

FAKHRELDIN STORY



It was during the mid-last century's Golden Age, in the late 30s and 40s that this deep-rooted house was built in one of the oldest neighborhoods of Amman.

The Fakhreldin family bought the house in 1995 and decided to convert it into a high-end restaurant serving Levantine cuisine, which originates from Jordan, Syria, Palestine and Lebanon. The house, which deviated from tradition, but still kept the typical Jordanian cream color, with a lime stone façade, represents early sophistication, which celebrated a contemporary lifestyle. It was built and owned by his Excellency the late Mr. Fawzi Mulki Jordan's first Prime Minister during the late King Hussein's era in the 1950s and has been a home to several prominent personalities.

The Fakhreldin family appointed the renowned architect Ammar Khammash, distinguished in preserving old houses' heritage, to provide his expertise. The collective decision between them was to preserve the heritage of the house while it was converted into an elegant restaurant, conserving its original overall look and feel. Visitors instantly notice this as soon as they walk in and observe the details including the original marble on the floor, the old fireplaces, pillars and the wooden windows...

The outdoor lush garden operates during fair weather and is planted with typically oriental vegetation namely fragrant Jasmine, bay leaf, fig, apricot and almond trees.

WELCOME TO FAKHRELDIN

LEVANTINE CUISINE



What you're about to experience is one of the oldest and healthiest cuisines in the world. The Levantine cuisine is thousands of years old and originates mainly from the Levant countries Jordan, Lebanon, Palestine and Syria, with a great influence from the Turkish – Ottoman and Greek Empires.

The Levantine cuisine offers a healthy eating plate filled with a balanced mix of nutritious ingredients recommended for a healthy diet. What makes this cuisine so special is that it includes a wide selection of vegan and vegetarian dishes. These flavorsome dishes use only the finest quality of fresh produce from the region. Only garden-fresh vegetables, grains, pulses, juicy meats, fresh fish and chicken with plenty of olive oil, natural regional spices and herbs are used. It is also essential that neither imported nor processed ingredients are added.

We hope you enjoy your meal!

In 2016, a small patch in the front lawn was embedded with organic herb and vegetable planters, which the Chef uses in some of his very special salads.

Fakhreldin has been nominated as one of the best restaurants in Jordan and the Middle East and has also been extensively recognized internationally.

SAHTEIN

SOUPS & SALADS



Ve LENTIL SOUP 4.500

Ve VEGETABLE SOUP 4.250

Ve FRESH VEGETABLE PLATTER 5.950
Assortment of fresh vegetables

Ve SEASONAL SALAD 4.250

Ve ARMENIAN SALAD 4.250
Mixed vegetables salad with spices

Veg FATTOUSH 4.750
Mixed vegetables salad with toasted bread, seasoned with summak

Veg FATTOUSH FAKHRELDIN 5.500
Mixed vegetables salad with toasted bread, seasoned with Chef special dressing

Ve ROCCA SALAD 4.250
Fresh rocca topped with beetroot and onions, seasoned with lemon and summak

Ve BATHENJAN RAHIB 3.950
Grilled aubergines with sweet peppers, onions and tomatoes

Ve TABBOULEH 4.750
Finely chopped parsley, tomatoes, fresh mint, onions, bulgur with olive oil and lemon

Ve BEETROOT 4.250
Sliced beetroot served with vinegar and olive oil

Veg FAKHRELDIN SPECIAL PLATTER
Artichoke, palmetto, asparagus, fresh mushrooms, endive and avocado with a special mustard dressing

Medium 19.000
Large 27.500

COLD MEZZE



Ve **HOMMOUS** 4.250
Blended chick peas with sesame paste and lemon

Veg **LABNEH MAEZ** 5.250
Strained goat yoghurt served with green thyme

Ve **HOMMOUS BEIRUTI** 4.250
Blended chick peas with sesame paste, garlic paste, extra lemon, parsley and broad beans on top

Veg **WHITE CHEESE WITH ZAATAR** 4.500
White local cheese served with green thyme

Ve **MOTABAL BATHENJAN** 4.250
Grilled aubergine mashed with lemon and sesame paste

Ve **VINE LEAVES** 4.250
Vine leaves with vegetarian stuffing cooked in olive oil

Veg **SHANKLISH** 5.500
Fettah cheese, served with finely chopped onions, tomatoes and seasoned with thyme

Ve **FOUL AKHDAR BEL ZEIT** 4.250
Fresh broad beans cooked in olive oil, lemon and garlic

Veg **LABNEH WITH GARLIC** 4.250
Strained yoghurt mixed with garlic and mint

Ve **ARTICHOKE BEL ZEIT** 4.500
Artichoke with vegetable stuffing cooked in olive oil

Veg **LABNEH WITH WALNUTS** 4.500
Strained yoghurt topped with walnuts

Veg **MOUHAMARA** 4.500
Mixed spicy walnuts blended with bread crumbs and olive oil



SANASEL 7.250
Spine marrow salad served cold or cooked in the oven

BASTRAMA 6.500
Dried fillet of beef coated with special spices

NOUKHA'AT 7.250
Cervelles salad served cold or cooked in the oven

Ve **ALEPPO OLIVES** 4.250
Green olives stuffed with red peppers

Ve **MUDARDARA** 3.950
Lentil and rice topped with golden fried onions

Ve **MAKDOUS** 4.500
Oil cured aubergines, stuffed with walnuts, red pepper, garlic and olive oil

THALAT 6.950
Lamb spleen stuffed with garlic, coriander and hot chili served cold or cooked in the oven

Ve **KABIS** 4.250
Assorted homemade pickles and olives with red peppers

Ve **HINDBEH** 4.250
Chicory sautéed with onions, garlic and lemon

BATAREKH 24.000
Hard roe served with garlic and olive oil

RAW MEAT



HABRAH NAYEH 8.950
Fresh raw lamb tartar

FATAYEL NAYEH 13.500
Fresh raw lamb fillet

KUBBEH NAYEH 8.950
Fresh raw lamb tartar, bulgur and onions

KUBBEH NAYEH WITH MOHAMMASAH 13.500
Fresh raw lamb tartar with onion, meat and pine nuts on the side

KUBBEH NAYEH ORFALIYEH 8.950
Fresh raw lamb tartar, bulgur, onions, parsley and extra spices

THE FAKHRELDIN RAW PLATTER 35.000
Platter of different fresh raw lamb cuts with spices and seasoning

SAWDA NAYEH 10.500
Fresh raw lamb liver

HOT MEZZE

HOMMOUS WITH SLICED MEAT 6.750

SUJUK 6.950
Makanek sausages with spices

Ve HOMMOUS WITH PINE NUTS 5.750

FRIED KUBBEH 4.950
Fried minced lamb and pine nuts coated in a blend of cracked wheat and lamb meat

HOMMOUS WITH AWERMA 9.500
Fried lamb with lamb fat, onions, roasted pine nuts and a sprinkle of parsley

SAMBOUSEK 4.250
Fried filo-pastry filled with minced meat

Ve BALILEH 4.250
Boiled chick peas served in olive oil seasoned with cumin

Veg RAQAEQ BIL JIBNEH 4.500
Pastry filled with Akkawi cheese

Ve FOUL MODAMMES 4.250
Broad beans in olive oil

Veg SPINACH FATAYER 4.250
Baked pastry filled with spinach, onions, lemon juice and sumac

Veg FRIED OR GRILLED HALLOUMI CHEESE 5.750

JAWANEH 4.750
Chicken wings charcoal-grilled, served plain or with lemon and garlic

MAKANEK 6.950
Lebanese sausages, fried or grilled



CHICKEN BALLS 5.950
Stuffed with pistachio

FROG LEGS PROVENCALE 13.500
Served with lemon, garlic and coriander

KIBDET DAJAJ 4.500
Fried chicken liver in lemon sauce

ARAYES 6.500
Grilled minced meat in homemade pita bread

BEID GHANAM 8.500
Fried or grilled goat gonad, served with lemon

MFARRAKEH FITR 13.500
BILLAHMEH
Pan-fried lamb fillet with fresh mushroom and onions

