



# *il Veliero*

Tripoli to Napoli



From the orange blossom scent of Tripoli to the lemon-hills of Napoli, each dish carries a journey across one sea and two homes, now shared with Dubai.

## Breakfast

### Sabah Tripoli 89

Labneh, halloumi, hummus, Traboulsi-style fowl, fig jam, debs w tahini, green olives, tomatoes, cucumbers, and eggs cooked to your choice. Served with bread and tea.

### Colazione Napoletana 79

Croissant, eggs cooked to your liking, homemade cake, and freshly brewed coffee.

### Labneh w Zeit 22

Labneh drizzled with olive oil, served with tomato, cucumber, and bread.

### Foul Traboulsi 30

Slow-cooked fava beans prepared the traditional way, served with pickles, tomato, and bread.

### Fatteh 34

Crispy bread, chickpeas, yoghurt, tahini, toasted nuts, and olive oil.

### Halloumi alla Griglia 30

Grilled halloumi served warm with fresh vegetables and bread.

### Eggs Your Way 32

Three eggs cooked sunny side up, scrambled, or omelette style, served with a small side salad.

### Uova Benedict

Poached eggs topped with hollandaise sauce on toasted bread.

- Avocado 42
- Turkey 49
- Smoked Salmon 52

## Manoush

### Zaatar 12

Freshly baked flatbread with zaatar and olive oil.

### Cheese 18

Flatbread topped with our signature cheese blend.

### Zaatar & Cheese 20

Zaatar, olive oil, and our signature cheese blend.

### Labneh 18

Flatbread topped with labneh and olive oil.

### Lahme & Cheese 26

Seasoned minced meat with our signature cheese blend

### Labneh & Zaatar 20

Labneh with zaatar and olive oil.

### Lahme bi Ajine 22

Flatbread topped with freshly seasoned minced meat.

### Debs w Joz 20

Traditional Levantine topping made with carob molasses, tahini, and walnuts.

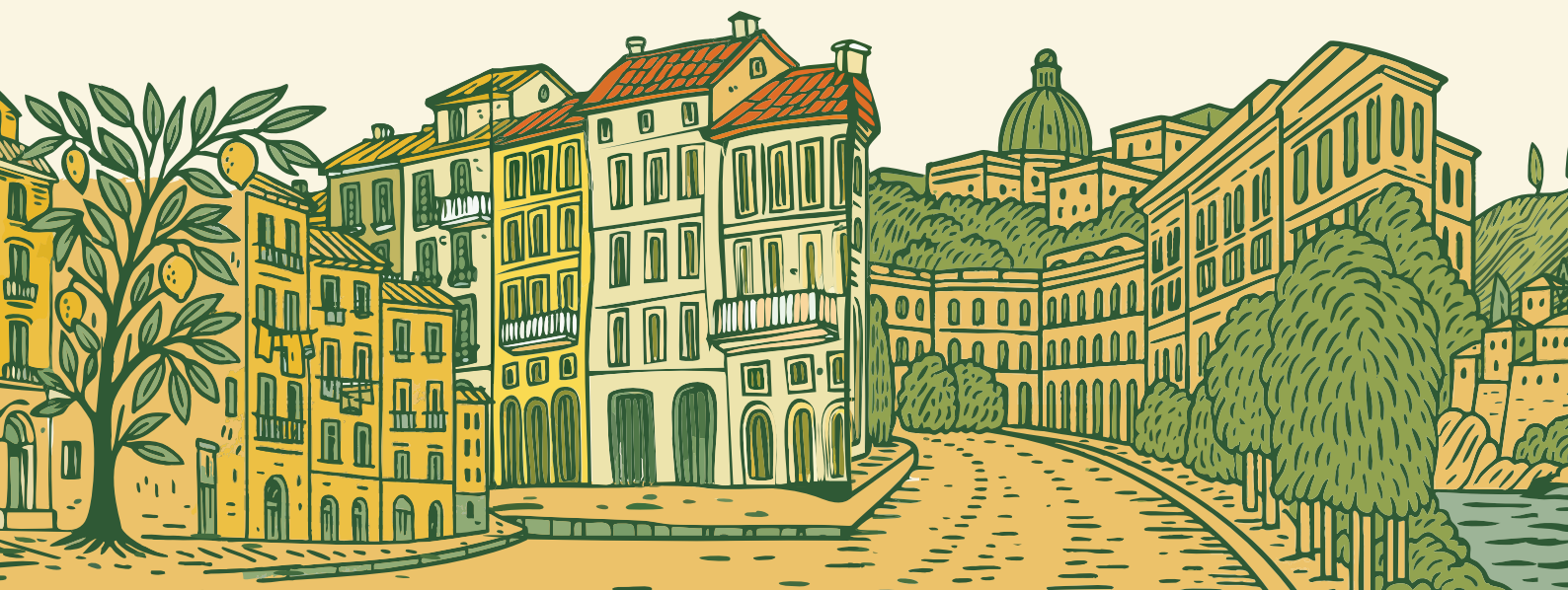
## Croissants

### Plain 12

Butter croissant.

