



Menu

Just like our Hammam, so is the restaurant menu a product of traditional Arabian, Persian and Middle Eastern tastes and our imagination. We wish that you dream and imagine with us.

Entrées and Salads

Several entrées and salads of your choice are served in small portions as mezze

Hummus <i>chickpeas dip</i>	290
Baba ganoush <i>eggplant dip</i>	290
Tabbouleh <i>salad made of finely chopped tomatoes, cucumbers, peppers, red cabbage and spices</i>	290
Khadra salad <i>salad made of finely chopped tomatoes, cucumbers, peppers, red cabbage and spices</i>	290
Sweet potato salad <i>with cinnamon, ginger and raisins</i>	290
Cucumber and yoghurt salad <i>with mint and garlic</i>	290
Fattoush <i>salad made from cucumbers, tomatoes, radishes, onions, mixed greens and toasted pieces of pita bread</i>	290
Muhammara <i>roasted red pepper dip with walnuts and pomegranate molasses</i>	290
Labneh <i>strained yoghurt cheese</i>	290
Olives <i>kalamata variety</i>	290
Choice of <i>choice of 5 salads and dips</i>	1300
<i>choice of 10 salads and dips</i>	2500
Grilled halloumi cheese <i>mixture of goat's, sheep's and cow's milk</i>	300
Falafel <i>deep-fried balls made from ground chickpeas, herbs and spices</i>	350
Pita bread <i>traditional Middle Eastern bread seasoned with butter and garlic</i>	230

Breakfast

Savory <i>Eggs sunny side up, tomato, cucumber, labneh, pita bread and a glass of Turkish tea</i>	800
Sweet <i>Butter, honey, seasonal fruit preserve and pita bread, served with a glass of Turkish tea</i>	700

Soup

Pumpkin soup <i>Pumpkin with tahini, raisins, walnuts and yoghurt</i>	550
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Manakish

It's a popular Levantine food similar to a smaller size pizza consisting of crispy dough seasoned with various herbs, spiced vegetables, meat or cheese.

850

Za'atar <i>most popular manakish, topped with herbs (thyme, oregano, marjoram sesame seeds)</i>	
Ahmar <i>with tomatoes and peppers spicy</i>	
Jubnah <i>with cheese</i>	
Olive <i>with olivers</i>	
Lahm <i>with minced meat</i>	



Main Dishes

Mansaf <i>Fordanian dish made of lamb cooked in a sauce of fermented dried yoghurt.</i>	1200
Moussaka <i>Greek style</i>	1300
Beef kebab <i>Served with yoghurt and chives dip with salad mix on top of grilled pita bread</i>	1400
Shish kebab <i>Marinated prune and veal skewers served on basmati rice accompanied with caranfelized onion</i>	1500
Marinated lamb ribs <i>Grilled with sweet potatoes and served with orange preserve</i>	1600
Spiced chicken skewers <i>Juicy chicken pieces and cherry tomatoes - grilled & served on roasted couscous with vegetables and fresh mint accompanied with Greek yoghurt dip</i>	1450
Grilled lamb ribs <i>Served with rice and yoghurt mixed with cucumber, garlic, walnuts and raisins</i>	1500

Tagine

Maghrebi dish named after the earthenware pot in which it is slow cooked. Often sweet tasting with spices and dried fruits.

Chicken with dried apricots	1350
Beef with lemons and olives	1400

Served with rice of couscous



Desserts

Fruit salad <i>From fresh fruits to your and our choice</i>	500
Atrium pancakes <i>With honey, fruit and cream</i>	560
Milky iced baklava <i>With chocolate sprinkle</i>	480
Baklava <i>with walnuts</i>	460
Baklava <i>with pistachios</i>	520
Halva	300
Greek yoghurt with honey	350
Keshkul <i>Traditional Turkish milk pudding with coconut</i>	320

Side Dishes

Couscous <i>Small steamed balls of crushed durum wheat semolina</i>	230
<i>With raisins, dried fruits and nuts</i>	
<i>With pomegranate or other fruits</i>	
Basmati rice <i>variety of long grained aromatic rice</i>	
<i>Plain</i>	200
<i>With raisins, dried fruits and nuts</i>	250

Bring joy to someone by gifting

Walnut baklava in a decorative box

Mini	500
Medium	700
Large	2100