KUBBEH SAJEIYEH 6.250
Two layers of bulgur filled with minced meat, oven-baked

FRIED FTEELEH GHANAM 12.500
Fried lamb fillet

 **MUSHROOM PROVENCALE** 5.250
Fresh mushrooms, sautéed with garlic and coriander

KIBDET GHANAM 10.500
Fried or grilled lamb liver

ASAFEER 17.950
Fried or grilled Figbirds (6 pcs)

FRIED CALAMARI 7.500

POTATO DELIGHTS



Ve **BATATA FAKHRELDIN** 4.500
Grilled potatoes served with garlic and spices with fresh thyme on top

Ve **MFARAKET BATATA WITH EGGS** 6.000
Potato, onions and eggs

Ve **BATATA WITH CORIANDER** 4.950
Cubes of potatoes fried with coriander, garlic, spicy pepper and olive oil

MFARAKET BATATA WITH MEAT 8.500
Potato, onions, meat and pine nuts

FATTEH



Fatteh is a typically southern Levant dish made of fresh roasted or fried pita bread crumbled and crushed covered with many other ingredients which are most typically coated with garlic yoghurt. Fatteh may consist of all vegetarian ingredients or meat or chicken.

Ve **FATTET HOMMOUS** 4.950
Cooked chick peas served with toasted bread, yogurt, topped with pine nuts

FATTET MAKADEM 9.500
Cooked chick peas served with toasted bread, yoghurt and legs of lamb, topped with a sprinkle of pine nuts

FATTET DAJAJ 6.750
Boiled rice served with toasted bread, yogurt and shredded chicken

FAKHRELDIN'S SPECIALTIES



Ve FRIED EGGPLANT 6.750
Served with tomato, parsley, pine nuts
and pomegranate sauce

Ve EL RAHIB SALAD 4.750
Eggplant with pine nuts, pistachio and
pomegranate sauce

Veg EGGPLANT SALAD 6.750
Layers of Bulgarian cheese, avocado
served with pomegranate sauce

Veg CHEF'S SPECIAL STRAINED 6.750
CHTOURA
Strained goat yoghurt with za'atar and
green chili peppers

CHICKEN LIVER CHEF'S STYLE 6.750
With pomegranate juice and red pepper

KEBAB FAKHRELDIN 14.500
Minced meat with pine nuts, onion, tomato,
green pepper, charcoal grilled and served
with chili paste

MUSHROOM AND MEAT PIE 17.500
Sautéed onions, mushrooms and meat

TOMATO AND MEAT PIE 11.500
Spicy tomatoes and small meat cubes

MEAT SHAWERMA PIE 15.500
Meat shawerma pie served with
tarator sauce



MAIN COURSE
MEAT, BIRD & SEAFOOD

QALAYEH BANDOURA 8.500

BIL LAHMEH

Pan-fried tender meat with tomato sauce and spices

KABAB HALABI 12.750

Minced meat with onions, spices and parsley, charcoal-grilled

CHARCOAL-GRILLED KUBBEH 7.500

Fresh minced meat with onions and bulgur

KABAB KHISHKHASH 12.750

Minced meat with garlic, chili and tomato sauce, charcoal-grilled

SHOKAF MASHWI 16.500

Tender meat cubes, charcoal-grilled

KABAB ANTABLI 12.750

Minced meat with tomato sauce, charcoal-grilled

SHOKAF MOTABBAL 16.500

Meat cubes marinated in lemon, garlic and spices, charcoal-grilled

KABAB ORFALI 12.750

Minced meat with tomato and pine nuts, charcoal-grilled

KASTALETA GHANAM 16.500

Lamb cutlets, charcoal-grilled

KABAB YOUGHORTILYEH 12.750

Grilled minced meat, onions, toasted bread, spices and parsley, served with yogurt

KASTALETA IN OVEN 16.500

Lamb cutlets, prepared with potatoes and tomatoes

KABAB AUBERGINE 12.750

Minced meat with garlic and slices of aubergine, charcoal-grilled



SHISH TAWOUK 12.750
Marinated chicken cubes, charcoal-grilled

ZAGALEEL HAMAM 16.500
Grilled or sautéed pigeons with garlic and lemon sauce

SHISH TAWOUK WITH MUSHROOMS 12.950
Chicken cubes marinated with garlic and lemon, charcoal grilled, served with lemon sauce

SHRIMP
Grilled or fried or Provençale (per kilo)


MIXED GRILL 16.750
A selection of cubed meat, chicken and kebab, charcoal-grilled


CATCH OF THE DAY
Charcoal-grilled in the oven or fried or served with a Provençale sauce (per kilo)

BONELESS CHICKEN 12.950
Whole baby chicken grilled or charcoal-grilled served with potatoes and vegetables



DESSERT


 **LAYALY LIBNAN** 9.500
Mohalabiyah, cream, rosewater, sliced
bananas and honey

 **MOHALABIYAH** 4.500
Cooked condensed milk, rosewater, honey
and pistachio on top

 **OSMALIYEH** 7.750
Thin strands of shredded filo dough stuffed
with cream

 **ARABIC ICE CREAM** 6.000
Ice cream with pistachios

 **HALAWAT ALQISHTA** 8.500
Halaweh pastry with cream and sugar
syrup served on the side

 **FAKHRELDIN SPECIAL** 8.500
ICE CREAM
Arabic ice cream with pistachios, cream
and honey

 **QISHTA WITH HONEY** 8.950
Thick cream with honey



BEVERAGES

COCKTAILS, APERITIF & DIGESTIF

COCKTAILS WITH ALCOHOL 6.950

APERITIF AND DIGESTIF 6.950

Campari, Martini, Sambuca, Grappa, Branca, Amaretto,

COGNAC DELUXE 12.950

COGNAC DELUXE V.S.O.P 17.000

SPIRITS

WHISKEY

	Glass	Bottle
Jameson	6.500	72.000
Jack Daniels	6.500	77.000
J&B	7.000	79.000
Chivas Regal	7.950	100.000
Black Label	7.950	100.000
Double Black Label	8.750	139.000
Chivas 15YO	9.950	120.000
Glenfiddich 12YO	10.500	129.000
Gold Label	11.500	163.000
Chivas 18YO	15.000	189.000

VODKA

Absolut	5.950	60.000
Stolichnaya Red	5.950	60.000
Russian Standard	6.250	70.000
Russian Standard Platinum	6.950	76.000
Beluga Noble	7.250	79.000
Grey Goose	8.000	109.000

GIN

Beefeater	6.250	69.000
Hendricks	7.950	100.000

ARAK

DELUXE ZUMOT (LOCAL) 5.250

ALRAH (LOCAL) 5.250

TOUMA (IMPORTED) 6.500

	¼ Bottle	½ Bottle	Bottle
Gold Haddad, Local	14.000	25.000	39.000
Deluxe Zumot, Local	14.000	25.000	39.000
Alrah, Local	14.000	25.000	39.000
Elite Al Zahra Haddad Local	-	-	55.000
Crystal Silver Haddad	-	-	45.000
Jdoudna	-	-	50.000
Touma, Lebanese	21.000	32.000	59.000
Fakra, Lebanese	42.000	58.000	99.000
Kefraya, Lebanese	42.000	58.000	99.000
Brun, Lebanese	42.000	58.000	99.000
Ksara, Lebanese	42.000	58.000	99.000
Massaya, Lebanese	60.000	85.000	145.000
Brun 5 Years	-	-	135.000



	Glass	Bottle
RUM		
Havana Club	6.250	65.000
Captain Morgan	6.750	92.000

TEQUILA		
Olmeca Silver	5.950	70.000

BEER

Non Alcoholic Beer	3.500	
Amstel Bottle, Local	5.500	
Carakale, Local	6.500	
Heineken, Corona, Almaza, Taybeh	7.500	

SOFT DRINKS

Pepsi, 7up, Diet Pepsi, Diet 7up	3.250	
G+ Ginseng (Bitter Lemon, Soda, Tonic)	3.500	
Virgin Cocktails	3.950	
Laban Ayran	3.950	
Fresh Juices	5.000	

HOT DRINKS

White Coffee	2.500
Turkish Coffee	3.500
Tea	3.500
Herbal Drinks	3.750
Nespresso	3.500
Nespresso Double	5.000

WATER

Still Water	
Local Water	2.950
Hildon Water	3.950

Sparkling Water	
Hildon Water (small)	2.950
Hildon Water (large)	4.750
Perrier (small)	3.750

المنزل



أنتم الآن في بيت من بيوت عمان العريقة وهو ضمن مجموعة نادرة من تاريخ عمان والذي يسجل أول ارتباط لها في الأنماط المعمارية العالمية وقد شيد هذا المنزل بنهاية الأربعينات وبداية الخمسينات من القرن الماضي وقام ببنائه المرحوم دولة السيد فوزي الملقي، أول رئيس وزراء في الأردن في عهد المفطور له الملك حسين بن طلال رحمه الله خلال فترة الخمسينات.

