

Cold APPETIZERS

المقبلات الباردة

Many are hesitant & anxious about trying new food, especially when it contains something we never heard of.

Middle Eastern cuisines, rich beyond comprehension both in taste and ingredients. Starts with this appetizers, known as Meza.

You can distinguish easily the taste with many delicate and delight options simply lip - licking.

MUQABALAT MUSYAKAL

مقبلات مشكل كبير

Journey to enjoy a plate of various dips contain of Hummus, Mutabbal, Tabouleh, Baba Ghanouj serves with 5 tannour bread (medium) or 8 tannour bread (large).



PRICES ARE IN THOUSANDS OF RUPIAH AND SUBJECT TO 10% GOVERNMENT TAX
AND 5% SERVICE CHARGE.



BABA GHANOUJ بابا غنوج

Humble taste of Eggplant blended up with lemon juice, tomatoes, refreshing taste of mint leaves, parsley adds to it.



HUMMUS صَفْصَع

A cold puree of chickpeas, lemon juice, garlic, sesame paste & olive oil. Uber creamy, decadent, slightly sweet, and the perfect balance of savory & tangy from lemon.



CUCUMBER WITH AVOCADO SALAD سلطة الخيار مع الأفوكادو

Cucumber SALAD with avocado, lettuce and lettuce, plus a splash of olive oil & a sprinkling of black pepper, and a squeeze of fresh lemon juice.



VERMICELLI SALAD سلطة البقدونس بالجبين

Salad made from chopped red radish, zucchini, black olives, parsley leaves, unsalted cheese, topping of sumack, oregano leaves, poured with olive oil and squeezed lemon juice.

المقبلات الباردة COLD APPETIZERS

Rp 64.000

مقبلات مشكل صغير Muqabalat Musyakal Small

Quarter Arabian platter of houmus, mutabal , Tabula and babaganough, served with 3 slices tandur bread.

Rp 87.000

مقبلات مشكل وسط Muqabalat Musyakal Medium

Medium Arabian platter of houmus, mutabal, tabullah, baba ghanoug. Served with 5 slices of tannour bread.

Rp 120.000

مقبلات مشكل كبير Muqabalat Musyakal Large

Large Arabian platter of houmus, mutabal, tabullah, baba ghanoug. Served with 8 slices of tannour bread.

Rp 42.000

بابا غنوج Baba Ghanouj

Mixed of mashed eggplant, tomatoes, mint leaves and parsley

Rp 42.000

Hummus حُمُص

Mixed of mashed chickpeas, garlic, sesame paste, lemon and olive oil.

Rp 70.000

حُمُص باللحم Hummus bil Lahm

Hummus with special lamb topping.

Rp 42.000

Tabouleh تبولة

Mixed of chopped parsley, burghul, tomatoes, onion and lemon.

Rp 42.000

Mutabbal متببل

Mixed of mashed barbequed eggplant, sesame paste, garlic and olive oil.

Rp 35.000

Laban Bil Khiyar لبن بالخيار

Plain yoghurt mixed with cucumber and garlic.

Hot

APPETIZERS

المقبلات الساخنة

SALATA السلطات

◆ Rp 48.000

Cucumber With Avocado Salad سلطة الخيار مع الأفوكادو

Cucumber SALAD with avocado, lettuce and lettuce, plus a splash of olive oil and a sprinkling of black pepper, and a squeeze of fresh lemon juice.

◆ Rp 63.000

Rosemary Chicken Salad سلطة الروزماري مع الدجاج

Salad chicken combined with chopped fresh lettuce, plus a sprinkling of cheese, fresh lemon juice, a splash of olive oil, and a sprinkling of chopped rosemary leaves.

◆ Rp 38.000

Balela Salad سلطة البليلة

Fresh salad from chopped lettuce, zucchini, and mint leaves, sprinkling of humus nuts and fresh lemon.

◆ Rp 45.000

Vermicelli Salad سلطة البقدونس بالجبن

Salad made from chopped red radish, zucchini, black olives, parsley leaves, unsalted cheese, topping of sumack, oregano leaves, poured with olive oil and squeezed lemon juice.

◆ Rp 38.000

Salata Khadra سلطة خضراء

Combination of fresh tomatoes and cucumber mixed with lemon & oil.

◆ Rp 38.000

Salata Turki سلطة تركية

Combination of barbequed onion and green pepper, with fresh tomatoes, lettuce, cucumber, sliced onion and lemon.

◆ Rp 42.000

Fattaoush فتوش

Combination of fresh tomatoes, lettuce, cucumber, topped with small pieces of fried bread.

