

The background of the entire image is a light beige color, overlaid with a pattern of thin, dark brown wavy lines that resemble topographical map contour lines. These lines flow from the top right towards the bottom left, creating a sense of movement and depth.

Alrawshe

LEBANESE CUISINE

الروشه

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Al Rawshe is a neighborhood located in Beirut, Lebanon. It is known for its vibrant atmosphere, rich history, and diverse community. Situated in the heart of the city, Al Rawshe offers a unique blend of traditional and modern elements.

One of the main attractions in Al Rawshe is the Al Rawshe Rock, a large rock formation that overlooks the neighborhood and provides a stunning panoramic view of Beirut. Many locals and tourists visit this spot to enjoy the breathtaking 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

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

COLD STARTERS

Entradas frías

€

1 TABBOULEH

13,0

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

2 FATTOUSH

14,0

Lettuce, tomato, cucumber, parsley, mint, onion and toasted Lebanese bread
Lechuga, tomate, pepino, perejil, hierbabuena, cebolla, pan tostado libanés

3 MOUTABAL

13,0

Finely chopped and grilled eggplant mixed with Lebanese dressing
Crema de berenjenas ahumadas con yogurt, sésamo, especias libanesas

4 BABA GHANOUT

13,0

Roasted eggplant, pepper, onion and pomegranate molasses
Berenjena asada, pimientos, cebolla y melaza de granada

5 LABNEH WITH ZAYTOUN

10,0

Lebanese strained yogurt drizzled with virgin oil and olives
Yogurt Libanés con aceite de oliva y aceitunas

6 LABNEH BI TOUM

11,0

Yogurt with garlic, olive oil and toast bread
Yogurt con ajo, aceite de oliva y pan tostado

7 YOGURT WITH CUCUMBER

9,0

Finely cut cucumber and dried mint with Yogurt
Pepino finamente cortado, hierbabuena y yogurt

8 HUMMUS

12,0

Crashed chickpeas mixed with sesame oil, Lebanese dressing
Puré de garbanzos mezclados con aceite de sésamo, especias libanesas

9 HUMMUS BEIRUTY

13,0

Chickpeas puree with parsley, sesame, lemon
Puré de garbanzos con perejil, sésamo, limón

10 HUMMUS LAHMA MAFROUME

15,0

Chickpeas puree with minced meat and pine nuts
Puré de garbanzos con carne picada y piñones

11 WARAK INAB

15,0

Vine Leaves stuffed with rice, lemon, onions, and parsley
Hojas de parra con arroz, limón, cebolla y perejil

12 MOUSAKAA

12,0

Fried eggplant with vegetables topped with grained of boiled chickpeas
Láminas de berenjena con verduras granulado de garbanzos hervido

Traditional Lebanese Dressing included:
Garlic, lemon juice, virgin olive and oils

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

HOT STARTERS

Entradas calientes

€

13 HALLOUMI MACHWI

17,0

Grilled cheese sprinkled with thyme herbs, laid on fresh tomato and cucumber

Queso Halloumi a la parrilla con orégano, acompañado de tomate fresco y pepino

14 FALAFEL (4 PIECES)

14,0

Crispy patties of ground garbanzo, onions and sesame, served with salad and tahina sauce

Empanadas crujientes de garbanzo, cebolla, sésamo, acompañado de ensaladilla y salsa de tahina

