

Arabian Nights Restaurant

Aleen Kanan

Visit our website: arabiannights2050tareq.com

Address: 35 Salah Al Deen Street, Jerusalem 97707, Palestine

Arabian Nights Restaurant is where chef Tareq Taha, a Palestinian chef in Jerusalem, uses his talent to cook traditional Arabic dishes, using ingredients produced with the help of AI.

Chef Tareq Taha opened his restaurant in January 2050, when challenges in finding ingredients started because of the large world population. AI helped keep those ingredients in the world, making food production more sustainable and mitigating waste in the food industry.

Main ingredients that are used in Arabian Nights Restaurant dishes include lab meats, algae, farmed fish, kelp, 3D-printed ingredients, rabbit meat, almond milk, date seeds coffee, and different kinds of vegetables from AI Farms.

APPETIZERS

Jenin City Hummus - \$4

Chickpeas (from Jenin AI Farms, where they use robots to plant and take care of their crops), Garlic, Lemon Juice, Dried Parsley, Organic Tahini Sauce.

Atheer Kebah - \$3

Mushrooms (from Amuro Farm in Jericho, which uses technology in their farms to create the best conditions for growing mushrooms), Quinoa, Onion, All Spice, Lemon Caviar, Fresh Parsley.

Lentil Kebah - \$3

Lentils (from Jenin AI Farms, known for planting all kinds of Legumes, and because of increasing demand, they used robots to do all the planting steps faster and more professionally), Swiss Chard, Pomegranate Molasses, Cumin, Onion, Parsley, Lemon Juice.

Crispy Kelp Chips with Quinoa Tabbouleh - \$4

Fresh Parsley, Purple Tomato, Fresh Cucumbers, Quinoa, Lemon Juice, Olive Oil, Mediterranean Sea Kelp (contains a lot of vitamins and serves as a perfect alternative to a lot of products).

Beef Tartare with Aioli Sauce - \$5

Lab-Grown Steak (made by great scientists), Fresh Parsley, Onions, Garlic, Lemon Juice, Olive Oil, Egg White.

MAIN DISHES

Sweet Salmon - \$30

Fresh Salmon Fish (from Gaza Farmed Fishes Farm), served with Smoked Sweet Potato, Fresh Mushrooms (from Amuro Jericho Farms), and Tamarind Dates Sauce.

Beef Filet with Chestnut Cream - \$35

Lab-Grown Beef Fillet, Fresh Mushrooms (from Amuro Jericho Farm), Chestnut Cream Sauce, served with Red Sea Wakame Salad.

Vegetarian Eggplant Quinoa Maqloobeh - \$25

Yellow Tomato (from Jenin AI Farms, where they work on developing plants' colors), Eggplant, Quinoa, Almond, Maqloobeh Special Spices, served with Red Sea Wakame Salad.

Cabbage and Rhubarb Duck - \$35

Duck Fried with Avocado Butter (a great alternative to dairy butter), wrapped in Purple Cabbage (from Jenin AI Farms, where they work on developing plants' colors), with Crunchy Shallots, Artichokes, Chicory, and Tomato, Ginger, Star Anise, Rhubarb Sauce.

Eggplant Mnazzaleh - \$30

Lab-Grown Ground Beef, Tomato Sauce, Eggplants, Fresh Parsley, Tahini Sauce, Almond, served with Rice.

Freekeh Stuffed Rabbit - \$35

Rabbit Meat (from Ramallah Farm), Freekeh (from Jerusalem Farm, which has special machines and robots to collect the wheat crops and make Freekeh), Baked Purple Potatoes (from Jenin AI Farms), White Carrots (from Jenin AI Farms), and Asparagus.

Three Aubergine Filet - \$25

Organic White, Purple, and Black Eggplant Filet, topped with our special Tomato Basil Sauce, served with our signature Blue Potato Cake, Celery Root Cream Sauce, and Quinoa (all vegetables are from Jenin AI Farms).

