



InterContinental Dubai Marina embraces the Holy Month of Ramadan with exceptional experiences that reflect our commitment to true hospitality. Join us at Accents Restaurant & Terrace for a memorable Iftar in the heart of the Marina.

Iftar Menu - 1

Dry Fruits & Nuts

Selection of Dates, Apricot,
Prunes, Almond

Ramadan Beverages

Jallab, Laban Ayran, Kamar Al Deen,
Tamarhindi, Karkadeh

Selection of Bread

Assorted Bread Rolls
& Arabic Bread

Salad & Cold Appetizers

Roasted Butternut, Pumpkin Seeds, Persian Feta, Quinoa, Sherry Vinaigrette (V)(20)
Baby Potato Salad with Gherkins, Mustard Mayonnaise (20)
Organic Mixed Greens, Lemon Vinaigrette (V)

Arabic Cold Mezze

Hummus (V) | Char Grilled Eggplant Moutabal (V)(20)
Walnut Mouhamara (V)(20)(25) | Char Grilled Eggplant Baba Ghanoush (V)
Cucumber & Mint Labneh (V)(20) | Roasted Cauliflower, Tahini Dressing (V)(20)
Tabouleh (V)(20) | Fattoush Salad (V)(20)
Organic Rocca, Pomegranate Vinaigrette Dressing (V)
Organic Spinach Salad, Garlic Confit (V)(20) | Harissa-Marinated Mixed Olives (V)
Assorted Pickles (V)

Arabic Hot Mezze

Cheese Rekakat (V)(20) | Lamb Kebbeh (20)(25)
Spinach Fatayer (20)(25)
Lamb & Zaatar Manakish (20)(25)

Soup

Arabic Lentil Soup (V)
(Arabic Croutons Lemon Wedges)
Mushroom Soup (20)(25)

Live on Carving

Lamb Ouzy with Oriental Rice & Condiments (20)(25)(26)
Arabic Mixed Grill (Lamb Kabab, Shish Taouk, Lamb Kofta) (20)(26)
Chicken Wrap with Pickles & Garlic Mayonnaise (20)(26)

Arabic Main Courses

Okra Stew with Lamb Chunks (20)(26)
Vegetable Moussaka (V)(26)
Stuffed Baby Marrow in Yogurt Sauce (20)
Moroccan Almond Chicken Pastilla & Condiments (26)
Chicken Liver, Zaatar Creamy Sauce (20)(26)

Western Main Courses

Pan Seared Salmon, Pineapple Salsa (20)(26)
Penne Pasta in Pink Sauce Gratin (20)(26)
Market Fresh Steamed Vegetables (V)
Roasted Root Vegetables (V)

Taste of India

Mushroom Matar Masala (20)(26)
Chicken Biryani (20)(26)(28)
Garlic Butter Naan (20)(28)
(Poppadum, Pickle, Mango Chutney)

Asian Delight

Crispy Beef with Green Beans (20)(26)
Chop Suey Vegetables with Tofu (26)
Pad Thai Noodles (20)(26)

Desserts

Mixed Baklava (20)(26) | Katayef Walnut (20)(26) | Halawet al Jeben (20)(26)
Saffron Mohalabia (20)(26) | Mamool Dates (20)(26) | Assorted Turkish Delight (20)(26)
Chocolate Brownie (20)(26) | Coconut Pannacotta (20) | Seasonal Fresh Fruit
Hot Dessert: Kunafa Nabulsiya (20)(26) | Um Ali (20)(26)

Iftar Menu - 2

Dry Fruits & Nuts

Selection of Dates, Apricot,
Prunes, Almond

Ramadan Beverages

Jallab, Laban Ayran, Kamar Al Deen,
Tamarhindi, Karkadeh

Selection of Bread

Assorted Bread Rolls
& Arabic Bread

Salad & Cold Appetizers

Triple Berry Quinoa Salad, Sherry Vinaigrette (V)(20) | Greek Salad with Herb Feta Cheese (V)(20)
Roasted Potato Salad with Sundried Tomato & Asparagus (20)(25)
Organic Mixed Greens, Lemon Vinaigrette (V)

Arabic Cold Mezze

Hummus (V) | Char Grilled Eggplant Moutabal (V)(20) | Walnut Mouhamara (V)(20)(25)
Char Grilled Eggplant Baba Ghanoush (V) | Saffron Labneh (20)(25)
Avocado Hummus (V) | Tabouleh (20)(26) | Fattoush Salad (V)(20) | Aubergine Moussaka (20)(26)
Organic Rocca & Feta Cheese with Pomegranate Vinaigrette Dressing (V)(20)
Beetroot Moutabal (20)(25) | Harissa-Marinated Mixed Olives (V) | Assorted Pickles (V)

Arabic Hot Mezze

Cheese Sambousek (V)(20)(25) | Lamb Kebbeh (20)(25)
Vegetable Spring Rolls (V)(25)
Lamb & Cheese Manakish (20)(25)

Soup

Arabic Lentil Soup (V)
(Arabic Croutons Lemon Wedges)
Roasted Tomato Soup (20)(25)

Live on Carving

Lamb Ouzy with Oriental Rice & Condiments (20)(26)(28)
Arabic Mixed Grill (Lamb Kabab, Shish Taouk, Lamb Kofta) (20)(26)
Chicken Wrap with Pickles & Garlic Mayonnaise (20)(26)

Arabic Main Courses

Shakriya (Lamb in Yogurt Sauce) (20)(26)
Chicken Molokhia (V) | Vegetable Salona (V) (20)(26)
Stuffed Vine Leaves (20) | Fish Hamourah Singari (20)(26)
Vermicelli Rice (20)(26)

