

Martinis

Bar And Lounge

Food

Drinks

Shisha



Food Menu

Diverse menu of savory dishes

MARTINI'S CLASSICS BAR SNACKS

- **Dynamite Shrimp / JD. 16.000**

Jumbo shrimp bites in garlic flavored batter, coated with our house made Sriracha mayonnaise, on lettuce, spring onions and sesame seeds

ALLERGEN: A-B-C-F-N-O (Cal.640)

- **Tacos Grande (3 pcs.) / JD. 16.000**

Corn Tacos stuffed with Black Angus minced meat, tomatoes, capsicum, coriander, cheddar cheese, spring onions, jalapenos, served with sour cream & guacamole

ALLERGEN: A-G-O (Cal.598)

- **Potato skins with beef bacon / JD. 9.000++**

Homemade potato skins, stuffed with beef bacon, cheddar and chives Served with sour cream dip

ALLERGEN: G-O (Cal.635)

- **Stuffed Jalapeno Poppers / JD. 12.000**

Cream cheese stuffed fresh poppers, breaded and deep fried, served with Sour cream dip

ALLERGEN: A-C-G-O (Cal.440)

- **New Yorker Buffalo Tender / JD. 12.000**

Coated with butter wing sauce, served with cold blue cheese cream

ALLERGEN: A-L-M-O (Cal.984)

- **Homemade crispy butter cheese balls / JD. 12.000**

Choix paste with grated mozzarella & cheddar cheese, panko coated, fried and served with Ravigot dip sauce

ALLERGEN: A-L-M-O (Cal.984)

- **TOMATO BRUSCHETTA (3 PCS.) / JD. 5.000**

Brown bread topped with tomatoes, garlic, fresh basil, parmesan and olive oil

ALLERGEN: A-G (Cal.412)

- **GOAT CHEESE & SMOKED SALMON BRUSCHETTA (3 PCS.) / JD. 7.000**

Focaccia bread topped with garlic, goat cheese, smoked salmon, sun dried tomatoes, capers and olive oil

- ALLERGEN: A-D-G-O (Cal.484) • **AVOCADO BRUSCHETTA (3 PCS.) / JD. 6.000**

White bread topped with avocados, chili, garlic, lemon juice and olive oil

ALLERGEN: A- (Cal.498)

MARTINI” S STARTERS –APPETIZERS-SALADS

- **Burrata with sun dried tomato pesto / JD.14.000**

Stracciatella creamy mozzarella on Rocca leaves with cherry tomatoes and sun dried tomato pesto

ALLERGEN: G-O (Cal.213)

- **Vulcan salad – served all day / JD.16.000**

Tempura shrimp and avocados tossed with ice berg lettuce, tomatoes and Vulcan dressing

ALLERGEN: A-B-C-O (Cal.412)

- **Quinoa tabbouleh with oven baked knafa chicken tender / JD.10.000++**

Quinoa, parsley, tomatoes, cucumber, mint, shallot onions, lemon dressing, pomegranate seeds, topped with knafa dough wrapped chicken tender

ALLERGEN: A-C-G-O (Cal.240)



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PASTA & PIZZA:

• Tagliolini al tartufo / JD.12.000

Fine Italian ribbon pasta with white truffle paste & pecorino

ALLERGEN: A-C-G-O (Cal.508)

• Penne Mediterranean style / JD.12.000

Whole wheat pasta with garlic, olives, sun dried tomatoes, red fresh chili, fresh basil, olive oil and grana

ALLERGEN: A-C-G-O (Cal.405)

• Pizza Bianca with beef Cecina / JD.20.000

Italian style thin crust pizza topped with ricotta, mozzarella, garlic and fresh basil, Beef Bresaola, Rocca and balsamic glaze

ALLERGEN: A-C-G-O (Cal.1840)

