

STARTERS

Hummus (G) (V) chickpeas and tahini with olive oil & shatta	7	Khiyar b'laban (G) (V) yogurt with cucumber, garlic and mint	7
Toum (G) (V) fresh garlic dip	7	Spiced olives (G) (V) marinated olives with pomegranate, garlic and lemon dressing	7
Falafel (G) (V) fried chickpea balls with side hummus	9	Chips (V) seasoned potato chips served with tahini-mayo	7/9
Labneh balls (G) (V) naturally strained yogurt jameed balls with nigella seeds served in olive oil	9	Waraq dawali (V) rice stuffed vine leaves with side lemon and yogurt	9
Moutabel (G) (V) char-grilled eggplant and tahini with sumac, shatta & olive oil	11	Kibbeh meat bulgur balls stuffed with pine nuts and side tahini	9
Ful medames (G) (V) simmered fava beans with fresh tomato, tahini, shatta and citrus dressing	11	Chicken wingettes (G) char-grilled chicken wingettes with side toum	11
Hummus bil lahme (G) hummus with sliced lamb, pine nuts and olive oil	13	Batata harra (G) (V) fried potatoes with fresh chili, coriander and citrus dressing	11
Chicken fatteh crunchy pita, grilled chicken and chickpeas with tahini garlic yogurt & pine nuts	13	Baked eggs oven baked eggs in ghee	11
Dips trio (G) (V) hummus, moutabel and toum with shatta, side olives & taboon	19	Ejjeh eggs omelette made with flour, onions and parsley	13
Pickles (G) (V) chili, cucumber and turnip	5	Fried halloumi (G) (V) halloumi with nigella seeds and side pomegranate sauce	13
		Veggie trio (G*) (V) char-grilled zucchini, eggplant and fried cauliflower with side tahini-mayo	17

TO SHARE

Tray for Three

Mansaf <i>The national dish of Jordan</i> slow-cooked spring lamb shoulder in jameed sauce over saaj and tray of rice with fried almonds with side of tabouli to share	80	Musakhan layered taboon with onion and sumac topped with slow-cooked chicken & side pickles & khiyar b'laban to share	70
Magluba pressure cooked spring lamb shoulder or two whole chicken on tray of rice with cauliflower, potato, eggplant and fried almonds with sides of khiyar b'laban and salad to share	80	Mandi tray of smoked rice with spring lamb shoulder and sultanas, fried cashews with sides of sahawiq and khiyar b'laban to share	60
Kabsa (G) tray of spiced red rice with two whole chicken with sultanas, fried cashews and side of khiyar b'laban to share	70	Dessert*	
		Kanafeh Halawet el jibn 1/2 tray - serves 6 person 1 tray - serves 12 person	65 120

Extras
taboon bread 3 · hummus | toum | khiyar b'laban | red shatta | green shatta | sahawiq 3 · side salad 3 · jameed jug 5 · skewer 7 · tabouli | fattoush 7 · bowl of rice 7

(G) gluten free | (G*) gluten free option available | (V) vegetarian | (V*) vegetarian option available

MAINS & GRILL

Mansaf <i>The national dish of Jordan</i> slow cooked lamb or chicken in jameed sauce over saaj and rice with fried almonds	25	Jordanian brunch ejjeh or baked eggs with hummus, falafel, halloumi, labneh, olives and chips with taboon	21
Bamya (okra) (G) (V*) okra and lamb stew cooked in a tomato base sauce with side rice	21	Falafel platter (V) crunchy falafel balls with fried halloumi, hummus, moutabel, pickles, vine leaves and tabouli with pita	23
Kofta b'seneyeh (G) Tahini - lamb kofta balls and potatoes cooked in tahini sauce with rice & side salad Tomato - lamb kofta balls cooked in natural sautéed tomato garlic stew with rice and side khiyar b' laban	21	Musakhan slow-cooked chicken, onions, sumac, pickles and khiyar b'laban in taboon	23
Mandi (G) smoked rice cooked with lamb and sultanas, fried cashews with side sahawiq	21	Lamb haneeth (G) spiced lamb with rice, fried onion and sultanas covered in puff pastry with side khiyar b'laban	23
Kabsa (G) chicken cooked in spiced red rice and sultanas, fried cashews with side khiyar b'laban	21	Ouzi filo wrapped lamb, vegetable rice and fried almonds with side khiyar b'laban & shatta	25
		Magluba pressure cooked lamb or chicken in rice with cauliflower, potato, eggplant and fried almonds with side khiyar b'laban	25
		Halloumi meshwi (G) (V) char-grilled halloumi and lemon with side pickles & pomegranate sauce	17