Vegetarian Lasagna - \$25

Yellow Zucchini Lasagna, Tomato Sauce, Basil, Garlic, Dairy-Free Cheese (from Nablus Farm, where they use robots to make plant-based milk, like soy and nut milk), served with Caesar Red Sea Wakame Salad.

Fish and Vanilla - \$35

Fresh Sea Bass (from Gaza Farmed Fishes Farm), Vanilla, Avocado Butter, Grilled Cauliflower, Blue Potato, and Vanilla with Fish Stock Sauce.

Fifth Round Fish - \$35

Fried Sea Bass in Olive Oil (from Gaza Farmed Fishes Farm), Warm Potato Salad, Tomato Puree, Fish Stock Foam, and Blue Potato Crackers.

DESSERTS

Dates with Tahini - \$12

Sesame with Dates, Pecans and Chia Seeds, as well as Tahini Cream with Dates and Strawberry Sorbet, Kefir Lemon Strawberry Sauce, and Pecan Nut Oil (Strawberries and Dates are from Jenin AI Farms).

Chocatote - \$14

Cake, Chocolate Kumquat Cream with Vegan Butter, Wild Fruit (from Jenin AI Farms), and Chocolate Sauce.

Paris Al Ghat - \$14

(Al Ghat is a town in Saudi Arabia, where Chef Tareq Taha created this dish, mixing French techniques with Saudi Arabian ingredients), Eclair Dough, stuffed with Date Cream and Cardamom, Rubbed Dates with Hazelnut, Maracuja, and Blue Raspberries (from Jenin Al Farm, where they work on developing plants' colors).

Arabic Coffee Baklava - \$12

Arabic Coffee Cake (Date Seeds Coffee made in Gaza 2050 Roaster), Almond, Walnut, topped with layers of Crunchy Baklava Pastry, and Caramel Coffee Sauce.

Coffee and Cardamom Cake - \$14

Coffee and Cardamom Cake (Date Seeds Coffee, Spices, and Nuts are made in Gaza 2050 Roaster), with Almond Paste, topped with Filo Dough and Marshmallows made of Rose Water, and served with Cranberry Sauce (from Jenin Al Farms).

Earth - \$12

Black Seed Cake (Black Seed from Gaza 2050 Roaster), Lemon Cream, Lemon Biscuit with Black Seed, Fresh Purple Strawberries, and served with Purple Strawberry Sauce (Strawberries from Jenin Al Farms, where they work on developing plants' colors).

Qizha Cake - \$12

Cake made with Qizha (Qizha is a Black Seed Paste used in Palestinian cuisine. Made from Crushed Nigella Seeds, the paste has a sharp, bitter taste with slight tones of sweetness. The paste can be used with other condiments, such as Tahini, or baked into Pies, Breads, and Pastries), served with Lemon Mousse, Qizha Meringue, White Chocolate, and our signature Berry Sauce (Berries are from Jenin Al Farms).

DRINKS

Arabic Coffee - \$4

Date Seeds Coffee made in Gaza 2050 Roaster.

Tea with Fresh Mint - \$3

Mint and Tea are from Jenin AI Farms, known for planting all kinds of Legumes, Fruits, Vegetables, Herbs, and more. Because of increasing demand, they used robots to do all the planting steps faster and more professionally.

Lemon and Mint Juice - \$5

Lemon and Mint are from Jenin AI farms, known for planting all kinds of Legumes, Fruits, Vegetables, Herbs, and more. Because of increasing demand, they used robots to do all the planting steps faster and more professionally.

Guava Juice - \$5

Fresh Guava from Qalqilya AI Farm, known for planting all kinds Fruits, Vegetables, Herbs, and more, especially Guava. Because of increasing demand, they used robots to do all the planting steps faster and more professionally.

***MENU PRICES SUBJECT TO 10% GOVERNMENT TAX AND 15% SERVICE CHARGE**