### Chocolate 16

Chocolate-filled croissant.





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## Soups

- Adas** 27  
Traditional lentil soup finished with olive oil.
- Minestrone** 35  
Classic Italian vegetable soup.
- Frutti di Mare** 40  
Seafood soup in a tomato-based broth.

## Salads

- Tabbouleh Verde** 30  
Parsley, herbs, tomato, bulgur, lemon, and olive oil.
- Fattoush Fresco** 30  
Seasonal vegetables, toasted bread, sumac, debs romman, and olive oil.
- Rocca & Beetroot** 32  
Rocket leaves and beetroot with olive oil and lemon.
- Quinoa & Halloumi** 44  
Quinoa with grilled halloumi and fresh vegetables.
- Caprese bil Zaatar** 52  
Tomato, fresh mozzarella, zaatar, and olive oil.
- Caesar Salad** 32  
Romaine lettuce, parmesan, and croutons.  
-With Chicken 39  
-With Shrimps 42

## Cold Starters

- Hummus** 28  
Creamy chickpea dip with olive oil.
- Hummus al Ragù** 40  
Hummus topped with slow-cooked meat ragù.
- Moutabbal** 30  
Grilled eggplant with tahini and lemon.
- Moutabbal al Pesto** 35  
Smoky eggplant with basil pesto.
- Warak Enab** 36  
Vine leaves stuffed with rice and herbs.
- Samke Harra** 41  
Fish with chilli, coriander, garlic, lemon, and tahini.
- Bruschetta Pomodoro** 25  
Toasted bread with tomato and olive oil.
- Bruschetta Labneh** 29  
Labneh with finely diced olives





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## Hot Starters

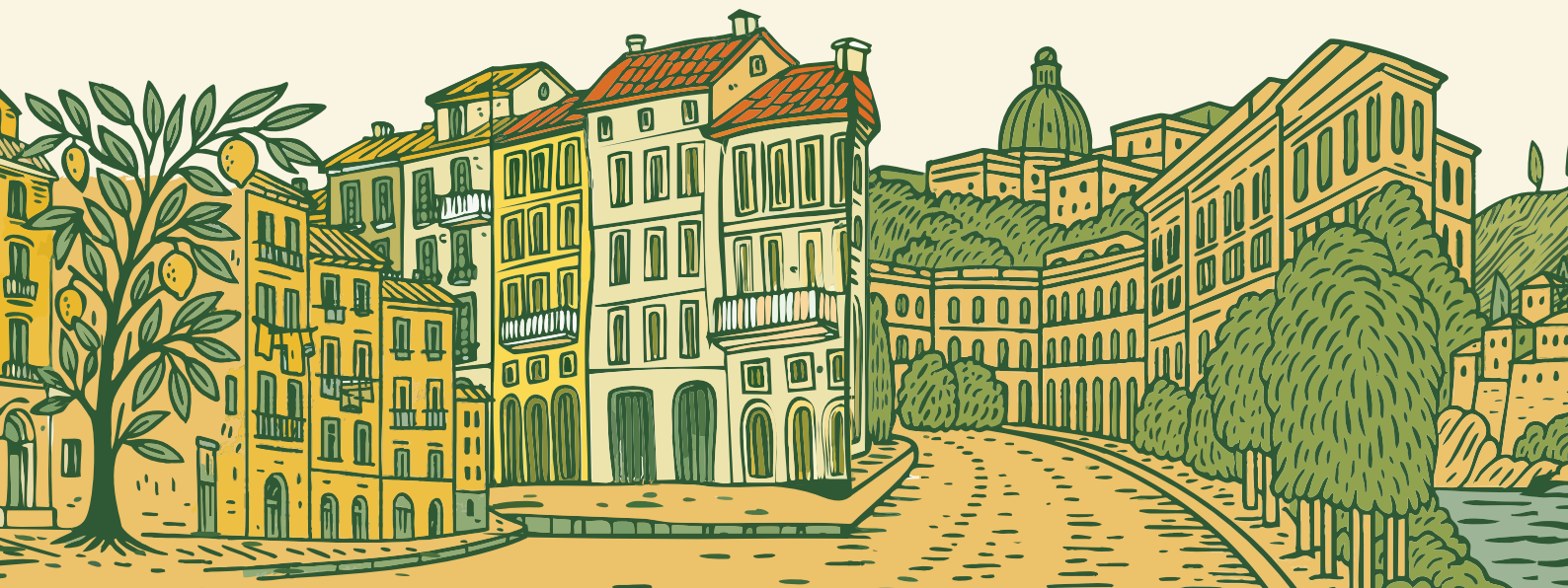
<b>Batata Harra</b> Spiced crispy potatoes.	28
<b>Falafel</b> Falafel with tahini sauce, mixed pickles, and fresh tomatoes.	30
<b>Arancini Formaggio</b> Rice balls filled with melted cheese.	34
<b>Arancini al Ragù</b> Rice balls filled with meat ragù.	39
<b>Mixed Mouajanat</b> Selection of savoury pastries.	32
<b>Kebbeh</b> Fried bulgur shells filled with minced meat.	32
<b>Calamari Fritti</b> Lightly fried calamari.	36
<b>Lahme bi Ajin Traboulsi</b> Tripoli-style meat flatbread.	28
<b>Fries</b> Crispy golden fries.	18

