



Curated by world-renowned Chef Ahmad, Nur blends authentic Lebanese and local ingredients in dishes that awaken the senses. With over 20 years of experience, Chef Ahmad has worked across Dubai, Bulgaria, Saudi Arabia, Erbil, and Germany, and played a key role in launching some of the most iconic Lebanese restaurants in Saudi Arabia and Lebanon.

Born in the north of Lebanon—the birthplace of Lebanese cuisine—he brings deep-rooted tradition to every plate. His journey includes working in the historic King Suleiman's Castle, adding to his rich culinary legacy.

From Beirut to Amman, indulge in flavors crafted by a master of Levantine cuisine.

Sahtein!



✦ COLD MEZZA ✦

HOMMUS

Blended chickpeas, tahini, lemon, olive oil ۞ ①

4.45

HOMMUS BEIRUTE

Blended chickpeas, tahini, lemon, pickles, garlic, faba beans ۞ ①

4.45

HOMMUS NUR

Blended chickpeas, tahini, lemon, vegetable, chilli paste, fried almonds ۞ ۞ ①

4.45

MUHAMMARA

Mixed spicy nuts blended with bread crumbs, olive oil ۞ ۞ ۞

4.45

MOTABBAL BATENJAN

Grilled aubergine, lemon, tahini ۞ ۞ ①

4.45

MOTABBAL BEETROOT

Beetroot, tahini, beetroot cubes, fried almonds ۞ ۞ ①

4.45

MUSAKAA BEL ZEIT

Fried eggplant, tomatoes, chickpeas, pomegranate molasses ۞ ①

4.45

ARTICHOKE - SEASONAL

Artichoke stuffed with seasonal vegetables, pomegranate ۞ ۞

4.45

HINDBEH

Sautéed chicory, onions, garlic, lemon ۞

4.45

GARLIC LABNEH

Strained yoghurt, garlic, mint, mixed olives ۞ ①

4.45

WARAK ENAB

Vine leaves with vegetable stuffing, olive oil ۞ ①

4.75

ARISHE WITH VEGETABLES

Fried strained cheese, bread crumbs, mixed vegetables ۞ ۞

5

HANDMADE SHANKLISH

Roquefort-style sheep cheese, chopped tomatoes, onions, seasonal thyme ۞ ①

6

LABNEH MAEZ

Strained goat yoghurt balls, crushed walnuts, mixed olives ۞ ۞ ①

6.45

BASTARMA

Stuffed with strained labneh, rocca leaves ۞

7.50

SEABASS TRABULSIYE

Grilled sliced fish, trabulse sauce, tahini ۞ ۞

11

① Egg ۞ Gluten ۞ Dairy ۞ Nuts ۞ Mustard ۞ Sesame ۞ Vegetarian ① Local Ingredients

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.

✦ SALADS ✦

BATHENJAN RAHEB

Grilled eggplant, vegetables, lemon, olive oil 🥚 🌱 🌿

4.75

TABBOULEH

Finely chopped parsley, tomatoes, lemon, onions, bulgur, olive oil, fresh mint 🌿 🌿 🌿

5

FATTOUSH

Mixed lettuce, cucumber, tomatoes, fried bread, pomegranate molasses 🥚 🌱 🌿

5

BEETROOT JARJEER

Fresh rocca, beetroot, fetta cheese, walnuts, tomatoes, olive oil 🌿 🌿 🌿

5

NUR SALAD

Mixed lettuce, cucumber, tomatoes, fried bread, beef balls, tahini sauce 🥚 🌿 🌿

5

ZAHLAWIYE SALAD

Mixed leaves, lettuce, tomatoes confit, mushrooms, fetta cheese, cheese sauce 🥚 🌿 🌿

6

✦ SOUP ✦

LENTIL

Boiled red lentil, vegetables, olive oil 🌿 🌿

5

CHICKEN VERMICELLI

Chicken cubes, fried vermicelli, vegetables stock 🥚 🌿 🌿

5

✦ RAW MEAT ✦

HABRA NAYYEH

Raw minced beef 🌿 🌿

11

KEBBEH NAYYEH

Fresh minced beef, cracked wheat, onions, spices 🥚 🌿 🌿

11

KEBBEH NAYYEH ORFALIYE

Fresh minced beef, cracked wheat, onions, mint, spices 🥚 🌿 🌿

11

KOFTA NAYYEH

Fresh minced beef mixed with lamb fat, onion, parsley 🌿 🌿

11

🥚 Egg 🥚 Gluten 🥛 Dairy 🌿 Nuts 🥚 Mustard 🥚 Sesame 🌿 Vegetarian 🌿 Local Ingredients