15 NAQANEQ

13,0

Lebanese mini sausages cooked in butter and lemon

Salchichas libanesas con mantequilla y limón

16 SOUJOUK

16,0

Spicy sausages, tomatoes and lemon

Salchichas picantes, tomate y limón

17 JAWANEH DJAJ

14,0

Chicken wings with Lebanese dressing

Alitas de pollo con especias libanesas

18 BATATA HARRA

9,0

Cube of potatoes with garlic, coriander, and chili pepper

Patatas picantes con ajo y cilantro

19 FOUL MOUDAMAS

11,0

Bailed broad beans with Lebanese dressing served with bread

Habas con especias libanesas, acompañado de pan

20 HALLOUMI ARAYES

18,0

Pita bread whit cheese topped with lettuce leaves and cherry tomatoes

Pan pita con queso, hojas de lechuga y tomates cherry

21 FATAYER LAHMAH (4 PIECES)

13,5

Ground Lamb, pine nut and pomegranate molasses enclosed in baked dough

Carne molida, piñón y melaza de granada envuelto en masa al horno

22 SAMBOUSEK BIL JEBNAH (4 PIECES)

12,0

Feta, parsley and pepper enclosed in baked dough

Queso, perejil, pimienta envuelto en masa al horno

23 ARAYES KAFTAH

13,5

Loaf filled with seasoned minced lamb meat and pine nuts

Pan relleno de carne picada y piñones

24 SPINACH FATAYER (4 PIECES)

13,5

Fresh spinach, pomegranate molasses and walnut enclosed in baked dough

Espinacas frescas, melaza de Granada y nueces envuelto en masa al horno

25 KEBBAH MAKLIYAH (4 PIECES)

16,0

Crushed wheat croquettes stuffed with minced meat, pine nuts and onion

Croquetas de trigo y carne rellenas de carne picada, piñones y cebolla

MAIN COURSES

Platos principales

€

26 SHARHAT MTAFAYE	32,0
Seasoned ground beef, tomatoes, onions and parsley; served with rice or potatoes Carne picada, tomate, cebolla y perejil; acompañado de arroz o patatas	
27 KAFTA MACHWI	24,0
Seasoned ground beef, tomatoes, onions and parsley; served with rice or potatoes Carne picada, tomate, cebolla y perejil; acompañado de arroz o patatas	
28 SHEESH TAOUK	25,0
Skewers of tender chicken pieces, garlic, lemon, olive oil; served with rice or potatoes Brocheta de pollo, ajo, limón, aceite; acompañado de arroz o patatas	
29 LAMB CHOPS (6 PIECES)	30,0
Lamb chops with a variety of Lebanese Spices served with rice or potatoes Chuletas de cordero con especias libanesas tradicionales acompañado de arroz o patatas	
30 LAHEM MESHWI	28,0
Succulent chargrilled lamb cubes, tomatoes and peppers served with rice or potatoes Brocheta de carne con tomate y pimientos; acompañado de arroz o patatas	
31 DJAJ MACHWI	24,5
Grilled squid chicken, seasoned with garlic, lemon and Lebanese spices, served with fries Picantón asado al grill, aliñado con ajo, limón y especias Libanesas, servido con patatas fritas	
32 MOUSHAKAL	34,0
Three skewers of lamb, chicken and kafta and two lamb chops, served with vegetables sautéed Tres pinchitos de cordero, pollo y Kafta y dos chuletas de cordero, acompañado de verduras asadas	
33 KHAROUF MEHSHI	38,0
Roast Lamb shanks served with Brown rice, minced Lamb and mixed nuts Cordero Asado acompañado de arroz, carne picada y frutos secos	
34 BAMYA	28,0
Okra and Lamb cubes cooked in tomato sauce served with vermicelli rice Okra y cordero cocinado en salsa de tomate, acompañado de arroz con fideos	
35 KEBBAH LABANIEH	25,0
Kebbah meatballs with cooked yogurt, served with Lebanese rice and pine nuts Albondigas de kebbah con yogur cocinado, servido con arroz Libanés y piñones	

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

Extra Lebanese Bread Pan Libanés extra	2,5
French fries Patatas fritas	6,0
Lebanese rice Arroz Libanés	6,0

DESSERT

Postres

€

36 KATAYEF BEIRUT Two Lebanese blinis filled with nuts, pistachio and vanilla ice cream Dos Tartitas Libanesas rellenas de nueces y pistachos con helado de vainilla	10,0
37 KATAYEF ALRAWSHE Two Lebanese blinis filled with sweet cheese cream Dos Tartitas Libanesas rellenas de queso crema dulce	8,0
38 KATAYEF LUBNAN Two Lebanese blinis filled with pistachio Dos Tortillas libanesas rellenas de pistacho	14,0
39 MHALABIYAH Lebanese pudding, topped with pistachios Pudin Libanés con pistachos	8,0
40 ROZ BI HALEEB Sweet rice pudding topped with cinnamon Arroz con leche y canela	8,0
41 FRESH FRUIT PLATE Small plate of fresh fruit Plato de fruta	15,0

