

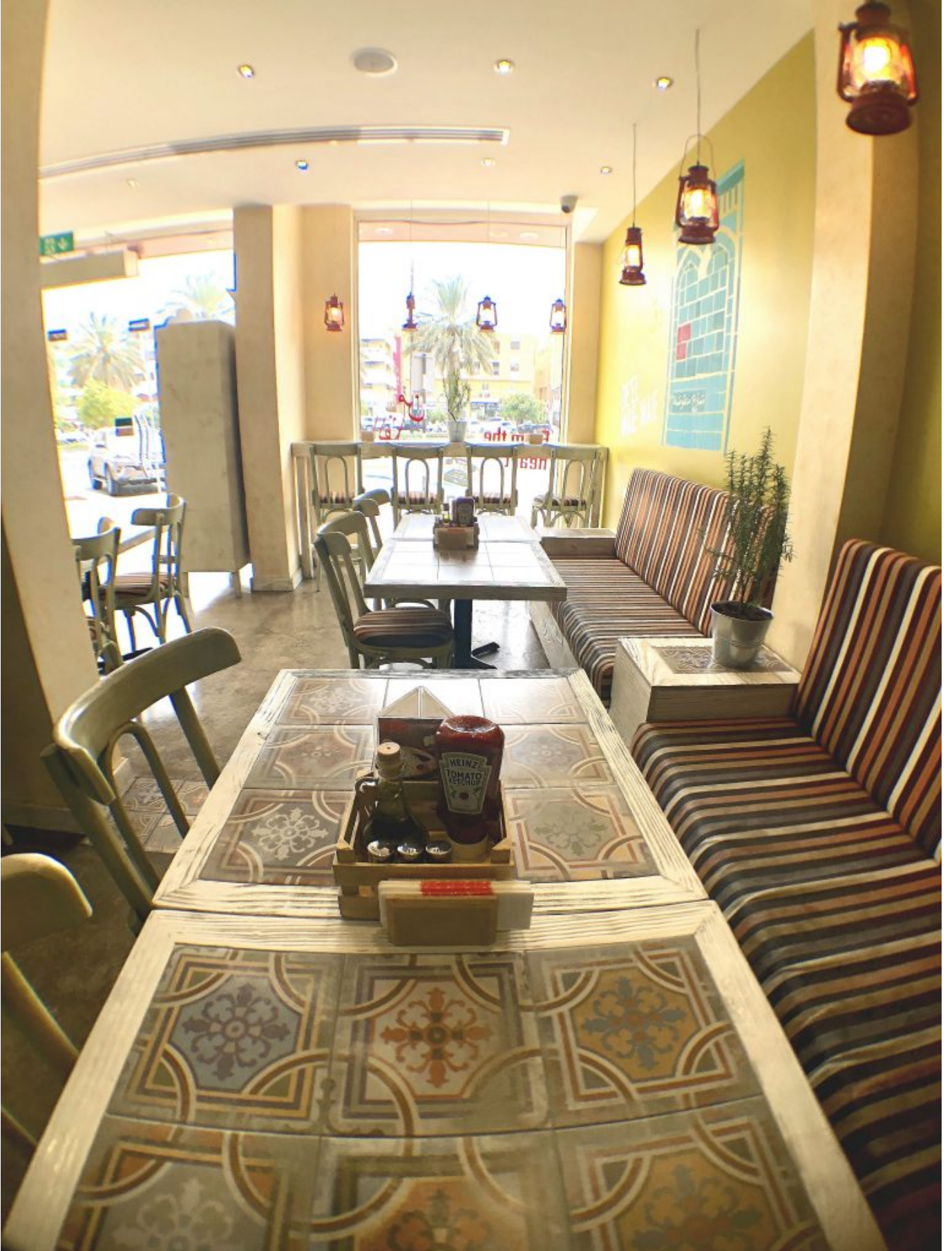


If you're going to open a Lebanese street-food restaurant based on baked breads and hot morsels in Al Ain, you'd better be certain that you are above excellent, because on the same street you'll have another dozen Lebanese bakeries...





So, you've got to have a delightful environment...







...but you have to be creative, and cute, and young, but experienced, and fresh, and not price yourself out of the market...





Basically, it seems like mission impossible!

But you know how Man'oushe Street does it?

Simply with very very delicious food!





You just get the best ingredients, mix them up real well, and bake them properly... that's all!

If only it were that simple!

Man'oushe Street makes it look easy.



The hummus also was very tasty, and the pizzas came with light dough and generous cheese.



The menu is extensive and surely your favorites are in there somewhere!





Man'oushe Street in Al Ain

All kinds of juicy wraps are prepared for you on the spot, both dine-in, out to your car, take-away, and delivery.





And especially the salads are well thought out and created with quality in mind.





Excellent use of sun-dried tomatoes, walnuts, and other tasty garnishes.

And fresh! Super fresh!







Man'oushe Street in Al Ain

An interesting and exclusive selection of fresh and bottled drinks are available.





And also desserts were creative and delicious.





Man'oushe Street in Al Ain

Ending with a lovely pot of tea, or Turkish coffee... and a soft cookie or two!







All in all, a brilliant delivery of delicious baked Lebanese specialties, with nothing missing, and a pleasure to enjoy for the whole family.





Man'oushe Street in Al Ain

