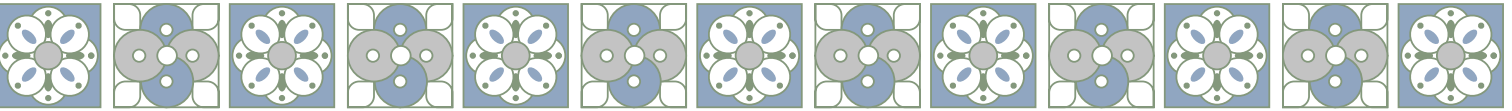


# Habib Beirut

lebanese cuisine



# بداية حبيب بيروت

كان حبيب بيروت في العقد الخامس من عمره، تميّز بأسلوبه الخاص في إنتاج المخلّلات المنزليّة اللبنانيّة التقليديّة ومنتجات الألبان من منزله. اعتاد الجميع زيارته للحصول على طعام لبنانيّ أصيل.

عندها، انتشرت أخبار جودة منتجاته وطعمها اللّذيذ وبدأت المطاعم بشرائها. لم يمض وقت طويل، حتّى أصبح حبيب وزوجته ينتجان كلّ ما يختصّ بالمازة الباردة والشّنكليش والحمص بالإضافة إلى الكبة والمعجنات اللبنانيّة الشهيرة المصنوعة منزليّاً.

جعلت خبرة الأربعين عامّاً من حبيب مرجعاً في النكهات والمأكولات التقليديّة. وجاء الزوّار من جميع أنحاء لبنان لشراء منتجاته والاستمتاع بتجربة تناول الطّعام التقليديّ الذي يقدّمه.

لذلك، قرّرنا تطوير أسلوب حبيب بيروت في دبي ، ليكون سفيراً لمطبخه من لبنان إلى العالم.

زرنا منزل حبيب ، وتعلّمنا الوصفات الحصريّة والمميّزة لجميع الأطعمة ، وتعلّمنا بشكل خاص كيفيّة توفير الحَبّ لكلّ مكوّن.

غرس فينا كيفيّة إضفاء البسمة على وجه كلّ شخص يزور منزل حبيب من خلال النّجربة التي اعتاد تقديمها والطريقة التي يتعامل بها مع المنتجات والبساطة التي تُحدث فرقاً كبيراً.

لقد احتفظنا بخبرة الأربعين عامّاً في تطوير الوصفات ونريد نشر خبرة حبيب وتجربته في جميع أنحاء العالم.

## OUR CULINARY JOURNEY

Habib Beirut was a beloved elderly man, who produced his unique style of traditional Lebanese pickles and dairy goods from his own home, dedicated to staying true to authentic Lebanese flavors.

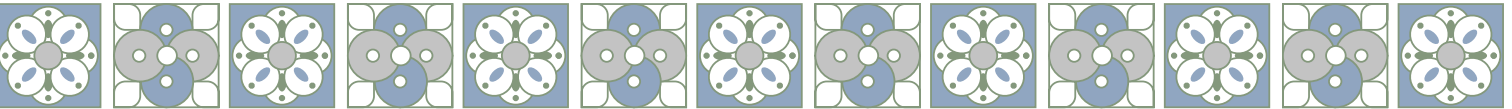
Word of his cuisine's quality and freshness spread across the country, and soon enough, restaurants all over Lebanon began using his produce. Before long, Habib and his wife began preparing countless Lebanese classics such as cold mezze, shanklish, and hummus, as well as their world-renowned homemade kibbeh and pastries.

His 40 years of experience made him a custodian of traditional flavors and cuisine. Visitors from all over Lebanon dropped by his home to enjoy and indulge in the authentic food and dining experience.

Our shared passion for his cuisine is why we decided to develop Habib Beirut in Dubai, seeking to become ambassadors for Habib's kitchen, from Lebanon to the world. After an exclusive invitation to Habib's home, we learned his most unique recipes, cooking methods and secrets. But most importantly, we learned how to provide love and care for each dish, putting a smile on the face of everyone visiting the house, helping them finding joy and comfort in the simplicity of his food.

40 years of experience now in Abu Dhabi, soon to the world.





