



FOOD & BEVERAGE MENU



N A S I M

STARTERS

COLD MEZZE

PINENUT HUMMUS

Traditional hummus, crushed pine nuts
4

BEETROOT HUMMUS

Traditional hummus mix with beetroot puree
4

MUTABAL

Grilled eggplant, sesame seed oil, lemon
4

BEETROOT TABOULEH

Parsley, roasted beets, quinoa, pomegranate dressing
4

MOHAMARA QUINOA

Quinoa, tomato puree, olive oil, homemade red chili, walnut, pomegranate molasses, sweet pepper puree breadcrumbs
7

NASIM SHANKLEESH

Shankleesh cheese, jameed, homemade red chili, onion, tomato, parsley, oregano, olive oil
6

SWERKAEH

Labneh with flavors of sumac, oregano, black sesame seeds and olive oil
4

FATTOUSH

Mixed vegetables, fried pita, lemon, olive oil dressing
4

WARAK ENAB BELZEIT

Grape vine leaves filled with rice, tomato, parsley cooked in olive oil, lemon
5

ROCCA SALAD

Rocca, onions, mushrooms, summaq, lemon dressing
6

MIX CHEESE BOARD

18

CRUDITÉS

Fresh herb creamy dressing with crispy market fresh vegetables
6



All prices are in Jordanian Dinar. Subject to %10 Service Charge and %16 Sales Tax.
Allow us to fulfill your every need, wait and desire. Simply let us know of any special dietary requirements, food allergies or food intolerances and we will happily renew your dining experience
All cooking is prepared without artificial Trans Fat.



STARTERS

HOT MEZZE

KUBBEH HAMEES

Deep fried crushed wheat stuffed with minced lamb, onions, pine nuts
6

RICE BALLS

Carrot, peas, garlic, onions, Nabulsi cheese, Arabic rice, minced meat vegetable skewers, yogurt with cucumber, pine nuts
6

NASIM FALAFEL MAHSHI

Pickled vegetables, haloumi cheese, beetroot humus, mix green salad tahini sauce, crispy shrack bread, homemade red chili, and sumac
6

HALLOUMI MASHWI

Grilled halloumi cheese
6

LAMB ARAYES

Grilled chilli minced lamb, pomegranate in Arabic bread
7

HUMMUS WITH MEAT

Traditional hummus, sautéed beef, onions
7

SAUSAGE

Chicken sausage or beef sausage sautéed with onions, garlic and pomegranate molasses sauce broth
7

KEBDET DJAJ MUTAFFAYA

Chicken liver cooked with onion garlic, olive oil, coriander, lemon
7

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FATTEH

FATTET BATINJAN

Fried Arabic bread, fried eggplant, yoghurt, tahini,
chili garlic lemon dressing, pine nut

6

FATTET DJAJ

Chicken, chickpeas, chicken broth, rice, yoghurt,
chili garlic lemon dressing

7



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MAIN DISHES

SAWANI

KUFTA BEL TAHINI

Minced lamb with potato, tomato, tahini sauce, crispy fried onions
12

KUFTA BEL BANDORA

Minced lamb with potato, sliced tomatoes, tomato sauce,
crispy onions, sliced green pepper
12

SHISH TAWOUK BEL SENEYEH

Chicken breast with mushrooms, chili, bell pepper
and roast tomatoes
12

SAMAK BEL SENAYEH

Boneless Farice fish, sliced tomatoes, onions, garlic,
spiced green pepper, tahini sauce
14

MAHASHI MUSHAKALEH

Zucchini, eggplant, tomatoes, bell pepper,
tomato sauce, and lamb chop
16



SANDWICH WRAPS

served with French fries

FAIRMONT FALAFEL

Pickled vegetables, crunchy cabbage, tahini salad
8

SAJ CHICKEN SHAWARMA

Mixed pickles, homemade garlic potatoes, saj bread
11

MANSAF BURRITO

Our twist on the classic
11

NASIM SHISH

Grilled shish tawouk, tabbouleh, hummus,
tahini sauce, mixed pickles
11

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MAIN DISHES



NASIM FOKHARA

FOKHARET LAMB

Lamb, carrots, mushrooms, onions, potatoes, garlic, leek, spiced green pepper, coriander

16

FOKHARET DJAJ

Chicken, potatoes, onions, garlic, homemade red chili, mushrooms, coriander, spring onion.

14

NASIM GRILL

CHICKEN SAJIEH

Chicken, onions, garlic, spiced green pepper, bell pepper, fresh cream

14

BAKED ORIENTAL SEABASS

Stuffed with herbs, spinach, coriander, parsley and crispy vegetables, served with rice and harra potato

24

MASHAWI MUSHAKALEH

Chicken shish tawouk, lamb chops, lamb kebab and beef shouqaf served with Oriental rice.

26



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DESSERTS

OVEN BAKED UMM ALI
Puff pastry pudding whipped cream, milk and nuts
8

TRADITIONAL HOT KUNAFAH CHEESE
(Requires approximately 15 minutes preparation time)
8

MUHALABEA
Milk, corn flour, rose water, pistachio
6

AUSH ALBULBUL
Kunafah, pistachio, kishta, lemon flours, syrup
6

AISH AL-SARAYA
Toast, sugar caramel, kishta, mix nuts
6

DAHDAH
Ghee, semolina, cinnamon, sugar syrup, walnut
6

SEASONAL FRESH FRUIT SLICED
8

ICE CREAM & SORBET
Ask your server about today's flavours
2

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BEVERAGES

SIGNATURE

STRAWBERRY OAK COLLINS | LONG
Aperol, Martini Rosso, crème de cacao, strawberry,
lemon, tonic, bitters
8

LONG THYME FIZZ | LONG
Vodka, peach, thyme, ginger, lemon, soda
8

HARD AS STONE | LONG
Gin, Martini Bianco, jameed, parsley, rocca, pineapple, lemon
8

STRAIGHT TALK | SHORT
Jack Daniels, Havana 7, Martini Rosso, Martini Extra Dry, arak,
honey, bitters, orange oils
8



HIGHLIGHTS | ALCOHOLIC

EL LAWRENCE | WINE
Chamomile gin, Martini Bianco, lemon, tonic, soda
8

SPICED DIAMOND SOUR | STRAIGHT UP OR ROCKS
Homemade spiced ~tamr~ Scotch, lemon, ginger,
cardamom honey, peated whisky
8

MANHATT-AMMAN | STRAIGHT
Spiced-date Scotch whisky, Martini Rosso,
hibiscus grenadine, bitters
8

MOHALABEA | ROCKS
Vodka, Frangelico, rose water, cardamom honey, cream, pistachio
8