FOUL GELABA

فول قلابه

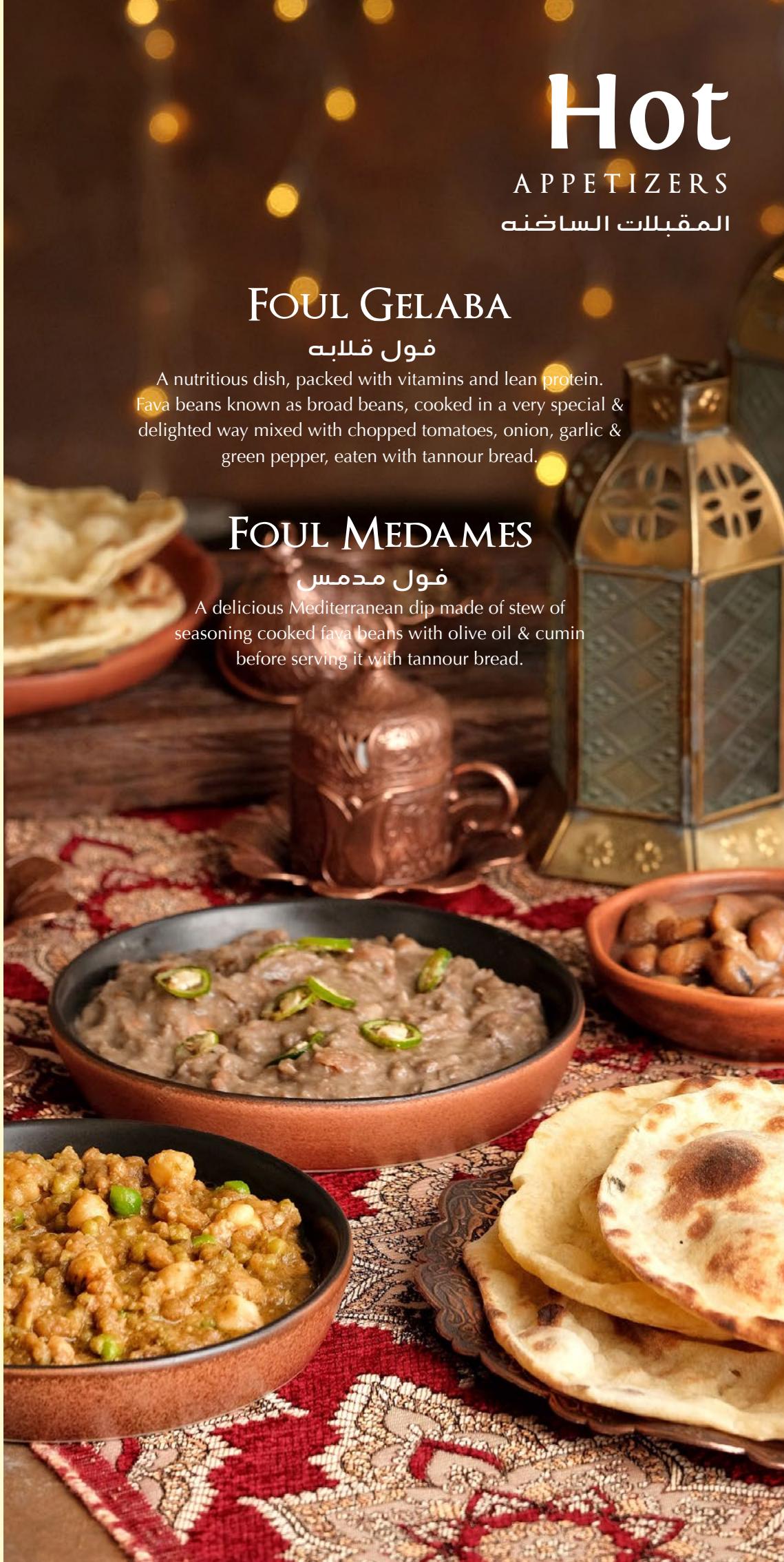
A nutritious dish, packed with vitamins and lean protein.

Fava beans known as broad beans, cooked in a very special & delighted way mixed with chopped tomatoes, onion, garlic & green pepper, eaten with tannour bread.

FOUL MEDAMES

فول مدمس

A delicious Mediterranean dip made of stew of seasoning cooked fava beans with olive oil & cumin before serving it with tannour bread.





SORBATH MAGADEEM

شوربة مقاديم

Simple yet delicious leg of lamb soup.



MUSSAGA

مسقعة

Layers of fried eggplant, sautéed seasoned minced lamb immersed in tomato sauce then baked comes with tannour bread.



KHUDAR MUSYAKKAL

خضار مشكل

A distinct flavor of stewed fresh vegetables with boneless meat in a light tomato sauce serves with tannour bread.