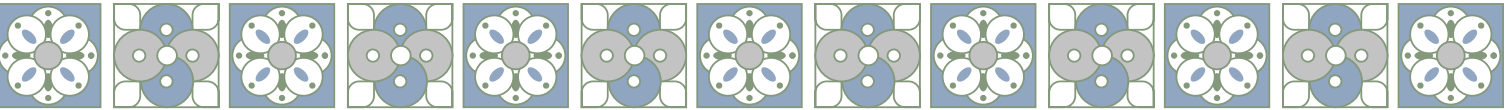
# ترويقة زویقة كل ايام الاسبوع

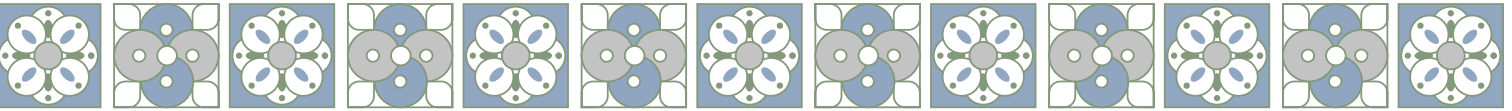
## من الساعة ٩:٠٠ ل الساعة ١٢:٠٠

BREAKFAST TRAYS		صينية الترويقة
ALL TRAYS ARE SERVED WITH BUTTER AND JAM		كل الصواني تقدم مع الزبدة والمرعب
Selection Of Mini Manakeesh Thyme/zaatar, cheese, keshek, shanklish with side vegetable, Tea pot for two or two coffee	8	تشكيلة مناقيش زعت, جبنة, كشك, شنكليش مع صحن خضار, بريق شاي لشخصين او ٢ قهوة
Habib's Breakfast Tray Foul medamas, balila, fried eggs with side vegetable, Tea pot for two or two coffee	9	ترويقة حبيب فول مدمس, بليلة, بيض مقلي مع صحن خضار بريق شاي لشخصين او ٢ قهوة
Assrouniyet Habib Mini cheese kaak, kafta & cheese, Zaatar with vegetables and ma-frouket ashta, tea pot or two coffee	8.5	عسرونية حبيب تشكيلة ميني كعك جبنة, كفتة وجبنة, زعت مع حضرة و مفروكة قشطة, بريق شاي لشخصين او قهوة

EGGS		البيض
Eggs with cheese	3.5	بيض بالجبنة
Eggs with soujouk	4	بيض بالسجق
Eggs & makanek	4	بيض بالمقانع
Eggs & kawarma	4	بيض بالقاورما
Fried eggs	4	بيض مقلي
Scrambled eggs	3	بيض مخفوق
Shak-shouka	4	شكشوكة
Mfarket eggs with potato	3.5	مفركة البيض مع البطاطا

BREAKFAST BY PLATTER (CHOICE OF)		اطباق الترويقة (اختر من)
Labneh	3	لبنة
Labneh with vegetables or garlic	3	لبنة بالخضار والثوم
Shanklish	4.5	شنكليش
Hommos	3.25	حمص
Hommos with pine nuts	6	حمص باللحم والصنوبر
Muhamara	4.5	محمرة
Foul	3.5	فول
Balila	3.5	بليلة
Grilled halloumi	4.5	حلو مشوي
Hommos with meat	6	حمص باللحم
Hommos with kawarma	6	حمص بالقاورما
Hommos fatteh	6	فتة حمص
Eggplant fatteh	5	فتة الباذنجان
Meat fatteh	6.5	فتة اللحم
Falafel	3.5	فلافل
Add shisha with your tray	7	زيد شيشة مع كل صنية





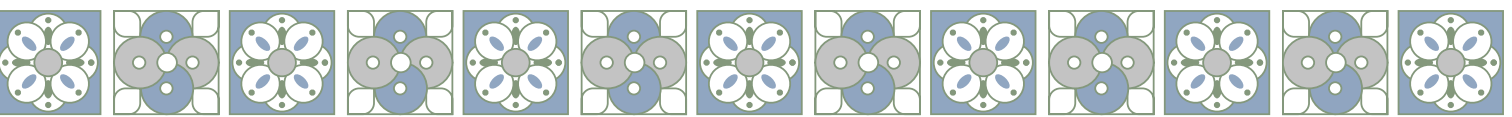
# ترويقة زویقة كل ايام الاسبوع

## من الساعة ٩:٠٠ ل الساعة ١٢:٠٠

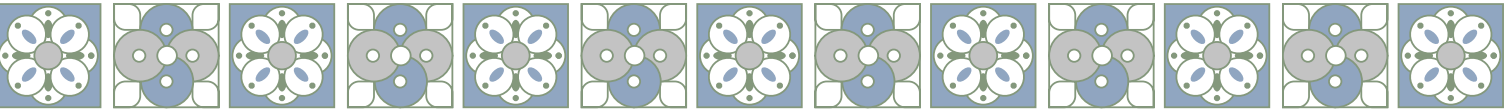
MANAKEESH		المناقیش
Thyme/zaatar	2	زعتړ
Akawi cheese	3	جبنة عكاويء
Halloumi cheese	3	جبنة الحلوم
Labneh	3	لبنة
Labne with vegetables	3.25	لبنة بالخضار
Mix cheese	4	اجبان مشكلة
Thyme/zaatar with labneh	3	زعتړ ولبنة
Thyme/zaatar with cheese	3.5	زعتړ وجبنة
Keshek	3	كشك
Lahm bil ajin/ spicy/debes remmen	3.5	لحم بعجين / حار / دبس الرمان
Sojok with cheese	4.5	سجق بالجبنة
Kafta with cheese	4.5	كفتة بالجبنة
Muhammara with cheese	4	محمرة بالجبنة
Turkey and cheese	4	الحبش المدخن مع الجبنة

DESSERTS		الحلو
Knefe	6	كنافة
Debes bil taini	4	دبس بالطحينة
Avocado with ashta and honey	7	افوكا بالقشطة والعسل
Sahlab	4	سحلب

