



Menu

MOKABELAT

Starters

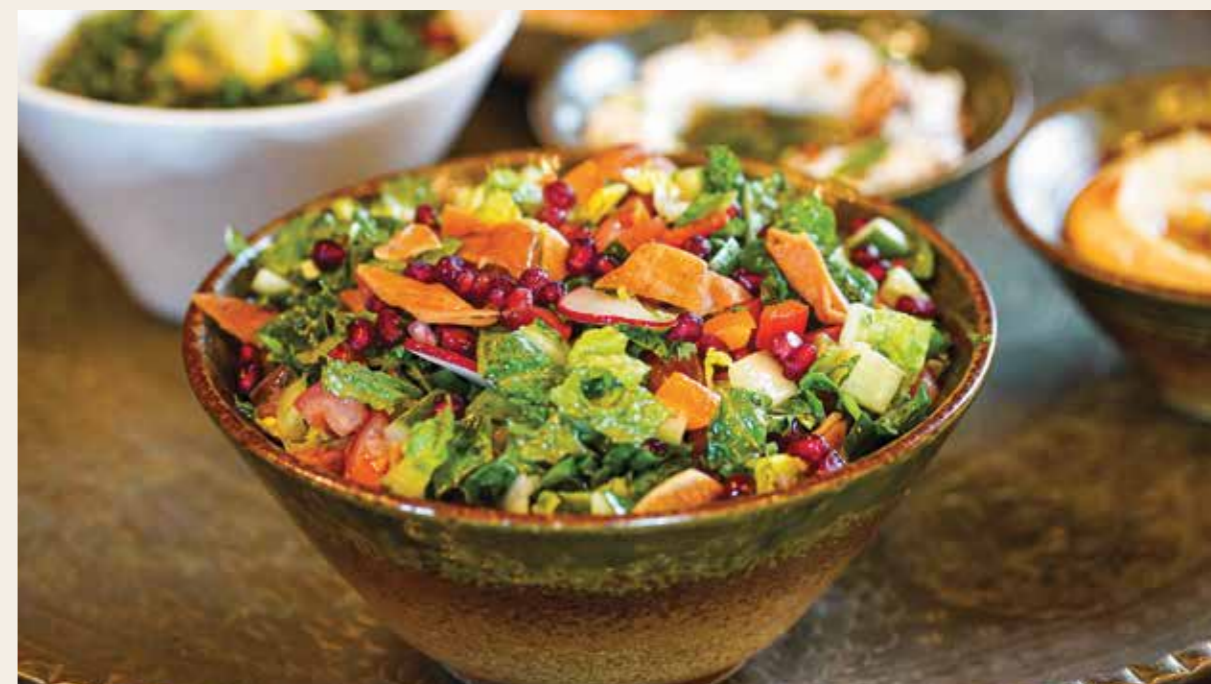
Hummus 08 Chickpeas tahini pickled onion olive oil parsley	Fattet Betenjan 13 Hummus yogurt grilled eggplant ground beef with tomato sauce fried pita ghee almonds parsley cumin
Hummus with Lahmeh 13 Chickpeas tahini chopped tenderloin olive oil	Fattet Warak Enab 15 Vine leaves stuffed with rice yogurt pomegranate fried pita ghee almonds parsley cumin
Moutabbal 09 Grilled eggplant tahini yogurt pomegranate sumac parsley	Fried Shrimp 12 Breaded shrimp served with sweet & chilli sauce
Yalngi 09 Grape leaves stuffed with rice and Vegetables	Falafel 07 Chickpeas paste parsley tahini salad
Kibbeh 13 Bulgur wheat onions ground beef	Grilled Haloumi 11 Sauteed haloumi zaatar cherry tomatoes mint
Labounch 10 Labneh parsley mint onions bulgur olive oil tomatoes	Muskhan Rolls 13 Sauteed chicken red onions sumac olive oil pomegranate almonds saj
Cheese Rolls 10 Fried spring roll stuffed with cheese	Battata Harra 07 Potatoes coriander spicy Sauce
	Cauliflower Be Tehenya 11 Fried cauliflower tahini tomatoes fried onions
	Sufra 47 Hummus labaneh moutabbal falafel haloumi zaytoun pickles batata harra