BACHAMEL

بشاميل

Very classic dish, perfectly seasoned lamb, with melty and cheesy sauce. Who can resist this pasta & cheese?

المقبلات الساخنه HOT APPETIZERS

Rp 46.000

Foul Gelaba فول قلابه

Boiled of foul with chopped tomatoes, onion, garlic, and green pepper.

Rp 41.000

Foul Medames فول مدمس

Stew of mashed fava beans, mixed with onion and olive oil.

الشوربة (SOUP) SORBATH (SOUP)

Rp 75.000

Sorbath Magadeem شوربة مقاديم

Authentic middle eastern soup of lamb leg.

Rp 45.000

Sorbath Harrira شوربة حريرية

Chopped lamb and mashed green bean soup.

Rp 82.000

Sorbath Lahm شوربة لحم

Lahm soup with special spice and strong broth.

Rp 41.000

Sorbath Adas شوربة عدس

Mashed lentil bean and assorted veggies soup.

Rp 85.000

Sorbath Seafood شوربة أكلات بحرية

Authentic middle eastern seafood soup with prawn and squid.

Rp 60.000

Sorbath Tuna bil Creamah شوربة تونة بالكريمة

Authentic middle eastern creamy tuna and mixed vegetable soup.

Rp 82.000

Zuppa Sanona سوبا صانونه

Middle eastern curry with lamb and vegetables topped with puff pastry.

Rp 82.000

Kofta Sanona كفته صانونه

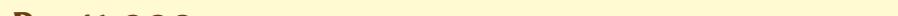
Ground lamb mixed with herbs skewer the meat on a rib then cooked in a rich & thick lamb broth with spices & mixed vegetables.

Main COURSE

الطبق الرئيسي

Comes from a rich history & tradition, Arabian food making it one of the most famous cuisines around the world. Traditionally, the cuisine relied mainly on local ingredients available along the Arabian Peninsula such as wheat, dates, rice, barley & meat.

Making their meals a healthy choice.
~ Food is our common ground, a universal experience ~



Rp 41.000

Khudar Musyakkal خضار مشكل

Mixed of fresh vegetables and meat, boiled with tomato pasta.

Rp 98.000

Khudar Musyakkal Dajaj خضار مشكل بالدجاج

A distinct flavor of stewed fresh vegetables with boneless meat in a light tomato sauce serves with tannour bread.

Rp 110.000

Khudar Musyakkal Lahm خضار مشكل باللحم

A distinct flavor of stewed fresh vegetables with boneless meat in a light tomato sauce serves with tannour bread.

APPETIZERS مقبلات

Rp 65.000

Bachamel بشاميل

Classic middle eastern baked pasta with seasoned lamb and melted mozzarella.

Rp 65.000

Fakara Shish Taouk فاكارا شيش طاووق

Grilled chicken and mushroom baked together with melted mozzarella.

Rp 63.000

Mussaga مسقة

Baked of eggplant, carrot, potatoes, and minced lamb.





RIYASH LAHM ريش لحم

Perfectly grown-up dish with the richness of grilled aromatic spices lamb chops & refreshing hummus, serves with fries & tannour bread.



MASHAWI MUSYAKKAL مشويات مشكل

The best option to have a taste of different version of skewered meat, Combination of grilled lamb & chicken, lamb & chicken kebab also lamb liver serves with tannour bread.



AUSAL DAJAJ أوصال دجاج

Known as Kebab, marinated chicken threaded on skewers with vegetables & grilled over fire served with tannour bread.

الطبق الرئيسي MAIN COURSE

Rp 151.000

Mashwi Musyakkal مشويات مشكل

Mixed grilled of ausal and kebab.

Rp 112.000

Kebab Lahm كباب لحم

A traditional middle eastern minced lamb with special spices.

Rp 95.000

Kebab Dajaj كباب دجاج

A traditional middle eastern minced chicken with special spices.

Rp 112.000

Ausal Lahm أوصال لحم

Chopped of lamb meat, fresh tomatoes, onions and green pepper grilled together with middle eastern spices.

Rp 82.000

Ausal Dajaj أوصال دجاج

Chopped of chicken meat, fresh tomatoes, onions and green pepper grilled together with middle eastern spices.

Rp 126.000

Riyash Lahm ريش لحم

4 pieces of grilled lamb chop served with coleslaw dressed.

Rp 142.000

Dajaj Madhbi دجاج مظبي

A marinated whole chicken with aromatic middle eastern spices and barbequed on charcoal.

Rp 165.000

Madhfun Lahm مدفن لحم

(minimum 2 portions)
Slow cooking seasoned lamb shank, wrapped in aluminium for a tender meat then charcoal grilled.

Rp 48.000

Mandi (ala carte) مندي

Signature middle eastern spiced rice, cooked in special smoke technique.