كانت هذه الفترة تتميز بالنهضة المعمارية والتي اتسمت "بالحدائثة المبكرة"، وتأثرت في حراك مشروع متكامل من الابتعاد عن خط العمارة التقليدية.

تم شراء هذا المنزل من قبل عائلة فخرالدين في منتصف التسعينات وقامت العائلة بالتعاقد مع المهندس المعماري الشهير عمار خماش للإستفادة من خبرته لتحويل البيت إلى مطعم شرقي راقى مع المحافظة على التراث المعماري القديم وعلى تراث المنزل وطابعه العربي الأصيل.

ستلاحظ ذلك بمجرد دخولك والنظر إلى تفاصيل المطعم بما في ذلك الرخام الأصلي العريق والمواقد القديمة والأعمدة والنوافذ الخشبية.

أطباق بلاد الشام

إنك على وشك تجربة أحد أهم وأقدم وأعرق المأكولات الصحية في العالم. يعود تاريخ مطبخ بلاد الشام إلى آلاف السنين والذي ينتمي بالأصل إلى بلاد الشام والذي يضم الأردن، سوريا، لبنان وفلسطين وقد تأثر هذا المطبخ بحضارات مختلفة عبر السنين كالإمبراطورية العثمانية، اليونانية والتركية.

يقدم المطبخ الشرقي أطباقا صحية ذات مزيج متوازن من المكونات الغذائية الموصى بها لنظام غذائي صحي، وما يزيد من تميز هذا المطبخ احتوائه على مجموعة واسعة من الأطباق النباتية. تعتمد هذه الأطباق على توفر أجود أنواع المنتجات الغذائية الطازجة من المنطقة ويتم استخدام الخضروات الطازجة والحبوب والبقول واللحوم والأسماك الطازجة والدجاج بالإضافة إلى زيت الزيتون والتوابل والبهارات والأعشاب وعدم احتوائها على المواد المصنعة. تم ترشيح مطعم فخرالدين كواحد من أفضل مطاعم بلاد الشام ويعتبر من المطاعم المعروفة على نطاق واسع على الصعيدين المحلي والعالمي.

مرحبا بك في فخرالدين

سلطات وشوربات

فتوش فخر الدين ٥.٥٠. Veg
سلطة خضرة متبلة بخلطة الشيف الخاصة
ومزينة بالخبز المحمص

شورية عدس ٤.٢٥. Ve

سلطة روكا ٣.٩٥. Ve
سلطة جرجير مزينة بالشمندر المسلوق
والبصل، متبلة بالليمون والسماق

شورية خضار ٣.٩٥. Ve

باذنجان الراهب ٣.٩٥. Ve
باذنجان مشوي مع الفليفلة الحلوة والبصل
والبندورة

جاط خضرة مشكل ٥.٩٥. Ve
تشكيلة خضرة طازجة

تبولة ٤.٢٥. Ve
بقدونس مقطع ناعم مع البندورة والنعناع
والبصل والبرغل و تتبيلة الليمون وزيت الزيتون

سلطة الموسم ٣.٧٥. Ve
سلطة الخضار الموسمية

شمندر ٣.٩٥. Ve
شمندر مقطع، متبل بالخل وزيت الزيتون

سلطة أرمنية ٣.٧٥. Ve
سلطة عربية مخلوطة بالتوابل والفلفل الحار

مخصوصية فخر الدين Veg
جاط أرضي شوكي، بالميتو، هليون، فطر طازج،
انديف، أفوكادو مع صلصة الخردل المميزة

فتوش ٤.٢٥. Veg
سلطة خضرة مخلوطة بالليمون والبصل
والسماق ومزينة بالخبز المحمص

وسط ١٨.٢٥.
كبير ٢٦.٠٠.

مقبلات باردة



٤.٩٥. لبننة ماعز بلدي ^{Veg}
لبننة ماعز ناشفة تقدم مع زعتر أخضر

٣.٩٥. حمص ^{Ve}
حمص حب مخلوط بمعجون السمسم
(الطحينة) والليمون

٤.٢٥. جبنة مع زعتر ^{Veg}
جبنة ماعز بيضاء طازجة مع زعتر أخضر

٣.٩٥. حمص بيروتي ^{Ve}
حمص حب مخلوط بمعجون السمسم (الطحينة)،
مزين بالبقدونس، ليمون زيادة وحببات حمص حب

٤.٢٥. ورق عنب بالزيت ^{Ve}
ورق عنب محشو بالخضار الطازجة ومطبوخ
بزيت الزيتون

٣.٩٥. متبل باذنجان ^{Ve}
باذنجان مشوي مهروس مع ليمون وطحينية

٣.٩٥. فول أخضر بالزيت ^{Ve}
فول أخضر طازج مطبوخ بزيت الزيتون،
ليمون وثوم

٥.٥٠. شنكليش ^{Veg}
نوع جبنة ماعز (روكفورت) تقدم مع بصل ريش
مقطع ناعم، بندورة قطع صغيرة ومزين بالزعتر
البري الطازج

٤.٢٥. أرضي شوكي بالزيت ^{Ve}
أرضي شوكي محشوة بالخضار الطازجة
ومطبوخة بزيت الزيتون والصلصة البيضاء

٣.٩٥. لبننة بالثوم ^{Veg}
لبننة طرية مخلوطة مع الثوم والنعناع

٤.٥٠. محمرة ^{Veg}
مجموعة مكسرات مخلوطة بالقرشلة وزيت
الزيتون

٤.٢٥. لبننة بالجوز ^{Veg}
لبننة طرية مقدمة مع جوز ناعم



بسطرمة ٥.٩٥
شرائح لحمة العجل مجففة ومغلقة بالبهارات
الخاصة

سناسل ٦.٩٥
سلطة نخاع العمود الفقري للماعز أو الخروف

زيتون حلي ٣.٧٥ Ve
زيتون أخضر محشي بالفلفل الأحمر

نخاعات ٧.٢٥
سلطة مخ الخروف المسلوق

مكدوس ٤.٢٥ Ve
مخلل باذنجان محشي بالجوز، الفلفل الأحمر، الثوم
و زيت الزيتون

مدرجة ٣.٧٥ Ve
عدس مسلوق مطبوخ بالرز ومزين بالبصل
الذهبي المقلي

كبيس مشكل ٤.٢٥ Ve
مجموعة من الخضار والزيتون المخللة البيئية

طحال محشي ٦.٩٥
طحال الخروف محشي بالبقدونس والكزبرة
والفلفل الأحمر الحار

بطارخ ٢٢.٠٠
بيض سمك ني مقعد مع ليمون وثوم

هندبة ٣.٩٥ Ve
هندبة خضراء مقلية بالبصل والثوم والليمون

اللحوم النية

فتايل نية ١٣.٥٠٠
فتيلة خروف نية طازجة

هيرة نية ٨.٧٥٠
لحمة خروف طازجة مهروسة

كبة نية مع محمصة ١٢.٠٠٠
صحن كبة نية تقدم مع بصل ولحمة ناعمة
وصنوبر على جنب

كبة نية ٨.٧٥٠
لحمة خروف طازجة نية مهروسة مخلوطة
بالبرغل والبصل

لوحه فخر الدين النية ٣٥.٠٠٠
مجموعة من اللحوم النية الطازجة تقدم مع
التوابل المختلفة على لوحه خاصة

