COLD MEZZE

PINENUT HUMMUS •4
Traditional hummus, crushed pine nuts

BEETROOT HUMMUS •4
Traditional hummus mix with beetroot puree

MUTABAL •4
Grilled eggplant, sesame seed oil, lemon

BEETROOT TABOULEH •4
Parsley, roasted beets, quinoa, pomegranate dressing

MOHAMARA QUINOA •7
Quinoa, tomato puree, olive oil, homemade red chili, walnut, pomegranate molasses, sweet pepper puree breadcrumbs

NASIM SHANKLEESH •6
Shankleesh cheese, Jameed, homemade red chili, onion, tomato, parsley, oregano, olive oil

SWERKAEH •4
Labneh with flavors of sumac, oregano, black sesame seeds and olive oil

FATTOUSH •4
Mixed vegetables, fried pita, lemon, olive oil dressing

WARAK ENAB BELZEIT •5
Grape vine leaves filled with rice, tomato, parsley cooked in olive oil, lemon

ROCCA SALAD •5
Rocca, onions, mushrooms, summaq, lemon dressing

MIX CHEESE BOARD •18

CRUDITÉS •6
Fresh herb creamy dressing with crispy market fresh vegetables

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HOT MEZZE

KUBBEH HAMEES •6
Deep fried crushed wheat stuffed with minced lamb, onions, pine nuts

RICE BALLS •6
Carrot, peas, garlic, onions, Nabulski cheese, Arabic rice, minced meat vegetable skewers, yogurt with cucumber, pine nuts

NASIM FALAFEL MAHSHI •6
Pickled vegetables, haloumi cheese, beetroot humus, mix green salad tahini sauce, crispy shreck bread, homemade red chili, and sumac

HALLOUMI MASHWI •6
Grilled halloumi cheese

LAMB ARAYES •7
Grilled chilli minced lamb, pomegranate in Arabic bread

HUMMUS WITH MEAT •7
Traditional hummus, sautéed beef, onions

SAUSAGE •7
Chicken sausage or beef sausage sautéed with onions, garlic and pomegranate molasses sauce broth

KEBDET DJAJ MUTAFFAYA •7
Chicken liver cooked with onion garlic, olive oil, coriander, lemon

FATTEH

FATTET BATINJAN •6
Fried Arabic bread, fried eggplant, yoghurt, tahini, chili garlic lemon dressing, pine nut

FATTET DJAJ •7
Chicken, chickpeas, chicken broth, rice, yoghurt, chili garlic lemon dressing

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SAWANI

KUFTA BEL TAHINI  •12
Minced lamb with potato, tomato, tahini sauce, crispy fried onions

KUFTA BEL BANDORA  •12
Minced lamb with potato, sliced tomatoes, tomato sauce, crispy onions, sliced green pepper

SHISH TAWOUK BEL SENYEH  •12
Chicken breast with mushrooms, chili, bell pepper and roast tomatoes

SAMAK BEL SENAYEH  •14
Boneless Farice fish, sliced tomatoes, onions, garlic, spiced green pepper, tahini sauce

SANDWICH WRAPS served with French fries

FAIRMONT FALAFEL  •8
Pickled vegetables, crunchy cabbage, tahini salad

SAJ CHICKEN SHAWARMA  •11
Mixed pickles, homemade garlic potatoes, saj bread

MANSAF BURRITO  •11
Our twist on the classic

NASIM SHISH  •11
Grilled shish tawouk, tabbouleh, hummus, tahini sauce, mixed pickles

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N A S I M  F O K H A R A

FOKHARIAT LAMB  • 16
Lamb, carrots, mushrooms, onions, potatoes, garlic, leek, spiced green pepper, coriander

FOKHARIAT DJAJ  • 14
Chicken, potatoes, onions, garlic, homemade red chili, mushrooms, coriander, spring onion.

N A S I M  G R I L L

CHICKEN SAJIEH  • 14
Chicken, onions, garlic, spiced green pepper, bell pepper, fresh cream

BAKED ORIENTAL SEABASS  • 24
Stuffed with Oriental salsa, served with rice and harra potato

MASHAWI MUSHAKALEH  • 14
Chicken shish tawouk, lamb chops, lamb kebab and beef shouqaf served with Oriental rice.