DRINKS		المشروبات
Small water	1.5	ماء صغير
Large water	2.25	ماء كبير
Orange juice	5	برتقال
Apple juice	5	تفاح
Avocado	5	افوكا
Laban ayran	5	لبن ايران
Tea	4	شايء
Lebanese coffee	4	قهوة اللبنانية
Cappuccino	3.25	كابتشينو
Americano	3.25	امريكانو
CAffe latte	3.25	كافيه لاتيء
Espresso	2.5	اسبرسو







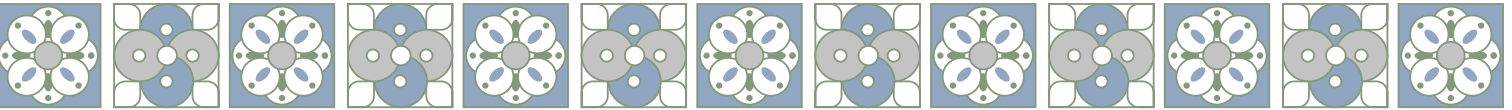
# SALADS

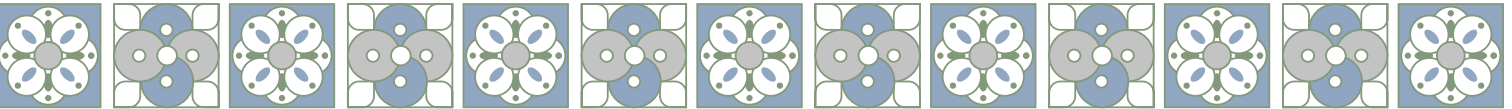
<b>Tabbouleh</b> Lebanon's signature parsley salad with fresh tomatoes, mint, cracked wheat, olive oil and lemon juice	4	تبولة
<b>Fattouch</b> A refreshing mix of greens, tomato, sumac, and toasted pita croutons	4	فتوش
<b>Chicken Freekeh</b> Lettuce, bakle, fresh thyme, radish, cucumber, eggplant, pomegranate seeds, freekeh, black olives and grilled chicken with pomegranate sauce & lemon oil.	6	سلطة الفريكة بالدجاج
<b>Falafel Salad</b> A mix of romaine lettuce, tomato, parsley, fresh mint, turnip pickles and falafel balls, served with tarator lemon dressing	5	سلطة الفلافل
<b>Habib's Fresh Salad</b> Variety of greens, beetroot & vegetables from Lebanon's mountains	5	سلطة حبيب
<b>Healthy Beetroot Salad</b> A mix of rocket leaves, walnuts, beetroot onion, sumac with lemon oil dressing	3.5	سلطة الشمندر
<b>Quinoa Tabbouleh</b> Our traditional tabbouleh with quinoa, pomegranate and dried cranberry	5	كينوا تبولة
<b>Rocket Salad</b> A mix of rocket leaves, cherry tomatoes, onion, sumac with lemon oil dressing	3.5	سلطة جرجير
<b>Eggplant Salad</b> Eggplant, rocca leaves, watercress, zaatar fresh, salt, pepper, white onion , pomegranate seeds, pomegranate molasses, sumac, yoghurt mint sauce	4.25	سلطة باذنجان

# RAW MEATS " NAYEH"

<b>Raw Meat Tebleh</b> Raw meat mixture	8	تابله نية
<b>Raw Meat Kebbeh</b> Mixture of raw meat & wheat	8	كبة نية
<b>Kebbeh Orfaliyeh</b> Spicy mix of raw meat & wheat sprinkled with pines	8	كبة اورفلية
<b>Law7a Nayeh</b> Combination of kebbeh nayeh, tebleh and kebbeh orfaliyyeh	16	تشكيلة من اللحوم النية
<b>Nayet Habib</b> Raw meat, Habib's mixture and pistachio	9	نية حبيب

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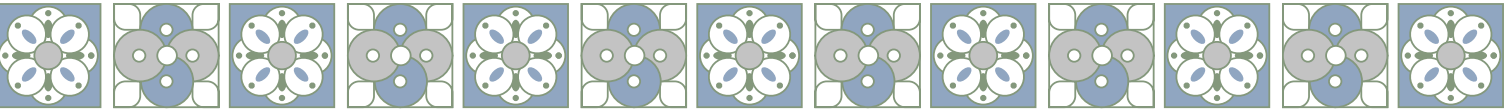


