







In the heart of our fine dining establishment, a captivating tale unfolds. Naya, a Lebanese restaurant born from a passion for blending the ancient traditions of Lebanon and the Levant, beckons you on a culinary journey like no other. It is here that the timeless flavors of the Middle East intertwine with a contemporary flair, harmonizing in a symphony of taste that will leave you mesmerized.

With utmost care and reverence, our chefs delicately craft every dish, meticulously selecting spices and ingredients that pay homage to the rich culinary heritage of the region. But it doesn't end there. At Naya, we believe in the power of personal touches, infusing our homemade pickles with a unique charm that reflects the essence of our kitchen.

As you step into our realm, you'll be greeted by a selection of extraordinary dishes, each carrying a story of its own. From the fragrant aromas that dance through the air to the vibrant colors that adorn your plate, every element is thoughtfully curated to create an unforgettable experience, tailored specifically to your desires.

Be it an intimate dinner or a celebration of life's precious moments, Naya stands ready to weave an indelible memory for you. Allow us the honor of crafting your culinary adventure, where time-honored traditions meet modern innovation, and the boundaries of taste are pushed to new heights.

At Naya, your journey awaits, eager to ignite your senses and transport you to a world where the past and present unite in perfect harmony.



# Soups

(125 CALORIES)

Handcrafted soup of the day, prepared to meet your liking.

# Cold Mezza

We carefully source high-quality fresh ingredients for all of our recipes.

Classic Hummus
(186 CALORIES) 
Blanded shirk non with sesame pasts

Blended chickpea with sesame paste and extra virgin olive oil.

#### Add On / Mixed With

Pumpkin 5
Beetroot 5
Meat (305 KCAL) ((iii) 16

• Eggplant Mutabbal 39

(186 C A L O R I E S) 🛞 🗇

Charcoal-grilled eggplant flavor, mixed with sesame paste and lemon juice.

Add On Meat (305 KCAL) (6)

Zucchini Mutabbal

(220 C A L O R I E S) 🚳 🗍

Charcoal-grilled zucchini flavor, mixed with sesame paste and lemon juice.

Beetroot Mutabbal Code Recommended

(230 CALORIES)

Boiled beetroot flavor, mixed with sesame paste and lemon juice.























The prices mentioned above are in Saudi Riyals and include a 15% value-added tax (VAT).

Food allergies Symbols

PEANUTS NUTS MUSTARD SHELLFISH SOY MIIK SESAME EGGS WHEAT FISH CELERY



# Hot Appetizers

## **Chicken Wings**

49

(122 C A L O R I E S)

Classic Lebanese flavored chicken wings with lemon, garlic, and fresh coriander.

## Chicken Liver Chef Recommend



47

(305 C A L O R I E S) (100)

If you are feeling adventurous and enjoy minerally, earthy flavors, try our signature liver dish. The pomegranate molasses gives a sweet flavor to counterbalance the minerality of the liver taste. In Lebanon, it's called (Sawda Djej).

#### **Meat Sambousek**

43

(176 C A L O R I E S) ( (176 C A L O R I E S)

Homemade crunchy deep-fried pastries stuffed with ground marinated meat.

#### Cheese Sambousek

43

(312 C A L O R I E S) ( (312 C A L O R I E S)

Homemade crunchy deep-fried pastries stuffed with chef-mixed cheese.

#### Shrimp Kunafa

64

Juicy marinated prawns rolled in golden crunchy kunafa dough, cumin, garlic, and lemon juice.

#### **Spicy Potato**

39

(305 C A L O R I E S)

Roasted spicy potatoes sautéed with coriander, garlic, and lemon juice, originally from Bekaa Valley.

#### Grilled Halloumi

51

(354 C A L O R I E S) (1) (3)

Halloumi cheese served with signature tomato salsa.























Crushed wheat stuffed with minced meat or seafood, onions, and nuts.

Grilled Kibbeh

45

(384 C A L O R I E S) (11)

Homemade grilled kibbeh stuffed with walnuts and minced lamb and lamb fat.

Fried Kibbeh

43

(384 C A L O R I E S) 🚳 🛞

Homemade patti deep-fried kibbeh with toasted peanuts and meat mixture.

Shrimp Kibbeh

55

(323 C A L O R I E S) (1) (8) (1)

Deep-fried kibbeh ball stuffed with cheese and shrimp.

Smoked Raw Kibbeh



59

(312 C A L O R I E S) 🚳 🛞

Fresh lean lamb mixed with fresh herbs, cumin spices, crushed wheat, and nuts.

## **Delicious Levant Fatteh**

Hummus Fatteh - a beloved dish cherished across Levantine countries like Lebanon, Jordan, Palestine, and Syria. This creamy and savory bread brings together the rich flavors of hummus with a delightful twist. Enjoy it cold or hot, and savor the authentic taste of the Levant.