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◆ HOT MEZZA ◆

CHEESE SAMBOUSEK

Fried filo pastry, mixed cheese, basil 🥚🌾

4.45

MEAT SAMBOUSEK

Fried filo pastry, minced beef, pine nuts 🌾🥜

4.75

BATATA HARRA

Fried potatoes, chili paste, coriander, garlic, lemon 🌿🕒

4.75

JAWANEH PROVENCIAL

Fried chicken wings, lemon, garlic, chopped coriander 🥚

4.75

ZA'ATAR MANOUSHE

Oven-baked dough, za'atar, olive oil 🥚🌾🕒

5

JIBNEH MANOUSHE

Oven-baked dough, mixed cheese, sesame 🥚🌾🕒

5

FRIED KEBBEH - 4 PCS

Fried minced lamb, pine nuts, white veal, beef 🌾🥜🥚

5.75

RQAQAT JEBNEH

Fried filo pastry, mixed cheese, basil 🥚🌾

5.75

LAHME BA'AJIN

Oven-baked dough, ground beef, molasses, pine nuts 🥚🌾

6

SAWDA DJAJ

Fried chicken liver, onions, garlic, pomegranate sauce 🌿🕒

6.75

HALLOUMI CHEESE

Grilled halloumi, tomatoes, basil sauce 🥚🌿

6.75

KEBBEH SAJIYEH - 3 PCS

Fried kebbeh, strained labneh, pomegranate molasses 🥚🌾🌿

7

MAKANEK

Fried spicy Lebanese sausage, pomegranate molasses 🌿

7

SUJUK

Fried spicy Lebanese sausage, vegetables, tomatoes 🌿

7

HOMMUS BEL LAHME

Hommus, sautéed lamb fat, fried pine nuts 🥚🌿🌿🕒

7

HOMMUS SHRIMP

Hommus, fried shrimps, butter, fried pine nuts 🥚🌿🌿🌿

9

SEAFOOD ROLLS

Fried filo pastry, seafood, Nur dressing 🥚🌾

9

SHRIMP PROVENCIAL

Fried shrimps, lemon, garlic, chopped coriander 🌿

9

SHRIMP FOKHARA

Fried shrimps, Beirut sauce, nuts 🌿🌿🌿

9

FAKHARET DJEJ

Grilled shish tawook, potato, garlic, tomatoes, mushrooms, lemon 🌾🌿🕒

9

SHAWARMA DJEJ

Chicken shawarma, shrak bread, pickles, garlic cream 🥚🌿🕒

10.95

SHAWARMA LAHME

Beef shawarma, shrak bread, tomatoes, pickles, tahini, hummus dip 🥚🌿

11.95

ASAFIR - 6 PCS

Grilled or fried asafir, pomegranate molasses 🌾

18

🕒 Egg 🌾 Gluten 🥚 Dairy 🌿 Nuts 🌿 Mustard 🌿 Sesame 🌿 Vegetarian 🕒 Local Ingredients

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✦ FATTEH ✦

FATTEH HOMMUS

Cooked chickpeas, toasted bread, yoghurt, nuts 🥛🌰🌰

5.45

FATTEH EGGPLANT

Fried eggplant, toasted bread, yoghurt, nuts, pomegranate 🥛🌰🌰

5.45

FATTEH DJEJ

Boiled rice, chicken, toasted bread, yoghurt, nuts 🥛🌰🌰

6.50

FATTEH SHRIMP

Sautéed shrimps, toasted bread, yoghurt, nuts, ghee 🥛🌰🌰

9

✦ HOME COOKED DISHES ✦

KEBBEH BEL LABAN

Fried kebbeh, garlic yoghurt, white rice 🥛🌰🌰

11

SHOSHBARAK

Lebanese tortellini, garlic yoghurt, white rice 🥛🌰🌰🌰

11

OUZI MAWZAT

Oriental rice, lamb shank, yoghurt 🥛🌰🌰

14

SAYADIYEH SAMAK

Sayadiyeh rice, fried fish, sayadiyeh sauce 🌰🌰🌰

15

SEABASS HARRA

Grilled sliced fish, mixed bell peppers, tomatoes 🌰

17

🥚 Egg 🌰 Gluten 🥛 Dairy 🌰 Nuts 🌰 Mustard 🌰 Sesame 🌰 Vegetarian 🌰 Local Ingredients

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◆ MASHAWI ◆

ARAYES BEL LAHME

Grilled minced meat, homemade pita bread 🥚 🍷 🌱
(Add Cheese)

SHISH TAWOOK

Charcoal grilled marinated chicken cubes 🍷 🥚

KABAB

Grilled minced meat, grilled vegetables 🍷

KABAB KHISHKHASH

Grilled minced meat, blended tomatoes, smoked garlic, spices 🍷 🌱

KABAB NUR

Grilled minced meat, halloumi cheese, pistachio 🍷 🌱

FARROUJ MASHWI

Charcoal grilled chicken, potato, vegetables 🥚 🍷

8

1

12

12

12

12

13

KASTALETA GHANAM

Grilled lamb chops, grilled vegetables 🍷

SHOKAF MASHWI

Charcoal grilled tender meat cubes 🍷 🥚

MIXED GRILL

Selection of charcoal grilled shokaf, shish tawook, kabab 🍷 🥚

JUMBO SHRIMP - 4 PCS

Grilled jumbo shrimps, oriental tartare 🍷

SEABASS TARATOR

Grilled seabass fish, tarator sauce, fried bread 🥚 🍷

ONE METER KABAB

Grilled one meter of minced meat, potato, tahini, pomegranate molasses 🥚 🍷 🌱

NUR MIXED GRILL

A selection of grilled shokaf, shish tawook, kabab, lamb chops, arayes, jumbo shrimps, grilled vegetables 🍷 🥚

17

18

18

19

19

30

39

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◆ DESSERT ◆

HALAWET EL JEBEN

Semolina, cheese, stuffed qashta, pistachio 🥛🌰

6.50

PAIN PERDU

Qashta-infused brioche, caramel sauce, scoop of vanilla ice cream 🥛🥚🌰🍷🌱

6.50

KUNAFI

Semolina, cheese, sugar syrup, pistachio 🥛🌰🍷🌱

6.50

MAFROUKEH PISTACHIO

Crushed pistachio with crumble, vanilla ice cream, cotton candy 🥛🌰🍷🌱

6.50

OSMALIYEH BEL QASHTA

Fried kunafa, ghee, stuffed qashta, pistachio, sugar syrup 🥛🥚🌰🍷

6.50

OM ALI

Puff pastry, milk, cream, mixed raw nuts, coconut, raisins 🥛🥚🌰🍷🌱🥥

6.50

CUT FRUIT

Seasonal fruit cut 🌱

6.50

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