## ? - ARABESQUE.

Modern Jordanian \& Middle Eastern Cuisine

Falafel (G) (V)
deep fried chickpea balls
Waraq dawali (V)
rice stuffed vine leaves with citrus dressing
Ful medames (G) (V)
simmered fava beans \& garlic topped with tomato \& parsley dressed with tahini \& olive oil

Batata harra (G) (V)
spicy fried potato topped with garlic, coriander, fresh chili \& citrus dressing

Galayet bandora (G) (V)
simmered tomato, onion, chili \& garlic dressed with parsley
Fried halloumi (G) (V)
halloumi on cos lettuce dressed with black seeds served with pomegranate sauce

Ma'anek (G)
lamb sausages pan-fried with capsicum \& onion topped with pomegranate sauce

Chicken wings (G)
char-grilled chicken wings served with toum \& dressed with parsley

## Kibbeh

bulgur stuffed with lamb mince and pine nuts served on cos lettuce

## Chicken fatteh

shredded chicken, chickpeas, parsley, fried pine nuts \& pita topped with special garlic sauce

Hummus bil lahme (G)
hummus topped with pan-fried lamb fillet \& pine nuts dressed with olive oil
$10 \quad$ Sujuk scramble (G)
spiced sausages scrambled with eggs dressed with parsley
10 Trio vegies (G*) (V)
char-grilled zucchini, eggplant \& fried cauliflower with citrus dressing \& sumac served with special tahini sauce

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\begin{array}{lll}
\text { Chips (V) } & \text { S } & \text { R } \\
\text { fried seasoned potato chips } & 6 & 9
\end{array}
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## DIPS \& PICKLES

Mixed pickles (G)(V)
pickled chili, turnip \& cucumber
Spiced olives (G) (V)
olives dressed with chili, parsley \& olive oil
Toum (fresh garlic dip) (G) (V)
crushed garlic, lemon \& olive oil
Khiyar b'laban (G) (V)
yogurt with diced cucumber, garlic \& mint dressed with olive oil

Hummus (G) (V)
mashed chickpeas with tahini, garlic \& lemon dressed with olive oil

Labneh balls (G) (V)
8
marinated yogurt \& black seed cheese balls served in olive oil
Moutabel (G) (V)
char-grilled eggplant mashed with tahini, garlic \& lemon dressed with sumac \& olive oil

Trio dips (G) (V)
hummus, moutabel \& toum served with side of olives \& pita

## SALADS

Fattoush (G*) (V)
cos lettuce, tomato, cucumber, radish and red onion topped with fried pita dressed with olive oil, sumac \& pomegranate sauce
Tabouli (G*) (V)
finely chopped parsley, tomato and red onion tossed with bulgur \& citrus dressing
Warm halloumi salad (G) (V)
char-grilled halloumi cheese, cos lettuce, cucumber \& red onion with citrus dressing served with pomegranate sauce
Chicken tahini caesar salad (G*) (V*)
char-grilled chicken fillet, cos lettuce, fried pita \& zaatar topped with special caesar dressing \& a runny boiled egg

## SOUP

| Split lentil (G) (V)  <br> split lentils slow cooked with onion \& capsicum E | M |
| :--- | :---: | :---: |
| $\left.\begin{array}{ll}\text { Shorabet Freekeh (V) } & 14 \\ \text { freekeh cooked with carrot \& caramelised onions } & 7\end{array}\right] 14$ |  |

+ add lamb


## MAINS

Falafel platter (V)
falafel served with fried halloumi, hummus, moutabel, tabouli, vine leaves \& pickles
Bamya (okra) (G) (V*)
okra cooked with lamb in a tomato base soup served with side of rice dressed with parsley
Kofta b'seneyeh (G)
lamb kofta balls \& fried potato cooked with choice of tahini or tomato base sauce served with rice \& side of salad or khiyar b’laban
Musakhan
char-grilled chicken cooked with onion, sumac dressed with fried almonds \& pine nuts served over taboon bread with side of pickles \& khiyar b’laban

Mandi (G)
smoked rice served with lamb dressed with sultanas \& fried cashews with side of spicy sahawiq sauce
Kabsa (G)
rice served with chicken cooked in spiced sauce dressed with sultanas \& fried cashews with side of khiyar b’laban
Mansaf
the national dish of Jordan; lamb or chicken slow cooked in jameed yogurt sauce served on a bed of rice \& shrak bread dressed with parsley, fried almonds \& pine nuts

