



Al Murjan Restaurant

Welcome to Al Murjan, where culinary traditions from across the world come together to create an unforgettable dining experience. Our carefully curated menu features authentic dishes from the Middle East, Mediterranean, Asia, and beyond, all prepared with the finest ingredients and traditional cooking methods.



Breakfast for All

Start your day with our exceptional breakfast selection, featuring traditional and international favorites prepared fresh daily. Each breakfast is thoughtfully crafted with authentic ingredients and time-honored recipes.



Continental Breakfast (200 CAL/100G)

27 SAR (1 person) / 79 SAR (3 persons)

A European-style morning feast featuring fresh croissants, artisanal cheeses, premium cold cuts, seasonal fresh fruits, butter, jam, honey, and your choice of coffee or tea.

Perfect for those who prefer a lighter yet satisfying start to their day.



English Breakfast (231 CAL/100G)

29 SAR (1 person) / 85 SAR (3 persons)

The classic hearty British breakfast including farm-fresh eggs (fried or scrambled), crispy beef bacon, traditional sausages, baked beans in tomato sauce, grilled tomatoes, sautéed mushrooms, and toasted bread with butter.



Saudi Breakfast (190 CAL/100G)

27 SAR (1 person) / 79 SAR (3 persons)

An authentic Arabian morning experience featuring traditional foul medames, fresh labneh, premium Saudi dates, mixed olives, local cheeses, za'atar blend, olive oil, fresh vegetables, warm Arabic bread, and traditional Saudi coffee.



Breakfast Express – 18 SAR (1 Item + Hot Drinks) (500 CAL/100G)



OPTIONS

- Assorted Bakery + Coffee or Tea
- Falafel Sandwich + Coffee or Tea
- Egg Roll + Coffee or Tea

Lunch Set Menu – 45 SAR (165 CAL/100G)



OPTIONS

- 1 Soup of the Day
- 1 Salad (4 Choices)
- 1 Main Course (3 Choices)
- 1 Dessert (3 Choices)
- 1 Water or Cold Drink

Appetizers & Starters

Begin your meal with our carefully selected appetizers and fresh salads, featuring both traditional Middle Eastern favorites and international classics. Each dish is prepared with the freshest ingredients and authentic flavors.

Traditional Middle Eastern

- **Hummus - 10 SAR (177 CAL/100G)**
Creamy chickpea dip blended with tahini, olive oil, and lemon. 
SESAME
- **Fatteh Hummus - 15 SAR (350 CAL/100G)**
Creamy hummus layered with crispy Arabic bread, chickpeas, and finished with olive oil. 
GLUTEN TREE NUTS SESAME MILK
- **Tabbouleh - 12 SAR (155 CAL/100G)**
A fresh and healthy salad of quinoa, parsley, tomatoes, onion, lemon juice, and olive oil. 
GLUTEN
- **Fattoush Salad - 15 SAR (160 CAL/100G)**
Crisp mixed greens and crunchy pita lightly dressed in lemon and sumac.

Fresh Garden Salads

- **Green Salad - 15 SAR (20 CAL/100G)**
A fresh mix of crisp lettuce, cucumbers, and tomatoes.
- **Healthy Salad - 22 SAR (100 CAL/100G)**
Fresh greens and vegetables, tossed with a light dressing. 
GLUTEN
- **Caesar Salad - 18 SAR (90 CAL/100G)**
Crisp romaine tossed with parmesan, crunchy croutons, and our creamy Caesar dressing. 
GLUTEN MILK MUSTARD EGGS

Hot Appetizers

- **Potato Croquette Cubes (6 PCS) - 15 SAR (207 CAL/100G)**
Crispy golden potato croquette cubes, served with cocktail sauce on the side. 
GLUTEN MILK
- **Cheese Fries - 15 SAR (280 CAL/100G)**
Golden fries smothered in rich melted cheese, served with cocktail sauce on the side. 
MILK



Soup

A comforting selection of fresh, flavorful soups made from seasonal vegetables, herbs and wholesome ingredients. Served hot and perfect as a light starter or a nourishing treat.

- **Seafood Cream Soup - 30 SAR (101 CAL/100G)**

A rich and creamy soup made with fresh seafood and aromatic herbs.



- **Tom Yum Soup - 35 SAR (86 CAL/100G)**

A hot and sour Thai soup with shrimp, mushrooms, and aromatic herbs.



- **Chicken Cream Soup - 20 SAR (99 CAL/100G)**

A smooth and creamy soup made with tender chicken and fresh herbs.



