Winter Lunch and Dinner Menu



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

BITES TO SHARE

VV Mezze Sampler New	4.50
hummus, moutabal OR beetroot moutabal, baked falafel balls served with pita or whole wheat taboun bread	
Grilled Barbeque Chicken Skewers	4.75
grilled barbeque chicken breast with sweet and sour dressing on the side	
VV Avocado Bites	4.75
whole grain toast topped with mashed avocadoes, cherry tomatoes and black olives	
VV Pita Crackers New	3.50
toasted Arabic bread with beetroot moutabal	

SOUPS

vv Traditional Lentil Soup	3.50
served with toasted brown pita bread	
VV Sweet Potato Soup New	3.75
topped with toasted pine nuts	

SALADS

<u>vv</u>	Quinoa Salad					5.50
	white and red quinoa mixed with ro	cca, cher	ry tomatoes and orange infus	ed raisins, to	opped with orange citrus vinaigrette	
<u>VV</u>	Walnut Apple Flax Salad					4.75
	chunks of apples, mixed greens, wa	ılnuts and	l flax seeds with dijon honey d	lressing		
V						4.95
	mixed greens, grilled sweet potatoe mustard dressing	es, hallou	mi cheese, avocado, cherry to	matoes, fla	x seeds with pomegranate and honey	
VV	Baked Falafel Salad					4.50
	baked falafel balls, mixed greens, a	vocados,	cherry tomatoes, toasted pine	e nuts with t	hyme tahini dressing	
VV	Fatoush Za'atar Salad					4.50
	fresh za'atar, tomatoes, cucumbers	, green o	nions, lettuce, colored bell pe	ppers, toast	ed pita bread with pomegranate mola	sses
	dressing					
VV	Date Avocado Salad					5.25
	freekeh with mixed greens, avocad	os and da	tes, with an orange balsamic v	vinaigrette s	auce and a sprinkle grilled pine nuts o	n top
V						6.95
	avocado, mixed greens, quinoa, ro-	asted bee	troot, sweet potato, chickpea	ıs with hone	y mustard dressing	
						5.75
	a mix of local lettuce, avocados, spi Shawerma Salad				ite feta cheese with citrus dressing	5.50
					gplant bites topped with a tahini and	3.50
	thyme dressing	7 8100113,	tomatoes, pitted local onves a	ina Simoa es	Sprant Sites topped with a tanin and	
	,	v				4.95
					ens with grilled chicken breast and spir	nach
	pesto dressing				0	
	Salad add on					
	avocado	1.50	2 boiled eggs		grilled chicken skewers	3.00
	baked falafel balls	0.50	beef strips		smoked salmon	3.00
	feta cheese	1.50	grilled chicken breast	2.00	sweet potato cubes	1.00

KIDS' CORNER

Grilled Cheese Sandwich	3.75
buttered white toast with mozzarella and cheddar	cheese
served with crudités and tomato dip	
Spaghetti	4.50
with homemade bolognese or cream sauce	
Breaded 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

LIGHT WRAPS & SANDWICHES all sandwiches and light wraps are served with a side salad

	W 30/34 0
⊻ Grilled Halloumi	4.50
halloumi, tomatoes, sundried tomato paste with homemade pesto in multigrain bread	
∨ Open-Faced Smoked Salmon and Avocado	8.25
avocado mousse with salmon, rocca, green onions, capers on multigrain bread	
Dibeen Chicken Shawerma	4.95
shrak bread with chicken shawerma, tahini sauce and pickles served with grilled potato wedges	
Halloumi Beef Burger New	4.95
with grilled bell peppers, lettuce and our special sauce (mildly spicy) served with grilled potato wedges	
(may be served with lettuce only)	
Chicken Wrap	5.95
sautéed chicken breast with bell peppers, white onions, cajun sauce, soy sauce and melted cheese wrapped in shrak bread ser	ved
with hummus (may be served with lettuce only)	
Steak Wrap New	7.50
grilled tenderloin steak cooked with bell peppers, hot peppers and onions mixed with a creamy cheese sauce in shrak bread	
(may be served in multigrain bread)	
VV Grilled Vegetable Wrap	3.50
grilled cauliflower, potatoes, eggplants and tahini sauce in shrak bread, served with a tahini dip	
Gluten-free bread available upon request	2.00

WHOLESOME MAINS

Azraq Grilled Lamb Chops	12.50
onions, mushrooms, zucchini and eggplant served with grilled sweet potato wedges and honey mint sauce	
Shaumari Spicy Curry Chicken New	6.50
masala 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 h	ome-
made tomato parmesan sauce	
Umm Qais Grilled Chicken	7.95
marinated in fresh garden herbs, served with black olive sauce, grilled potato wedges and vegetables	
Grilled Chicken Platter	6.75
grilled chicken breast with sautéed vegetables and diced herb roasted potatoes with lemon and fresh tomato sauce	
Grilled Chicken Vegetable Skewers (myskinnyseasons)	6.95
served on a bed of sautéed spinach with grilled sweet potatoes and hummus	
Grilled Sea Bass	13.50
with sautéed spinach, bell peppers, grilled potato wedges and lemon sauce	
Grilled Fish Hammour New	8 25
with roasted potatoes, green beans and parsley garlic sauce	0.23
✓ Crispy Freekeh Bowl New	5.50
freekeh with crispy mildly spicy chickpeas, roasted beetroots, cherry tomatoes, cucumbers, parsley with tahini thyme dr	
V No Pasta Lasagna Bake	•
	4.23
layered zucchini and spinach with parmesan cheese and white béchamel sauce	E 0.5
∨ Vegetable Zoodles New	5.95
zucchini spirals, carrots and potatoes with diced tomatoes, pitted olives, pine nuts and homemade vegan pesto	