Ouzi
oven baked lamb fillet \& vegetable rice wrapped in filo pastry dressed with fried almonds \& pine nuts served with side of khiyar b'laban

Lamb haneed (G)
lamb cooked with haneed spice wrapped in foil served on a bed of smoked rice \& side of khiyar b'laban
Magluba (G)
slow cooked lamb or chicken, fried cauliflower \& potato dressed with fried almonds \& pine nuts served with side of khiyar b'laban

## GRILL

Halloumi meshwi (G) (V)
char-grilled halloumi and lemon served with side of pickles \& pomegranate sauce
Ara'yes
char-grilled pita stuffed with lamb mince served with side of khiyar b'laban, salad \& rice or chips
Shawarma

- Chicken - char-grilled sliced chicken thigh dressed with toum served with side of salad \& rice or chips
- Lamb - char-grilled sliced lamb fillet dressed with special tahini sauce served with side of salad \& rice or chips

Skewers

- Chicken - char-grilled chicken thigh served with side of toum, salad \& rice or chips
- Lamb - char-grilled lamb fillet served with side of special tahini sauce, salad \& rice or chips
- Kofta - char-grilled lamb kofta served with side of khiyar b’laban, salad \& rice or chips


## Grilled chicken

char-grilled chicken breast topped with creamy mushroom sauce served with side of salad \& rice or chips
Eye fillet steak
char-grilled eye fillet grilled to "your liking" topped with creamy mushroom sauce served with side of salad \& chips
Lamb cutlets
char-grilled lamb cutlets served with side of hummus, salad \& rice or chips
Mashawi
char-grilled lamb, chicken \& kofta skewers served with hummus, toum, salad \& chips or rice along with grilled onion, tomato \& chili
Mashawi platter for two
char-grilled lamb cutlets, kofta \& lamb skewers, fried ma'anek, chicken breast \& wings served on pita with sides of hummus, khiyar b'laban, toum along with grilled onion, tomato \& chili

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(G) gluten free | (G*) gluten free option available | (V) vegetarian | ( \(\mathrm{V}^{*}\) ) vegetarian option available
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## KIDS MENU

*12 years old and under

Open falafel wrap (V)
hummus spread on pita bread topped with cos lettuce, cucumber, tomato, red onion \& falafel dressed with special tahini sauce
Grilled chicken
char-grilled chicken fillet served with chips \& side of mayonnaise
Kofta bites
char-grilled lamb kofta served with chips \& side of khiyar b'laban

## BURGERS

*add chips and soft drink \$6

## Lamb

char-grilled lamb patty topped with cheddar cheese, tomato, cos lettuce, red onion, jalapeños \& mayonnaise on a traditional bun
Chicken
char-grilled chicken fillet topped with cheddar cheese, coleslaw, jalapeños \& mustard on a traditional bun

| + fried egg | 2 |
| :--- | :--- |
| + caramelised onion \& mushrooms | 3 |
| + add cheese | 2 |

+ caramelised onion \& mushrooms 3
add cheese


## WRAPS

*add chips and soft drink \$6
Falafel (V)
falafel patties with hummus, cos lettuce, cucumber, tomatoes \& pickles topped with special tahini sauce wrapped in pita
Halloumi (V)
hummus topped with cos lettuce, cucumber, roasted capsicum \& red onion wrapped in pita

## Shawarma

- Chicken - pickles, chips \& toum wrapped in pita
- Lamb - tomato, red onion \& sumac topped with parsley \& special tahini sauce wrapped in pita


## Kofta

lamb kofta, cos lettuce, tomato, red onion \& khiyar b’laban wrapped in pita

## EXTRAS

## DESSERT

| $\begin{aligned} & \text { + sahawiq sauce } \\ & \text { + shatta } \end{aligned}$ | 2 2 | Hareeseh semolina cake soaked in rose syrup | 7 |
| :---: | :---: | :---: | :---: |
| + extra dip | 4 | Muhallabia | 7 |
| + jameed jug | 4 | milk pudding dressed with roasted cashew |  |
| + extra skewers | 5 | Awameh | 7 |
| + bowl of rice | 6 | fried dumpling soaked in rose syrup |  |
|  |  | Smashed baklava <br> baklava smashed with vanilla ice cream | 9 |
|  |  | Halawet el jibn velvety white rolls filled with ricotta cheese, dressed with pistachios \& rose syrup | 9 |
|  |  | Kanafeh shredded puff pastry stuffed with cream topped with pistachio \& rose syrup | 11 |

+ add ice cream