• Pizza Margherita / JD.14.000

Italian style thin crust pizza topped with tomato & mozzarella

Any additional topping / JD.2.000

Beef pepperoni, smoked salmon, beef bacon, garlic shrimp, chicken tender

Any additional topping / JD.1.000

Pineapple, olives, capsicum, fresh red chili, mushrooms, double mozzarella

ALLERGEN: A-C-G-O (Cal.1250-1800)



BURGER & SANDWICHES:

- **Burger sliders / JD.14.000**

3 pcs. of “Angus” beef patties in mini sesame buns, Lettuce, tomatoes, onions, cheddar cheese, fried jalapenos, Sriracha mayonnaise, Steak fries & red cabbage slaw

ALLERGEN: A-C-G-N (Cal.632)

- **Mediterranean grilled Vegetable Sandwich / JD.13.000**

Garlic & rosemary marinated capsicum, zucchini, mushrooms & asparagus from the Char broiler, in sun dried tomato focaccia bread, served with Steak fries and red slaw.

ALLERGEN: A-C-G-O (Cal.258)

- **Gourmet Club Sandwich / JD. 14.000**

Three layer homemade toast, stuffed with slow heat beef, Brie cheese, fried egg, fresh chicken tender, lettuce & tomatoes. Served with Steak fries and red slaw

ALLERGEN: A-C-G-O (Cal.985)

- **Charbroiled Angus Beef Steak Sandwich / JD. 14.000**

Grilled Angus beef tenderloin medallions with caramelized onions, mushrooms, Gratinated with Brie cheese, served with Steak fries and red slaw

ALLERGEN: A-C-G-O (Cal.985)

- **Crispy buttermilk fried chicken sandwich / JD. 12.000**

In buttermilk coated fried chicken in brioche bun, with dill pickles, Served with Steak fries and red slaw

ALLERGEN: A-C-G-M-O (Cal.921)



FROM THE CHARBROILER:

- Chicken breast - 240 gr. / JD.12.000

ALLERGEN: M-O (Cal.364)

- Salmon fillet - 220 gr. / JD.18.000

Served with lemon butter sauce and two side dishes

ALLERGEN: D-G-M-O (Cal.558)

- “Super Prime Angus” Rib Eye Steak- 300 gr. / JD.36.000

ALLERGEN: M-O (Cal.973)

- “Super Prime Angus” Beef Tenderloin Steak 250 gr JD.38.000

ALLERGEN: M-O (Cal.768)

- “Wagyu green fed” Sirloin Steak 300 gr. / JD.46.000

Original green fed Wagyu, tenderness to perfection

ALLERGEN: M-O (Cal.768)

All above served with your choice of two side dishes and condiment sauce

- Side dishes:

Mixed salad

Freshly sauté’ seasonal vegetables

Mediterranean grilled vegetables

Baked potato with sour cream

French fries

Potato wedges

Steamed rice

ALLERGEN: O

- Condiments sauce:

Green peppercorn sauce

Mustard sauce

Champignon mushroom sauce

Sauce Béarnaise

ALLERGEN: G-M-O

MARTINI’S SIGNATURE DISH:

- VEAL SCHNITZEL (200 gr.) / JD.25.000

Fresh milk fed Dutch veal loin, coated with homemade crumbs and butter pan fried,
Served with Austrian style cucumber, potato & cabbage salad, Herbed Ravigot sauce
and butter parsley potatoes.

ALLERGEN: A-C-G-M-O (Cal.859)



DESSERT & SWEETS:

• Chocolate Surprise / JD.10.000

Osmaleh with keshta, forest berries in a chocolate dome, Melted with warm Gianduja chocolate sauce

ALLERGEN: A-C-G (Cal.734)

• Chocolate Fondant/ JD.10.000

Chocolate soufflé with melted heart, served with vanilla ice cream

ALLERGEN: A-C-G (Cal.638)

• Baked American blueberry cheesecake / JD.8.000

Philadelphia cream cheese, Digestive biscuits, blueberry topping

ALLERGEN: A-C-G (Cal.642)

• Fresh fruit platter / JD.12.000

Seasonal fruit cut

ALLERGEN: N/A (Cal.220)