- **Lentil Soup - 15 SAR (75 CAL/100G)**

A hearty and flavorful soup made with lentils, vegetables, and aromatic spices.



Sandwiches

Our sandwich selection combines traditional Middle Eastern flavors with international favorites. From classic falafel to savory shawarma, each sandwich is made with fresh ingredients and served in your choice of Arabic bread or tortilla wrap.

Traditional Favorites

- **Special Falafel Eggplant Sandwich**

Crispy falafel served with roasted eggplant, potato, mixed vegetable French fries and tahini sauce.

16 SAR (220 CAL/100G)



- **Egg and Vegetables Sandwich**

Freshly prepared sandwiches with eggs, seasonal vegetables, and a light spread.

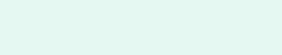
20 SAR (250 CAL/100G)



- **Foul Medames**

Slow-cooked fava beans drizzled with tahini, olive oil, and fresh lemon juice.

10 SAR (124 CAL/100G)



Shawarma Selection

- **Chicken Shawarma**

Marinated chicken wrapped in your choice of tortilla or Arabic bread, served with garlic sauce, ketchup, and French fries.

25 SAR (200 CAL/100G)



- **Beef Shawarma**

Marinated beef wrapped in your choice of tortilla or Arabic bread, served with French fries and tahini on the side.

28 SAR (270 CAL/100G)



- **Maqloub Shawarma**

Flavorful shawarma wrapped and toasted maqloub-style in Arabic bread, accompanied by crispy French fries and tahini on the side.

22 SAR (324 CAL/100G)



- **Mix Shawarma Platter**

30 SAR (263 CAL/100G)

A combination of chicken and beef shawarma served with French fries, Arabic bread, pickles, garlic sauce and tahini on the side.



Specialty Sandwiches

- **Tawook Sandwich**

Juicy grilled chicken tawook wrapped in your choice of tortilla or fresh Arabic bread, accompanied by crispy French fries and creamy garlic sauce.

22 SAR (304 CAL/100G)



- **Tikka Sandwich**

Grilled chicken tikka wrapped in your choice of tortilla or Arabic bread, served with garlic sauce and French fries on the side.

22 SAR (285 CAL/100G)



- **Chicken Kudo Sandwich**

Served with French fries on the side.

20 SAR (215 CAL/100G)



- **Chicken Wrap Sandwich**

Served with French fries and cocktail sauce on the side

20 SAR (250 CAL/100G)



- **Chicken Maqloub Sandwich**

Served with French fries and cocktail sauce on the side

25 SAR (304 CAL/100G)



Platters

Our generous platter selection offers complete meals perfect for sharing or satisfying hearty appetites. Each platter comes with rice, fresh salad, and traditional accompaniments, showcasing flavors from the Middle East, South Asia, and Mexico.

South Asian Delights



- **Butter Chicken Platter - 27 SAR (200 CAL/100G)**
Tender butter chicken served with steamed white rice.
- **Chicken Tandoori Platter - 28 SAR (181 CAL/100G)**
Flavorful tandoori chicken served with French fries and mint chutney on the side.
- **Chicken 65 - 30 SAR (260 CAL/100G)**
Spicy fried chicken bites served with mint chutney on the side.
- **Lamb Curry - 40 SAR (148 CAL/100G)**
Tender lamb simmered in rich curry sauce, served with steamed white rice.



International Favorites

- **Beef Taco Platter - 20 SAR (245 CAL/100G)**

With Spicy Sauce



- **Mix Cheese Platter - 15 SAR (415 CAL/100G)**

Feta, blue cheese, cheddar.



- **Chicken Fajita Platter - 22 SAR (158 CAL/100G)**

- **Breaded Chicken Platter – 28 SAR (300 CAL/100G)**

Your choice of Spaghetti tomato sauce or French fries on the side.



Middle Eastern Cuisine

- **Kibbeh Laban – 25 SAR (320 CAL/100G)**

Tender lamb served in a light yogurt sauce, accompanied by vermicelli rice.



- **Shish Barak – 25 SAR (320 CAL/100G)**

Delicate meat-filled dumplings simmered in a creamy yogurt sauce, served warm and comforting.



- **Fetteh Meat – 25 SAR (300 CAL/100G)**

Layered tender beef with crispy toasted bread, creamy yogurt, and a sprinkle of pine nuts, creating a rich and



Manakish And Pizza

Experience the authentic taste of Levantine cuisine with our freshly baked manakish. Each piece is prepared on traditional dough, baked to perfection in our ovens, and topped with premium ingredients sourced from the finest suppliers.



