

WRAPS READY IN 10 MINS*

- Shawarma** 15
chicken
pickle, chips & toum in pita
lamb
parsley, tomato, onion & tahini in pita
- Falafel** V 15
falafel, hommus, tomatoes, cucumber, pickle with tahini in pita
- Halloumi** V 15
fried halloumi, hommus, lettuce & roasted capsicum in pita
- Kofta** 15
char-grilled lamb kofta, tomato, onion, sumac, tahini-mayo and pickle in taboon
- Musakhan** 15
char-grilled chicken, onion, sumac & pickle in taboon
- Iskandar** 15
char-grilled lamb kofta, hot sahawiq & chips in pita
- ADD chips & drink*** 7

APPETISERS

- Turmass** V 5
traditional Jordanian street food; boiled lupin beans dressed with lemon & cumin
- Zeit w zaatar** V 5
traditional light starter; dried crushed thyme with sesame served with olive oil & pita
- Green olives** V 7
mixed green olives marinated in olive oil & lemon
- Pickles** V 7
chilli, cucumber & turnip
- Makdoos** V 9
pickled eggplant in olive oil stuffed with walnut and sun-dried tomato dressed with fresh walnuts & parsley
- Falafel** V 11
fried chickpea balls with side tahini
- Kibbeh** 11
fried meat bulgur balls stuffed with lamb & pine nuts served with side tahini
- Fried halloumi** V 11
halloumi dressed with nigella seeds served with side pomegranate sauce
- Stuffed vine leaves** V 13
vine leaves stuffed with rice, cooked in tomato base served with lemon & yogurt
- Ara'yes** 15
lamb kofta stuffed pastry & side khiyar b'laban

GRILL

- Halloumi meshwi** V 23
char-grilled halloumi and lemon with sides pickle & pomegranate sauce
- Farouj** V 23
char-grilled half boneless chicken with sides salad, toum and chips or rice
- Shawarma Arabee** 23
ALL SERVED WITH CHIPS, DIP & PICKLE
lamb parsley, onion, tomato & tahini in pita
chicken pickle & toum in pita
- Ara'yes** 23
oven-baked lamb kofta stuffed pastry with sides salad & khiyar b'laban
- Skewers** 25
ALL SERVED WITH SALAD & CHIPS OR RICE
lamb char-grilled lamb & side tahini-mayo
kofta char-grilled lamb kofta & side khiyar b'laban
chicken char-grilled chicken thigh & side toum
- Kebab iskandar** 25
char-grilled lamb kofta skewers served on hot sahawiq with side rice
- Mashawi** 33
char-grilled lamb, chicken, kofta skewers with grilled onion, tomato, chilli and sides hommus, toum, salad & chips or rice
- Lamb cutlets** 35
char-grilled lamb cutlets with sides hommus, salad & chips or rice
- Zarb** Traditional Bedouin barbeque 37 55
half or full rack of lamb, potato, chilli, tomato, onion served over spiced rice and pita dressed with fried almonds & side hot sahawiq
- Mashawi platter** 89
char-grilled lamb cutlets & skewers, kofta, chicken breast, onion, tomato, chilli served on pita with sides hommus, toum & chips
- shatta** 3
sahawiq red
green
- hot sahawiq dip** 5 5
hommus toum
moutabel khiyar b'laban
- jameed sauce** 7
- salata** 5
fattoush 7
tabouli 9
- taboon bread** 5
white rice 5
saffron sela rice 7
spiced zarb rice 9
- cutlet** 7
skewer 9
lamb kofta
chicken
- extra lamb** 9
double meat 15

V vegetarian | V* vegetarian option available

STARTERS

- Chips** V 7 9
seasoned potato chips served with tahini-mayo
- Hommus** V 9
chickpeas and tahini with olive oil & shatta
- Toum** V 9
fresh garlic dip
- Khiyar b'laban** V 9
yogurt with cucumber, garlic & mint
- Labneh balls** V 11
strained yogurt jameed balls with nigella seeds served in olive oil
- Moutabel** V 11
char-grilled eggplant and tahini with sumac & olive oil
- Split lentil soup** V 11 15
slow cooked lentils, capsicum & onion
- Batata harra** V 15
fried potatoes with fresh chilli, coriander & citrus dressing
- Ful medames** V 15
simmered fava beans topped with fresh tomato, tahini, shatta & citrus dressing
- Hommus b'lahme** 17
hommus with sliced lamb, pine nuts & olive oil
- Ful b'zait** 17
fava beans and lamb cooked in olive oil with garlic & coriander
- Chicken fatteh** V* 19
char-grilled chicken and chickpeas topped with garlic yogurt, fried pita & split almonds
- Dips trio** V 21
hommus, moutabel and toum with sides shatta, green olives & taboon
- Vegie trio** V 23
char-grilled zucchini, eggplant & fried cauliflower with side tahini-mayo