كبة نية أورفيلية ٨.٧٥٠
لحمة خروف نية طازجة مهروسة مخلوطة
بالبرغل والبصل والبقدونس، بهارات زيادة
وشطة

سودة نية ٩.٢٥٠
كبة خروف نية طازجة

مازات ساخنة

سجق ٦.٥٠٠
نقائق مبهرة مقلية أو مشوية

حمص مع لحمة مفرومة ٦.٥٠٠
حمص باللحمة

كبة مقلية ٤.٧٥٠
لحمة مفرومة مقلية مع البصل والسنوبر
مفطاة بخليط البرغل المعجون بلحمة الخروف

حمص بالسنوبر ٥.٢٥٠ Ve

سمبوسك ٣.٩٥٠
رقائق عجين مقلية، محشية باللحمة

حمص مع القاورما ٨.٩٥٠
لحمه مقلية بالليه البلديه مع
بصل و بقدونس و سنوبر

رقائق مع الجبنة ٤.٥٠٠ Veg
رقائق عجين محشية بجبنة عكاوي

بليلة ٤.٢٥٠ Ve
حمص حب مسلوق مقدم بزيت الزيتون ومتبل
ومتبل بالكمون

فطائر سبانخ ٣.٧٥٠ Veg
رقائق عجين محشية بالسبانخ والبصل والليمون
والسماق

فول مدمس ٣.٩٥٠ Ve
فول بزيت الزيتون

جوانح دجاج مطفاية أو مشوية ٤.٥٠٠
جوانح دجاج مشوية عالفحم تقدم سادة أو
بالليمون والثوم

جبنة حلوم ٥.٥٠٠ Veg
تقدم مشوية أو مقلية

مقانيق ٦.٥٠٠
مقانيق لبنانية مقلية أو مشوية



١٢.٩٥٠ ضفادع بروفنسال
ضفادع مقلية مع صلصة الليمون والثوم

٥.٧٥٠ بولة دجاج محشية بالفستق
طابات الدجاج محشية بالفستق

٥.٩٥٠ عرايس
خيز عربي مشوي محشي لحمة مفرومة
ومشوية على الفحم

٤.٥٠٠ كبدة دجاج مقلية
كبدة دجاج مقلية بصلصة الليمون

١٣.٥٠٠ مفركة فطر مع لحمة
شرائح لحمة مقلية مع فطر طازج وبصل

٧.٥٠٠ بيض غنم مقلي
بيض غنم مقلي أو مشوي مقدم مع الليمون

١٢.٥٠٠ فتيلة غنم مقلية
شرائح لحمة مقلية

٤.٩٥٠ كبة صاجية
طبقتين من البرغل محشي باللحمة المفرومة
مخبوز بالفرن

٩.٢٥٠ كبدة غنم
كبدة غنم مشوية أو مقلية


٤.٩٥٠ فطر بروفنسال Veg
فطر طازج مقلي بالليمون والكزبرة

٧.٢٥٠ كلاماري بانيه


١٧.٩٥٠ عصافير مقلية أو مشوية
(6 حبات)

ركن البطاطا

٦.٠٠٠ مفرقة بطاطا بالبيض 
بطاطا وبصل مع البيض

٤.٢٥٠ بطاطا فخر الدين 
بطاطا مشوية تقدم مع ثوم وتوابل ورشة
نعنع

٧.٩٥٠ مفرقة بطاطا مع اللحمة
بطاطا وبصل ولحمة وصنوبر

٤.٥٠٠ بطاطا بالكزبرة 
مكعبات بطاطا مقلية مع الكزبرة والثوم وفلفل
وزيت زيتون

فتات

طبق مشهور في بلاد الشام يتكون من الخبز المقلي المطحون ومغطى بالعديد من المكونات الأخرى وعادة ما تكون مغطاة بزبادي الثوم. قد تحتوي الفتة على الخضراوات أو اللحوم أو الدجاج

٩.٥٠٠ فتة مقادم
حمص مطبوخ مقدم مع خبز محمص و لبن
وصنوبر وأرجل خروف

٤.٩٥٠ فتة حمص 
حمص مطبوخ مقدم مع خبز محمص و لبن
وصنوبر

٦.٧٥٠ فتة دجاج
رز مسلوق مقدم مع خبز محمص ولبن وقطع
الدجاج

أطباق فخرالدين المميزة



١٤.٥٠٠ كباب فخر الدين
لحمة مفرومة مع الصنوبر، البصل، البندورة والفلفل
الأخضر، مشوية على الفحم وتقدم مع صلصة حارة

٤.٢٥٠ باذنجان مقلي Ve
باذنجان مقلي مقدم مع بندورة ويقدونس
وصنوبر وصلصة الرمان

١٧.٥٠٠ فطيرة مفرّكة فطر باللحمة
فطيرة محشية بصل، فطر ولحمة شقف

٤.٥٠٠ سلطة الراهب Ve
باذنجان مع صنوبر و فستق حليبي وصلصة الرمان

١١.٥٠٠ فطيرة قلاية بندورة باللحمة
فطيرة محشية بندورة، لحمة قطع صغيرة وحر
اخضر

٦.٧٥٠ سلطة الباذنجان مع الجبنة Veg
البلغارية والأفوكادو
طبقات من الباذنجان المقلي مع الجبنة البلغارية،
الأفوكادو وصلصة الرمان

١٥.٥٠٠ فطيرة شورما باللحمة
فطيرة محشية لحمة شربات، بهارات، ليمون، خل،
طرطور على جنب

٦.٧٥٠ لبننة ماعز على طريقة الشيف Veg
لبننة ماعز تقدم مع زعتر ناعم وفلفل أخضر

٦.٥٠٠ كبدة دجاج على طريقة الشيف
كبدة دجاج، عصير الرمان والفلفل الأحمر

أطباق رئيسية من طيور ولحوم وأسماك



كباب حلبي ١٢.٥٠٠
لحمة مفرومة مع البصل، البهارات والبقدونس،
مشوية على الفحم

قلالية لحمة بالبندورة ٨.٥٠٠
لحمة شقف مقلية بالبندورة و البهارات

كباب خشخاش مع ثوم وحر ١٢.٥٠٠
لحمة مفرومة مع الثوم وصلصة البندورة مع
الفلفل الحار، مشوية على الفحم

كبة مشوية على الفحم ٧.٥٠٠
لحم طازج مفروم مع البصل و البرغل

كباب عنتلي مع بندورة ناعمة ١٢.٥٠٠
لحمة مفرومة مع صلصة البندورة ومشوية على الفحم

لحمة شقف مشوية بلدي ١٦.٢٥٠
لحمة شقف مكعبات مشوية على الفحم

كباب أورفلي بالبندورة ١٢.٥٠٠
لحمة مفرومة مع البندورة و الصنوبر ومشوية
على الفحم

لحمة شقف متبل بلدي ١٦.٢٥٠
مكعبات لحم منقوعة بالليمون و الثوم، مشوية
على الفحم

كباب باللبن – يوغورتيليه ١٢.٥٠٠
لحمة مفرومة مشوية، بصل، بهارات
وبقدونس، يتم تقديمها مع اللبن