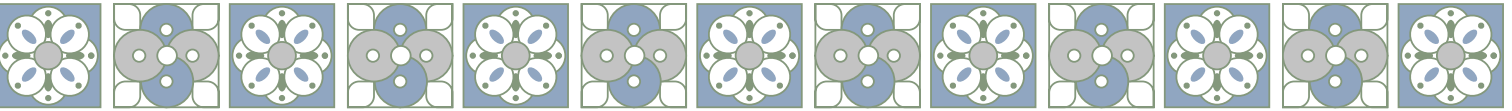


# COLD MEZZA

<b>Traditional Hummus</b> Traditional chickpeas dip mixed with sesame paste and olive oil	3.5	حمص
<b>Beetroot Hummus</b> Traditional chickpeas dip with sesame paste mixed with beetroot and Fava beans	3.75	حمص بالشمندر
<b>Beirut Hummus</b> Chickpeas dip with turnip pickles, garlic, parsley and olive oil	3.75	حمص حبيب بيروت
<b>Sunset Hummus</b> Traditional chickpeas dip with sesame paste mixed with mouhamara topped with olive oil	3.75	حمص سانست
<b>Pesto Hummus</b> Traditional chickpeas dip with sesame paste (tahini) mixed with pesto, topped with fried pine nuts	3.75	حمص بالحبق
<b>Hummus with Makdous</b> A bowl of hummus topped with makdous and pine nuts	3.75	حمص مكدوس
<b>Eggplant Mousakaa</b> A ratatouille of eggplant, tomato and chickpeas	3.5	مسقعة باذنجان
<b>Hindbeh</b> Cooked dandelion greens with garlic, topped with caramelized onion served with lemon wedges	4	هندبة
<b>Green Beans</b> Served in a tasty tomato-onion sauce.	3.5	لوبية بالزيت
<b>Okra</b> Cooked green horn, mixed & served cold with savory tomato sauce	3.5	بامية
<b>Labneh with Garlic or Vegetables</b> Thick strained yoghurt topped with olive oil,mixed with garlic or vegetables	3	لبنة بالشوم
<b>Mouhamara</b> Crushed walnuts with red chili paste	4.5	محمرة
<b>Moutabal</b> Eggplant dip with sesame paste and olive oil	3.5	متبل
<b>Raheb Salad</b> Roasted eggplant with garlic mixed with fresh vegetables, olive oil and lemon	3.5	سلطة الراهب
<b>Mixed Pickles</b> A selection of homemade pickles	3.5	كبيس مشكل
<b>Shanklish</b> Aged spicy goat's cheese served with onions, tomato, olive oil and parsley	4.5	شنكليش
<b>Stuffed Vine Leaves</b> Fresh grape leaves filled with tangy rice mixture	4.5	ورق عنب
<b>Habib's Mezza Mix of 3</b> A choice of three items from the cold mezze list with vegetables platter	10	تشكيلة مازة حبيب
<b>Habib's Mezze Tray</b> A choice of five items from the cold mezze list with vegetable platter	15	صينية مازة حبيب

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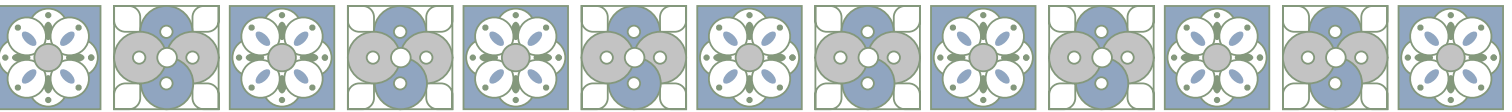


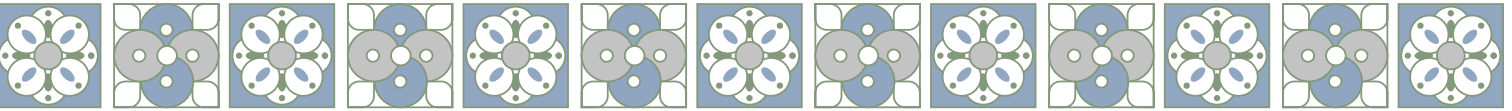


# HOT MEZZA

<b>Assorted Lebanese Pastries</b> A combination of cheese roll, sambousik, fried kebbeh, spinach fatayer	6	معجنات مشكلة
<b>Cheese Rolls</b> White cheese with a touch of parsley wrapped in thin dough	4.5	رقائق بالجبنه
<b>Sambousik</b> Deep fried stuffed with minced meat,onions and pine nuts	4	سمبوسك لحمه
<b>Stuffed Kebbeh Balls</b> Crispy meat and crushed wheat stuffed with delicious filling of minced meat and pine nuts	5	كبة مقلية
<b>Fatayer Spinach</b> Baked dough stuffed with spinach, onions and sumac	4	فطاير بالسبانخ
<b>Hummus Balila</b> Chickpeas, lemon juice & garlic mix, topped with olive oil, pines and cumin	3.5	بليلة
<b>Chicken Pesto</b> Chicken with pesto	6.5	دجاج بالحبق والبطاطا
<b>Chicken Liver</b> Chicken liver sautéed in pomegranate syrup	5	سودة الدجاج
<b>Falafel Platter</b> Traditional falafel served with parsley, radish, mint, turnip pickles flavored with our special tahini sauce	3.5	فلافل
<b>Foul</b> A mix of cooked fava bean, chickpeas, garlic and lemon Juice	3.5	فول
<b>Grilled Halloumi</b> Grilled halloumi sliced accompanied by slices of tomato	5	جبنة الحلوم المشوية
<b>Hummus With Chicken Shawarma</b> Traditional chickpeas dip with sesame paste and olive oil, topped with sliced chicken shawarma	5.5	حمص بالشاورما الدجاج
<b>Hummus with Meat Shawarma</b> Traditional chickpeas dip with sesame paste and olive oil, topped with grilled onion, tomatoes and sliced meat shawarma	6	حمص بالشاورما اللحمه
<b>Hummus with Meat and Nuts</b> A bowl of hummus topped with meat and pine nuts	6.5	حمص باللحمه والصنوبر
<b>Makanek</b> Home made baby sausages with pomegranate sauce	6	مقانع
<b>Meat Pesto</b> Meat with pesto	7.5	لحم بالحبق والبطاطا
<b>Meat Ras Asfour</b> Fried meat cubes with mushrooms, pine nuts,red onion pomegranate sauce and lemon juice	7	لحمه راس عصفور
<b>Soujok</b> Spicy sausages slices sautéed with tomato sauce, green and red capsicum	6	سجق
<b>Spicy Potato Cubes</b> Fried potato cubes mixed with chopped coriander and garlic	4	بطاطا حرة
<b>French Fries</b> Straight cut french fries	3	بطاطا مقلية
<b>Habib’s Mezza Tray</b> A choice of 3 stars items from the hot mezza list	15	صينية مازة حبيب
<b>Fekharet Banadoura</b> Tomato flamed in olive oil with onion, garlic, basil and pinenuts	4	قلایة بندورة
<b>Kebbeh Bi Jebneh</b> Meat kebbeh dough, stuffing mix cheese , pistachio crushed, biwaz.	6	كبة بجبنه