Rp 48.000

Biryani (ala carte) برياني

Signature middle eastern spiced rice, marinated with yoghurt and saffron.

Rp 48.000

Zurbiyan (ala carte) زربيان

Signature middle eastern spiced rice, topped with potato, fried onion, carrot, and cashew.

Abunawas®

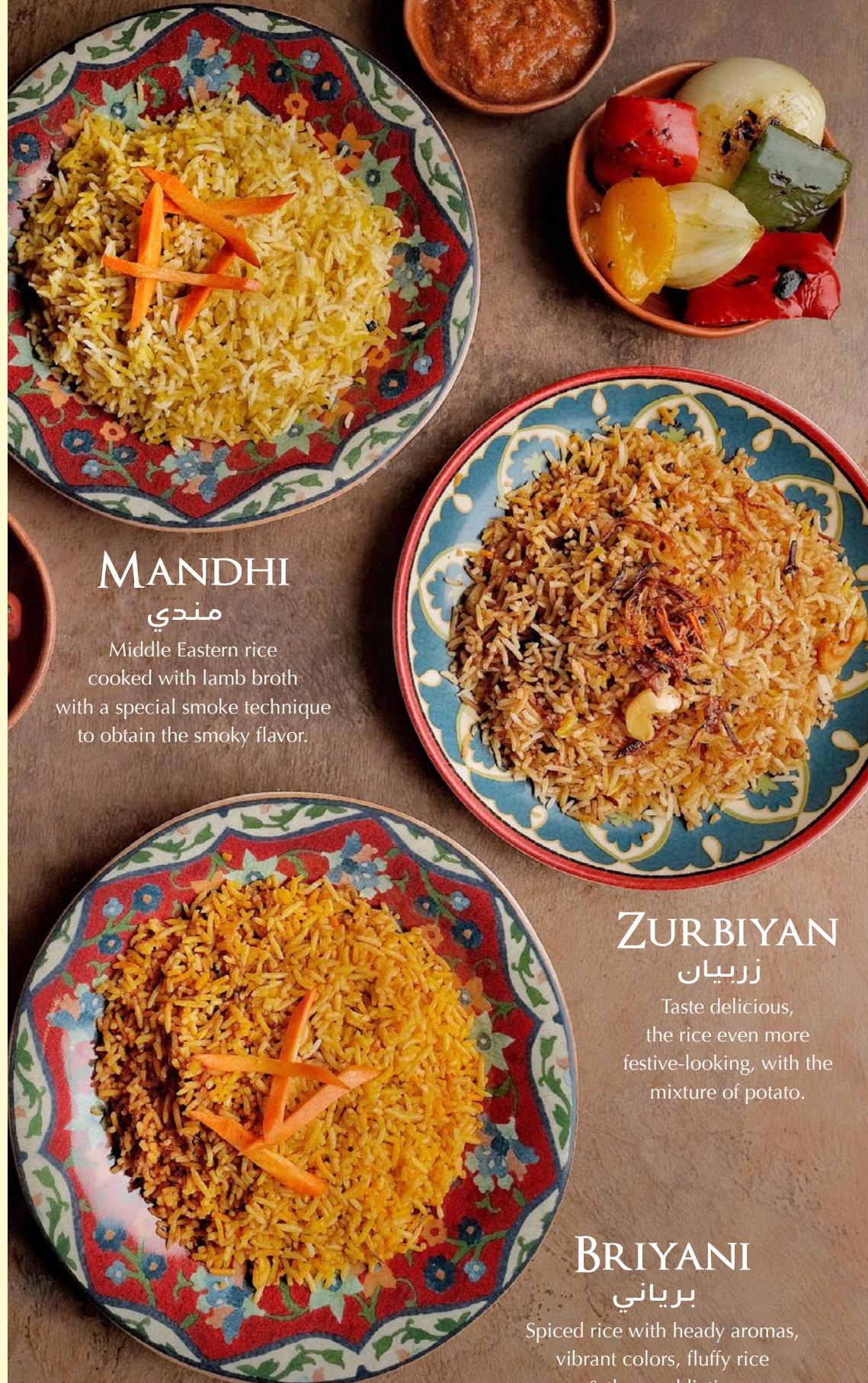
Restaurant
مطعم أبو نواس

Rice

DISH

أدريس

To meet your favorite taste & liking, you may choose your own rice dish by choosing them eat then your Middle Eastern rice preference. Choose chicken / lamb / fish then your preference rice to go with mandi / zurbiany / biryani



MANDHI

مندي

Middle Eastern rice
cooked with lamb broth
with a special smoke technique
to obtain the smoky flavor.

ZURBIYAN

زربيان

Taste delicious,
the rice even more
festive-looking, with the
mixture of potato.