Pizza Favorite

- Margherita - 22 SAR (275 CAL/100G)
 GLUTEN  MILK
- Pepperoni - 25 SAR (275 CAL/100G)
 GLUTEN  MILK
- Four Cheese – 27 SAR (275 CAL/100G)
 GLUTEN  MILK
- Chicken BBQ – 28 SAR (275 CAL/100G)
 GLUTEN  MILK
- Calzone Chicken -25 SAR (275 CAL/100G)
 GLUTEN  MILK
- Hawaiian Pizza (Pepperoni | Bacon)– 30 SAR (300 CAL/100G)
 MILK  GLUTEN

Manakish

- Za'atar - 10 SAR (250 CAL/100G)
 GLUTEN  SESAME  MILK
- Labneh with Honey - 11 SAR (195 CAL/100G)
 GLUTEN  MILK

SIGNATURE PASTA & BURGERS

"A satisfying combination of freshly prepared pasta and juicy grilled burgers, crafted with quality ingredients and classic flavors to suit every taste."



Burgers

- **Beef Burger -28 SAR (300 CAL/100G)**

Juicy grilled beef patty served in a soft bun, accompanied by crispy French fries and classic cocktail sauce.



- **Beef Bacon Burger – 30 SAR (449 CAL/100G)**

Juicy grilled beef patty topped with beef bacon, accompanied by crispy French fries and classic cocktail sauce."



- **Chicken Burger- 25 SAR (255 CAL/100G)**

Served in a soft bun, accompanied by golden French fries and classic cocktail sauce.



- **Zinger Burger- 27 SAR (250 CAL/100G)**

Spicy crispy chicken fillet served in a soft bun, accompanied by golden French fries and classic cocktail sauce."



Pasta

- **Arrabbiata – 22 SAR (384 CAL/100G)**

Classic Italian pasta tossed in a spicy tomato sauce with garlic, chili, and fresh herbs for a bold, flavorful



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- **Bolognese- 25 SAR (150-170 CAL/100G)**

Traditional Italian pasta served with a rich, slow-cooked meat sauce, flavored with tomatoes, herbs, and a touch of parmesan.



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- **Puttanesca- 22 SAR (150 CAL/100G)**

Spaghetti tossed in a savory tomato sauce with olives, capers, garlic, and a hint of chili for a bold Mediterranean flavor



GLUTEN

- **Shrimp Pasta- 30 SAR (300 CAL/100G)**

Fresh shrimp sautéed with garlic, herbs, and your choice of sauce, served over perfectly cooked pasta



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CRUSTACEANS

- **Fettuccine Alfredo- 25 SAR (393 CAL/100G)**

Creamy Alfredo sauce gently coats tender fettuccine, finished with parmesan and a touch of black pepper.



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Special Fukhara

Our special fukhara dishes represent the heart of traditional Middle Eastern home cooking. Served in authentic clay pots that retain heat and enhance flavors, these comfort food classics are perfect for breakfast or any time of day.

Traditional Bean Dishes

- **Foul Medames – 10 SAR (120 CAL/100G)**
- **Foul Gulaba -12 SAR (170 CAL/100G)**

Enhanced Combinations

- **Egg with Cheese - 15 SAR (233 CAL/100G)**

MILK EGGS
- **Egg with Potatoes -15 SAR (160 CAL/100G)**

MILK EGGS

Special Tagine Fukhara

- **Egyptian Baked Rice (Rice Maamar) – 30 SAR (250 CAL/100G)**
Flavorful Egyptian-style baked rice layered with aromatic spices, served with Arabic bread on the side.
 GLUTEN
- **Beef Tagine – 30 SAR (389 CAL/100G)**
Tender beef slow cooked in Moroccan spices, served with Arabic bread on the side.
 GLUTEN
- **Chicken Orzo Tagine – 25 SAR (127 CAL/100G)**
Tender chicken cooked with orzo pasta in flavorful spices, served with Arabic bread on the side.
 GLUTEN
- **Waraq Enab with Lamb – 32 SAR (266 CAL/100G)**
Tender lamb wrapped in seasoned grape leaves, slow cooked to perfection.
- **Chicken Tagine – 22 SAR (127 CAL/100G)**
Tender chicken slow cooked in aromatic spices, served with Arabic bread on the side.
 GLUTEN
- **Molokhia – 10 SAR (342 CAL/100G)**
Traditional Egyptian molokhia leaves cooked with garlic and herbs.
- **Kabab Halla – 45 SAR (400 CAL/100G)**
Spiced lamb kebabs served with Arabic bread
 GLUTEN
- **Seafood Tagine – 55 SAR (130 CAL/100G)**
A fragrant Moroccan-style seafood tagine, simmered with fresh fish, shrimp, and aromatic spices, served with tender vegetables and a touch of lemon for a burst of flavor.
 CRUSTACEANS MOLLUSCS



Main Course

“Hearty dishes crafted from fresh ingredients, offering classic flavors with a modern touch.”