BEVERAGES

Bebidas

€

WATER & SOFT DRINKS

AGUA Y REFRESCOS

Water 0,5l still / sparkling Agua 0.5 l sin gas /con gas	5,0
Sparkling water 3/4 Agua con gas 3/4	6,0
Still water 1l Agua 1 l sin gas/con gas	8,0
Soft drink Refrescos	5,0
Homemade lemonade Limonada casera	4,5
Fix Factory (homemade cola) Fix Factory (cola casera)	4,5
Coconut water Agua de coco	4,0
Red Bull	6,0
Beer 0,0 Cerveza 0,0	6,0
Big Tom spiced tomato juice Zumo de tomate big tom spiced	4,5
Organic Beetroot juice Zumo de remolacha organica	4,5

COFFEE

CAFÉ

Espresso	4,0
Espresso doble Double espresso	5,0
Latte	5,5
Capuccino	5,0
Coffe with milk Café con leche	4,5
Americano	4,0
Coconut coffee Café de coco	5,5
Hot chocolate Chocolate cliente	5,0
Coffee with special milk Café con leche especial	5,5

FRAPPE COFFEE | CAFÉ FRAPPE

8,0

Caramel Frappe Frappe de Caramelo
Coffee, milk, caramel and ice Cafe, leche, caramelo y helado
Vanilla Frappe Frappe de Vainilla
Coffee, milk, and vanilla ice cream Cafe, leche y helado de vainilla
Mocha Frappe Frappe de Moca
Coffee, milk, and chocolate ice cream cafe, leche y helado de chocolate
Pistacho Frappe Frappe de pistacho
Coffee, milk, and pistachio ice cream Cafe, leche y helado de pistacho

FRESH MILKSHAKES OR VEGAN OPTION

8,0

BATIDOS NATURALES O VERSIÓN VEGANA

Strawberry Milkshake Batido de Fresa
Banana Milkshake Batido de Plátano
Chocolate Milkshake Batido de Chocolate
Vanilla Milkshake Batido de Vainilla

SHOTS | CHUPITOS

4,9

GOLDEN IMMUNITY

Turmeric, ginger and lime
Cúrcuma, jengibre y limón

BEET BURST

Beet, carrot and ginger
Remolacha, zanahoria y jengibre

LEMON KICK

Lime and ginger
Limón y jengibre

FRESH JUICES | ZUMOS NATURALES

€

Orange Juice Zumo de Naranja	7,0
Small Orange Juice Zumo de naranja pequeño	4,5
Create your juice Crea tu zumo	9,5
SUPER GREEN SUPER VERDE	8,5
Apple, cucumber, spinach, celery and lime Manzana, pepino, espinacas, apio y lima	
ABCG	8,5
Apples, carrots, beet and ginger Manzana, zanahorias, remolacha, apio y jengibre	
Aqua Refresher	9,5
Cucumber, mint leaves, coconut water, lime juice and pineapple juice Pepino, hojas de menta, agua de coco, zumo de lima y piña	
Super Detox	8,5
Apple, ginger, spinach, avocado and pineapple Manzana, jengibre, espinacas, aguacate y piña	
Carrots Sunset	9,0
Apple, orange, carrot and ginger Manzana, naranja, zanahoria y jengibre	
Tropical Twist	8,5
Orange, strawberry and banana juice Zumo de naranja, fresas y plátano	
Golden Revive	8,0
Apple, lemon, ginger and fresh turmeric Manzana, limón, jengibre y cúrcuma fresca	
Summer Sunset	8,5
Watermelon, mint, lemon juice and coconut water Sandia, menta, zumo de limón y agua de coco	

NATURAL SMOOTHIES | SMOOTHIES NATURALES

9,5

TROPICAL GLOW

Made with coconut milk, collagen, goji berries, coconut yogurt, banana and mix of red berries.

Hecho con leche de coco, colágeno, bayas de goji, yogur de coco, plátano y una mezcla de frutos rojos.

BERRY COCONUT

A creamy blend of coconut milk, ripe banana, blueberries, and a touch of vanilla.

Una cremosa mezcla de leche de coco, plátano maduro, arándanos y un toque de vainilla.

PASSION FUSION

A tropical mix of apple juice, creamy chia pudding, passion fruit, banana and pineapple.

Una mezcla tropical de jugo de manzana, cremoso pudín de chía, fruta de la pasión, plátano y piña.

BERRY BURST

A vibrant blend of apple juice, strawberries, banana, raspberries, and a medley of red berries.

Una mezcla vibrante de jugo de manzana, fresas, plátano, frambuesas y una variedad de frutos rojos.

