Summer Lunch and Dinner Menu 2020



Breakfast menu served separately
Daily Breakfast: 9:00 a.m. - 12:00 p.m. | Weekends: 9:00 a.m. - 1:00 p.m.

SOUPS, SALADS & STARTERS

<u>™</u> Traditional Lentil Soup					
served with toasted brown pita bread					
∨Quinoa Salad			5.5		
		orange infused raisins, topped with orange citrus vinaigrette	4 =		
vvainut Appie Flax Salad	ts and flav soods with	dian hanay descring	4./		
chunks of apples, mixed greens, walnuts and flax seeds with dijon honey dressing V Halloumi Salad					
grilled halloumi, mushrooms, sesame so			4.5		
			4.5		
fresh za'atar, tomatoes, cucumbers, gro dressing	een onions, lettuce, co	olored bell peppers, toasted pita bread with pomegranate molasses			
			4.7		
top		orange balsamic vinaigrette sauce and a sprinkle grilled pine nuts or			
			4.7		
sauce and goat cheese balls	,	ate seeds, caramelized walnuts with a honey mustard pomegranate			
Power Bowl (myskinnyseasons)			6.9		
		li, chickpeas with honey mustard dressing			
		. harvet and an add to be a few and a second	5.7		
	_	n breast and crumbled white feta cheese with citrus dressing			
	ens, tomatoes, pittec	l local olives and grilled eggplant topped with a tahini and thyme			
Salad add on					
avocado		free range boiled egg			
beef strips		baked falafel balls			
grilled chicken breast	2.00	feta cheese	1.5		
smoked salmon	3.00				

KIDS' CORNER

Spaghetti 4.50
bolognese with a homemade tomato sauce or cream sauce
Grilled Chicken Tenders 3.95
served with grilled wedged potato wedges, mixed salad
Mini-Lean Burger 4.95
served with grilled potato wedges, mixed salad

TRADITIONAL MEAL FOR 4

32.00

hummus, moutabal, potato mofarakah with mushrooms, fatoush salad, grilled halloumi, qalaya, chicken shawerma platter, meat shawerma platter, tahini dip, garlic dip, green and black olives, mixed pickles with seasonal mixed vegetables.

The above is served with pita or whole wheat tabboun and filtered water

ORGANIC MEAL OF THE DAY

LOCAL MEAL DEAL

(ask your server) salad, local dish, dessert

10.00



LIGHT WRAPS & SANDWICHES

All sandwiches and light wraps are served with a side salad

Baked Falafel Slider	
paked falafel patties topped with tahini sauce, pickles and mixed herbs served in mini arabic bread patties	
Grilled Halloumi	
nalloumi, tomatoes, sundried tomato paste and homemade pesto in multigrain bread	
Musakhan Rolls	
shrak bread, onions, sumac and shredded chicken served with fresh yoghurt and cucumber	
Fifa Beef Shawerma	
marinated shredded beef rolled in shrak bread served with tahini sauce, onions and sumac	
Dibeen Chicken Shawerma	
shrak bread with chicken shawerma, tahini sauce and pickles served with grilled potato wedges	
Dana Oriental Burger	
kofta burger, with roasted tomato, tahini sauce served with grilled potato wedges (may be served with lettuce only)	
Open-Faced Smoked Salmon and Avocado	
salmon with avocado mousse and dill on sourdough bread	
Chicken Tortilla Wrap	
sautéed chicken breast with bell peppers, white onions, cajun sauce, soy sauce wrapped in tortilla bread with melted cheddar chees (may be served in a lettuce wrap)	е
Steak Sandwich	
grilled tenderloin steak served with caramelized onion and a yoghurt horseradish sauce in multigrain bread Add on: melted cheddar cheese	
Grilled Vegetable Wrap	
grilled cauliflower, potatoes, eggplants and tahini sauce in shrak bread, served with a tahini dip	
Hummus Vegetable Wrap (cookedwithpassion)	
nummus, tomatoes, cucumbers, black olives, thyme infused olive oil, chopped mint wrapped with 'reef' bread	
*Gluten-free bread available upon request	

WHOLESOME MAINS

	Shaumari Clay Pot Spicy Chicken	7.50
	marinated spicy chicken with coriander and curry served with basmati rice	
	Ajloun Grilled Circassian Chicken	7.95
	grilled chicken breast stuffed with circassian white cheese, served with grilled potato wedges, grilled vegetables with a home made tomato parmesan sauce	9-
	Umm Qais Grilled Chicken	7.95
	marinated in fresh garden herbs, served with black olive sauce, lemon zest, grilled potato wedges and vegetables	
	Azraq Grilled Lamb Chops	12.50
	with onions, mushrooms, zucchini and eggplant served with grilled potato wedges and mint sauce	
	Dana Sea Bass	9.75
	sea bass served with grilled broccoli patties, with sautéed potatoes, carrots, sweet peppers, zucchini and a lemon garlic sauce	
	Grilled Chicken Vegetable Skewers (myskinnyseasons)	6.95
	served on a bed of sautéed kale with grilled potato wedges and hummus	
<u>VV</u>	Koshari	4.50
	black lentils, rice, macaroni and chili pepper relish with a garnish of caramelized onions	
<u>GFV</u>	Pasta-Less Lasagna	4.50
	layered eggplants, carrots, zucchini and white onions with homemade tomato parmesan sauce	
<u>GFVV</u>	Vegetable Zoodles New	5.95
	zucchini spirals, carrots and potatoes served with a homemade tomato sauce, sun dried tomatoes and pine nuts	