BRIYANI

بريانى

Spiced rice with heady aromas,
vibrant colors, fluffy rice
& those addictive
curry flavors.



MANDI/ BRIYANI/ ZURBIYAN RICE WITH DAJAJ
رز مندي / برياني / زربيان بالدجاج

MANDI/ BRIYANI/ ZURBIYAN RICE WITH LAHM
رز مندي / برياني / زربيان بالحوم

MANDI/ BRIYANI/ ZURBIYAN RICE WITH SAMAK
رز مندي / برياني / زربيان بالسمك



MADGHOUT LAHM
مضغوط لحم

The eccentric way of cooking the spiced rice with carrot, potato & green chilli along with the option of lamb or chicken resulting richness in the dish.
(min. 2 portions, required 30-45 mins)

اللرز RICE DISH

Rp 99.000

Mandi/ Briyani/ Zurbiyan Rice with Dajaj

رز مندي / برياني / زربيان بالدجاج

A recommend of traditional middle east rice, served with grilled dajaj.

Rp 115.000

Mandi/ Briyani/ Zurbiyan Rice with Lahm

رز مندي / برياني / زربيان بالحوم

A recommend of traditional middle east rice, served with grilled lamb.

Rp 115.000

Mandi/ Briyani/ Zurbiyan Rice with Samak

رز مندي / برياني / زربيان بالسمك

A recommend of traditional middle east rice, served with grilled fish.

Rp 159.000

Madghut Lahm (مضغوط لحم) (minimum 2 portions)

Combination of lamb, fresh vegetables (potato, carrot, green chili), and rice cooked together with traditional middle east spices.

Rp 132.000

Madghut Dajaj (مضغوط دجاج) (minimum 2 portions)

Combination of chicken, fresh vegetables (potato, carrot, green chili), and rice cooked together with traditional middle east spices.



DAJAJ MAQLI
لحم/سمك مقلي
A next step to enjoy fried chicken.

Side DISH
الطبقات الجانبية

KHOBUS TANNOUR
خبز تنور
Traditional arabic bread, flat, leavened baked in clay oven.

DAJAJ SADDAH
دجاج ساده
Enjoy the marinated grilled chicken in special herbs with tannour bread.

LAHM / SAMAK SADDAH
لحم/سمك ساده
A new twist on marinated grilled lamb / fish along with tannour bread



Light BITES مأكولات خفيفة

SAMBOSA LAHM سمبوزه لحم

Choose your liking either a stringy, ooey, gooey cheese wrapped in a crunchy samosa dough pocket or a tasteful lamb for meat lovers.

FATAYER فطاطر

Arabic filled pastries in a boat like shape filled with cheese, lamb, chicken makes it irresistible.

KIBBEH كبه

Fried croquettes, enveloped in warm & earthy Middle Eastern spices. A mixture of bulgur wheat, onions & ground lahm.

FALAVEL فلفل

One of the filling & nourishing meal, deep fried minced & seasoned chick peas.

SAMBOSA JUBUN سمبوزه جبن

Choose your liking either a stringy, ooey, gooey cheese wrapped in a crunchy samosa dough pocket or a tasteful cheese lovers.

SIDE DISH الطبقات الجانبية

Rp 75.000

Dajaj Mugalgal دجاج مقلقل

Fried of chicken meat, fresh tomatoes, onions, and green pepper with medium hot spices dressing

Rp 95.000

Lahm Mugalgal لحم مقلقل

Fried of lamb meat, fresh tomatoes, onions, and green pepper with medium hot spices dressing

Rp 45.000

Kibdah Lebanese كبده لبناني

Cutlets lamb liver and diced potato, fried together in hot medium spice

Rp 45.000

Kibdah Iskandarani كبده اسكندراني

Fried of lamb liver with sliced potato, pepper, and pomegranate dressing

Rp 41.000

Shakshukah شكشوكة

Scramble egg with chopped tomatoes and onion

Rp 101.000

Lahm/ Samak Saddah لحم/سمك ساده

A la carte grilled lamb or fish, served with 3 slices of tannour bread

Rp 75.000

Dajaj Saddah دجاج ساده

A la carte grilled chicken, served with 3 slices of tannour bread

Rp 12.000

Khobus Tannour خبز تنور

Lebanese bread

Rp 35.000

Batatis بطاطس مقليه

French fries

Festive

P A C K A G E
باكيج الرويالية

LIGHT BITES مأكولات خفيفة

Rp 38.000

Sambosa Jubun سمبوسه جبن

Stuffed pastry with cheese.

Rp 38.000

Sambosa Lahm سمبوسه لحم

Stuffed pastry with lamb.

Rp 60.000

Falavel فلافل

Deep fried minced & seasoned chick peas.