## Sandwiches

<b>Taouk</b> Grilled chicken with garlic sauce and pickles in Arabic bread.	24
<b>Kafta</b> Grilled minced meat with tahini and tomato in Arabic bread.	24
<b>Lahme</b> Grilled meat with onion, tomato, and tahini in Arabic bread.	28
<b>Falafel</b> Falafel with tahini sauce, pickles, and tomatoes in Arabic bread.	20
<b>Fries</b> Fries in Arabic bread.	18

## Panini

<b>Pollo al Pesto</b> Grilled chicken, basil pesto, mozzarella.	45
<b>Bresaola</b> Bresaola, mozzarella, rocket, and olive oil.	55
<b>Halloumi al Pesto</b> Grilled halloumi with basil pesto.	42





At il Veliero, we prepare our dishes using fresh Neapolitan dough baked daily, extra virgin olive oil, and carefully selected ingredients, with a focus on flavour.

## Pizza

Prepared with fresh Neapolitan dough, fresh tomato sauce, and Fior di Latte mozzarella.

### Margherita 58

Tomato, mozzarella, basil.

### Pepperoni 65

Tomato, mozzarella, pepperoni.

### Bresaola 89

Tomato, mozzarella, bresaola, and rocket.

### Funghi 75

Mozzarella and mushrooms. Add grilled chicken.

### Tartufo 89

Mozzarella, mushrooms, and truffle cream.

### Verdure 65

Tomato, mozzarella, and grilled vegetables.

### Gorgonzola 89

Mozzarella and gorgonzola.

### Calzone al Dattero 50

Mozzarella and date paste.

## Pasta

### Alfredo 56

Creamy parmesan sauce. Optional grilled chicken.

### Pomodoro 52

Fresh tomato sauce and basil.

### Ragù 62

Slow-cooked meat ragù.

### Frutti di Mare 95

Seafood in light tomato sauce.

### Pesto 58

Basil pesto and parmesan.

### Ravioli Shish Barak 65

Meat-filled ravioli in light yoghurt sauce.

### Cappellacci di Zucca 60

Pumpkin-filled pasta in butter sauce.

### Lasagna 65

Layered pasta with ragù and béchamel.





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## The Grill

### Taouk

Grilled marinated chicken skewers, served with garlic sauce, fries, and mixed pickles. **54**

### Kafta

Grilled minced meat skewers with parsley and onion, served with tahini sauce, fries, and mixed pickles. **62**

### Lahme

Grilled seasoned meat, served with tahini sauce, fries, and mixed pickles. **68**

