

# Our Story

Petra Restaurant, a taste of tradition with a twist! Petra is your home away from home inspired by the iconic Petra of Jordan. Petra showcases the flavour and cultural flair of Jordan following the historical recipes of some of the finest Middle Eastern dishes. We also host spectacular musicians and fun entertainment on weekends for the ultimate Middle Eastern experience.

[www.petrarestaurants.ca](http://www.petrarestaurants.ca)



# Menu

# MOKABELAT

## Starters

<b>Hummus</b> 08 Chickpeas   tahini   pickled onion   olive oil   parsley	<b>Fattet Warak Enab</b> 14 Vine leaves stuffed with rice   yogurt   pomegranate   fried pita   ghee   almonds   parsley   cumin
<b>Moutabbal</b> 09 Grilled eggplant   tahini   yogurt   pomegranate   sumac   parsley	<b>Fried Shrimp</b> 12 Breaded shrimp served with sweet & chilli sauce
<b>Yalngi</b> 09 Grape leaves stuffed with rice and Vegetables	<b>Falafel</b> 07 Chickpeas paste   parsley   tahini salad
<b>Kibbeh</b> 13 Bulgur wheat   onions   ground beef	<b>Grilled Haloumi</b> 11 Sauteed haloumi   zaatar   cherry tomatoes   mint
<b>Labaneh</b> 08 Pressed yogurt   mint   pesto   black sesame   olive oil	<b>Muskhan Rolls</b> 13 Sauteed chicken   red onions   sumac   olive oil   pomegranate   almonds   saj
<b>Fattet Lahma</b> 14 Hummus   yogurt   sauteed beef   pomegranate   fried pita   ghee   almonds   parsley   cumin	<b>Battata Harra</b> 07 Potatoes   coriander   spicy Sauce
<b>Fattet Betenjan</b> 12 Hummus   yogurt   grilled eggplant   pomegranate   fried pita   ghee   almonds   parsley   cumin	<b>Spicy Hummus Cauliflower</b> 10 Hummus   chipotle tahini   tomatoes   green onions
	<b>Sufra</b> 47 Hummus   labaneh   moutabbal   falafel   haloumi   zaytoun   pickles   batata harra
<b>Add-Ons:</b>	
Rice	05
Fries	05
Yogurt Salad	05



# SALATA O SHOURABA

## Salad & Soup

<b>Fatoush Salad</b> 09 Romaine   tomato   fresh mint   sweet peppers   cucumbers   parsley   pomegranate   fried pita	<b>Arugula Salad</b> 09 Arugula   cherry tomatoes   sumac   red onions   lemon vinaigrette
<b>Tabouleh</b> 09 Parsley   tomatoes   burghul   red onions   pineapples   pomegranate   lemon vinaigrette	<b>Lentil Soup</b> 07 Red lentils   mirepoix   stock   garnished with fried pita bread
	<b>Freekeh Soup</b> 09 Freekeh   stock   carrots   chicken pieces



# MANAKEESH

## Flatbread

<b>Cheese</b> 08	<b>Haloumi Cheese &amp; Tomatoes</b> 11
<b>Zataar</b> 06	
<b>Lahm Ajin</b> 09	<b>Muskhan Mankosha</b> 11



# LAHMA O JAMRA

## Grilled Platters



	Plate	1/2 KG	1 KG
<b>Kafta Kabab</b>	18	50	95
<b>Tawouk</b>	20	55	105
<b>Spicy Tawouk</b>	20	55	105
<b>Tenderloin</b>	28	65	125
<b>Mixed Platter</b> Tawouk   kafta   sirloin	32		
<b>Petra Chicken</b>		<b>Half Chicken Matfya/Grilled</b> 20	<b>Whole Chicken Matfya/Grilled</b> 29

Choose your side fries or rice

# SAWANI

## Platters

<b>Mixed Barbeque Platter</b> Seven kafta   four tawouk   four tenderloin   hummus   moutabbal   salad   batata   rice	125	<b>Grande Mix Barbeque Platter</b> Eight kafta   five tawouk   five tenderloin   hummus   moutabbal   salad   batata   rice	150
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# AKLAT BALADI

## Main Dishes

<b>Mansaf</b> Tradetional Jordanian Mansaf Lamb shanks   dried yogurt   parsley   almonds   ghee   pine-nuts   rice   saj	28	<b>Makhshi</b> Zucchini stuffed with ground beef   cooked in yogurt   garnished with garlic and mint	25
<b>Warak Enab &amp; Lahma</b> Grape leaves   rice   minced lamb   onions   slow cooked lamb shank	35	<b>Smoked Gedra</b> Basmati rice   chickpeas   garlic   vegetable ghee   almonds   served with dagoos & cucumber yogurt salad	Chicken 25 Lamb 28
<b>Kafta Tehenya</b> Kafta   caramelized onions   tomatoes   tahini   potatoes   parsley   almonds	24	<b>Kabsa</b> Basmati rice   tomatos   carrots   peppers   garlic   spices   almonds   raisins	Chicken 25 Lamb 28
<b>Kibbeh Bi Laban</b> Kibbeh   yogurt sauce   garlic   mint   almonds	25	<b>Tajan</b> Carrots   batata   tomato   garlic   stock   lamb shank   served with rice and covered with bread	35
<b>Samka Harra</b> Sea bass   tomato   garlic   parsley   cilantro   garnished with fried onions served with rice & Dagoos	35	<b>Chicken &amp; Freekeh</b> Freekeh   sauteed onions   chicken breast   carrots	25



# MASHAREEB

## Cold Drinks



<b>Ashtacado</b> Avocado   pistachio   honey   eshta baladi	15	<b>Mango Smoothie</b>	09
<b>Lemonana</b> Lemon and mint	08	<b>Strawberry Smoothie</b>	09
<b>Lotus Frap</b> Frappuccino with creamy cookie butter and a shot of espresso	12	<b>Kiwi Lemonade</b>	09
<b>Cocktail</b> Three layers with mango strawberries and kiwi	12	<b>Mango Strawberry Lemonade</b>	10
<b>Petra Special</b> A cocktail layered with strawberry   banana   and apple pieces   topped with vanilla ice cream   pistachio   nutella	15	<b>Ferrero Shake</b>	12
		<b>Cheesecake Shake</b>	13
		<b>Soft Drink</b>	03
		<b>Water</b>	02
		<b>Carbonated Water</b>	04
		<b>Red Bull</b>	04
		<b>Barbican</b>	04



# KATAKEET

## Kids Menu

<b>Kids Pizza</b>	11
<b>Chicken Tenders</b>	09
<b>Kafta &amp; Fries</b>	11



# ELHILO

## Dessert

<b>Kunafa</b>	11	<b>Lotus Kunafa</b>	12
<b>Um Ali</b>	10	<b>Baklava with Bouza</b>	11
<b>Pistachio Bouza</b>	08		





Stay in touch

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## OKROK AJAM

### Hot Drinks

Coffee	05	Turkish Coffee	04
Espresso	04	Karak Tea	05
Americano	05	Black Tea	03
Cappuccino	06	Green Tea	03
Latte	06	Zhourat	05
Flat White	04	Tea Pot	07
Mocha	05		

## NAFAS ARGEELAH

### Hookah

Double Apple	18	Orange Mint	19
Grape Mint	18	Bluemist	25
Apple Bahrani	19	Adalya Mix	20
Gum Mint	18	Petra Mix	24
Blueberry Mint	18	Premium Mix	40
Grape Berry	18	Orange Head	04
Lemon Mint	18	Pineapple Head	07
Watermelon Mint	18	Extra Head	09
Cinnamon Gum	18		