Fatteh Hummus

47

(380 C A L O R I E S) 🚳 🗇 🛞

Uniquely layered combination of hummus, crunchy pita chips.

Fatteh Soujok

55

(486 C A L O R I E S) 🛞 🗇 🛞 🍪

Uniquely layered combination of a creamy hummus spread, crunchy pita chips, cooked soujok, and a tangy yogurt sauce.

**Fatteh Makdous** 



51

(385 C A L O R I E S) 🚳 🗐 🛞 🍩

Layered baby eggplant dish with ground beef, crunchy pita chips, and a tangy sesame paste yogurt sauce.





















# From The Grill

Spicy and bursting with taste, Lebanese kafta kebabs or mashawi are an indispensable staple of Lebanese gastronomy, consisting of lamb or chicken mixed with authentic Lebanese herbs and spices.

## Kafta

Shish Kafta

110

(486 C A L O R I E S) 🗓 🛞 🔘 🛞

Home-made deliciously spiced minced meat Kafta, juicy and absolutely packed with flavor.

Kafta Khashkhash

104

(492 C A L O R I E S) (1) (490 (1) (1)

Kafta kebab spiced with chili and garlic, served with a delicious home-made char-grilled tomato sauce.

Cherry Kafta

130

(512 C A L O R I E S) (1) (3) (1) (8) (1)

Ground lamb Kafta seasoned with Lebanese spices, combined with savory cherry sauce.

Cheesy Pistachio Kafta (Majuka)

90

(412 C A L O R I E S) (1) (4) (1) (1)

Kafta dum stuffed with cheese and pistachio.

Signature Naya Kafta



140

(405 C A L O R I E S) (10 ⊕ (

Homemade Naya Kafta tossed with cheese, pistachio, mushrooms, red chili with Lebanese spices.

## Lebanese Mashawi

Lamb Chops

155

Juicy grilled lamb cutlets marinated with onion, olive oil, and Lebanese spices.

Lamb Skewers

120

(386 C A L O R I E S) (1) (1) (1)

Perfectly moist and crispy succulent lamb skewers in olive oil and Lebanese spices.





















Naya Mix Grill

(405 C A L O R I E S) @ @ @ @

Enjoy the taste of a Lebanese mixed grill with a wonderful selection of lavish lamb Kafta, tender chicken, and lamb skewers.



## From The Oven

Arayes

71

140

(392 C A L O R I E S) (1) (3) (1) (1)

Homemade pita bread stuffed with minced lamb meat, onions, and spices.

Lamb Coriander Steak

90

(400 C A L O R I E S)

Marinated pan-seared lamb with garlic, lemon, and cilantro sauce.

Kafta In Clay

90

(480 C A L O R I E S) (1) (1) (1) (1)

Lamb Kafta cooked with slices of local potato in tahini sauce or tomato sauce.

# Poultry

Chicken Shish Tawook

84

(362 C A L O R I E S) (1) (3) (1)

The perfection of tender and juicy chicken, marinated in a medley of spices, yogurt, lemon juice, and garlic.

Grilled Chicken

109

(386 C A L O R I E S) @ 🚳 🔘 🛞

Sumac and herb-infused grilled chicken: savor the aromatic charm of sumac and fragrant herbs as they enhance the succulence of our grilled boneless chicken.























## Catch Of The Day

# Grilled Tiger Prawns (422 CALORIES) @ @ @ @

140

BBQ Tiger Prawns - juicy, flavorful, and immersed in incredible Lebanese garlic lemon sauce. A delightful taste of Lebanon in every bite.

#### **Grilled Salmon**

130

(394 C A L O R I E S) (1) (3) (1) (1) (1)

Grilled salmon with Lebanese spices, lemon, garlic, and a side of grilled vegetables. A flavorful and wholesome delight in every bite.

## Grilled Seafood Platter



165

(465 C A L O R I E S) @ @ @ @

Seafood lover's delight. Freshly grilled and packed with oceanic flavors.

## Side Orders

•	French Fries	30
	(340 C A L O R I E S)	

- White Rice 30 (200 C A L O R I E S) 🕮
- **Oriental Rice** 30

(220 C A L O R I E S) <sup>(())</sup>





















## Osmaliaya With Qishta

44

(323 C A L O R I E S) (1) (1) (1)

Crispy Kunaffa dough stuffed with delicious homemade fresh Qishta, sweet cream baked to perfection.

#### Add on:

Homemade Arabic Ice Cream.

8

## Halawat El Jibn Chef Recommendo



40

(315 C A L O R I E S) (1) (1) (1)

Semolina mozzarella dough stuffed with homemade fresh Qishta traditionally from Lebanon.

#### **Arabic Ice Cream**

35

(180 C A L O R I E S) @ 🚳

Homemade slightly sweetened, chewy, and delicious creamy milk, sahlab, mastic, rose water, and pistachio.