• Cheese Platter/ JD.15.000

Butter camembert, blue cheese, cheddar, emmental, Gouda

Served with crackers, grapes, celery & walnuts

ALLERGEN: A-G-H-L (Cal.678)

LEGENDE:

A-Contains gluten / B-Contains crustacean shellfish / C-Contains eggs / D-Contains fish / E-Contains Peanuts / F-Contains soybeans / G-Contains milk & lactose / H-Contains tree nuts / L-Contains celery / M-Contains mustard / N-Contains sesame / O-Contains Sulphur dioxide / P-Contains lupines / R-Contains mollusks If you are allergic to nuts or think you may have any other forms of food intolerance or allergies, please inform us to advice for alternative



Main Menu

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INTERCONTINENTAL®
AQABA RESORT

BEVERAGE MENU



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DRINKS

SOFT DRINK AND WATER

Mineral Water - Small	1.75
Mineral Water - Large	3.00
Evian Water - Small	3.50
Evian Water - Large	7.00
Soda Water , Tonic , Bitter Lemon	2.50
Perrier Water 20 Cl	3.75
San Pellegrino Fizzy Water - Small	3.75
San Pellegrino Fizzy Water - Large	6.00
Pepsi ,Mirinda ,7UP	2.50
Red Bull , Red Bull Sugar Free	4.50

MILKSHAKE

Vanilla , Chocolate , Mango , Strawberry	6.50
Full cream Milk,Skimmed Milk, Soya milk	2.00
Chocolate Milk	3.00

JUICES

Chilled (Grapefruit , Guava, Apple , Mango , Tomato)	3.00
Fresh (Orange, Lemon Lemon Mint)	4.25

SMOOTHIES

Strawberry, Mango ,Banana, Kiwi	5.00
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LOCAL DRINK

Shanina	2.50
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DRINKS

HOT BEVERAGES

American Coffee, Nescafe, Decaffeinated Coffee	3.00
Turkish Coffee	3.00
Espresso Coffee Single	3.00
Espresso Coffee Double	4.00
Ice Coffee	4.00
Flat white coffee	3.75
Cappuccino	3.75
Hot Chocolate	4.00
Mocha Coffee	4.00
Ice Latte	4.00
Ice Mocha Coffee	6.00
Macchiato Coffee	3.50
Coffee latte	3.75
Your choice from our premium selection of loose teas English breakfast, Jasmine, Green Tea, Earl Grey, Chamomile, Mint Tea Jordanian tea Black tea infused with cardamom	3.00

ALCHOLIC COFFEE

Irish Coffee	8.00
Espresso Martini	8.00

NON ALCOHOLIC BEER

Barbican	3.50
Pomegranate ,Apple .Strawberry	



DRINKS

LOCAL BEER

Amstel Beer (Can)	4.50
Carakale Blue Vally	5.00
Carakale (Bottle)	7.00
Carakale Draught	6.50
Amstel Draught	6.50

IMPORTED BEER

Stella Draught	8.50
Budweiser (Can)	6.50
Heineken (Can)	7.50
Corona (Bottle)	6.00
Heineken Draught	8.00

LIQUORE

Southern Comfort	5.50
Baileys Irish Cream	7.00
Kahlua	6.00
Malibu Coconut	5.00
Limoncino Bottega	7.00
Peach Schnapps	6.00
Goldschlager	6.00

APERTESS

Martini Bianco	5.00
Martini Dry	5.00
Martini Rose	5.00
Campari	5.00
Aperol	5.00

DRINKS

DIGESTIVES

Grappa Di cabernet	7.50
Grappa Di prosecco	7.50
Jagermeister	6.50
Sambuca Romana	6.50
Amaretto	6.50
Cointreau	8.50
Grand Marnier	8.50
Underberg (2Cl)	7.00