PASTA

⊻ Penne Pasta	5.95
homemade tomato sauce, homemade pesto sauce, cream sauce or aglio e olio	ĺ
Spaghetti Bolognese	5.95
bolognese with a homemade tomato sauce or cream sauce	

HOMEMADE DESSERTS

Warm Mixed Berries Crumble mixed berries in fresh orange sauce served with vanilla ice crean	1		yoghurt mixed homemade peanut butter*, cocoa	2.95
Apple Pie			powder, homemade granola*, medjool dates	2
served with vanilla ice cream		*GFV	Acai Yoghurt Bowl New	?
Chocolate Cake	3.95		yoghurt mixed with acai & honey topped with sliced	
Choco Banana Crepe	3.50		strawberries, bananas, pomegranate seeds and toasted almo	onds
✓ Date Molasses served with tahini sauce				3.75
Ice cream (per scoop)	1.95		oatmeal, eggs, banana, vanilla extract topped with	
*V WJC Healthy Homemade Ice Cream			honey, pomegranate, bananas and strawberries	
banana based ice cream		* <u>V</u>	Guilt Free Date Bars (myskinnyseasons)	3.50
*GFV Apple Pie Parfait yoghurt topped with sliced apples, walnuts, toasted almond a drizzle of honey and a dash of cinnamon			oatmeal, dates, shredded coconut, ground flaxseed, walnuts, served with yoghurt	

(ETO SECTION (low-carb, high-fat food)	
<u>Breakfast</u>	
Baked Avocado Boats	
two baked eggs placed in avocado halves, topped with green onions and parmesan cheese with a side salad	
<u>Salads</u>	
Boiled Eggs & Labaneh Balls Salad	
boiled eggs, labaneh balls, mushrooms, local lettuce, cherry tomatoes, cucumbers topped with a homemade ranch dressing	
Beef & Broccoli Salad	
grilled broccoli, beef slices, cheddar cheese, red onions and fried garlic slices with a dijon mustard, apple cider and mayonnaise dressing	
Mains	
Almond Breaded Chicken Nuggets	
baked almond breaded chicken nuggets with a spicy homemade mayonnaise dip and a side salad	
Cheese Stuffed Chicken Breast with Cauliflower Rice	
chicken breast stuffed with spinach, fennel and cream cheese, topped with a combination of white cheese sauce served with cauliflower rice, steamed broccoli	

STILL & SPARKLING WATER

1L Filtered Water	0.50
Hildon Still Water (large)	3.50
Hildon Still Water (small)	1.75
Hildon Sparkling (large)	4.25
Hildon Sparkling (small)	2.50



FRESH JUICES, GREEN COCKTAILS & SMOOTHIES

fresh seasonal fruits are used in all our juices, smoothies & cocktails (all fresh juices & smoothies available for takeaway)

Juices 3.75

Fresh Juice orange, carrot, strawberry, apple, banana, kiwi, lemon,

Fresh Juice Cocktail choose a combination from any of our available fruits

Green Cocktails 3.25

Romaine Apple Mint

apple, head of romaine lettuce, mint, lemon

- Cucumber Ginger apple, fresh cucumber, ginger, mint
- v Green Detox apple, kiwi, celery, honey, spinach leaves, lime juice
- * Aloe Vera Goodness organic aloe vera gel from RSCN reserves, cucumber, ginger, honey, lemon juice

Smoothies 3.75

Frozen Lemonade Smoothie lemon, zest of lime, mint

Orange Lemonade Smoothie slices of orange and lemon blended with orange and lemon juice

Freshness Smoothie strawberry, mint, lime

Wild Smoothie orange, strawberry, banana, vanilla ice cream

Purple Rain Smoothie strawberry, yoghurt, blueberry ice cream

- Date Smoothie dates, mint, milk
- ▼ Cinnamon Mocha (myskinnyseasons) coffee, almond milk, medjool dates, walnuts, cinnamon
- *V Protein Boost (myskinnyseasons) vanilla protein, homemade granola*, almond milk, medjool dates, walnuts



TCHABA ICE TEA COCKTAILS

Iced Peach

peach syrup, brown sugar, fresh lemon juice with royal breakfast tea

Iced Berry

cranberry juice, grenadine syrup with ginger calm tea

Masala Tea

SIGNATURE RESERVE TEAS

2.75

3.75

Sage Herbal Tea Rosemary Herbal Tea Thyme Herbal Tea Verbena Herbs (malleeseh)

white tea and jasmine blossom

white tea, green tea, rose petals

Chamomile Breeze

Jasmine Haze

Ginger Calm

TCHABA TEA SELECTION

Royal Breakfast

blend of black tea leaves

Green Tea Curls

green tea leaves rich in antioxidants

Earl Grey Flora

black tea, bergamot oil, violets

Moroccan Nights

green tea and mint

Masala Chai

black tea, black pepper, cardamom, ginger, star anise

Ask your server for

Add protein powder scoop A selection of our homemade ice tea flavors A selection of garden grown herbs with boiled water 1.75 Cinnamon sticks boiled with coconut flakes and walnuts 2.25

3.25

chamomile, mint, hibiscus, lemongrass, orange peel

ginger, lemon, orange peels, licorice, mint, lemongrass

Add almond milk ______ 1.00