

+962 7 7560 2490 For local delivery





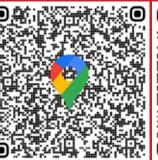
BREAKFAST

LUNCH

DINNER

BEVERAGE











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 wich is a flipped upsdie 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
CHESS, VEGTABLES, BEEF

KIBBEH
7.00 JD
MEAT WITH
HUMMUS
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

GRILLED AND BARBECUE

GRILL CHIKEN

Grilled chiken - 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 Vegetabels

11.00JD



WINGS Chicken Wings - Fries

7.50JD

ARAYES

Pita bread - Sesoned beef mince

3.00JD

SALADS ARABIC SALAD Cubumber - 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 - Sasame - 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



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"



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.

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 (Sig al-Barid)
- The Colonnaded Street
- The Water Tunnel