VITAMIN SUNRISE

A revitalizing blend of orange juice, fresh carrot, pineapple and antioxidant-rich goji berries.

Una mezcla revitalizante de jugo de naranja, zanahoria fresca, piña y bayas de goji ricas en antioxidantes.

CHOCO MONKEY

A creamy and energizing blend of coconut milk, sweet date, banana, natural peanut butter, agave syrup and raw cacao.

Una mezcla cremosa y energizante de leche de coco, dáttil dulce, plátano, mantequilla de cacahuete natural, jarabe de agave y cacao puro.

REGULAR TEA

4,0

SPECIAL TEAS | TÉS ESPECIALES

4,5

GREEN TEA GINGER AND LEMON | TÉ VERDE JENGIBRE Y LIMÓN

Very aromatic tea, with its own personality. Among the citrus notes, the spicy and complex flavor of ginger stands out. | Té muy aromático, con personalidad propia. De entre las notas cítricas destaca el sabor picante y complejo del jengibre.

CHUN HAO SUPERIOR JAZMIN GREEN TEA | TÉ VERDE JAZMÍN SUPERIOR CHUN HAO

Fresh jasmin petals are used in this specialty. A multiple aromatization process carefully fixes its wonderful flavor during drying. A delicate, harmonious tea with a subtle but lasting natural aroma of jasmine. A real delicacy. | En esta especialidad se utilizan pétalos frescos de jazmín. Un proceso múltiple de aromatización, fija cuidadosamente su maravilloso sabor durante el secado. Un té delicado, armonioso y con un sutil pero duradero aroma natural a jazmín. Toda una exquisitez.

BLACK TEA WILD BERRIES | TÉ NEGRO BAYAS SILVESTRES

One of our most refreshing and interesting blends, due to its intense flavor of berries. You can drink it hot or very cold. | Una de nuestras mezclas más refrescantes e interesantes, debido a su intenso sabor a frutas del bosque, puedes tomarlo caliente o muy frío.

GOA CHAI BLACK TEA | TÉ NEGRO GOA CHAI

A blend highly recommended for breakfast, as well as any time you feel like a tea with a strong flavor and pronounced body. Perfect to drink alone or with milk. | Un blend muy recomendado tanto en el desayuno, como en cualquier momento que apetezca un té con sabor marcado y cuerpo pronunciado. Perfecto para tomar solo o con leche.

ENGLISH BREAKFAST BLACK TEA | TÉ NEGRO DESAYUNO INGLES

English Breakfast black tea is one of our must-haves. If you are looking for a tea that wakes you up and helps you face the day, we recommend this blend. | El té negro desayuno inglés es uno de nuestros imprescindibles. Si lo que buscas es un té que te despierte y que te ayude a afrontar el día, te recomendamos esta mezcla.

CHAMOMILE | MANZANILLA

Hand- selected and made exclusively from fresh floral buds, with a sweet, pronounced, and well-defined aroma and flavor, excellent as a digestive and relaxing infusion. | Seleccionada a mano y compuesta solo por botones florales frescos, de aroma y sabor dulce, marcado y definido, excelente como digestivo y relajante.

DIGESTIVE HERBAL TEA | TISANA DIGESTIVA

A traditional recipe prepared in central europe for hundreds of years, a testament to its effectiveness. It will make you forget all about digestive discomfort. | Receta tradicional preparada en centro de europa desde hace cientos de años, lo que prueba su eficacia. Hará que te olvides de las molestias digestivas.

RELAXING HERBAL TEA | TISANA RELAJANTE

When it's time to unwind, we recommend this delightful infusion, know for its fruity and citrus notes, subtly complemented by hints of spice and herbs. | Cuando llega el momento de descansar te recomendamos esta agradable infusión, que destaca por sus notas frutales y cítricas, acompañadas de otras sutilmente especiadas y herbales.

PEPPERMINT & PENNYROYAL INFUSION | POLEO MENTA ROOIBOS INFUSION | ROIBOS**VIRGIN COCKTAILS | CÓCTELES SIN ALCOHOL**

9,5

PIÑA COLADA

Coconut, cream and pineapple juice
Coco, crema y zumo de piña

MOJITO

Mint, lime, sugar and sparkling water
Menta, lima, azúcar y agua con gas

MOJITO DE FRESA

Mint, lime, strawberry, sugar, and sparkling water



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