كستيليتة غنم ريش ١٥.٧٥٠
ريش غنم مشوية على الفحم

كباب بالبادنجان ١٢.٥٠٠
لحمة مفرومة مع الثوم وشرائح من الباذنجان
ومشوية على الفحم

كستيليتة بالفرن ١٥.٧٥٠
ريش غنم مع البطاطا و البندورة مشوية
بالفرن



زغاليل حمام ١٦.٥٠٠
زغاليل مشوية، مطفى بالثوم والليمون

شيش طاووق مشوي ١٢.٥٠٠
مكعبات الدجاج متبلة ومشوية على الفحم

قريدس
قريدس مشوي أو مقلي أو بروفنسال
(بالكيلو)

شيش طاووق مطفى مع الفطر ١٢.٧٥
مكعبات الدجاج المنقوع مع الثوم والليمون،
مشوي على الفحم ويتم تقديمه مع الفطر

طبق السمك اليومي
سمك مشوي (على الفحم أو بالفرن) أو مقلي
يقدم مع صلصة البروفنسال (بالكيلو)

مشاوي مشكلة، شيش طاووق، ١٦.٥٠٠
كباب حلبي، شقف مشوية
تشكيلة من مكعبات اللحم، الدجاج و اللحم
المفروم المشوي على الفحم

فروج كامل مسح على الفحم ١٢.٧٥
أو على الشواية
فروج كامل مسح مشوي على الشواية أو
على الفحم، يتم تقديمه مع البطاطا و الخضار



٧.٥٠٠ حلوة القشطة ^{Veg}
حليب مكثف، ماء ورد، عسل ومزين بالفستق

٨.٢٥٠ ليالي لبنان مع الموز ^{Veg}
مهلبية، قشطة، ماء ورد، قطع موز وعسل

٥.٧٥٠ بوظة عربية ^{Veg}
بوظة مع فستق حليبي

٧.٥٠٠ عثمالية ^{Veg}
عجينة كثافة محشية قشطة

٧.٥٠٠ بوظة فخر الدين سبيشال ^{Veg}
بوظة عربية مع فستق حليبي وقشطة وعسل

٨.٥٠٠ قشطة بالعسل ^{Veg}
عجينة حلوة مع قشطة وقطر على جنب

٤.٥٠٠ مهلبية ^{Veg}
قشطة مكثفة مع العسل



مشروبات

مشروبات

كوكتيل، ابيريٲيفز ودايجيستيفز عرق

كأس عرق محلي ٥.٢٥٠

كوكتيل مع كحول ٦.٩٥٠

كأس عرق ديوكس، مستورد ٦.٥٠٠

مشهيات ومهضمات ٦.٧٥٠
كامباري، مارتيني، سامبوكا، جرابا، برانكا، اماريتو

زجاجة 1/4 زجاجة 1/2 زجاجة

٣٩.٠٠٠ ٢٥.٠٠٠ ١٤.٠٠٠ جولد حداد محلي

٣٩.٠٠٠ ٢٥.٠٠٠ ١٤.٠٠٠ ديوكس زعوط، محلي

٣٩.٠٠٠ ٢٥.٠٠٠ ١٤.٠٠٠ ابو النواس محلي

٥٥.٠٠٠ - - ايليت الزهرة حداد محلي

٤٥.٠٠٠ - - كريسٲال حداد

٥٠.٠٠٠ - - جدودنا

٥٩.٠٠٠ ٣٢.٠٠٠ ٢١.٠٠٠ توما، لبناني

٩٩.٠٠٠ ٥٨.٠٠٠ ٤٢.٠٠٠ فقرا، لبناني

٩٩.٠٠٠ ٥٨.٠٠٠ ٤٢.٠٠٠ كفريا، لبناني

٩٩.٠٠٠ ٥٨.٠٠٠ ٤٢.٠٠٠ بران، لبناني

٩٩.٠٠٠ ٥٨.٠٠٠ ٤٢.٠٠٠ كسارة، لبناني

١٤٥.٠٠٠ ٨٥.٠٠٠ ٦.٠٠٠ مسايا، لبناني

١٣.٠٠٠ - - بران 5 سنوات

كونياك ديوكس ١٢.٥٠٠

كونياك سوبر ديوكس ١٥.٠٠٠

كحول

ويسكي

كأس زجاجة

٦٩.٠٠٠ ٦.٢٥٠

٧٥.٠٠٠ ٦.٥٠٠

٨٩.٠٠٠ ٧.٠٠٠

٩٥.٠٠٠ ٧.٥٠٠

٩٩.٠٠٠ ٧.٧٥٠

١٣٠.٠٠٠ ٨.٥٠٠

١١٥.٠٠٠ ٩.٠٠٠

١٢٥.٠٠٠ ٩.٥٠٠

١٥٩.٠٠٠ ١٣.٠٠٠

١٨٥.٠٠٠ ١٥.٠٠٠

جيمسون

جاك دانيلز

جي اند بي

شيفاز ريفال

بلاك ليبل

دبل بلاك ليبل

شيفاز 15 سنه

جلينفديٲش

جولد ليبل

شيفاز 18 سنه

فودكا

كأس زجاجة

٦.٠٠٠ ٥.٥٠٠

٦٩.٠٠٠ ٥.٩٥٠

٦٩.٠٠٠ ٥.٩٥٠

٧٥.٠٠٠ ٦.٥٠٠

٨٩.٠٠٠ ٧.٠٠٠

١٥.٠٠٠ ٨.٠٠٠

ايسلوت

ستوليشنايا

راشن ستاندرد

راشن ستاندرد بلاتينيوم

بيلوغا نوبل

جراري غوز

جن

كأس زجاجة

٦٥.٠٠٠ ٥.٩٥٠

٩٩.٠٠٠ ٧.٥٠٠

بيفيٲر

هندريكس



مياه		رم	
٢.٧٥٠	مياه معدنية	كأس	هافانا كلب
٣.٥٠٠	مياه محلية	٦٥.٠٠٠	كابتن مورجان
	مياه هيلدون	٩٠.٠٠٠	
	مياه غازية		
٢.٥٠٠	مياه هيلدون (حجم صغير)		تيكيلا
٤.٢٥٠	مياه هيلدون (حجم كبير)		
٣.٥٠٠	بيريه (حجم صغير)	كأس	اولمكا
		زجاجة	
		٦٩.٠٠٠	

مشروبات ساخنة

١.٩٥٠	قهوة بيضاء		
٢.٢٥٠	قهوة تركية		
٢.٥٠٠	شاي		
٣.٠٠٠	شراب اعشاب	٣.٢٥٠	بيرة بدون كحول
٣.٥٠٠	نسبريسو	٥.٠٠٠	امستيل محلي
٥.٠٠٠	نسبريسو دبل	٦.٢٥٠	كراكيل محلي
		٧.٢٥٠	هاينكن، كورونا، المازا

بيرة

مشروبات باردة

٢.٩٥٠	بيسي، سفن اب، بيبسي دايت، سفن اب دايت
٣.٢٥٠	جي+ جنسينج (بيتر ليمون، صودا، تونيك)
٣.٩٥٠	كوكتيلات غير كحولية
٣.٩٥٠	لبن عيران
٥.٠٠٠	عصير طازج



FAKHRELDIN STORY



It was during the mid-last century's Golden Age, in the late 30s and 40s that this deep-rooted house was built in one of the oldest neighborhoods of Amman.

The Fakhreldin family bought the house in 1995 and decided to convert it into a high-end restaurant serving Levantine cuisine, which originates from Jordan, Syria, Palestine and Lebanon. The house, which deviated from tradition, but still kept the typical Jordanian cream color, with a lime stone façade, represents early sophistication, which celebrated a contemporary lifestyle. It was built and owned by his Excellency the late Mr. Fawzi Mulki Jordan's first Prime Minister during the late King Hussein's era in the 1950s and has been a home to several prominent personalities.

The Fakhreldin family appointed the renowned architect Ammar Khammash, distinguished in preserving old houses' heritage, to provide his expertise. The collective decision between them was to preserve the heritage of the house while it was converted into an elegant restaurant, conserving its original overall look and feel. Visitors instantly notice this as soon as they walk in and observe the details including the original marble on the floor, the old fireplaces, pillars and the wooden windows...