Taste of India

Chicken Tikka Masala (20)(26)(28)
Kadai Vegetables (20)(26)
Garlic Butter Naan (20)(28)
(Poppadum, Pickle, Mango Chutney)

Western Main Courses

Baked Seafood Thermidor (20)(26)(28)
Perme Pasta Alfredo (20)(26)
Charred Green Beans (20) | Roasted Pumpkin (20)(26)
Roasted Herb Potato (20)

Asian Delight

Sweet & Sour Prawns (20)(26)
Vegetables Egg Noodles (20)(26)
Vegetable Stir Fry (26)

Dessert

Mixed Baklava (20)(26) | Katayef with Ashra (20)(26) | Katayef Walnut (20)(26)
Halawet al Jeben (20)(26) | Mango Baked Yogurt (20)(26) | Rice Pudding (20)(26)
Mamool Dates (20)(26) | Assorted Turkish Delight (20)(26) | Banoffee Pot (20)(26)
Honey Cake (20)(26) | Fruit Tart (20)(26)
Hot Dessert: Kunafa Nabulsiya (20)(26) | Um Ali (20)(26)

Iftar Menu - 3

Dry Fruits & Nuts

Selection of Dates, Apricot,
Prunes, Almond

Ramadan Beverages

Jallab, Laban Ayran, Kamar Al Deen,
Tamarhindi, Karkadeh

Selection of Bread

Assorted Bread Rolls
& Arabic Bread

Salad & Cold Appetizers

Tomato Bocconcini, Basil Dressing (V)(20) | Beetroot Salad with Goat Cheese (20)(26)(28)
Roasted Fennel & Orange Salad (20) | Organic Mixed Greens, Lemon Vinaigrette (V)

Arabic Cold Mezze

Hummus (V) | Char Grilled Eggplant Moutabal (V)(20) | Walnut Mouhamara (V)(20)(25)
Char Grilled Eggplant Baba Ghanoush (V) | Pistachio Labneh (20)(26) | Beetroot Hummus (V)
Tabouleh (V)(20) | Fattoush Salad (V)(20) | Aubergine Moussaka (V)(20)
Organic Rocca & Feta Cheese with Pomegranate Vinaigrette Dressing (V)(20)
Mujadara (20)(26) | Harissa-Marinated Mixed Olives (V) | Assorted Pickles (V)

Arabic Hot Mezze

Falafel (20)(25)(26) | Lamb Kebbeh (20)(25)
Chicken Spring Rolls (V)(25)
Lamb & Zaatar Labneh Manakish (20)(25)

Soup

Arabic Lentil Soup (V)(20)
(Arabic Croutons Lemon Wedges)
Moroccan Harira soup (20)(26)

Live on Carving

Lamb Ouzy Mansaf with Jammud on the Side & Condiments (20)(26)(28)
Arabic Mixed Grill Lamb Kabab, Shish Taouk, Lamb Kofta (20)(26)
Chicken Wrap with Pickles & Garlic Mayonnaise (20)(26)

Arabic Main Courses

Moroccan Chicken Tagine with Preserved Lemon (20)(26)
Cous Cous with Saffron Vegetables Stew (V)(26)
Stuffed Braised Cabbage (26)
Seafood Harrah (Baked Seafood in Spicy Tomato Sauce) (26)
Chicken Liver, Pomegranate Molasses (20)(26)

Western Main Courses

Whole Baked Salmon w/ Beetroot Salsa
& Garlic Butter Sauce (20)(26)
Pasta Arabiatto (26) | Lyonnais Potatoes (20)(26)
Seasonal Sautéed Butter Vegetables (20)(26)

Taste of India

Dal Makani (20)(26)
Vegetables Pulao (V)
Garlic Butter Naan (20)(28)
(Poppadum, Pickle, Mango Chutney)

Asian Delight

Singapore Noodles (20)
Chicken with Black Bean Sauce (26)
Asian Vegetables with Roasted Garlic (26)

Dessert

Mixed Baklava (20)(26) | Halawet al Jeben (20)(26) | Bashousa (20)(26)
Mamool Dates (20)(26) | Assorted Turkish Delight (20)(26) | Opera Cake (20)(26)
Mango Cheesecake (20)(26) | Vanilla Crème Brûlée (20) | Pecan Nut Tart (20)(26)
Seasonal Fresh Fruit
Hot Dessert: Kunafa Nabulsiya (20)(26) | Um Ali (20)(26)

Please inform us of any dietary requirements before ordering (D) Dairy, (G) Gluten, (N) Nuts, (S) Seafood, (V) Vegetarian

Ramadan 2025

Iftar Calendar

MENU ROTATION

Mon	Tue	Wed	Thu	Fri	Sat	Sun
Feb 24	25	26	27	28	Ramadan 1 st Mar 1	2
					Menu - 1	Menu - 2
3	4	5	6	7	8	9
Menu - 3	Menu - 1	Menu - 2	Menu - 3	Menu - 1	Menu - 2	Menu - 3
10	11	12	13	14	15	16
Menu - 1	Menu - 2	Menu - 3	Menu - 1	Menu - 2	Menu - 3	Menu - 1
17	18	19	20	21	22	23
Menu - 2	Menu - 3	Menu - 1	Menu - 2	Menu - 3	Menu - 1	Menu - 2
24	25	26	27	28	29	
Menu - 3	Menu - 1	Menu - 2	Menu - 3	Menu - 1	Menu - 2	