VODKA

	Glass	Bottle
Stolichnaya	6.00	45.00
Russian Standard Original	5.50	50.00
Russian Standard Platinum	6.50	65.00
Absolut Blue	7.00	70.00
Smirnoff Red	6.00	55.00
Belvedere	12.00	120.00
Beluga	12.00	120.00
Grey Goose	11.00	120.00
Elit Vodka	12.00	150.00
Tito's Vodka	7.00	75.00

GIN

	Glass	Bottle
Gordon's	7.00	75.00
Tanqueray	7.00	75.00
Bombay Sapphire	8.00	85.00
Gunpowder Gin	9.00	85.00
Monkey 47	13.00	120.00

DRINKS

RUM

	Glass	Bottle
Bacardi Light	7.00	75.00
Bacardi Gold	7.50	85.00
Captain Morgan	8.00	85.00
Diplomatico	9.00	120.00

TEQUILA

	Glass	Bottle
Jose Cuervo Silver	6.00	75.00
Jose Cuervo Gold	6.00	80.00
Patron Silver	11.00	125.00
Don Julio Blanco	12.00	125.00

WHISKY SCOTCH

Regular

	Glass	Bottle
Red Label	7.00	60.00
J&B Rare	7.00	60.00
Old Parr 12 years	12.00	140.00
Dimple 15 years	12.00	140.00
Black Label 12 years	9.00	90.00
Chivas Regal 12 years	9.00	90.00
Double Black	12.00	125.00

Deluxe

	Glass	Bottle
Gold Label Reserve	16.00	220.00
Chivas Regal 18 years	18.00	220.00
Chivas Royal 21 years	45.00	500.00
Blue Label 21 years	45.00	500.00



DRINKS

SINGLE MALT WHISKY

	Glass	Bottle
Glenmorangie 12 years	12.00	130.00
Monkey Shoulder	8.00	90.00
Oban 14 years	14.00	160.00
Glenlivet	9.00	110.00
Glenfiddich 12 years	10.00	125.00
Green Label 15 years	12.00	150.00
Macallan 12 years	14.00	170.00
Macallan 15 years	20.00	250.00

IRISH WHISKY

	Glass	Bottle
Jameson	7.00	100.00

BOURBON

	Glass	Bottle
Jim Beam 8 years	7.00	100.00

CANADIAN

	Glass	Bottle
Crown Royal	10.00	120.00

TENNESSEE

	Glass	Bottle
Jack Daniels	7.00	85.00
Jack Daniel's Gentleman Jack	9.00	100.00
Jack Daniels Single Barrel	12.00	120.00

COGNAC REGULAR

	Glass
Courvoisier V.S. Remy Martin V.S.O.P	12.00
	18.00

COGNAC PREMIUM

	Glass
Courvoisier XO	25.00

ARMAGNAC

	Glass
J.P. CHENET XO	12.00



DRINKS

MOCKTAILS

Avocado Shake

Avocado , Banana, Vanilla Ice Cream , Honey , Milk

Hot & Cold

Vanilla Ice Cream , D.Espresso

Cinderella

Orange Juice, Grenadine, Pineapple Juice, Lemon Juice, Ginger Ale

Aloha Fruit

Pineapple Juice, Guava Juice, Lemon Juice, Blended with Fresh Ginger Ale

Heaven

Grapefruit, Orange Juice, Lemon and Pineapple Juice

Very Berry

Strawberry, Cranberry Juice, Raspberry Syrup

Glass

8.50

6.50

6.00

6.00

6.00

6.00

APERITIF COCKTAIL

Aperol Spritz

Aperol, sparkling wine, soda, orange slice

Limoncino Spritz

Limoncino , Sparkling Wine , Soda , Lemon

Rosemary Spritz

Aperol , Sparkling Wine , Soda , Rosemary, Grapefruit

Glass

10.00

12.00

12.00

ALCOHOLIC COCKTAILS

Rusty Nail

Black Lable , Drambuie , Slice of Orange

White Horse

Baileys , Rum, Vanilla Ice Cream , Milk

Bloody Mary

Vodka, tomato juice, lemon juice, Worcestershire sauce

Madam Clement

White Rum , pineapple juice , grenadine

Whisky Sour

(Whisky, Lemon juice, Sugar

Aqaba Summer

Vodka, Southern Comfort, Amaretto, orange juice

Blue Sky

Blue Curacao, light rum, cream of coconut, pineapple juice)

