

A JOURNEY THROUGH TRADITION AND FLAVOUR

Discover the essence of Nikkei cuisine, born from the fusion of Japanese and Peruvian culinary traditions in the late 19th century.

At Nasim Rooftop Lounge, traditional Latin dishes meet modern artistry, creating a unique gastronomic journey. Savour exquisite flavours, rooftop views, and upscale live performances for an elevated night.

GLOSSARY

Anticucho: Popular street food dish consisting of marinated and skewered meat.

Antipasto: An appetizer.

Carne: Spanish word for meat.

Causa: Mashed potatoes seasoned with lime and salt.

Cebiche: Peruvian spelling of Ceviche; fresh raw fish cut in cubes and marinated in leche de tigre.

Croquetas: Breaded and deep-fried bites.

Empanada: Deep-fried pastry.

Jalea: Deep-fried mixed seafood.

Leche de Tigre: Tangy, spicy marinade of lime juice mixed with raw fish, salt, onions and spicy peppers.

Plancha: Cooking technique of grilling.

Pollo: Spanish word for chicken.

Sarsa Criolla: Traditional Peruvian condiment made of sliced red onions, cilantro, lime and chili peppers.

Tiradito: Thinly sliced raw fish seasoned with tangy and spicy sauce.

Vinagreta Polleria: Chicken marinated in vinegar and seasoning.

APPETIZERS

CHICKEN CAUSA WITH PESTO

Pesto Mashed Potato, Chicken Salad, Avocado, Cherry Tomato, Red Pepper Sauce, Banana Chips | 9 

TRIO CAUSA

Red Causa, Plain Causa, Green Causa, Lobster, Chicken, Salmon Nikkei, Sauces | 11  




TACO DE POLLO

Grilled Chicken, Lettuce, Onion, Red Chili, Coriander, Smoked Tomato Sauce | 8   

TACO DE CARNE

Brisket, Purple Cabbage, Lljua Sauce, Chalaquita Sauce, Coriander | 9   

BEEF NACHOS

Nachos, Beef, Cheese Sauce, Guacamole, Mozzarella, Cheddar Cheese, Black Beans, Red Chili, Chalaquita Sauce | 9   

EMPANADA DE CARNE

Crispy Dough, Beef Filling, Spicy Mayonnaise, Chalaquita Sauce | 8    

NASIM SPRING ROLLS

Crispy Spring Rolls, Beef Filling, Avocado Mousse, Chipotle Mayonnaise | 8    

HOT BUFFALO WINGS

Buffalo Sauce, Sour Dip | 8 

EDAMAME

Steamed Edamame, Sea Salt | 6 

CHEESY TRUFFLE FRIES

Truffle Salt, Parmesan, Chives, Truffle Oil, Cheese Sauce | 6 

PLANCHA VERDE

Mushrooms, Spinach, Cream, Cheese | 6 

ANTICUCHO DE POLLO

Grilled Chicken, Potato, Chimichurri, Chalaquita Sauce, Avocado Mousse, Spicy Sauce | 6   

FRIED CALAMARI

Fried Calamari, Potato, Lime Wedges, Tari Sauce | 8    

SRIRACHA SHRIMP

Shrimp Tempura, Sriracha Mayonnaise | 8    

All prices are in Jordanian Dinar. Subject to Service Charge and Sales Tax.
Dear guest, if you have any allergies, please feel free to ask our restaurant manager for assistance.
All items are sourced, stored and prepared per local legislation. Undercooked beef may increase foodborne illness risk.