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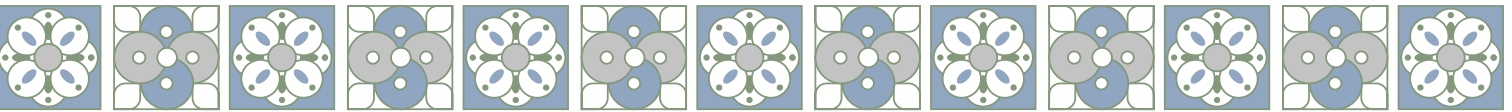
# FATTEH & SOUPS

<b>Eggplant Fatteh</b> Fried eggplant chunks smothered with warm yoghurt and topped wifried bread and pines	5	فتة باذنجان
<b>Chicken Fatteh</b> Our hearty hummus fatteh with tender chicken pieces	6.5	فتة دجاج
<b>Hummus Fatteh</b> Chickpeas yoghurt with authentic pita bread croutons sauteed with pine nuts and a hint of garlic	6	فتة حمص
<b>Shrimp Fatteh</b> Savor the delicious combination of fresh shrimp, crispy fried arabic bread, pine seeds, boiled quinoa and creamy fattet laban	10	فتة روبيان
<b>Lentil Soup</b> Slow-cooked lentils with garlic, cumin, and fresh vegetables in a rich broth.	3	شورية العدس
<b>Vegetable Soup</b> Hearty soup made with a medley of fresh garden vegetables.	3	شورية الخضرة

# SPECIALITIES

<b>Café Meat Beirut</b> Pan fried beef steak,entrecote beirut sauce, french fries.	16	لحمة شتيك مع اونثروكوت بيروت صوص
<b>Shish Barak Samak</b> Shish barak samak, yoghurt, tahini sauce, fresh coriander, fresh garlic chopped, butter, pine seeds.	8.75	شيش برك سمك
<b>Burgul 3a Djeij</b> Chicken shredded cooked, oriental burgul cooked, yoghurt, oriental sauce, fried nuts.	15	برغل بالدجاج
<b>Burgul 3a Lahme</b> Slow cooked Lamb Shank, oriental burgul, yoghurt, oriental sauce, rosemary leaves, fried nuts.	19	برغل باللحم
<b>Birds (6 Pieces)</b> Pan-fried clean birds, served in molasses sauce.	16	عصافير ( عدد ٦ )
<b>Shrimp Provençal</b> Plump shrimp sautéed with tangy grilled onions and tomatoes.	12	قريدس بروفنسيال

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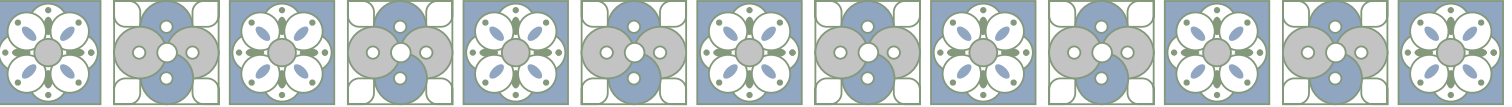