SALATA O SHOURABA

Salad & Soup

Fatoush Salad 09 Romaine tomato fresh mint sweet peppers cucumbers parsley pomegranate fried pita	Arugula Salad 09 Arugula cherry tomatoes sumac red onions lemon vinaigrette
Tabouleh 09 Parsley tomatoes burghul red onions pineapples pomegranate lemon vinaigrette	Lentil Soup 08 Red lentils mirepoix stock garnished with fried pita bread
	Sharya Soup 08 Chicken stock noodles onions garnished with parsley



MANAKEESH

Flatbread

Cheese 10	Muhammara 11
Zataar 08	Musakhan 14
Haloumi Cheese & Tomatoes 12	Lahm Ajin 11



LAHMA O JAMRA

Grilled Platters



	Plate	1/2 KG	1 KG
Kafta Kabab	18	50	95
Haloumi Kafta	20	65	105
Pistachio Kafta	20	65	105
Tawouk	20	55	105
Spicy Tawouk	20	55	105
Tenderloin	28	65	125
Mixed Platter	32		
Tawouk kafta sirloin			
Petra Grilled Chicken		Half Chicken	Whole Chicken
		20	29
Choose your side fries or rice			

SAWANI

Platters

Mixed Barbeque Platter	130	Grande Mix Barbeque Platter	160
Three kafta two pistachio kafta two hallomi kafta four tawouk four tenderloin hummus moutabbal salad batata harra mousakhan roll fries rice			
Four kafta two pistachio kafta two hallomi kafta five tawouk five tenderloin hummus moutabbal salad batata harra mousakhan roll fries rice			



AKLAT BALADI

Main Dishes

Mansaf	30	Makhshi	27
Tradetional Jordanian Mansaf Lamb shanks dried yogurt parsley almonds ghee pine-nuts rice saj		Zucchini stuffed with ground beef cooked in yogurt garnished with garlic and mint	
Warak Enab & Lahma	35	Smoked Gedra	Chicken 26 Veal 29
Grape leaves rice onions slow cooked veal		Basmati rice chickpeas garlic vegetable ghee almonds served with dagoos & cucumber yogurt salad	
Kafta Tehenya	26	Kabsa	Chicken 26 Veal 29
Kafta caramelized onions tomatoes tahini potatoes parsley almonds		Basmati rice tomatos carrots peppers garlic spices almonds raisins	
Kibbeh Bi Laban	27	Short Rib Madfoon	38
Kibbeh yogurt sauce garlic mint almonds		Carrots batata tomato garlic stock short rib served with rice yogurt salad dagos sauce and covered with bread	
Maklobeh	Chicken 27 Veal 29	Chicken & Freekeh	27
Rice cauliflower tomato potato eggplant onions garlic served with yogurt & arabic salad		Freekeh sauteed onions chicken breast carrots	
Add-Ons:			
Rice 05 Fries 05 Yogurt Salad 05 Dagoos 05			



MASHAREEB

Cold Drinks



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



KATAKEET

Kids Menu

Kids Pizza	11
Chicken Tenders & Fries	14
Kafta Sandwich & Fries	15



ELHILO

Dessert

Kunafa	12	Lotus Kunafa	15
Um Ali	11	Baklava Cheesecake	12
Pistachio Bouza	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	Melons & Peaches	20
Bubble Gum	18	Gum Explosion	20
Citrus	18	Kiwilicious	20
Gum Mystic	18	Fakhfakhina	20
Blueberry Mint	18	Petra Mix	30
Grape Berry	18	Premium Mix	40
Lemon Mint	18	Orange Head	04
Watermelon Mint	18	Pineapple Head	07
Cinnamon Gum	18	Extra Head	09