The outdoor lush garden operates during fair weather and is planted with typically oriental vegetation namely fragrant Jasmine, bay leaf, fig, apricot and almond trees.

WELCOME TO FAKHRELDIN

LEVANTINE CUISINE



What you're about to experience is one of the oldest and healthiest cuisines in the world. The Levantine cuisine is thousands of years old and originates mainly from the Levant countries Jordan, Lebanon, Palestine and Syria, with a great influence from the Turkish – Ottoman and Greek Empires.

The Levantine cuisine offers a healthy eating plate filled with a balanced mix of nutritious ingredients recommended for a healthy diet. What makes this cuisine so special is that it includes a wide selection of vegan and vegetarian dishes. These flavorful dishes use only the finest quality of fresh produce from the region. Only garden-fresh vegetables, grains, pulses, juicy meats, fresh fish and chicken with plenty of olive oil, natural regional spices and herbs are used. It is also essential that neither imported nor processed ingredients are added.

We hope you enjoy your meal!

In 2016, a small patch in the front lawn was embedded with organic herb and vegetable planters, which the Chef uses in some of his very special salads.

Fakhreldin has been nominated as one of the best restaurants in Jordan and the Middle East and has also been extensively recognized internationally.

SAHTEIN

SOUPS & SALADS



Ve LENTIL SOUP 4.250

Ve VEGETABLE SOUP 3.950

Ve FRESH VEGETABLE PLATTER 5.950
Assortment of fresh vegetables

Ve SEASONAL SALAD 3.750

Ve ARMENIAN SALAD 3.750
Mixed vegetables salad with spices

Veg FATTOUSH 4.250
Mixed vegetables salad with toasted bread, seasoned with summak

Ve FATTOUSH FAKHRELDIN 5.500
Mixed vegetables salad with toasted bread, seasoned with Chef special dressing

Ve ROCCA SALAD 3.950
Fresh rocca topped with beetroot and onions, seasoned with lemon and summak

Ve BATHENJAN RAHIB 3.950
Grilled aubergines with sweet peppers, onions and tomatoes

Ve TABBOULEH 4.250
Finely chopped parsley, tomatoes, fresh mint, onions, bulgur with olive oil and lemon

Ve BEETROOT 3.950
Sliced beetroot served with vinegar and olive oil

Veg FAKHRELDIN SPECIAL PLATTER
Artichoke, palmetto, asparagus, fresh mushrooms, endive and avocado with a special mustard dressing

Medium 18.250
Large 26.000

COLD MEZZE



Ve **HOMMOUS** 3.950
Blended chick peas with sesame paste and lemon

Ve **HOMMOUS BEIRUTI** 3.950
Blended chick peas with sesame paste, garlic paste, extra lemon, parsley and broad beans on top

Ve **MOTABAL BATHENJAN** 3.950
Grilled aubergine mashed with lemon and sesame paste

Ve **SHANKLISH** 5.500
Fettah cheese, served with finely chopped onions, tomatoes and seasoned with thyme

Ve **LABNEH WITH GARLIC** 3.950
Strained yoghurt mixed with garlic and mint

Ve **LABNEH WITH WALNUTS** 4.250
Strained yoghurt topped with walnuts

Ve **LABNEH MAEZ** 4.950
Strained goat yoghurt served with green thyme

Ve **WHITE CHEESE WITH ZAATAR** 4.250
White local cheese served with green thyme

Ve **VINE LEAVES** 4.250
Vine leaves with vegetarian stuffing cooked in olive oil

Ve **FOUL AKHDAR BEL ZEIT** 3.950
Fresh broad beans cooked in olive oil, lemon and garlic

Ve **ARTICHOKE BEL ZEIT** 4.250
Artichoke with vegetable stuffing cooked in olive oil

Ve **MOUHAMARA** 4.500
Mixed spicy walnuts blended with bread crumbs and olive oil



SANASEL 6.950
Spine marrow salad served cold or
cooked in the oven

BASTRAMA 5.950
Dried fillet of beef coated with special spices

NOUKHA'AT 7.250
Cervelles salad served cold or cooked
in the oven

Ve **ALEPPO OLIVES** 3.750
Green olives stuffed with red peppers

Ve **MUDARDARA** 3.750
Lentil and rice topped with golden
fried onions

Ve **MAKDOUS** 4.250
Oil cured aubergines, stuffed with walnuts,
red pepper, garlic and olive oil

THALAT 6.950
Lamb spleen stuffed with garlic, coriander
and hot chili served cold or cooked
in the oven

Ve **KABIS** 4.250
Assorted homemade pickles and olives with
red peppers

Ve **HINDBEH** 3.950
Chicory sautéed with onions, garlic
and lemon

BATAREKH 22.000
Hard roe served with garlic and olive oil

RAW MEAT



HABRAH NAYEH 8.750
Fresh raw lamb tartar

FATAYEL NAYEH 13.500
Fresh raw lamb fillet

KUBBEH NAYEH 8.750
Fresh raw lamb tartar, bulgur and onions

KUBBEH NAYEH WITH MOHAMMASAH 12.000
Fresh raw lamb tartar with onion, meat and pine nuts on the side

KUBBEH NAYEH ORFALIYEH 8.750
Fresh raw lamb tartar, bulgur, onions, parsley and extra spices

THE FAKHRELDIN RAW PLATTER 35.000
Platter of different fresh raw lamb cuts with spices and seasoning

SAWDA NAYEH 9.250
Fresh raw lamb liver

HOT MEZZE

HOMMOUS WITH SLICED MEAT 6.500

SUJUK 6.500
Makanek sausages with spices

Ve HOMMOUS WITH PINE NUTS 5.250

FRIED KUBBEH 4.750
Fried minced lamb and pine nuts coated in a blend of cracked wheat and lamb meat

HOMMOUS WITH AWERMA 8.950
Fried lamb with lamb fat, onions, roasted pine nuts and a sprinkle of parsley

SAMBOUSEK 3.950
Fried filo-pastry filled with minced meat

Ve BALILEH 4.250
Boiled chick peas served in olive oil seasoned with cumin

Veg RAQAEQ BIL JIBNEH 4.500
Pastry filled with Akkawi cheese

Ve FOUL MODAMMES 3.950
Broad beans in olive oil

Veg SPINACH FATAYER 3.950
Baked pastry filled with spinach, onions, lemon juice and sumac

Veg FRIED OR GRILLED HALLOUMI CHEESE 5.500

JAWANEH 4.500
Chicken wings charcoal-grilled, served plain or with lemon and garlic

MAKANEK 6.500
Lebanese sausages, fried or grilled



CHICKEN BALLS 5.750
Stuffed with pistachio

FROG LEGS PROVENCALE 12.950
Served with lemon, garlic and coriander

KIBDET DAJAJ 4.500
Fried chicken liver in lemon sauce

ARAYES 5.950
Grilled minced meat in homemade pita bread

BEID GHANAM 7.500
Fried or grilled goat gonad, served with lemon

MFARRAKEH FITR 13.500
BILLAHMEH
Pan-fried lamb fillet with fresh mushroom and onions

KUBBEH SAJEIYEH 4.950
Two layers of bulgur filled with minced meat, oven-baked

FRIED FTEELEH GHANAM 12.500
Fried lamb fillet

 **MUSHROOM PROVENCALE** 4.950
Fresh mushrooms, sautéed with garlic and coriander

 **KIBDET GHANAM** 9.250
Fried or grilled lamb liver

ASAFEER 17.950
Fried or grilled Figbirds (6 pcs)

FRIED CALAMARI 7.250

POTATO DELIGHTS



Ve **BATATA FAKHRELDIN** 4.250
Grilled potatoes served with garlic and spices with fresh thyme on top

Ve **MFARAKET BATATA WITH EGGS** 6.000
Potato, onions and eggs

Ve **BATATA WITH CORIANDER** 4.500
Cubes of potatoes fried with coriander, garlic, spicy pepper and olive oil

MFARAKET BATATA WITH MEAT 7.950
Potato, onions, meat and pine nuts

FATTEH



Fatteh is a typically southern Levant dish made of fresh roasted or fried pita bread crumbled and crushed covered with many other ingredients which are most typically coated with garlic yoghurt. Fatteh may consist of all vegetarian ingredients or meat or chicken.