### Mixed Grill

Selection of grilled meats, served with fries and mixed pickles. **78**

### Pollo alla Griglia

Grilled chicken breast served with mushroom sauce. **68**

## Main Specialties

### Tagliata ai Funghi

Sliced grilled beef served with sautéed mushrooms. **105**

### Risotto Frutti di Mare

Creamy risotto with mixed seafood. **95**

### Risotto Funghi

Mushroom risotto finished with parmesan. Add truffle. **75**

### Branzino alla Griglia

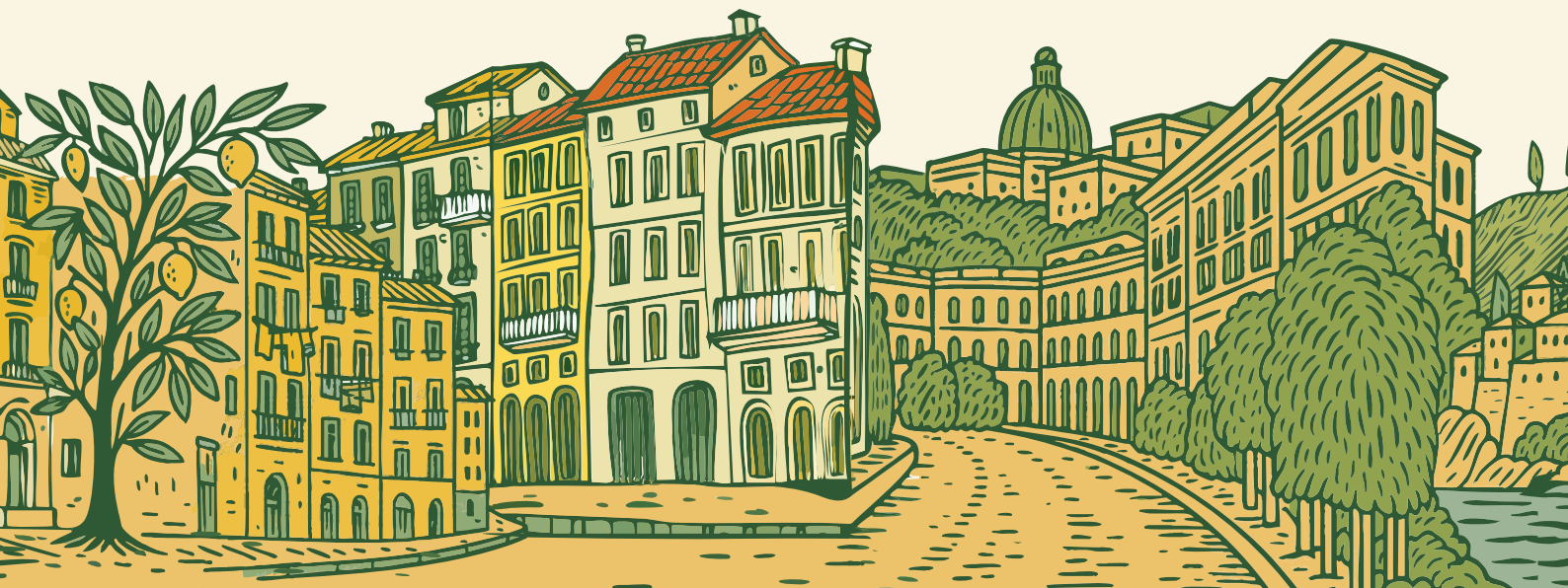
Whole grilled sea bass finished with olive oil and lemon. **125**

### Sayadieh Risotto

Creamy risotto inspired by sayadieh, finished with fish and caramelised onion. **55**

### Freekeh con Gamberi

Freekeh served with sautéed shrimp. **55**





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## Dessert

<b>Debs bi Tahini</b> Carob molasses and tahini, simply served.	<b>22</b>
<b>Tiramisù Classico</b> Classic tiramisù, prepared fresh.	<b>35</b>
<b>Panna Cotta al Pistacchio</b> Silky panna cotta topped with freshly prepared raspberry coulis and pistachio butter made from freshly ground toasted pistachios.	<b>35</b>
<b>Nammoura</b> Traditional semolina cake finished with fragrant syrup.	<b>20</b>
<b>Riz bi Halib</b> Creamy rice pudding delicately infused with blossom and rose water.	<b>22</b>
<b>Torta della Casa</b> Daily house-made cake	<b>12</b>

## Beverages

### Cold Beverages

Soft Drinks	<b>12</b>
Water (Small)	<b>12</b>
Water (Large)	<b>20</b>
Sparkling Water (Small)	<b>15</b>
Sparkling Water (Large)	<b>22</b>

### Fresh Juices & Mocktails

Fresh Orange Juice	<b>20</b>
Lemonade	<b>18</b>
Minted Lemonade	<b>20</b>
Mojito Fragola	<b>25</b>
Passion Fruit Frizzante	<b>25</b>
Virgin Mojito	<b>25</b>

### Hot Beverages

Selection of Tea	<b>15</b>
Espresso (Single / Double)	<b>14/18</b>
Macchiato	<b>16</b>
Cappuccino	<b>18</b>
Latte	<b>19</b>
Americano	<b>17</b>
Lebanese Coffee (Single / Double)	<b>15/20</b>





*il Veliero*

Tripoli to Napoli

Flavours sailing from Tripoli to Napoli.  
A journey shaped by the Mediterranean, where the sea connects  
cultures and food tells a story.

Inspired by Italian craftsmanship and Lebanese warmth, our menu celebrates simple ingredients, time-honoured techniques, and recipes passed down through generations. From dough and fire to olive oil, herbs, and slow-crafted sauces, every dish reflects respect for tradition and love for honest flavour.

**At *il Veliero* , food is meant to be shared, savoured, and enjoyed together, just as it has been for centuries along the Mediterranean coast.**