Rp 60.000

Kibbeh كببه

Fried croquettes, enveloped in warm & earthy Middle Eastern spices. A mixture of bulgur wheat, onions & ground lahm.

Rp 60.000

Fatayer فطائر

Stuffed Arabian Pizza with cheese, lamb, chicken, zaatar.

Rp 85.000

Mix Platter صحن مشكل

mix of sambosa jubun, sambosa lahm, falavel, kibbeh, fatayer.

Rp 21.000

Arrais Thum Tannour عرایس ثوم تنور

Stuffed lebanese bread with garlic.

Rp 28.000

Arrais Jubun Tannour عرایس جبن تنور

Stuffed lebanese bread with cheese.

Rp 30.000

Arrais Dajaj Tannour عرایس دجاج تنور

Stuffed lebanese bread with chicken.

Rp 35.000

Arrais Lahm Tannour عرایس لحم تنور

Stuffed lebanese bread with lamb.



ROYAL PACKAGE

باكيج الرويالية

Add some flavor to your festivities. Beautifully low-roasted lamb fits for royalty & make your family / friends feel special!



ROYAL PACKAGE

باكيج الروياليه

Perfect size to host a get together with a simple yet tasty dishes options for party.
Let's get the masking for more...

ROYAL PACKAGE باكيج الروياليه

Rp 1.800.000

A Whole Lamb ذبيحة كاملة

Mandhi / Biryani / Zurbiany | Kibdah with special sauce | Lamb For 20 Person

Rp 900.000

Half Lamb نص ذبيحة

Mandhi / Biryani / Zurbiany | Kibdah with special sauce | Lamb For 10 Person

Rp 450.000

Quarter Lamb ربع ذبيحة

Mandhi / Biryani / Zurbiany | Kibdah with special sauce | Lamb For 5 Person

Rp 1.700.000

Chicken 20 Person وجبة دجاج لعدد 20 شخص

Mandhi / Biryani / Zurbiany | Chicken 20 pieces

Rp 850.000

Chicken 10 Person وجبة دجاج لعدد 10 أشخاص

Mandhi / Biryani / Zurbiany | Chicken 10 pieces

Rp 425.000

Chicken 5 Person وجبة دجاج لعدد 5 أشخاص

Mandhi / Biryani / Zurbiany | Chicken 5 pieces

Made by Order

SIGNATURE MADGHUT PACKAGE

Rp 3.025.000

A Whole Lamb Madghut

Rp 1.512.000

Half Lamb Madghut

Rp 756.000

Quarter Lamb Madghut

SIGNATURE MAGHLUBAH PACKAGE

Rp 3.025.000

A Whole Lamb Maghlubah

Rp 1.512.000

Half Lamb Maghlubah

Rp 756.000

Quarter Lamb Maghlubah

Rp 3.080.000

A Whole Lamb Mahsyi

Vegetarian

DISHES

الأطباق النباتية



Abunawas^{Restaurant}
مطعم أبو نواس

TOFU SATAY WITH MAYO SAUCE

ساتي التوفو مع صوص المايونيز

Fried fluffy dice tofu sprinkled with black sesame
and mayonaise sauce.



ABUNAWAS VEGETARIAN CURRY

كاري أبو نواس النباتي

Authentic middle eastern curry with potato, carrot, chickpeas, cauliflower, cherry tomatoes, and laden with the hint of peppery spices.



CAULIFLOWER SATAY WITH CHILI SAUCE

ساتي الزهرة مع الصوص الحار

Deep fried cauliflower coated in sweet spice with the brief taste of honey and corlander.



BRAISED LEBANESE EGGPLANT

مصفقة باذنجان لبنانية (ممغمور)

Slow-cooked eggplant in special sauces made from tomato paste, then studded with hummus, raisin, and parsley.

VEGETARIAN DISHES

الأطباق النباتية

Rp 50.000

مصفقة باذنجان لبنانية (ممغمور)

Slow-cooked eggplant in special sauces made from tomato paste, then studded with hummus, raisin, and parsley.

Rp 80.000

كارى أبو نواس النباتي

Authentic middle eastern curry with potato, carrot, chickpeas, cauliflower, cherry tomatoes, and laden with the hint of peppery spices.

Rp 75.000

أرز خضار مقلبي شرق أوسطي

Arabic rice seasoned with mouthwatering tahini, tomato paste, and varies spices. Fried together with carrot, corn, pepper and stacked on the top of roasted cauliflower.

Rp 65.000

أرز الخضار المقلبي العربي

Assorted veggies sautéed in delicate savory spices served with plain Arabic rice.

Rp 30.000

Cauliflower Satay with Chili Sauce

ساتي الزهرة مع الصوص الحار

Deep fried cauliflower coated in sweet spice with the brief taste of honey and corlander.