Ve **FATTET HOMMOUS** 4.950
Cooked chick peas served with toasted bread, yogurt, topped with pine nuts

FATTET MAKADEM 9.500
Cooked chick peas served with toasted bread, yoghurt and legs of lamb, topped with a sprinkle of pine nuts

FATTET DAJAJ 6.750
Boiled rice served with toasted bread, yogurt and shredded chicken

FAKHRELDIN'S SPECIALTIES



Ve FRIED EGGPLANT 6.750
Served with tomato, parsley, pine nuts
and pomegranate sauce

Ve EL RAHIB SALAD 4.500
Eggplant with pine nuts, pistachio and
pomegranate sauce

Veg EGGPLANT SALAD 6.750
Layers of Bulgarian cheese, avocado
served with pomegranate sauce

Veg CHEF'S SPECIAL STRAINED 6.750
CHTOURA
Strained goat yoghurt with za'atar and
green chili peppers

CHICKEN LIVER CHEF'S STYLE 6.500
With pomegranate juice and red pepper

KEBAB FAKHRELDIN 14.500
Minced meat with pine nuts, onion, tomato,
green pepper, charcoal grilled and served
with chili paste

MUSHROOM AND MEAT PIE 17.500
Sautéed onions, mushrooms and meat

TOMATO AND MEAT PIE 11.500
Spicy tomatoes and small meat cubes

MEAT SHAWERMA PIE 15.500
Meat shawerma pie served with
tarator sauce



MAIN COURSE
MEAT, BIRD & SEAFOOD

QALAYEH BANDOORA 8.500

BIL LAHMEH

Pan-fried tender meat with tomato sauce and spices

KABAB HALABI 12.500

Minced meat with onions, spices and parsley, charcoal-grilled

CHARCOAL-GRILLED KUBBEH 7.500

Fresh minced meat with onions and bulgur

KABAB KHISHKHASH 12.500

Minced meat with garlic, chili and tomato sauce, charcoal-grilled

SHOKAF MASHWI 16.250

Tender meat cubes, charcoal-grilled

KABAB ANTABLI 12.500

Minced meat with tomato sauce, charcoal-grilled

SHOKAF MOTABBAL 16.250

Meat cubes marinated in lemon, garlic and spices, charcoal-grilled

KABAB ORFALI 12.500

Minced meat with tomato and pine nuts, charcoal-grilled

KASTALETA GHANAM 15.750

Lamb cutlets, charcoal-grilled

KABAB YOUGHORTILYEH 12.500

Grilled minced meat, onions, toasted bread, spices and parsley, served with yogurt

KASTALETA IN OVEN 15.750

Lamb cutlets, prepared with potatoes and tomatoes

KABAB AUBERGINE 12.500

Minced meat with garlic and slices of aubergine, charcoal-grilled



SHISH TAWOUK 12.500
Marinated chicken cubes, charcoal-grilled

ZAGALEEL HAMAM 16.500
Grilled or sautéed pigeons with garlic and lemon sauce

SHISH TAWOUK WITH MUSHROOMS 12.750
Chicken cubes marinated with garlic and lemon, charcoal grilled, served with lemon sauce

SHRIMP
Grilled or fried or Provençale (per kilo)

MIXED GRILL 16.500
A selection of cubed meat, chicken and kebab, charcoal-grilled

CATCH OF THE DAY
Charcoal-grilled in the oven or fried or served with a Provençale sauce (per kilo)

BONELESS CHICKEN 12.750
Whole baby chicken grilled or charcoal-grilled served with potatoes and vegetables

DESSERT



Veg LAYALY LIBNAN 8.250
Mohalabiyah, cream, rosewater, sliced
bananas and honey

Veg MOHALABIYAH 4.500
Cooked condensed milk, rosewater, honey
and pistachio on top

Veg OSMALIYEH 7.500
Thin strands of shredded filo dough stuffed
with cream

Veg ARABIC ICE CREAM 5.750
Ice cream with pistachios

Veg HALAWAT ALQISHTA 8.500
Halaweh pastry with cream and sugar
syrup served on the side

Veg FAKHRELDIN SPECIAL 7.500
ICE CREAM
Arabic ice cream with pistachios, cream
and honey

Veg QISHTA WITH HONEY 7.500
Thick cream with honey



BEVERAGES

COCKTAILS, APERITIF & DIGESTIF

COCKTAILS WITH ALCOHOL 6.950

APERITIF AND DIGESTIF 6.750

Campari, Martini, Sambuca, Grappa,
Branca, Amaretto,

COGNAC DELUXE 12.500

COGNAC DELUXE V.S.O.P 15.000

SPIRITS

WHISKEY

	Glass	Bottle
Jameson	6.250	69.000
Jack Daniels	6.500	75.000
J&B	7.000	89.000
Chivas Regal	7.500	95.000
Black Label	7.750	99.000
Double Black Label	8.500	130.000
Chivas 15YO	9.000	115.000
Glenfiddich	9.500	125.000
Gold Label	13.000	159.000
Chivas 18YO	15.000	185.000

VODKA

Absolut	5.500	60.000
Stolichnaya	5.950	69.000
Russian Standard	5.950	69.000
Russian Standard Platinum	6.500	75.000
Beluga Noble	7.000	89.000
Grey Goose	8.000	105.000

GIN

Beefeater	5.950	65.000
Hendricks	7.500	99.000

ARAK

GLASS OF LOCAL ARAK 5.250

GLASS OF DELUXE ARAK,
IMPORTED 6.500

	¼ Bottle	½ Bottle	Bottle
Gold Haddad, Local	14.000	25.000	39.000
Deluxe Zumot, Local	14.000	25.000	39.000
Abu Nawas Local	14.000	25.000	39.000
Elite Al Zahra Haddad Local	-	-	55.000
Crystal Silver Haddad	-	-	45.000
Jdoudna	-	-	50.000
Touma, Lebanese	21.000	32.000	59.000
Fakra, Lebanese	42.000	58.000	99.000
Kefraya, Lebanese	42.000	58.000	99.000
Brun, Lebanese	42.000	58.000	99.000
Ksara, Lebanese	42.000	58.000	99.000
Massaya, Lebanese	60.000	85.000	145.000
Brun 5 Years	-	-	130.000



	Glass	Bottle
RUM		
Havana Club	5.950	65.000
Captain Morgan	6.500	90.000

TEQUILA		
Olmecca	5.950	69.000

BEER

Non Alcoholic Beer	3.250	
Amstel Bottle, Local	5.000	
Carakale, Local	6.250	
Heineken, Corona, Almaza	7.250	

SOFT DRINKS

Pepsi, 7up, Diet Pepsi, Diet 7up	2.950	
G+ Ginseng (Bitter Lemon, Soda, Tonic)	3.250	
Virgin Cocktails	3.950	
Laban Ayran	3.950	
Fresh Juices	5.000	

HOT DRINKS

White Coffee	1.950
Turkish Coffee	2.250
Tea	2.500
Herbal Drinks	3.000
Nespresso	3.500
Nespresso Double	5.000

WATER

Still Water	
Local Water	2.750
Hildon Water	3.500

Sparkling Water	
Hildon Water (small)	2.500
Hildon Water (large)	4.250
Perrier (small)	3.500