Beef

- **Ribeye Steak Pepper – 106 SAR (290 CAL/100G)**

Tender, perfectly grilled ribeye steak served with sautéed seasonal vegetables, your choice of rich pepper sauce or creamy mushroom sauce, and accompanied by French fries or smooth mashed potatoes.



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- **Beef Steak Pepper Sauce – 53 SAR (260 CAL/100G)**

Juicy grilled beef steak topped with pepper sauce, accompanied by sautéed vegetables and your choice of French fries or mashed potatoes.



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MILK

- **Breaded Beef – 60 SAR (334 CAL/100G)**

Crispy breaded beef served with French fries and ketchup on the side.



GLUTEN



EGGS



MILK

- **Mongolian Beef – 41 SAR (281 CAL/100G)**

Tender slices of beef sauteed in a savory, slightly sweet Mongolian sauce, served with steamed white rice.



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Seafood

- **Grilled Salmon Dill Sauce – 50 SAR (240 CAL/100G)**

Tender grilled salmon, Served with delicate dill sauce.

Choice of: Mashed Potato or Sautéed Vegetables



GLUTEN



MILK



FISH

- **Crispy Shrimp with Tartar Sauce (8 pcs) – 35 SAR (250 CAL/100G)**

Golden, crispy shrimp served with tangy tartar sauce and a side of French fries.

Served with: Dill Sauce



GLUTEN



EGGS



SOYA



MUSTARD



CRUSTACEANS

- **Mixed Grilled Seafood – 60 SAR (150 CAL/100G)**

A selection of fresh seafood, grilled to perfection and served with tangy tartar sauce.



CRUSTACEANS



MOLLUSCS



FISH

Chicken

- **Chicken Biryani - 25 SAR (165 CAL/100G)**

Aromatic basmati rice layered with tender spiced chicken, served with cooling raita sauce.



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- **Chicken Tuscan– 28 SAR (172 CAL/100G)**

Tender chicken cooked in a rich Tuscan-inspired sauce with herbs and tomatoes, served with steamed white rice.



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- **Sweet and Sour Chicken– 26 SAR (250 CAL/100G)**

Crispy Chicken pieces tossed in a tangy sweet and sour sauce, served with steamed white rice



GLUTEN



SOYA



SESAME

Mashawi Grill Selection

Our grill masters prepare each dish over open flames, ensuring authentic smoky flavors and perfect tenderness. All grilled items are served with basmati rice, fresh salad, and traditional accompaniments.

- **1/2 Grilled Chicken with Rice - 28 SAR (237 CAL/100G)**
- **Beef Roll – 40 SAR (286 CAL/100G)**
- **Awsal Grill - 40 SAR (291 CAL/100G)**
- **Tawook Grill (3 Skewers) - 32 SAR (211 CAL/100G)**
- **Laham Kofta Grill (3 Skewers) - 30 SAR (294 CAL/100G)**
- **Mixed Plate (4 skewers) - 40 SAR (250 CAL/100G)**
- **½ KG Mashawi (8 Skewers) – 86 SAR (220 CAL/100G)**
- **1 KG Mixed Mashawi (16 Skewers) – 172 SAR (200 CAL/100G)**
- **Chicken Kabab (3 Skewers) - 28 SAR (200 CAL/100G)**
- **Hawawshi (1Pc)- 22 SAR (350 CAL/100G)**
 - With Arabic bread, French fries & grilled vegetable



GLUTEN



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Supplement:

French Fries: 10 SAR (312 CAL/100G)

Sauces: 04 SAR (140 CAL/100G)

Chinese Fried Rice: 15 SAR (190 CAL/100G)



EGGS

Vermicelli rice: 12 SAR (360 CAL/100G)

Cheese: 06 SAR (450 CAL/100G)



MILK



Dessert

“Exquisite sweets and decadent treats, crafted to delight every palate and perfectly complete your meal.”

