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For local delivery



*Bon Appetit*

**“Oriental & Western On one Tabel”**



BREAKFAST ●  
LUNCH ●  
DINNER ●  
BEVERAGE ●



# MAIN DISH



## TRADITIONAL JORDANIAN FOOD

### MAJBOOS

flavorful and aromatic Arabic Rice made with meat and mild spices

**9.00JD**

### MAQLUBA

Chicken, Rice, fried vegetables. Placed in a pot which is flipped upside down when served, hence the name maqluba.

**10.00JD**

### MANDI

Chicken, Long Grain Rice, Raisins and Nuts

**9.50JD**

### MANSAF

Jordanian dish featuring lamb cooked in a yogurt-based sauce called "jameed". Served over bedouin bread, often accompanied by rice

**12.00JD**

### MUSAKHAN

roasted chicken, onions, and pine nuts. It's served on a bed of flatbread called summac

**10.00JD**

### BUKHARI

Chicken cooked in a tomato-based sauce. Seasoned with traditional spices like black.

**9.50 JD**

## TRAYS AND PANS

### BEEF KOFTA

(Tahini or Tomato) sauce, onions, peppers, and spices

**9.00 JD**

### OVEN TRAY

Chicken or Lamb roasted to perfection in a flavorful marinade, Roasted vegetables

**10.00JD**

### LAMB SHANK TAGINE

Tender lamb shank slow-cooked . Served in a traditional clay pot with carrots, potatoes, and chickpeas

**10.50JD**



## VEGETARIAN

### MAQLUBA

Rice - Fried vegetables. Placed in a pot  
wich is a flipped upsdie down when  
served

6.00 JD

### SPAGHETTI

Tomato sauce - Tomato paste - Green bell

5.00 JD

### MOUSSAKA

potato - eggplant - tomato

7.00 JD

### CURRY

Yellow curry powder - Basmati rice,  
Yogurt - Ginger - Butter

6.00JD



## APPETIZERS

### SAMBUSA

6.50 JD

CHESS, VEGTABLES, BEEF

### KIBBEH

7.00 JD

### MEAT WITH HUMMUS

5.50 JD

### FRIES

1.50 JD

### POTATO WEDGES

2.00 JD

## SOUP

### VEGETABLE

3.00 JD

### LENTIL

3.00 JD

### VEGETABLE VERMICELLI

3.00 JD

### CURRY

3.50 JD

"I am a better person when I have less on my plate."

~Elizabeth Gilbert

# GRILLED AND BARBECUE

## GRILL CHIKEN

Grilled chicken - Grilled vegetables

**8.00JD**

## LAMB CUBES

Grilled Lamb - Grilled vegetables

**10.00JD**

## KEBAB

Lamp Meat - Grilled vegetables

**10.00JD**

## SHISH TAOUK

Boneless chicken - Grilled vegetables

**9.00JD**

## MIX GRILL

Kebab - Shish taouk - Lamb cubes -  
Grilled vegetables

**10.00JD**

## LAMB CHOPS

Grill Chops - Grilled Vegetables

**11.00JD**



## WINGS

Chicken Wings - Fries

**7.50JD**

## ARAYES

Pita bread - Seasoned beef mince

**3.00JD**

## SALADS

### ARABIC SALAD

Cucumber - Tomato - Parsley - Olive Oil

**2.50JD**

### GREEK SALAD

tomatoes - Cucumbers - Onion -  
Feta cheese - olives

**2.50JD**

### BABA GHANOUSH

Eggplant - Olive oil - Lemon - Tahini

**2.50JD**

### MOUTABAL

Grilled Eggplant - Sesame - Garlic

**2.50JD**

### CUCUMBER WITH YOGHURT

**2.00JD**

### HUMMUS

Chickpeas - Garlic - Tahini - Olive oil

**2.50JD**

# DRINKS

SMALL WATER

0.50JD

LARGE WATER

0.75JD

## SOFT DRINKS

PEPSI	2.00JD
PEPSI DITE	2.00JD
PEPSI ZERO	2.00JD
SEVEN UP	2.00JD
MIRINDA	2.00JD
SODA WATER	2.50JD
NONALCOHOLIC BEER	2.50JD
ICE TEA	2.50JD

## JUICES

LEMON	2.50JD
LIMON WITH MINT	3.00JD
ORANGE	2.50JD
BANANA MILKSHAKE	3.00JD
COCKTAIL JUICE	3.50JD



## HOT DRINKS

TURKISH COFFEE	1.50JD
ESPRESSO	1.50JD
BEDOUIN TEA	1.50JD
HERBS	1.00JD

## DESSERT

KNAFEH	4.00JD
BAKLAVA	4.00JD
BASBOSAH	3.00JD



After your adventure in Petra, relax and enjoy authentic Jordanian cuisine at Bon Appetit.

## “Oriental & Western On one Tabel”



### Petra Highlights

- The Treasury (Al-Khazneh)
- The Monastery (Ad Deir)
- The Siq
- The Roman Theatre
- The Royal Tombs
- The High Place of Sacrifice
- The Byzantine Church
- Little Petra (Siq al-Barid)
- The Colonnaded Street
- The Water Tunnel

If you haven't visit Petra yet, here tips to take:

- ~ Best Times to Visit: Early morning or late afternoon for the best light and fewer crowds.
- ~ Must-See Highlights: Don't miss the iconic Al-Khazneh (The Treasury) and the panoramic views from the Monastery.
- ~ Local Customs: Respect the sacredness of the site, and consider hiring a local guide to enrich your experience.