SALADS

- Salata** V 15
house salad; tomato, cucumber, onion and lettuce with sumac & pomegranate dressing
- Fattoush** V 17
crunchy pita, tomato, cucumber, lettuce, radish, onion with pomegranate dressing
- Tabouli** V 19
fine parsley, tomato, onion & bulgur with citrus dressing
- Warm halloumi** V 21
char-grilled halloumi, cucumber, lettuce & onion with pomegranate dressing

MAINS

- Jordanian brunch** V 23
ejjeih or baked eggs with hommus, falafel, labneh balls, olives & chips with taboon
- Mujadara** V Traditional vegetarian dish 25
green lentils cooked in rice dressed with caramelised onions and olive oil served with chilli pickle & yogurt
- Falafel platter** V 25
falafel with fried halloumi, hommus, moutabel, pickle, stuffed vine leaves & tabouli
- Kofta b'seineyeh** V 25
tahini
lamb kofta and potato cooked in tahini sauce served with rice & salad
tomato
lamb kofta cooked in tomato base served with rice & khiyar b'laban
- Kabsa** 25
chicken cooked in spiced red rice & sultanas, fried cashews with side khiyar b'laban
- Mulukheyeh** 27
slow-cooked mulukheyeh (jute) and lamb served on rice topped with caramelised garlic oil & side lemon
- Musakhan** The national dish of Palestine 27
slow-cooked chicken, onion, sumac on taboon with sides pickle & khiyar b'laban
- Ful b'laban** V* 29
slow-cooked lamb and fava beans in jameed sauce served with rice and sides fried split almonds & soaked onion
- Younseyeh** 29
pressure cooked chicken in rice and pumpkin dressed with split almonds & side yogurt
- Bamya** V* 29
okra and lamb stew cooked in a tomato base sauce with side rice
- Lamb haneeth** 29
spiced lamb with rice, caramelised onion & sultanas covered by puff pastry with side khiyar b'laban
- Ouzi** 29
filo pastry wrapped lamb, vegetable rice and fried split almonds with side khiyar b'laban & shatta
- Mansaf** the national dish of Jordan 31
slow-cooked lamb or chicken in jameed sauce over saaj and rice dressed with fried split almonds, parsley with sides soaked onion & jameed sauce
- Magluba** 31
pressure cooked lamb or chicken in rice with cauliflower, potato, eggplant and dressed with fried almonds & side khiyar b'laban
- Waraq dawali** 37
stuffed vine leaves and zucchini cooked in tomato base served with char-grilled lamb cutlets & side yogurt



AUTHENTIC JORDANIAN & MIDDLE EASTERN CUISINE

TRAYS TO SHARE FOR FOUR

- Mujadara** V 85
tray of green lentils cooked in rice dressed with caramelised onions and olive oil served with sides chilli pickles & yogurt
- Kabsa** 90
tray of spiced red rice with two whole chicken, sultanas, fried cashews & side khiyar b'laban
- Musakhan** 100
layered taboon topped with onion, sumac, two slow-cooked whole chicken served with sides pickles & khiyar b'laban
- Magluba** 110
pressure cooked lamb or two whole chicken, cauliflower, eggplant, potato and rice dressed with fried almonds served with sides salad & yogurt
- Mansaf** The national dish of Jordan 110
slow-cooked lamb or two whole chicken in jameed sauce served over rice and saaj dressed with fried split almonds, parsley and sides soaked onion & jameed sauce
- Lamb haneeth** 110
slow-cooked spiced lamb with rice, caramelised onion & sultanas covered by puff pastry served with side khiyar b'laban
- Zarb** Traditional Bedouin barbeque 120
two full racks of lamb, potato, chilli, tomato, onion and fried almonds with sides zarb rice & hot sahawiq
- Mashawi** 150
char-grilled lamb cutlets, skewers, kofta, chicken breast, onion, tomato and chilli all served over pita with sides hommus, toum, chips & fattoush
- Dessert** 80 130
HALF FULL
serves 6 serves 12
- Knafeh**
layered katafi and cheese dressed with syrup & roasted pistachio

KIDS

- Hommus & falafel** V 15
crispy falafel, hommus & chips served with side tomato sauce
- Grilled chicken** 17
char-grilled chicken strips served with chips & side tomato sauce
- Kofta bites** 17
char-grilled lamb kofta bites served with chips & side tomato sauce