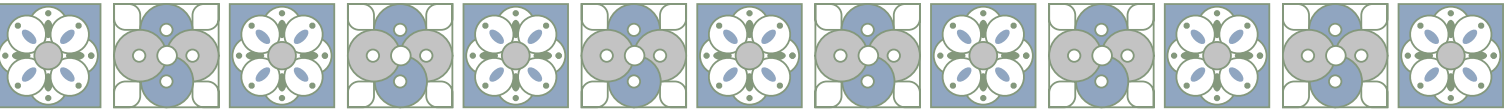


# SHAWARMA

<b>Mix Shawarma Platter</b> Chicken and beef shawarma platter served with parsley, lettuce, pickles, tomato, onion, garlic, tahina and french fries	9.5	صحن شاورما مشكل
<b>Chicken Shawarma Platter</b> Chicken shawarma platter served with pickles, lettuce, garlic and french fries on the side	7	شاورما دجاج
<b>Beef Shawarma Platter</b> Beef shawarma platter served with tomato, parsley, onion tahina and french fries on the side	8.5	شاورما لحم
<b>Arabic Chicken Shawarma</b> Chicken shawarma, lettuce, garlic, pickles and fries then cut into pieces and served with fries and garlic on the side	6.5	شاورما لحمة عربيه
<b>Arabic Beef Shawarma</b> Beef shawarma, tomato, parsley onion and tahina then cut into pieces served with fries and tahina on the side	7	شاورما دجاج عربيه
<b>Arabic Mixed Shawarma</b> Chicken and beef shawarma sandwiches cut into pieces served with tahina and garlic dip on the side	7.5	شاورما مشكله عربيه

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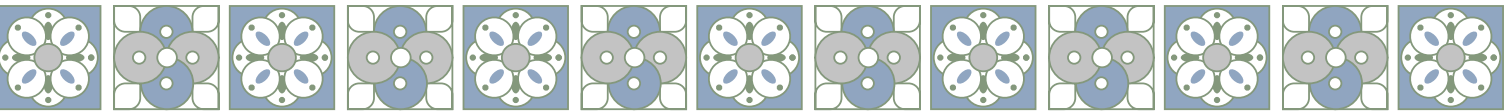




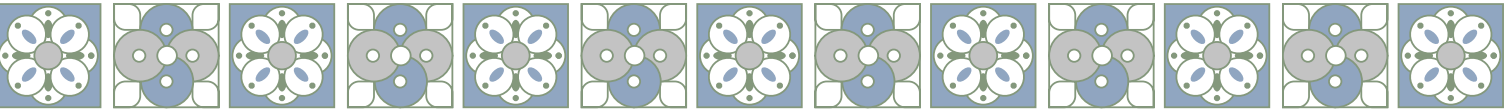
# FROM THE GRILL

<b>Cherry Kebab</b> Traditional kebab served on cherry puree	10.5	كباب بالكرز
<b>Chicken Kebab</b> Minced chicken breast with special herbs served with french fries and garlic dip	8.75	كباب الدجاج
<b>Fish Skewers</b> grilled fish fillet served with sauteed vegetables and lemon butter sauce	12	سمك بالسيخ
<b>Grilled Baby Chicken 1/2</b> Marinated and grilled half chicken with french fries and garlic dip	9	نصف فروج مشوي
<b>Kebab Yoghurt</b> Kebab served in garlic yoghurt mixture	10	كباب باللبن
<b>Kafta</b> Grilled lamb minced meat served on skewers	10	كفتة
<b>Habib’s Kebbeh</b> Minced lamb mixed with lebanese spices stuffed with pome-grenate and walnuts	9	كبة حبيب
<b>Kebab Keshkash</b> Delicately spiced lamb mince with a hind of garlic in a spicy tomato sauce	10	كباب خشخاش
<b>Lamb Cutlets</b> Grilled marinated lamb cutlets	14	كستلاتة غنم
<b>Meat Arayes</b> Grilled arabic bread stuffed with minced meat and parsley	6.75	عرايس باللحمة
<b>Meat Skewers</b> Lamb fillet cubes marinated and grilled on skewers	13	لحمة مشوية
<b>Mixed Grill</b> A Selection of grilled taouk, meat skewers, kafta and chicken ka-bab served with fries and hommos	16	مشاوي مشكلة
<b>Taouk</b> Chicken chunks marinated in lemon juice & garlic served on skew-ers with Habib tasty garlic sauce and french fries	9	شيش طاووق
<b>Habib’s Chicken</b> Grilled chicken breast with garlic , pickles and fries.	7	سندويش دجاج حبيب
<b>Habib Mixed Grill</b> A selection of taouk, fish skewers, lamb cutlets and arayes kafta	18	مشاوي حبيب
<b>Eggplants Kabab</b> Kabab, eggpplant, tomatoes and green peppers	8	كباب باذنجان
<b>Grilled Jumbo Shrimps</b> Marinated grilled jumbo shrimps served with our special cocktail sauce	24	قريدس مشوي
<b>Grilled Kabab Skewers</b> Grilled lamb mixed with cheese and pistachio served on skewers	13	كباب مشوي عالسيخ
<b>Chicken Skewers</b> Chicken chunks marinated in lemon juice & garlic served on skew-ers with habib tasty garlic sauce and french fries	11	دجاج مشوي عالسيخ

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# BEVERAGES

Energy Drink	4	مشروب الطاقة
Water Small	1.5	مياه معدنية صغير
Water Big	2.25	مياه معدنية كبير
Sparkling Water Big	4.25	مياه غازية كبير
Sparkling Water Small	2.25	مياه غازية صغير
Soft Drinks	3	مشروبات غازية
Laban Ayrar	5	لبن عيران
Flavored Ice Tea	5	شايء مثلج