WRAPS, SOUPS & SALADS

Add chips & soft/hot drink to any wrap	5	Split lentil (G) (V) slow cooked lentils, capsicum and onion	7/13
Falafel (V) smashed falafel balls with hummus, cucumber, tomatoes, pickles, red shatta and tahini in pita	11	Shorabet Freekeh (V) freekeh stewed with carrots and caramelised onions	7/13
Halloumi (V) fried halloumi, hummus, lettuce, cucumber, roasted capsicum and red onion in pita	13	add lamb	9
Kofta lamb kofta mince, grilled tomato, onion, sumac, tahini-mayo and pickles in taboon	13	Fattoush (G*) (V) crunchy pita, tomatoes, cucumber, lettuce, radish, onion and parsley with pomegranate dressing	15
Musakhan char-grilled chicken, onions, sumac and pickles in taboon	13	Tabouli (G*) (V) fine parsley, tomato, onion and bulgur with citrus dressing	17
Shawarma Chicken - pickles, chips, toum in pita Lamb - parsley, onion, tomato, sumac and tahini in pita	13	Warm halloumi salad (G) (V) char-grilled halloumi, cucumber, lettuce and onion with pomegranate dressing	17

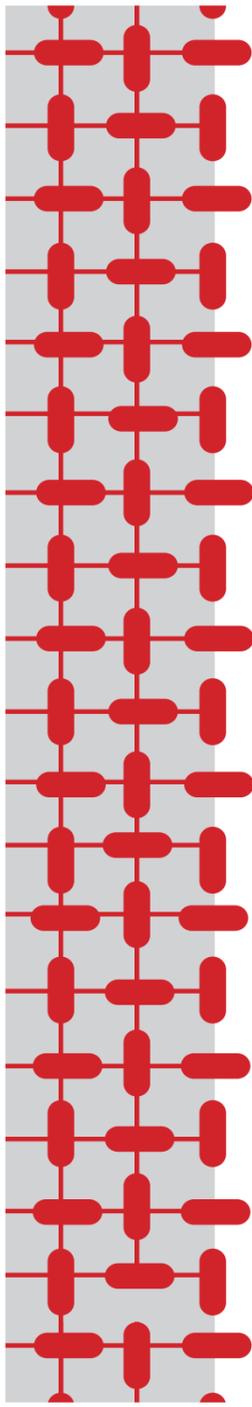
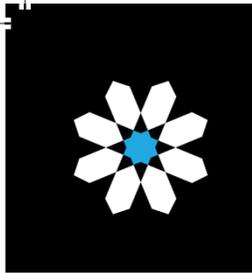
KIDS

Hummus & Falafel (V) crispy falafel balls, hummus and chips with side tahini-mayo	13	Grilled chicken char-grilled chicken with chips and side tahini-mayo	15
		Kofta bites char-grilled lamb kofta mince with chips and side khiyar b'laban	15

Farouj char-grilled half boneless chicken with chips, salad and side toum	19
Mashawi char-grilled lamb, chicken, kofta skewers with grilled onion, tomato and chilli with sides hummus, toum, salad & chips or rice	29
Mashawi platter for two char-grilled lamb cutlets, skewers, kofta, chicken breast with grilled onion, tomato and chili on pita with sides hummus, toum, tahini-mayo & chips	69
Skewers all served with salad and chips or rice	21
Chicken - char-grilled chicken thigh with side toum	
Lamb - char-grilled lamb with side tahini-mayo	
Kofta - char-grilled lamb kofta mince with side khiyar b'laban	
Ara'yes char-grilled lamb kofta mince stuffed pastry with side khiyar b'laban and salad	19
Lamb cutlets char-grilled lamb cutlets with side hummus, salad and chips	27