 Egg  Gluten  Dairy  Nuts  Mustard  Shellfish  Soy  Local Ingredients

APPETIZERS

SAUSAGE CROQUETAS

Creamy Sausage Croquettes, Garlic Mayonnaise,
Chalaquita Sauce | 8      

SEAFOOD CROQUETAS

Shrimp and Octopus Croquettes, Spicy Sauce,
Chalaquita Sauce | 9      

FRIED SEAFOOD JALEA

Crispy Fish, Calamari, Prawns, Potato, Sarsa Criolla, Banana
Chips, Cebichera Sauce | 12    

QUINOA BURGER

Quinoa Patty, Avocado Mousse, Lettuce, Tomato,
Pear Chutney, Spicy Sauce | 8      

BEEF SLIDER - 3 PIECES

Wagyu Beef Patty, Bread, Lettuce, Tomato,
Avocado Mousse, Spicy Mayonnaise, Veggie Pickles | 12      

VEGGIE ANTIPASTO

Seasonal Vegetables, Baby Roots, Blue Cheese Dip,
Cocktail Sauce | 8  

CHEESE BOARD

Blue Cheese, Camembert, Emmental, Mature Gruyere,
Goat Cheese, Smoked Cheese, Fig Jam | 15    

GARDEN SALAD

Mixed Fresh Lettuce, Avocado, Carrot, Cherry Tomato, Celery,
Fried Wonton, Pumpkin Seeds, Vinagreta De Polleria | 8
Add Chicken | 3 Add Shrimps | 5      

QUINOA SALAD

Mixed Quinoa, Mango, Cucumber, Edamame, Onion, Coriander,
Pomegranate, Celery, Avocado, Passion Fruit Dressing | 10  

RAW BAR SIGNATURES

NASIM SUSHI PLATTER - 16 PIECES

Crispy Kani, Dynamite Roll, Shrimp Roll | 20          

OMAKASE SELECTIONS - 16 PIECES

Salmon Sashimi, Yellowtail Sashimi, Tuna Nigiri,
Salmon Nigiri, Spicy Tuna Avocado Roll,
Salmon Roll | 26    

CLASSIC CEBICHE

Catch of the Day, Red Onion, Red Chili, Coriander,
Dry Corn, Sweet Potato, Classic Leche de Tigre | 10

SMOKED SALMON CEBICHE

Cured Salmon, Mango, Cucumber, Onion, Red Chili,
Coriander, Torched Avocado, Dry Corn,
Smoked Leche de Tigre | 11

VEGGIE TIRADITO

Green Asparagus, Cherry Tomato, Mixed
Mushrooms, Chalaquita Sauce, Pumpkin Seeds,
Artichoke Emulsion | 8  

WHITE FISH TIRADITO

White Fish Slices, Avocado, Chalaquita Sauce, Fried
Garlic, Black Lavash, Basil Oil, Scallop Emulsion | 11  

SALMON TIRADITO

Salmon Slices, Chalaquita Sauce, Cherry Tomato,
Crushed Dry Corn, Torched Avocado, Artichoke,
Leche de Tigre | 11

NASIM GRILL

SALMON 180g

Honey Soy Marinated Salmon Fillet, Potato, Mushroom
Ragout, Lemon Mustard Sauce, Lime | 14        

CHICKEN BREAST

Mashed Potato, Saut ed Spinach,
Mushroom Sauce | 12      

US BEEF TENDERLOIN 200g

Mashed Potato, Mushroom Ragout, Grilled Asparagus,
Peppercorn Sauce | 18    

TIGER PRAWNS - 2 PIECES

Grilled Marinated Prawns, Peri-Peri Mushrooms,
Chimichurri Sauce, Tortilla Chips, Lime | 18      

DESSERTS

ICE CREAM - 2 SCOOPS

Coconut and Avocado | 6  

SAN SEBASTIAN

Creamy Spanish Cheesecake, Mango Sauce | 8      

PI A COLADA

Coconut and Pineapple Mousse, Coconut Biscuit,
Caramelized Pineapple | 8  

ICE CREAM CHOUX SANDWICH

Mango, Vanilla, Chocolate | 8      

APPLE CRISP

Apple, Nuts, Cinnamon, Crumble | 8    

SEASONAL FRUIT SLICES | 8  

CHOCOLATE FONDANT

Served with Vanilla Ice Cream | 12      

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