WINE BY GLASS

RED WINE

LOCAL

Saint George - Merlot 6.000

IMPORTED

Torresella - Merlot - Italian 7.250

Long Mountain - Cabernet 7.750

Sauvignon - South African

B&G - Cabernet Sauvignon - French 7.950

WHITE WINE

LOCAL

Saint George - Pinot Grigio 6.000

IMPORTED

Torresella - Pinot Grigio - Italian 7.250

Long Mountain - Chardonnay 7.750

South African

B&G - Sauvignon Blanc - French 7.950

ROSÉ WINE

LOCAL

Saint George - Shiraz 6.000

IMPORTED

Torresella - Pinot Grigio - Italian 7.250

B&G Rose D'Anjou - Gamay, 7.750

Grolleau - French

RED WINE

LOCAL

Saint George - Merlot 25.000

Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish

Saint George - Cabernet Sauvignon 29.000

Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums

JR Classic - Shiraz 32.000

Medium bodied with a deep ruby color with violets, herbs and spice, red berry, ground pepper and currant flavors. It is well balanced with a long sweet finish

ITALIAN

Torresella Merlot - Veneto IGT 29.000

Merlot - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins

Santa Margherita - Chianti Classico DOCG 39.000

Sangiovese, Cabernet Sauvignon, Merlot - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy aftertaste

Santa Cristina - Toscana IGT 45.000

Sangiovese, Shiraz, Cabernet Sauvignon, Merlot - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee

Frescobaldi Castelgiocondo - Brunello di Montalcino DOCG 59.000

Sangiovese - complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel

FRENCH

Louis Eschenauer - Bordeaux 39.000

Merlot, Cabernet Sauvignon - Celebrates its own typical aromas, with red summer fruits from blackcurrant to green pepper, with spice and even hay notes. Good tannic structure, with traces of licorice

B&G - Saint-Emilion 45.000

Merlot, Cabernet Franc - The notes of red fruits are concentrated, developing a wide range of aromas including vanilla with a leathery texture balanced with velvety tannins

Pere Anselme La Fiore - 62.000
 Châteauneuf-du-Pape Cinsault,
 Mourvedre, Shiraz, Grenache -
 Full-bodied, fruity and spiced.
 Reminiscent of ripe berries, cherry
 "eau-de-vie", warm spices and truffles

CHILEAN

Castillo de Molina - Cachapual Valley 39.000

Cabernet Sauvignon - Intense ruby and
 violet hues and a display of an
 expressive, complex bouquet, full of fresh
 fruits such as black cherries, plums and
 blackberries, with a subtle touch of black
 pepper, vanilla, chocolate and tobacco

Santa Digna - Central Valley 39.000

Shiraz, Syrah - Mouth coating cherry
 spice mingled with ripe plum, fetching
 hints of raspberry and integrated oak

Escudo Rojo - Maipo Valley 45.000

Cabernet Sauvignon - Dry and spicy
 wine with flavours of blackcurrant and
 raspberry

SOUTH AFRICAN

Long Mountain - Breede River Valley 35.000

Cabernet Sauvignon - Deep color, good
 tannin structure, moderate acidity and
 aromas of blackcurrant, tomato leaf,
 dark spices and cedar wood

LEBANESE

Chateau Kefraya - les breteches 49.000
 Rouge

Syrah, Fresh jammy aromas of red fruit,
 Velvety smooth in the mouth, it has
 flavours of plums and cherries that are
 supported by silky tannins and good
 acidity into a round finish

Chateau Ksara Reserve du Couvent 49.000
 Rouge

Syrah, This wine, with its dark ruby red
 colour, combines finesse and elegance
 with the aroma of wood and vanilla, and
 supple, pure, and round tannins give it
 length and persistence on the palate.

Ixsir Altitudes 57.000

Cabernet Sauvignon, Syrah, Imprinted
 with mature fruits, its delicate and
 complex bouquet balances an oaked
 aroma with red and black fruits. The
 wine is soft and complex character. Its
 final silky taste makes it a pleasant and
 accessible wine.to share in a relaxed
 environment.

ROSÉ WINE

Saint George - Jordanian 28.000

Shiraz - Aromas of blackberries,
 raspberries and ripe strawberries with
 just a touch of aniseed and spices such as
 cloves and cinnamon

Torresella- Italian 29.000

Pino Grigio, pale blush pink colour and
 bouquet is characterized by delicate
 hints of citrus fruits and wild berries

B&G Rose D'Anjou - French 35.000

Gamay, Grolleau - Intense salmon-pink,
 with fruits and overtones of sweet red
 fruits and spices.Fine and elegant with
 ripe red berries and hints of a black
 pepper aroma

WHITE WINE

LOCAL

Saint George - Pinot Grigio 25.000

Crisp, developing aromas of yellow
 lemon curd, hints of dried herbs and
 almonds

Saint George - Chardonnay 27.000

Strong creamy notes of custard, butter
 and vanilla combined with almond and
 chestnut. With golden apple pie, quince
 and lemon curd followed by smooth
 aromas of vanilla and soft oak

JR Classic - Sauvignon Blanc 30.000

Light bodied wine with a shiny golden
 color. Refreshing, crispy and highlighted
 by citrus aroma with hints of orange

ITALIAN

Torresella - Veneto IGT 29.000

Pinot Grigio - Old rosé color and characterized by its delicate hints of citrus fruits and wild berries. On the palate it is light and vibrant

Casale Del Grillo - Frascati Superiore DOC 35.000

Malvasia - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvety and fresh
Lamberti Trevenezie 35.000

Chardonnay - Pale with a pronounced bouquet of exotic fruit and wildflowers, with an attractivelingering aftertaste of apples and bananas

Santa Margherita - Trentino-Alto Adige 39.000

Pinot Grigio - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility

FRENCH

B&G - Bordeaux 35.000

Sauvignon Blanc, Sémillon - Fresh scents of exotic fruits with a hint of blackcurrant buds offering lovely crisp notes of lemon with a lingering citrusy finish

Domaine Laroche - Chablis 49.000

Chardonnay - Dry and straw yellow colored. White showcases a complex nose releasing floral, fruity and mineral scents. Char med with this medium-bodied wine revealing a broad texture and a long finish.

Calvet - Sancerre 55.000

Sauvignon Blanc, Sémillon - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle

CHILEAN

Castillo De Molina - Casablanca Valley 39.000

Chardonnay - Lots of fruit and freshness it is balanced with very good acidity

Santa Digna - Central Valley 39.000

Sauvignon Blanc - Easy drinking, full-flavored Sauvignon, quite floral with some melonand lime characteristics

Escudo Rojo - Maipo Valley 45.000

Sauvignon Blanc - Succulent, fresh and elegant, while the crisp mid-palate explodes with flavor, dominated by white peach, grapefruit and passion fruit

SOUTH AFRICAN

Long Mountain - Breede River Valley 35.000

Chardonnay - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest

KWV - Western Cape 39.000

Sauvignon Blanc - Elegant and refreshing with tangs of grapefruit, lime and guava

LEBANESE

Chateau Kefraya- Les Breteches Blanc 45.000

Muscat, with a nose of white flowers les breteches combines intense refreshing notes of exotic fruits and citrus on the palate

Chateau Ksara Blanc de Blanc 45.000

The Chardonnay gives this wine its finesse and elegance, the Sauvignon its subtle aroma of hazelnuts and exotic fruits, and the Semillon its roundness, length, and rich taste. This wine seduces with its finesse, elegance, and floral aroma. On the palate, it is soft, fresh, and long-lasting.

Ixsir Altitudes 55.000

Muscat .breathing an exquisite bouquet of floral aromas with hints of Muscat and notes of grapefruit, this floral and fruity blend translates into a balanced and sharp palate hinted with spicy undertones. A soft touch of acidity gives the wine a pleasant freshness.

CHAMPAGNE & SPARKLING WINE

Mini Sparkling Wine - Lamberti	9.750
Santa Margherita - Prosecco Valdobbiadene DOCG	42.000
Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green	
Nicholas Feuillatte - Champagne Brut	98.000
Pale gold in color, abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of white fruit: pear, apple, almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.	
Moet et Chandon - Champagne Brut	125.000
A fresh crisp palate reveals white-fleshed fruits (apple, pear, white peach), citrus fruits, floral notes (lime blossom), elegant hints of brioche and fresh nut	