Rp 25.000

ساتي التوفو مع صوص المايونيز

Fried fluffy dice tofu sprinkled with black sesame and mayonaise sauce.

Rp 28.000

Satay Grilled Aubergine with Mayo Sauce

ساتي الباذنجان المشوي مع صوص المايونيز

All time favourite eggplant grilled in special sauce topped with parsley and mayonaise sauce.

Dessert

الحلوي

Abunawas®
Restaurant
مطعم أبو نواس

LEGEMAT

Mostly enjoyed as an afternoon tea snacks,
a sweet & crunchy dumpling.



CREAM CARAMEL

كريم كaramيل

One of the oldest & classic desserts of all time, soft caramel on top of vanilla flavor pudding with creamy taste.



MUHALLBYAH

مهلبية

Are you looking for an exotic & light (on the calories) dessert, It is a rose water flavored milk pudding with crunchy pistachio nut.



BAKLAVA

بَكْلَاوَهُ

This heavenly dessert, combines sugar coated, layers of flaky phyllo pastry with chopped pistachio.



KUNAFA

كُنافَةٌ

Thin layer of lightly sweetened cream cheese, mixed with Turkey-style clotted cream for extra creaminess, soaked in a subtly cinnamon and cardamom-perfumed sugar syrup.



BASHBUSA

بَشْبُوسَهُ

Delicious sweet & lemony tasting cake.



الصَّلَى DESSERT

Rp 38.000

Legemat لقيمات

Arabian fla ball.

Rp 35.000

Baklava بَكْلَاوَهُ

Layers of glazed phyllo pastry and chopped pistachio.

Rp 38.000

Muhallabyah مهليبة

Milky pudding mixed with the crunchy pistachio on the top.

Rp 33.000

Cream Caramel كريم كaramيل

Caramelized mikk pudding.

Rp 55.000

Kunafa (كُنافَة)

Crunchy shredded pastry filled with mozzarella.

Rp 38.000

Umm Ali ام علي

Crushed pastry cooked with milk and cashew nut.

Rp 30.000

Bashbusa بَشْبُوسَهُ

Traditional middle eastern sweet cake, made from cream cheese and lemon syrup.

Rp 50.000

Banana Split بانانا سبليت

Classic fresh banana topped with 3 flavours of ice cream.

Rp 44.000

Fresh Fruit فواكه طازجه

Assorted of fresh fruit.

Beverages

المشروبات

ABUNAWAS CLASSIC HOT TEA شاھي ابونواس الکلاسیکی

1 ABUNAWAS TEA

شاھي ابونواس

Signature Abunawas black tea.

2 MARAKESH TEA

شاھي ماراڪش

An intensely minty & beautifully
refreshing taste of green tea.

3 ADHANI TEA

شاھي عدنی

Sweet,rich, authentic, fragrant, and magical hot drink with
its taste of ginger, cinnamon, cardamom & clove.

Abunawas®
Restaurant
مطعم أبو نواس



IBRIK TURKISH COFFEE

قهوة تركية

Has a stronger aroma & freshness, traditionally made using a special pot called Ibrik. Hots and heated on a pan, then Ibrik sits in the sand to heat the coffee. It is actually baked rather than heated.



ABUNAWAS CLASSIC HOT TEA

شاهي ابونواس الكلاسيكي

Rp 33.000 Abunawas Tea

Signature black coffee served with mint leaves.

Rp 38.000 Adhani Tea

Our signature tea blend in assortment blended of milk, ginger, cinnamon, cardamom, and clove.

Rp 22.000 Moroccan Mint Tea شاي مغربي بالنعناع

Rp 29.000 Earl grey ايرل جري

Rp 22.000 Princess Jasmine برنسيس ياسمين

Rp 32.000 Queen Shebaba Tea شاي كوين شيبابا

Rp 34.000 Alibaba Delight tea شاي علي بابا الراقي

Rp 39.000 Sultan White Tea شاي سلطان الایض

Rp 30.000 Scheherazade Tea شاي شاهزاده

Rp 22.000 Masala Chai tea شاي ماسالا تشاي

Rp 33.000 Green Tea شاي أخضر

Rp 25.000 Mamaluk Oolong Tea شاي مامالوك اولونج

Rp 22.000 Special Blend Tea شاي سبشيال بليند

المشروبات ساخنه HOT DRINK

Rp 19.000 Hot tea شاي ساخن

Rp 27.000 Hot lemon tea شاي ليمون ساخن

SMOOTHIES

السموثيرز

DATES SMOOTHIE

سموثيرز التمر

Sweet dates & vanilla flavored milk are blended together to get this creamy, dreamy date smoothies.