- **Mille Feuille – 13 SAR (330 CAL/100G)**

GLUTEN MILK EGGS
- **Creme Brûlée- 16 SAR (371 CAL/100G)**

MILK EGGS
- **Umm Ali - 15 SAR (375 CAL/100G)**

GLUTEN MILK EGGS
- **Chocolate Cream Éclair – 17 SAR (389 CAL/100G)**

GLUTEN MILK EGGS
- **Red Velvet Cake – 15 SAR (415 CAL/100G)**

GLUTEN MILK EGGS
- **Chocolate Fondant – 20 SAR (540 CAL/100G)**

GLUTEN MILK EGGS
- **Kunafa – 22 SAR (378 CAL/100G)**

GLUTEN MILK
- **Rice Pudding – 12 SAR (165 CAL/100G)**

MILK
- **Baklava – 15 SAR (434 CAL/100G)**

GLUTEN MILK TREE NUTS



Hot Drinks

Warm up with our extensive selection of hot beverages, featuring traditional Arabic coffee, expertly crafted espresso drinks, and soothing teas. Each drink is prepared with premium ingredients and traditional brewing methods.

Coffee Classics

- Espresso - 7 SAR (CAL/1 OUNCE)
- Double Espresso- 10 SAR (5 CAL/1 OUNCE)
- American Coffee - 10 SAR (1 CAL/1 OUNCE)
- Turkish Coffee - 8 SAR (12 CAL/1 OUNCE)



Warm Specialties

- Hot Chocolate - 12 SAR (24 CAL/1 OUNCE)

Specialty Coffee

- Cappuccino - 10 SAR (9 CAL/1 OUNCE)
- Coffee Latte - 12 SAR (13 CAL/1 OUNCE)
- Flat white – 12 SAR (25 CAL/1 OUNCE)
- Macchiato - 10 SAR (35 CAL/1 OUNCE)
- Mocha - 12 SAR (25 CAL/1 OUNCE)

Traditional Teas

- Tea with Mint - 5 SAR (2 CAL/1 OUNCE)
- Saudi Coffee - 5 SAR (5 CAL/1 OUNCE)
- Karak Tea - 7 SAR (22 CAL/1 OUNCE)
- Chamomile Tea - (.3 CAL/1 OUNCE)



Cold Drinks & Soft Drinks

Fresh Juices & Cold Beverages

Refresh yourself with our selection of freshly squeezed juices and specialty cold drinks, prepared daily with the finest fruits and ingredients.

Frech Juice

- Fresh Orange Juice - 15 SAR (15 CAL/1 OUNCE)
- Fresh Carrot Juice - 10 SAR (14 CAL/1 OUNCE)
- Fresh Lemon Juice - 10 SAR (9 CAL/1 OUNCE)
- Fresh Watermelon Juice - 12 SAR (9 CAL/1 OUNCE)
- Fresh Orange Carrot Juice - 12 SAR (15 CAL/1 OUNCE)
- Strawberry Kiwi Juice - 22 SAR (14 CAL/1 OUNCE)
- Mango Juice - 20 SAR (18 CAL/1 OUNCE)
- Cocktail Juice - 16 SAR (16 CAL/1 OUNCE)
- Mojito - 14 SAR (29 CAL/1 OUNCE)

Water

- Nova Water – 5 SAR (0 CAL/1 OUNCE)
- Sparkling water – 12 SAR (0 CAL/1 OUNCE)

Cold Beverages

- Iced Coffee - 10 SAR (1 CAL/1 OUNCE)
- Iced Mocha - 10 SAR (25 CAL/1 OUNCE)
- Frappuccino - 10 SAR (18 CAL/1 OUNCE)
- Ice flat white -10 (25 CAL/1 OUNCE)
- Iced latte- 12 SAR (12 CAL/1 OUNCE)

Soft Drinks

- Coca cola - 5 SAR (13 CAL/1 OUNCE)
- Coca cola Diet - 5 SAR (0 CAL/1 OUNCE)
- Sprite – 5 SAR (11 CAL/1 OUNCE)
- Fanta – 5 SAR (14 CAL/1 OUNCE)



Healthy Sides

“Fresh, wholesome, and flavorful sides made from seasonal vegetables, grains, and herbs—perfect to complement any meal.”

Healthy Sides

- Steamed Vegetables – 12 SAR (90 CAL/100G)
- Brown Rice – 10 SAR (110-130 CAL/100G)

Healthy Desserts

- Fresh Fruit Plate (1 serving) – 30 SAR (70 CAL/100G)
- Greek Yogurt with Honey – 10 SAR (150 CAL/100G)



*The percent Daily Values are based on a 2000
Calorie diet so your values may change depending on your calorie needs.*

THANK YOU FOR CHOOSING US

Allied Contracting Catering