DESSERTS

Awameh fried dumpling soaked in saffron sugar syrup	7
Muhallabia milk pudding with rose petals	7
Ruz ib haleeb rice pudding with pistachios	7
Smashed baklava walnut baklava smashed with vanilla ice cream and pistachios	9
Balah el sham fried batter soaked in saffron sugar syrup	9
Booza stretchy arabic ice cream made with mastic and sahlab rolled in roasted pistachios	11
Halawet el jibn velvety white rolls filled with ashta (clotted cream) dressed with pistachios & saffron sugar syrup	13
Kanafeh served with saffron shredded kataifi layered with cheese and pistachios soaked in saffron sugar syrup	13
add vanilla ice cream	3



HOT DRINKS

Coffee latte, cappuccino, mocha, flat white, macchiato, black	4	4.5
Turkish coffee with cardamom	4	6
Sahlab with roasted pistachio & coconut	4	6
Chai latte	4	6
Hot chocolate	4	6
Tea black, green, marameya, karkade, camomile, zahurat	4	6
Traditional tea <i>(boiled with sugar)</i> black with marameya or fresh mint black with cinnamon and walnut	5	7
Add fresh mint extra shot soy almond coconut lactose free milk flavoured syrup honey		.5

COLD DRINKS

Iced long black	5
Iced Turkish coffee	7
Iced coffee or chocolate with whipped cream	7
Iced karkade	7
Mount franklin water still or sparkling	4
Soft drinks	5
coke, coke zero, fanta, sprite, lift, vimto, redbull, v drink, fuze peach or mango ice tea, dry ginger ale, lemon lime bitters	
Holsten	5
apple, black grape, mojito, pomegranate, strawberry	

JUICES S7 L9

Ginger banana apples, banana, cinnamon with a touch of ginger	
24 carrot carrot and orange ice blended with sunken pineapple	
MIX YOUR OWN JUICE apple, avocado, banana, blackberry, blueberry, carrot, celery, cherry, cucumber, dates, fig, ginger, lemon, melon, mint, mixed berries, orange, pear, pineapple, strawberry, tomato, watermelon	
Cucumber colada apples, cucumber, pineapple and lemon blended with fresh mint	
Over the rainbow apples, orange blended with ripe banana and mixed berries	
Watermelon freeze watermelon and fresh mint, ice blended with a touch of honey	

SMOOTHIES S7 L9

Avocado blue avocado, blueberries, ripe banana and milk blended with vanilla ice cream and a touch of honey
Black fig blackberries, ripe banana, figs and milk blend- ed with vanilla ice cream & a touch of honey
Nani chai ripe bananas, spicy chai and roasted pistachio blended with a touch of honey
Cherry blossom black cherries blended with coconut milk and vanilla ice cream
After 9 chocolate, banana and fresh mint blended with milk & vanilla ice cream
Cookies & cream oreo cookies blended with milk and vanilla ice cream
Banana date dates, ripe banana and milk blended with vanilla ice cream & a touch of honey

DRINKS

CHOOSE HEAD

Quickie (one per person)	25
Ceramic	40
Fresh Apple ❄️	45
Orange	50
Pineapple	75

Change Head (same flavour only)

Ceramic	25
Fresh Apple	30
Orange	35
Pineapple	55

ADD ONS

Premium flavours	3
3+ flavours	3
Fill ice chamber	3
Flavour the bottle (milk, soda, energy*)	7

PICK YOUR FLAVOUR

Classic

double apple
grape
mint

Smooth

banana
cinnamon
melon
pineapple

blueberry
coconut
mixed berries
strawberry

cherry
honey
peach
tropical

Strong

bubblegum
cola
gum
mango
redbull

cappuccino
grapefruit
kiwi
orange
rose

chocolate
guava
lemon
pomegranate
watermelon

Premium

blue mist
pan
#sobetter

SHISHA