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DESSERT

OVEN BAKED UMM ALI • 8
Puff pastry pudding whipped cream, milk and nuts

TRADITIONAL HOT KUNAFAH CHEESE • 8
(Requires approximately 15 minutes preparation time)

MUHALABEA • 6
Milk, corn flour, rose water, pistachio

AUSH ALBULBUL • 6
Kunafah, pistachio, kishta, lemon flours, syrup

OSH AL-SARAYA • 6
Toast, sugar caramel, kishta, mix nuts

DAHDHAH • 6
Ghee, semolina, cinnamon, sugar syrup, walnut

SEASONAL FRESH FRUIT SLICED • 8

ICE CREAM & SORBET • 2
Ask your server about today’s flavours.

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SIGNATURE

STRAWBERRY OAK COLLINS | LONG  •8
Wild strawberries are common place throughout the dense woodlands of the Ajloun Forest Reserve. This would be the perfect accompaniment to a lazy day under their evergreen oaks.

Aperol, Martini Rosso, crème de cacao, strawberry, lemon, tonic, bitters

LONG THYME FIZZ | LONG  •8
Two of this country's finest ingredients have been intertwined together in this most unusual take, on the world's favourite cocktail.

Vodka, peach, thyme, ginger, lemon, soda

HARD AS STONE | LONG  •8
Jordan's beloved hardened yoghurt – Jammed – has a very unusual and distinctive salty flavour. Trust us when we say that this libation will be unlike anything you have tried before!

Gin, Martini Bianco, jameed, parsley, rocca, pineapple, lemon

STRAIGHT TALK | SHORT  •8
For centuries shisha has been an integral part of Jordanian culture. This strong and complex beverage is a wonderful addition to any conversation over the hookah.

Jack Daniels, Havana 7, Martini Rosso, Martini Extra Dry, arak, honey, bitters, orange oils
EL LAWRENCE | WINE

During WWI an enigmatic archaeologist turned British Army officer Al Auruns – trailed Wadi Rum to help his Arab allies. I think he would approve of this refreshing tipple created in his honour.

Chamomile gin, Martini Bianco, lemon, tonic, soda

SPICED DIAMOND SOUR | STRAIGHT UP OR ROCKS

Jordanian ~tamr~ are known as the “diamond of dates”, savoured the world over for their rich, caramel-like taste. They take centre stage in our uniquely crafted Whisky Sour.

Homemade spiced ~tamr~ Scotch, lemon, ginger, cardamom honey, peated whisky

MANHATT-AMMAN | STRAIGHT

From the skyscrapers of New York City, to the spiritual heart of downtown Amman – a kaleidoscope of flavours that unites these two nations together.

Spiced-date Scotch whisky, Martini Rosso, hibiscus grenadine, bitters

MOHALABEA | ROCKS

A heavenly dessert that is enjoyed throughout the Levant, our liquid reinterpretation has all of the hallmarks of the original – rich and indulgent.

Vodka, Frangelico, rose water, cardamom honey, cream, pistachio

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HIGHLIGHTS | INNOCENT

FATOUSH MARY | LONG •4

Fatoush is a traditional Levantine salad whose components have been reimagined into a wonderful twisted Virgin Mary. This can also be enjoyed with your favourite gin or vodka.

Tomato, cucumber water, secret spice mix, lemon, sumac dusted pita

SET IN STONE | LONG •4

Hundreds of examples of floor-laid mosaics have survived throughout this country including the magnificent Madaba Map. Our beautifully aromatic non-alcoholic serve pays homage to this craft.

Cucumber, pineapple, lemon, mint, bee pollen, tonic, cucumber mosaics

AL BALAD MULE | OLD FASHIONED •4

Walking through the meandering alleyways of downtown – Al Balad – is like stepping back into a bygone era, with tradesmen selling their wares and spices permeating the night air.

Blackberry, lime, souk spices, ginger ale

STEADY AS A ROCK-A | LONG •4

Local rocca – arugula, rocket – is normally associated with a plate rather than in a glass, but in this refreshing libation it is the real star of the show.

Rocca, raspberry, grapefruit, almond, lemon, homemade hibiscus ginger beer

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CLASSICS
LIGHT & EASY DRINKING

APEROL SPRITZ | WINE •8
Aperol, prosecco, soda

COSMOPOLITAN | STRAIGHT UP •8
Vodka, Cointreau, cranberry, fresh lime, orange oils

FRENCH 75 | FLUTE •8
Gin, fresh lemon, sparkling wine, lemon oils

MARGARITA | STRAIGHT •8
ROCKS OR FROZEN
Tequila, Grand Marnier, fresh lemon

MOJITO | LONG •8
Rum, local mint, fresh lemon, soda

STRENGTH & COMPLEXITY

DRY MARTINI | DRY, DIRTY OR WET •8
Your choice of gin or vodka, Martini Extra Dry