#### **Seasonal Cut Fruits**

30

(102 C A L O R I E S)

Fresh, seasonal fruit selection, a delicious and healthy choice.





















## Naya Beverage Menu

# Signature Mocktails 45

#### Nada

(122 C A L O R I E S)

Fresh strawberry, lemon juice, rose syrup, and maple syrup.

#### Niran

(116 C A L O R I E S)

Pomegranate juice, rose syrup, and ginger.

#### Fairuz

(160 C A L O R I E S)

Blue Lagoon syrup, coconut milk, and pineapple juice.

#### Naya Mojito

(160 C A L O R I E S)

Pomegranate Juice, Rose Syrup, Mint Leaves, Lime, Diet 7-Up

# Refreshing Mocktails 47

## Strawberry Daiquiri

(122 C A L O R I E S)

Fresh strawberry, lemon juice, and strawberry puree.

#### Pineapple Cobbler

(250 C A L O R I E S)

Pineapple juice, strawberry juice, ginger syrup with honey, and lemon juice.

#### Watermelon Fizz

(230 C A L O R I E S)

Watermelon, lemon juice, mandarin juice, 7-Up, chopped mint.



# Mojitos 4

#### Apple Mojito

(171 C A L O R I E S)

Fresh apple, mint, lemon, brown sugar, Apple juice and diet 7-Up.

#### Classic Mojito

(150 C A L O R I E S)

Lemon, mint, brown sugar and diet 7-Up.

#### Mix Berries Mojito

(171 C A L O R I E S)

Fresh mix berries, lemon, mint, brown Sugar and diet 7-Up.

#### Strawberry Mojito

(179 C A L O R I E S)

Fresh strawberry, lemon, mint, brown Sugar and diet 7-Up.

#### Red Bull Mojito

(190 C A L O R I E S)

Lemon, mint, brown sugar and red bull.

# Margharitas

38

65

#### Citrus Margarita

(128 C A L O R I E S)

Lime and lemon juice, along with fresh orange juice.

#### Watermelon Marghrita

(119 C A L O R I E S)

Lime and lemon juice with fresh watermelon juice.

## 🗘 Lemonade

35

#### Lemon Mint

(108 C A L O R I E S)

Lemon juice, mint, and simple syrup.

#### Pink Lemonade

(138 C A L O R I E S)

Lemon juice, strawberry juice, and simple syrup.



## > VOCO Iced Tea 35 Classic (85 C A L O R I E S) Black tea, lemon and simple syrup Peach (150 C A L O R I E S) Infused black tea and peach syrup Rosemary Jasmin (126 C A L O R I E S) Infused jasmine green tea with rosemary and honey. Milk Shake Vanilla (85 C A L O R I E S) Vanilla ice cream, milk, and honey. Banana (150 C A L O R I E S) Fresh banana, milk, and honey. Chocolate (126 C A L O R I E S) Chocolate ice cream, cocoa powder, and milk. Fresh Juices 40 Orange (145 CALORIES) **Pomegranate** (235 C A L O R I E S) Pineapple (130 CALORIES) Watermelon (98 C A L O R I E S)

# ₩ater

•	Berain Still Small	17
•	Berain Still Large	27
•	Berain Sparkling Small	21
•	Berain Sparkling Large	35
	(OCALORIES)	
~	Soft Drink	25

- Pepsi (105 CALORIES)
- Diet Pepsi (01 CALORIES)
- 7- Up
  (109 CALORIES)
- Diet 7- Up
  (7.5 CALORIES)
- Tonic
  (7.5 CALORIES)
- Soda
  (7.5 CALORIES)
- Ginger Ale
  (7.5 CALORIES)
- Ginger Beer
  (7.5 CALORIES)
- Red Bull
  (125 CALORIES)

  31



## Non Alcoholic Beer Bit Burger 45 (22 C A L O R I E S) Holsten 25 ( 22 C A L O R I E S) Selection of Tea 29 English Breakfast (OCALORIES) Moroccan Tea with Mint (1 C A L O R I E S) Green Tea (0 C A L O R I E S) **Earl Grey** (OCALORIES) Chamomile

(1 CALORIES)

Black Tea
(0 CALORIES)

(0 C A L O R I E S)

Jasmin Green Tea

Selection of Coffee

**Turkish Coffee Single** 

	(OCALORIES)	
•	Turkish Coffee Double	33
	( 0 C A L O R I E S)	
•	Espresso Single	21
	(1CALORIES)	
	Espresso Double	29

	(1CALORIES)	
•	Espresso Double (2CALORIES)	29
•	Cappuccino (130 CALORIES)	34
•	Café Latte (190 CALORIES)	34
•	Hot Chocolate (153 CALORIES)	39

29