DESSERT

- Muhallabia** 11
milk pudding dressed with fried split almonds
- Ruz ib haleeb** 11
rice pudding dressed with roasted pistachio
- Smashed baklava** 13
baklava smashed with vanilla ice-cream dressed with roasted pistachio
- Knafeh** Traditional Jordanian dessert 17
layered katafi and cheese dressed with syrup & roasted pistachio



DRINKS

HOT STUFF

- Coffee** S 4.5 L 5
espresso piccolo
latte flat white
cappuccino long black
mocha macchiato
- Hot chocolate** 5 7
Chai latte 5 7
Turkish coffee 6 8
Sahlab 6 8
- Tea** S 5 L 7 XL 11
black green
karkade camomile
sage floral mix
- Traditional tea** 6 8 12
sage fresh mint
cinnamon & walnut
- Extras** 1
fresh mint extra shot
honey almond
soy oat
coconut lactose-free

DISPLAY

- Bottled drinks** 5
cocacola fanta
lift sprite
vimto redbull
v drink ayran
peach ice tea mango ice tea
lemon lime bitters
- Holsten** 7
apple black grape
pomegranate strawberry
mojito
- Mount franklin water**
still 4
sparkling 5
- SWEETS**
- Turkish delight** 2
Baklava 3
- SEEDS & NUTS**
- sunflower 5
pumpkin
melon
premium mixed nuts 9

FRESH JUICE

- Ginger banana** S 9 L 11
apple, banana, cinnamon with a touch of ginger
- Lemon mint**
lemons & fresh mint, ice blended with sugar syrup
- 24 Carrot**
carrot & orange ice blended with sunken pineapple
- Cucumber colada**
apple, cucumber, pineapple & lemon blended with fresh mint
- Over the rainbow**
apple and orange blended with ripe banana & blueberries
- Watermelon freeze**
watermelon & fresh mint, ice blended with a touch of honey

MIX YOUR OWN

- UP TO FIVE FRUITS
apple
avocado
banana
blackberry
blueberry
carrot
cherry
cucumber
dates
fig
ginger
lemon
mint
mixed berries
orange
pineapple
pear
strawberry
watermelon

ICED DRINKS

- Iced long black** S 7 L 9
shots of freshly ground coffee with filtered water over ice
- Iced latte** 7 9
shots of freshly ground coffee with milk over ice
- Purple karkade** 7 9
brewed hibiscus tea naturally unsweetened over crushed ice
- Iced coffee** 9 11
shots of freshly ground coffee over ice and ice-cream topped with milk & whipped cream
- Iced chocolate** 9 11
shots of brewed chocolate over ice and ice-cream topped with milk & whipped cream
- Rose & lemon** 9 11
rose syrup, fresh lemon slice & mint with filtered water over ice
- Dark jallab** 9 11
carob, dates & grape molasses syrup with filtered water over ice

SMOOTHIES

- After 9** S 9 L 11
chocolate, banana and fresh mint blended with milk & vanilla ice-cream
- Avocado blue**
avocado, blueberries, ripe banana and milk blended with vanilla ice-cream & a touch of honey
- Banana date**
dates, ripe banana and milk blended with vanilla ice-cream & a touch of honey
- Black fig**
blackberries, ripe banana, figs and milk blended with vanilla ice-cream & a touch of honey
- Cookies and cream**
oreo cookies blended with milk & vanilla ice-cream
- Cherry blossom**
black cherries blended with coconut milk & vanilla ice-cream
- Nani Chai**
ripe bananas, spicy chai & pistachio blended with a touch of honey

UPSTAIRS SHISHA

PICK YOUR FLAVOUR

PLEASE NOTE: ONE SHISHA IS SERVED BETWEEN THREE

- CLASSIC**
double apple
grape
mint
- SMOOTH**
grape
banana
melon
pineapple
strawberry
cardamom
blueberry
coconut
mixed berries
cherry
peach
tropical
- FULL BODY**
double apple
bubblegum
cola
gum
mango
redbull
cappuccino
grapefruit
kiwi
orange
rose
mint
chocolate
guava
lemon
pomegranate
watermelon
vanilla

CHOOSE HEAD

- Quickie** 25
for one person only - small clay head
- Ceramic** 35
traditional strong & full bodied
- Apple** 45
recommended for a smooth shisha experience
- Orange** 50
perfect balance of strong & smooth
- Pineapple** 75
high-end long lasting shisha experience

ADD ONS

- 3+ flavours** 3
- Fill ICE chamber** 3
- PREMIUM flavour** 5
- Flavour the bottle** 7
milk soda
energy fresh fruit