NEGRONI | SHORT •8
Gin, Martini Rosso, Campari

ESPRESSO MARTINI | STRAIGHT UP •8
Vodka, coffee liqueur, espresso

MANHATTAN | DRY, PERFECT OR SWEET •8
Bourbon, Martini Extra / Rosso, bitters

ROB ROY | STRAIGHT UP •8
Scotch, Martini Rosso, bitters

All prices are in Jordanian Dinar. Subject to 5% Service Charge and 8% Sales Tax.
<table>
<thead>
<tr>
<th>APÉRITIFS</th>
<th>Glass 40 ML</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Arak Zumot</td>
<td>7</td>
<td>50</td>
</tr>
<tr>
<td>Martini</td>
<td>Bianco, Extra Dry, Rosso</td>
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<tr>
<td>Aperol</td>
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<tr>
<td>Campari</td>
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<td>Ricard</td>
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<td>Pernod</td>
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<td>EFE Raki</td>
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<td>Arak Ksarak</td>
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<td>Arak Kefraya</td>
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<tr>
<td>RUM / CACHAÇA</td>
<td>Glass 40 ML</td>
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<td>Cachaça</td>
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<td>Bacardi Gold</td>
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<td>Havana Club Anejo Blanco</td>
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<td>VODKA</td>
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<td>Stolichnaya Red</td>
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<td>Ketel One</td>
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<td>Grey Goose</td>
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<td>Beluga Classic</td>
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<td>Beefeater</td>
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<td>Bombay Sapphire</td>
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<td>Gordon’s</td>
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<td>Tanqueray</td>
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<td>TEQUILA</td>
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<td>Jose Cuervo Blanco</td>
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<td>Jose Cuervo Gold</td>
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<td>Patrón Silver</td>
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<tr>
<td>Patrón Gold</td>
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SCOTCH WHISKEY

**BLENDED**
- Ballantine’s: 7/75
- J&B Rare: 7/75
- JW Red Label: 7/75
- JW Black Label: 9/120
- JW Gold Label: 16/230
- JW Double Black: 12/150
- JW Blue Label: 55/780
- Chivas Regal 12 Year Old: 9/120
- Chivas Regal Extra: 12/160
- Chivas Regal 18 Year Old: 20/300
- Chivas Regal Royal Salute 21 Year Old: 50/750

**SINGLE MALT**

**SPEYSIDE**
- Glenfiddich 12 Year Old: 12/160
- Glenfiddich 15 Year Old: 15/210
- Glenlivet 12 Year Old: 13/190
- Macallan 12 Year Old: 15/210
- Macallan 15 Year Old: 30/450
- Macallan 18 Year Old: 45/750

**IRISH WHISKEY**
- Jameson Irish: 7/85

**AMERICAN WHISKEY**

**BOURBON**
- Jim Beam Black: 8/90

**TENNESSEE**
- Jack Daniel’s: 8/90

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## COGNAC

<table>
<thead>
<tr>
<th></th>
<th>Glass 40 ML</th>
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<tbody>
<tr>
<td>Hennessy V.S</td>
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<td>Rémy Martin V.S</td>
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<td>Courvoisier V.S</td>
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## LIQUEURS

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<tr>
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<th>Glass 40 ML</th>
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<tr>
<td>Baileys</td>
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<tr>
<td>Romana Sambuca</td>
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<tr>
<td>Jägermeister</td>
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<tr>
<td>Limoncello</td>
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## WINE SELECTION

### WHITE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>140 ML Glass Price</th>
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<tbody>
<tr>
<td>Friuli Friulano</td>
<td>Ronchi Di Fornaz</td>
<td>Italy</td>
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<tr>
<td>Friuli Sauvignon</td>
<td>Ronchi Di Fornaz</td>
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<tr>
<td>Friuli Pinot Grigio</td>
<td>Ronchi Di Fornaz</td>
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<tr>
<td>Sauvignon</td>
<td>Bastianich</td>
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<tr>
<td>Pinot Grigio</td>
<td>Bastianich</td>
<td>Italy</td>
</tr>
<tr>
<td>Vesba Bianco</td>
<td>Bastianich</td>
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<tr>
<td>Pinot Grigio</td>
<td>Danzente</td>
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<td>Trivento Tribu</td>
<td>Torrontes</td>
<td>Argentina</td>
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<tr>
<td>Vesba Bianco</td>
<td>JR Classic</td>
<td>Jordan</td>
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### RED