Mai Tai

Dark Rum, Light Rum, Grenadine, pineapple juice, Orange juice

Long Kamikaze

Vodka, Triple Sec, 7up , Limes

Beach Front

Gin , Ginger Ale, Grapfruit, Rosmerry, Cucumber , Sugar Syr

Glass

10.00

9.00

8.00

8.00

8.50

8.50

8.00

10.00

10.00

9.00

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DRINKS

	Glass
Mojito White rum , soda water , fresh mint springs , lemon Lime wedges	9.00
Sex On the Beach Vodka, Peach tree schnapps, orange, cranberry juice, grenadine	10.00
Caipirinha cachaça,lime,Brown suqar	10.00
Pink paradise Malibu, Amaretto, Pineapple Juice, Cranberry Juice)	10.00
Negroni Gin, Campari, Martini Rose	10.00
Tequila Sun Rise Tequila, Orange Juice, Drop Grenadine	9.00
Pina Colada White Rum, Coconut cream, pineapple juice	11.00
Jager Bomb Jagermeister, Redbull	12.00
Cosmopolitan Vodka, Cointreau, Cranberry juice	12.00
BlueFrog Vodka, Gin, Rum, Tequila,Blue Curacao, Redbull	15.00
Long Island Iced tea Vodka, Gin, Rum, Tequila, Triple Sec, Cola, Orange and lemon Juice	15.00



DRINKS

MARTINI COCKTAILS

Glass

007

8.50

Gin, dry vermouth

Diamond

9.00

Dry vermouth, vodka

Will Rogers

9.00

Gin, dry vermouth, Triple sec, orange juice

MARGARITA COCKTAILS

Margarita

9.00

Tequila , Triple sec, lime juice

Strawberry margarita

10.00

Tequila, triple sec, lime juice, strawberries

Blue Margarita

9.00

Tequila, Blue Curacao, Triple Sec, Lime Juice

FROZEN DAIQUIRI

Strawberry Daiquiri

9.00

Rum , Triple sec, Lime Juice, strawberries

Banana Daiquiri

9.00

Rum, Triple sec, Lime Juice, Banana

Lemon Daiquiri

9.00

Rum , Triple sec, lemon

Blue Daiquiri

10.00

Rum , Blue Curacao , Lime Juice

DRINKS

SHOOTERS

Glass

Blue moon

8.00

Vodka, Amaretto, blue Curacao

Blue and White

8.00

Blue Curacao, Bailey's

B52

8.50

Kahlua , Bailey's , Grand Marnier

Monkey Brain

8.00

Vodka, Baileys, Grenadine

Kamikaze

8.50

Vodka, Triple Sec, Limes

Dodo Shot

8.00

Vodka, Lemon, Tabasco, Olive

Red Headed

8.00

Peach Schnapps, Jagermeister, cranberry juice

Lemon Drop

8.00

Vodka, Sambuca, Lemon, Sugar

DRINKS

ARAK

	Glass	Bottle
Arak Golden Eagle 18 cl	-	9.00
Arak Golden Eagle 37 cl	-	15.00
Arak Golden Eagle 75 cl	7.00	25.00
Arak Haddad Gold 18 cl	-	9.00
Arak Haddad Gold 37 cl	-	14.00
Arak Haddad Gold 75 cl	4.50	24.00
Arak Zumot 20 cl	-	11.00
Arak Zumot 37 cl	-	16.00
Arak Zumot 75 cl	6.00	27.00
Arak Touma 14 cl	-	12.00
Arak Touma 27 cl	-	20.00
Arak Touma 54 cl	5.50	31.00
Arak Kefraya 18 cl	-	34.00
Arak Kefraya 37 cl	-	50.00
Arak Kefraya 70 cl	7.00	75.00
Arak Ksara 18 cl	-	28.00
Arak Ksara 35 cl	-	45.50
Arak Ksara 70 cl	6.50	70.00
Arak Brun Regular	6.00	65.00
Arak Brun 5 Yr	7.00	90.00