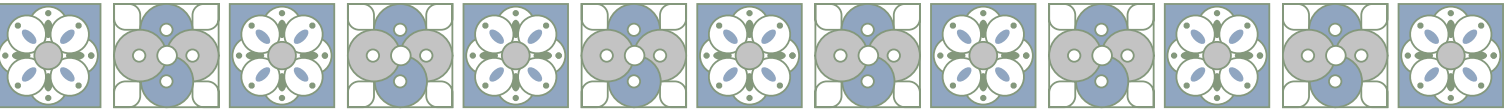
# HOT BEVERAGES

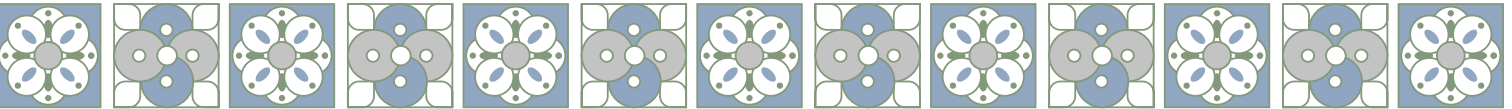
Espresso	3.75	اسبريسو
Espresso Americano	3.75	اسبريسو امريكانو
Espresso Macchiato	3.75	اسبريسو ماكياتو
Cappuccino	3.75	كابوتشينو
Caffe Latte	3.75	كافيه لاتي
Tea	4	شايء
Lebanese Zhourat	4	زهورات لبنانية
Hot Chocolate	4	شوكولا الساخنة
Lebanese coffee pot	4	ركوة قهوة لبنانية

# COCKTAILS & SMOOTHIES

Raspberry Mojito Raspberry, lime, soda and mint	5	رازيربيء موخيتو
Strawberry Milk Shake Strawberry ice cream blended with milk	5	ستروبيربيء ميلك شيك
Chocolate Milk Shake Chocolate ice cream blended with milk	5	شوكولا ميلك شيك
Oreo Milk Shake Vanilla ice cream blended oreo and milk	5	اوربيو ميلك شيك
Banana Milk Shake Banana ice cream blended with milk	5	موز ميلك شيك

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# FRESH FRUITS COCKTAILS

<b>Avocado Mango</b> Avocado and mango juice	6	أفوكادو مانغو
<b>Avocado Strawberry</b> Strawberry and avocado juice	6	أفوكادو ستروبيرى
<b>Cocktail Habib</b> Mix of fresh fruit cubes in avocado and strawberry juice, topped with ashta and honey	7	كوكتيل حبيب
<b>Street Avocado</b> Freshly blended avocado with milk, topped with ashta and honey	7	ستريت افوكادو

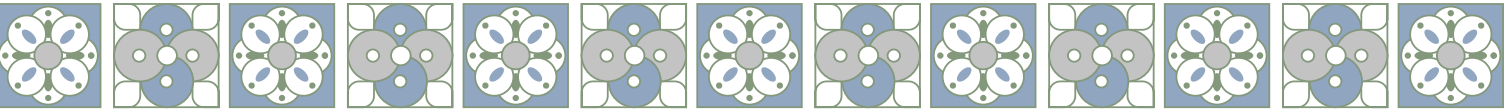
# FRESH JUICES

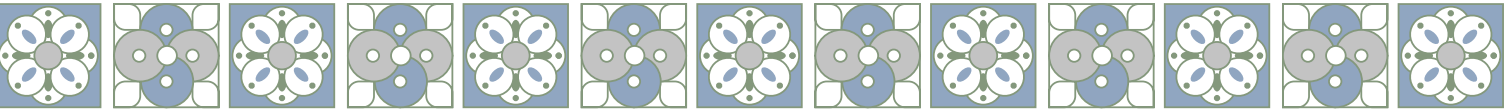
Fresh Lemonade with Mint	5	ليمون بالنعنع
Fresh Lemonade	5	ليموناضة
Mango Juice	5	مانغو
Orange Juice	5	برتقال
Strawberry Juice	5	فريز
Pomegranate	5	رمان

# SHISHA

<b>Mouassal</b> Two Apple (nakhla, grape, grape/mint,lemon/mint,mint, melon,sweet melon, gum,gum/sweet melon,gum/mint cinnamon,apple/mint,berries, rose,blue mist,berry/grape	12	معسل
<b>Habib Beirut</b> Our special personal mix	13	حبيب بيروت
<b>Beirutiyeh</b> A refreshing mixture of fruits	13	بيروتية
<b>Special Moussal</b>	14	معسل مميز
<b>Head Replacement</b>	5	تغيير الراس

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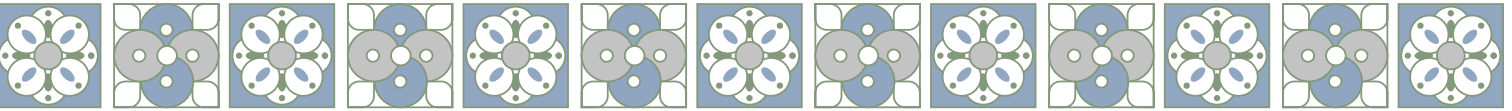