PASTA

/ Penne Pasta	5.95
homemade tomato sauce, homemade pesto sauce, cream sauce or aglio e olio	
c Lupl	
Spaghetti Bolognese	5.95

HOMEMADE DESSERTS

Warm Mixed Berries Crumble	3.95
mixed berries in fresh orange sauce served with vanilla ice cream	
Apple Pie	3.95
served with vanilla ice cream	
Chocolate Cake	3.95
Choco Banana Crepe GEV WJC Sugar Free Carob Bar	3.95
GFV WJC Sugar Free Carob Bar	3.50
WJC garden picked fresh carob, coconut flakes, dark chocolate (with no added sugar), coconut oil	
✓ Date Molasses served with tahini sauce	1.95
Ice cream (per scoop)	1.95
Ice cream (per scoop) GFV Apple Pie Parfait	2.95
yoghurt topped with sliced apples, walnuts, toasted almonds, a drizzle of honey and a dash of cinnamon	
GFV Orange Infused Smoothie Bowl ^{New}	3.25
yoghurt topped with a creamy orange and banana smoothie with orange slices, raisins, shaved almonds and a sprinkle of cinnamon	
*V Banana Oatmeal Parfait	2.75
yoghurt mixed with cocoa powder topped with oatmeal, sliced bananas, walnuts and a drizzle of honey	
GFV Guilt Free Date Bars (myskinnyseasons)	3.50
oatmeal, dates, shredded coconut, ground flaxseed, walnuts, served with yoghurt	
*V Oatmeal Pancakes(myskinnyseasons)	3.75
oatmeal, eggs, banana, vanilla extract topped with honey and seasonal fruits	

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

Infused Water 1.50
Detox Water
Energizing Fruity water

FRESH JUICES, GREEN COCKTAILS & SMOOTHIES COFFEE

Fresh seasonal fruits are used in all our juices, smoothies and cocktails

(all fresh juices and smoothies available for takeaway) Organic Italian Coffee 3.95 3.75 Nespresso Coffee Fresh Juice orange, carrot, strawberry, apple, banana, kiwi, beetroot, Lungo (american coffee) 2.95 Fresh Juice Cocktail choose your own combination from any of the Decaffeinated (nespresso) 2.95 fruits available Latte Macchiato 3.25 Green Cocktail 3.25 Nespresso Coffee Cocktails ¥ Romaine Apple Mint apple, head of romaine lettuce, mint, lemon nespresso ristretto, chocolate ice cream, whipped ✓ Green Detox apple, kiwi, celery, honey, spinach leaves, lime juice cream, chocolate chip and mint Almond Coffee 3.95 **Smoothies** 3.75 nespresso lungo, almond syrup, hot milk, Frozen Lemonade Smoothie whipped cream lemon, zest of lime, mint Vanilla Cappuccino 3.95 Orange Lemonade Smoothie nespresso leggero, vanilla ice cream, whipped cream, slices of orange and lemon blended with orange and lemon juice chocolate chip Freshness Smoothie Iced Hazelnut Macchiato 3.95 strawberry, mint, lime nespresso decaffeinated, hazelnut syrup, crushed ice Wild Smoothie orange, strawberry, banana, vanilla ice cream TCHABA ICE TEA COCKTAILS 3.75 **Purple Rain Smoothie** strawberry, yoghurt, blueberry ice cream **Iced Peach Date Smoothie** peach syrup, brown sugar, fresh lemon juice with royal dates, mint, milk breakfast tea *V Cinnamon Mocha (myskinnyseasons) **Iced Berry** coffee, almond milk, medjool dates, walnuts, cinnamon cranberry juice, grenadine syrup with ginger calm tea Masala Tea 3.75 **Immunity Boosting** *V Aloe Vera Goodness SIGNATURE RESERVE TEAS 2.75 organic aloe vera gel from RSCN reserves, cucumber, ginger, honey, lemon juice *****⊻ Orange Warrior Sage Herbal Tea Blended orange, carrots, ginger (optional: honey) Rosemary Herbal Tea * ≥ Beetroot Strength New Thyme Herbal Tea beetroot, carrot, apple, orange, ginger with a dash of honey Verbena Herbs (malleeseh) TCHABA TEA SELECTION 3.25 **Royal Breakfast** Jasmine Haze blend of black tea leaves white tea and jasmine blossom **Green Tea Curls** Rosa green tea leaves rich in antioxidants white tea, green tea, rose petals **Earl Grey Flora Chamomile Breeze** black tea, bergamot oil, violets chamomile, mint, hibiscus, lemongrass, orange peel **Moroccan Nights** Ginger Calm green tea and mint ginger, lemon, orange peels, licorice, mint, lemongrass Masala Chai black tea, black pepper, cardamom, ginger, star anise Add almond milk ______0.50 Ask your server for 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