Champagne

	Glass	Bottle
<i>Moet Chandon Brut Imperial Epernay</i>		150.00
<i>Prince Laurent</i>	20.00	110.00
<i>Laurent Perrier Brut</i>	30.00	190.00
<i>Dom Perignon Brut Epernay</i>		500.00

Sparkling Wine

	Glass	Bottle
J.P Chenet, Ice	8.00	35.00
J.P Chenet, Ice Rose		35.00
Prosecco Bottega Alexander		60.00

White Wine

	Glass	Bottle
Jordanian		
<i>Jordan River Classic, Chardonnay</i>	7.00	28.00
<i>Jordan River Classic, Sauvignon Blanc</i>	7.00	28.00
French		
<i>J.P.Chenet, Sauvignon Blanc</i>	8.00	35.00
<i>Chablis, william Fevre</i>		60.00
<i>Meursault Albert Bichot</i>		120.00
Italian		40.00
<i>Danzante Delle Venezie, Pinot Grigio</i>		
Spain		40.00
<i>Marques De Riscal Rueda</i>		
Australian		
<i>Jacob's Creek, Chardonnay</i>		40.00
<i>Lindemans Bin 65, Chardonnay</i>		40.00
Chilean		
<i>Santa Helena, Chardonnay</i>	8.00	40.00
<i>Casillero Del Diablo, Chardonnay</i>		35.00
<i>Montes, Chardonnay</i>		45.00
South African		
<i>Man Warrelwind Sauvignon Blanc</i>		45.00
<i>KAAPZICHT Chenin Blanc</i>		45.00
Lebanese		
<i>Chateau Ksara, Blanc de Blanc</i>		50.00
<i>Ksara, Chardonnay</i>		60.00

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Red Wine

Jordanian

	Glass	Bottle
<i>Jordan River Classic, Cabernet Sauvignon</i>	7.00	28.00
<i>Jordan River Classic, Shiraz</i>	7.00	28.00
<i>Jordan River Reserve, Pinot Noir</i>	7.00	28.00
<i>Saint George, Pinot Noir</i>		32.00

French

<i>J.P.CHENET, Cabernet - Syrah</i>	8.00	40.00
<i>Bordeaux Rouge, Louis Eschenauer</i>		45.00
<i>Baron'Arques</i>		140.00

Italian

<i>Danzante Chianti</i>		40.00
<i>Bardolino Classico</i>		45.00

Spain

<i>Marques De Riscal, Tempranillo 1860</i>		40.00
<i>Marques de Riscal, Rioja Reserva</i>		60.00

Australian

<i>Lindemans Bin 50, Shiraz</i>		40.00
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Chilean

<i>Santa Helena, Cabernet Sauvignon</i>	8.00	40.00
<i>Casillero Del Diablo, Merlot</i>		35.00
<i>Montes, Cabernet Sauvignon</i>		45.00
<i>Los Vascos Grande Reserve</i>		65.00

South African

<i>KEN FORRESTER Petit Pinotage</i>		40.00
<i>VONDELING Petit Rouge Merlot</i>		50.00

Lebanese

<i>Chateau Ksara Le Prieure Chateau Ksara</i>		40.00
<i>Reserve Du Couvent Chat Kefraya Les</i>		50.00
<i>Breteches</i>		45.00

Rose Wine

<i>JR Classic Rose</i>	8.00	35.00
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Main Menu

HUBBLY BUBBLY MENU

JD 7.500

Double Apple

Lemon Mint

Melon

Cherry

Crape

InterContinental Special

Sweet Melon

Grape Mint

Tombac (Zaghloul)

Strawberry

Mix Fruit

Gum with Cinnamon

Table Top

10.00 JD

Summer Fresh Hubbly Bubbly
OR Disposable

13.00 JD

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