ISKANDARIA PEANUT SMOOTHIE

سموثيرز التمر

Awesome way to enjoy blended choco ice cream, with dates, peanut butter &

ABUNAWAS SIGNATURE HOT COFFEE

قهوة ابونواس الماسية (ساخنه)

Rp 27.000 Abunawas coffee (1 gelas)

قهوة ابونواس (كوب 1)

Rp 44.000 Arabian Coffe (Di teko)

قهوة عربية (في إبريق)

Rp 27.000 Ibrik Turkish Cofffee (1 gelas)

قهوة تركية (كوب 1)

Rp 32.000 Piccolo

قهوة بيكولو

Rp 38.000 Crème Brulee

REGULAR HOT COFFEE

قهوة طبيعية (ساخنه)

Rp 22.000 Black coffee

قهوة سوداء

Rp 38.000 Hot latte

لاتيه ساخنه

Rp 35.000 Hot cappuccino

كابوتشينو ساخنه

Rp 25.000 Espresso

إسبريسو

SMOOTHIES

السموثيرز

DATES SMOOTHIE

سموثيرز التمر

Sweet dates & vanilla flavored milk are blended together to get this creamy, dreamy date smoothies.

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سموثيرز التمر

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Beverages

المشروبات



الشاهي الباردة ICE TEA

Rp 13.000 شاي بارد

Rp 27.000 Ice lemon tea

Rp 33.000 Ice lychee tea

Rp 37.000 Ice orange passion fruit tea

Rp 37.000 Ice strawberry mint tea

Rp 37.000 Ice Mango mint tea

Rp 37.000 Ice lychee mint tea

المشروبات الباردة COLD DRINK

Rp 16.000 Coca cola

Rp 16.000 Fanta

Rp 16.000 Sprite

Rp 18.000 Diet coke

Rp 16.000 Mineral water - Reflection

Rp 25.000 Mineral water - Sparkling

Rp 20.000 Klasse

العصائر الطازجة FRESH JUICE

Rp 35.000 Apple

Rp 33.000 Melon

Rp 38.000 Orange

Rp 35.000 Mango

Rp 38.000 Avocado

Rp 33.000 Strawberry

Rp 30.000 Carrot

الموكتيل MOCKTAILS

Rp 38.000 Pidmento Coke

بيدمينتو كوك

Rp 44.000 Orange Mint Squash

سكواش نعناع مشمش

Rp 44.000 Peach Mint Squash

سكواش نعناع فاراوله

الموكتيل MOCKTAILS



1. PEACH MINT SQUASH

2. STRAWBERRY MINT SQUASH

3. LYCHEE MINT SQUASH

4. PIDMENTO COKE

الشاهي الباردة ICE TEA



1. ICE STRAWBERRY MINT TEA

2. ICE ORANGE PASSION FRUIT TEA

3. ICE LYCHEE TEA

4. ICE LEMON TEA

5. ICE TEA

Rp 44.000 Lychee Mint Squash سكواش نعناع ليتشي

Rp 44.000 Baghdad Squash سكواش بغداد

Rp 35.000 Lemon Squash سكواش ليمون

Rp 35.000 Sparkling Lychee Tea صودا شاي الليتشي

Rp 38.000 Cucumber sling سلينج الخيار

السموثيرز SMOOTHIES

Rp 44.000 Date fruit smoothies سموثيرز التمر

Rp 44.000

سموثيرز اللوز الإسكندراني Iskandaria Peanut smoothies

Blended of chocolate ice cream with plenty benefits from date fruit, peanut butter, and rose water

Rp 44.000 Avocado smoothies سموثيرز الأفوكادو

Rp 44.000 Orange smoothies سموثيرز البرتقال

Rp 44.000 Strawberry smoothies سموثيرز الفاراوله

Rp 44.000 Mango smoothies سموثيرز المانجا

Rp 44.000 Banana smoothies سموثيرز الموز

Rp 44.000 Lychee smoothies سموثيرز الليتشي

الميلك شيك MILK SHAKE

Rp 38.000 Chocolate milkshake ميلك شيك شوكولاتة

Rp 38.000 Strawberry milkshake ميلك شيك فاراوله

Rp 38.000 Vanilla milkshake ميلك شيك فانيليا

ABUNAWAS SIGNATURE COLD COFFEE

قهوة ابونواص الماسية (بارد)

Rp 36.000 Sahara Ice Coffee قهوة ساهارا بارده

REGULAR COLD COFFEE

الميلك شيك

Rp 36.000 Iced latte لاتيه بارده

Rp 36.000 Iced hazelnut latte لاتيه هازلنت بارده

Rp 35.000 Iced cappuccino كابوتشنينو بارده

Rp 35.000 Affogato افوجاتو

