15 فطيرة لحم



Cheese Pie RM12 فطيرة جبنة



Muhammreh Pie RM12 فطيرة محمرة



Zaatar Pie RM12 فطيرة زعتر



Mix Pie RM15 فطيرة مكس

Side dishes



French Fries RM15 بطاطا مقلية



Plain Rice RM8 طبقرز



Potato wedges RM15 بطاطا ودجز



RM6 سحاوق بالجين
Sahawiq with Cheese



RM2 سحاوق
Sahawak Sauce



RM2 صوص الدار
Aldar Sauce



RM2 ثومية
Garlic Sauce



Arabic Bread RM3 خبز عربي



Tameez RM4 تميز

Sandwiches



Lamb kebab sandwich RM12

سندوتش كباب لحم

Juicy lamb kebab sandwich with fresh veggies, tangy sauce, and warm pita bread.



Chicken kebab sandwich RM10

سندوتش كباب دجاج

Grilled chicken kebab sandwich with fresh veggies and tangy sauce on a toasted bun.



Shish Taouk Sandwich RM10

سندوتش شيش طاووق

Grilled marinated chicken in fresh bread, topped with crisp veggies and flavorful sauces.



Falafel Sandwich RM9

سندوتش فلافل

fried chick peas balls with fresh vegetables & sesame tahini sauce, wrapped in pita bread.

Desserts



Kunafa

RM20

كنافة



Kunafa Nuts

RM30

كنافة مكسرات

Kunafa Lotus

RM25

كنافة لوتس

Kunafa Pistachio

RM25

كنافة فستق

Kunafa Red Ruby

RM25

كنافة ريد روبي



Kunafa Nutella

RM25

كنافة نوتيلا

Desserts



Tiramisu

RM15

تيراميسو



Basbosah

RM9

بسبوسه



Fruite Salad RM30 سلطة الفواكة

Juice



Kunafa Nuts RM22 موكتيل شقف



RM25 موكتيل الامبراطور
Emperor mocktail



RM22 سلطة فواكة
mixed fruits salad



RM25 سلطة نوتيلا
mixed fruit salad with nutella

Juice



مكس موهيتو RM12
Mix Mojito



موهيتو ليمون نعناع RM12
Mint Lime Mojito



موهيتو جراندين RM12
Grendine Mojito



Ocean Mojito

RM12

موهيتو اوشن

Passion Fruit Mojito

RM12

موهيتو باشن فروت

Lychee Mojito

RM12

موهيتو لايتشي

Cherry Mojito

RM12

موهيتو كرز

Juice

lemon mint	RM 12	ليمون نعناع
Mango	RM 12	مانجو
Dragon fruit	RM 12	دراجون فروت
Strawberry	RM 13	فراولة
Kiwi	RM 12	كيوي
Grape	RM 15	عنب
Watermelon	RM 12	بطيخ
Melon	RM 12	عصير شمام
Pinapple	RM 12	اناناس
Orange	RM 12	برتقال
Apple	RM 12	تفاح
Carrot	RM 12	جزر
Papaya	RM 12	بابايا
Lemon	RM 12	بيمون



Mango smothie	RM 14	مانجو سموثي
Raspberry smothie	RM 14	روزباري سموثي
Passion Fruit smothie	RM 14	باشن فروت سموثي
Strawberry smothie	RM 14	فراولة سموثي
Peach smothie	RM 14	خوف سموثي
Aldar smothie	RM 14	الدار سموثي



Juice



Snickers Shake
سنيكرز شيك
RM16



Oreo Shake
اوريو شيك
RM16



KitKat Shake
اوريو شيك
RM16

Mango Shake	RM 15	مانجو شيك
Vanilla Shake	RM 15	فانिला شيك
Avocado Shake	RM 16	افوكادو شيك
Avocado Nuts Shake	RM 18	افوكادو مكسرات شيك
Strawberry Shake	RM 16	فراولة شيك
Banana Shake	RM 15	موز شيك
Mocha Shake	RM 16	موكا شيك
Caramel Shake	RM 16	كراميل شيك
Milo Shake	RM 15	ميلو شيك
Milo Banana Shake	RM 16	ميلو موز شيك



Chocolate Shake
شوكلت شيك
RM16

Drinks



Espresso	RM 7	اسبريسو
Americano	RM 8	امريكانو
Cappuccino	RM 12	كابتشينو
Latte	RM 12	لاتيه
Latte Hazelnut	RM 12	لاتيه بندق
Latte Caramel	RM 12	لاتيه كراميل
Hot Chocolate	RM 13	هوت شوكلت
Espresso Shot	RM 4	اضافة اسبريسو
Dates 3 pcs	RM 4	اضافة تمر 3 قطع
Tahina	RM 3	اضافة طحينة

Turkish Coffee
قهوة تركية
RM10



Drinks



Red Tea	RM 5	شاى احمر
Green Tea	RM 5	شاى اخضر
Adani Tea	RM 6	شاى عدني
Flavoured Tea	RM 5	شاى نكهات

Arabic Coffee With Dates
دلة قهوة عربية مع التمر

Small
RM 20

Medium
RM 25

Large
RM 30



Adani Teapot
براد شاى عدني
RM20



Red Teapot
براد شاى احمر
RM15



Whole Lamb Aqeqah

RM2200

خروف كامل عقيقه

Whole Lamb Mandy

RM1750

خروف كامل مندي

Half Lamb Mandy

RM900

نصف خروف مندي