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<th>Wine Name</th>
<th>140 ML Glass Price</th>
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<tbody>
<tr>
<td>Friuli Merlot</td>
<td>Ronchi Di Fornaz</td>
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<tr>
<td>Friuli Cabernet</td>
<td>Ronchi Di Fornaz</td>
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<tr>
<td>Refosco</td>
<td>Bastianich</td>
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<tr>
<td>Schiopettino</td>
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<tr>
<td>Vesba Rosso</td>
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<tr>
<td>Calabrone</td>
<td>Bastianich</td>
<td>Italy</td>
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<tr>
<td>Shiraz</td>
<td>JR Classic</td>
<td>Jordan</td>
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<tr>
<td>Cabernet Sauvignon, Carménère, Syrah Escudo</td>
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<tr>
<td>Rojo</td>
<td>Chile</td>
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<tr>
<td>Cabernet Sauvignon</td>
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### ROSÉ

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<tr>
<td>Rose</td>
<td>JR Classic</td>
<td>Jordan</td>
</tr>
<tr>
<td>Myst de Kefraya</td>
<td>Lebanon</td>
<td>8</td>
</tr>
<tr>
<td>Whispering Angel</td>
<td>France</td>
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</tbody>
</table>

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CHAMPAGNE & PROSECCO

Ribolla Gialla | Bastianich | Italy  
MOËT & CHANDON Imperial Brut | France

HOT BEVERAGES

TEA SELECTION

- English Breakfast Black Tea  
- Earl Gray Black Tea  
- Afternoon Tea Pink Desert Rose Black Tea  
- Yasmina’s Pearls Green Tea  
- Jade Sword Green Tea  
- Blackcurrant & Hibiscus  
- Whole Peppermint Leaf  
- Moroccan Tea  

COFFEE

- Espresso  
- Espresso Double  
- Macchiato  
- Café Americano  
- Cappuccino  
- Café Latte  
- Turkish Coffee  

ICE TEA

- Iced Black Tea, Mixed Berries Ice Tea, Lemon Ginger Ice Tea  

ICE COFFEE

- Ice Black Coffee, Ice Café Latte, Ice Cappuccino  

FRESH JUICES

- Orange, Grapefruit, Carrot, Strawberry  

CHILLED JUICES

- Mango, Cranberry, Pineapple, Apple, Tomato  

MINERAL WATER

- Nestle Small | 500 ML  
- Nestle Large | 1500 ML  
- Evian Small | 330 ML  
- Evian Large | 750 ML  
- San Pellegrino Small | 250 ML  
- San Pellegrino Large | 750 ML  
- Perrier Small | 200 ML  
- Perrier Large | 750 ML

price

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- 6
SODA

Coca Cola, Coca Cola Light, Sprite, Sprite Light, Fanta

Red Bull energy drink / Sugar free

BEER

LOCAL
Non Alcoholic Beer
CaraKale Blonde Ale Draught Small
CaraKale Blonde Ale Draught Large
Amstel
CaraKale Blonde Ale
CaraKale Pale Ale

IMPORTED
Corona
Heineken
Budweiser
Almaza

Price

3
4
5
6
6
6
7
7
7
6.5

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SHISHA

ORANGE SHISHA
ORANGE WITH MINT SHISHA
ORANGE WITH PEACH & MINT SHISHA
ORANGE MELON SHISHA
ORANGE MELON SHISHA
MELON SHISHA
WATERMELON WITH GRAPE SHISHA
WATERMELON WITH GRAPE & BERRIES SHISHA
WATERMELON WITH MINT SHISHA
LEMON SHISHA
LEMON MINT SHISHA
MANGO SHISHA
MINT SHISHA
GRAPE SHISHA
GRAPE WITH MINT SHISHA
APPLE SHISHA
DOUBLE APPLE SHISHA
ZAGHLOOL SHISHA
TOMBACK SHISHA
LIQUORICE SHISHA
CHERRY SHISHA
STRAWBERRY SHISHA
BERRIES SHISHA
CANDY SHISHA
BLUEBERRY SHISHA
BLUEBERRY WITH GRAPES SHISHA
FAKHFAKHINA SHISHA
GUM SHISHA
GUM WITH MINT SHISHA
CINNAMON WITH GUM SHISHA
PEACH SHISHA
BLUE MIST SHISHA
FRUITS SHISHA (ORANGE GRAPEFRUIT & LEMON MINT)
PASSION FRUITS SHISHA (KIWI PINEAPPLE & FAKHFAKHINA)
FAIRMONT SPECIAL SHISHA
NASIM SPECIAL SHISHA