# SWEETS

<b>Maamoul Bel Ghazal</b> Baked maamoul dough served with mohalabiya, sahlab ice cream and ghazel el banet	6	معمول بالغزل
<b>Oum Ali</b> Sweet made of puff pastry, milk and nuts	5	ام علي
<b>Em Habib Osmaliyeh</b> Crispy vermicelli filled with Lebanese cream served with sugar syrup	6	عثملية ام حبيب
<b>Mayel Ya Ghzayyel</b> Cotton candy served with vanilla ice cream	8	ميّل يا غزيل
<b>Tarte Debes Bil Thini</b> Home-made special cake with halawa topped with debs ice cream and tahini	6	تارت دبس بطحينة
<b>Mafrouket Ashta with Pistachio</b> Mafrouke dough with ice cream topped with ashta and cotton candy	7	مفروكة قشطة مع فتستق
<b>Halawet El Jibne</b> Ashta cream wrapped in a sweet cheese & semolina	8	حلاوة الجبن
<b>Mhalabiyeh</b>	4	مهلبية
<b>Baklawas Mix</b>	6	بقلاوة مشكّلة
<b>Ice cream 3 Scoops</b> Sahlab and traditional flavors	5	بوظة
<b>Lebanese Cheese Knefeh</b> Melted cheese drizzled with sugar syrup and fresh kaak	8	كنافة بالجبنه لبنانية
<b>Mafroukeh</b> Mafrouke dough topped with ashta and honey	6	مفروكة
<b>Habib's Knefe</b> Homemade melted ashta, drizzled with sugar syrup	7	كنافة حبيب
<b>Chocolate Fondant Tahini Sauce</b> Chocolate fondant, tahini cream sauce, vanilla ice cream.	7	شوكولا فوندون مع طحينة صوص
<b>Remein Cheese Cake</b> Cheese cake, pomegrenate compote, pomegrenate sesame sauce.	6	شيز كايك رمان

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# RED WIN

JR, Classic Cabernet Sauvignon  
Ksara, reserve du couvent rouge  
Calvet, Bordeaux

GLS	BTL
6	27
	58
	40

# WHITE WINE

Ksara, Blanc de l'observatoire  
JR, Classic Sauvignon Blanc  
Tavernello, Chardonnay, White

GLS	BTL
	58
6	27
	40

# ROSE WINE

Santa Digna  
Ksara, Sun Set Rose  
JR, Classic

GLS	BTL
	55
	58
6	27

# BEER

Carakale  
Corona  
Almaza  
Amstel

BTL
5
8
7
6

# ARAK

Haddad gold  
Haddad Zahra  
Ksara  
Brun  
Crystal

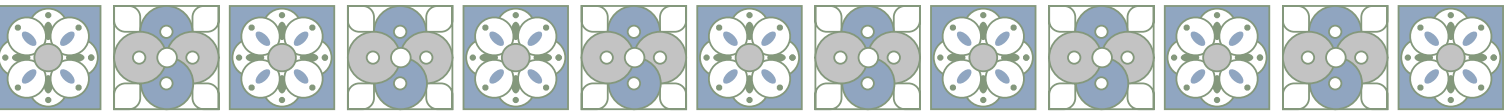
GLS	1/4	BTL	1/2
4.5	13	22	35
6	16	25	42
6	32	42	66
7	29	47	85
5	15	24	38

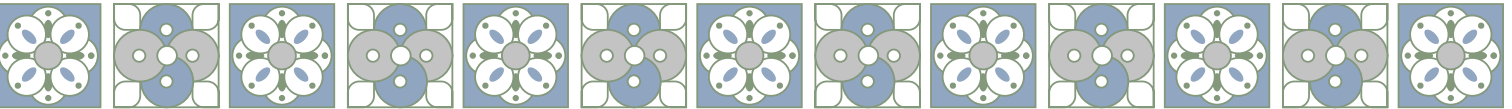
# WISKY

Black Label  
J&B  
Jack Daniels  
Chivas Regal  
Macallan 12Y

GLS	BTL
7	95
6	75
6	70
8	105
16	180

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# VODK

Russian standard platinum  
Grey goose

GLS	BTL
7	75
9	95

# GIN

Tanqueray

7	70
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# COGNAC

Camus VS

13	155
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# RUM

Captin morgan

6	75
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# TEQUILA

Jose Cuervo Blanco  
Jose Cuervo Gold

6	70
6	70

# SPARKLING

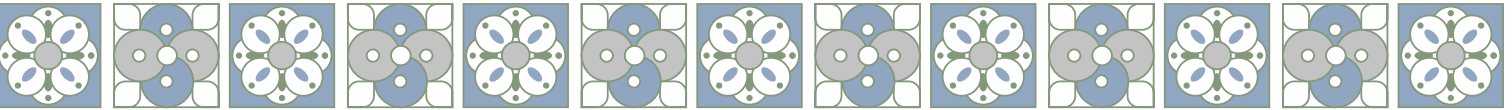
Bottega

50
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# APERITIF

Fernet branca  
Campari  
Cinzano dry  
Cinzano rosso

6
7
6
6





أطيب لقمية لازم تتعاد ... ناظرينكن

