



PLEASE NOTE: NO SPLIT BILLS ONLY ONE
BILL PER TABLE A SURCHARGE OF 20%
APPLIES ON PUBLIC HOLIDAY

FOR ALL PRIVATE FUNCTION ENQUIRERS PLEASE CONTACT NUMBER 0416322269

BREAKFAST

Served from 10:00am till 1:00pm

Hommos	\$16.99
<i>Traditional dip made from blended chick peas, tahini sauce & lemon, garnished with paprika, chick peas, parsley & extra virgin olive oil</i>	
Hommos with meat	\$22.99
<i>Hommos topped with pan-fried diced meat, spices & pine nuts</i>	
Fatta Hummus with ghee and nuts	\$29.00
<i>Humble dish from the Levantine made up of crispy pita bread layered with chickpeas and a garlicky yoghurt tahini sauce</i>	
Foul	\$18.00
<i>Foul is the Arabic word for Fava beans mixed with garlic lemon juice and topped with olive oil</i>	
Foul with Tahini	\$21.00
<i>Fava beans mixed with garlic lemon juice and topped with olive oil</i>	
Falafel 	\$17.99
<i>(6 per serving) Traditional vegetarian croquettes made from chickpea, fresh garlic, herbs & our secret spice mix, served with tahini sauce</i>	
Shakshouka	\$23.00
<i>Eggs in tomato sauce, olive oil, peppers, onion and garlic</i>	
Galayet Bandora (Tomato Pan)	\$21.00
<i>Tomatoes and onions fried in olive oil and spices, served with bread</i>	
Tomato Pan with diced lamb	\$31.00
<i>Tomatoes, onions and lamb, fried in olive oil and spices. Served with bread</i>	
Cheese Sambusek	\$17.99
<i>Deep fried pastry pockets filled with a three-cheese mix & herbs</i>	
Grilled Halloumi	\$19.99
<i>Grilled halloumi served with tomato, onions, cucumber & olive oil; Topped with pomegranate dressing</i>	

Chicken liver	\$25.00
<i>Chicken liver with onion and pepper that yields extra tender liver, crunchy peppers and mixed with a super flavorful sauce</i>	
Zaater and Zeit	\$16.00
<i>A Jordanian spice blend of wild oregano, sumac, sesame seeds and salt served with olive oil on the side</i>	
Scrambled eggs	\$14.00
Sunny side up eggs	\$14.00
Omelette	\$21.00
<i>Eggs, mushroom, onion, red capsicum, green capsicum fried with butter in a frying pan</i>	
Labneh	\$19.00
<i>Strained yoghurt topped with extra virgin olive oil & dried mint.</i>	
Eggs and potatoes scrambled	\$22.00
<i>Mix of eggs and potatoes with onions, spices and fresh parsley</i>	
Sujuk	\$18.99
<i>Our mouthwatering Mediterranean sausage, packed with bold spices and grilled to perfection.</i>	
Sujuk with Eggs	\$24.99





BANQUET #1

All prices are per person. Minimum 3 people.

Mezza

Hommos, Baba Ghonouj, Labne, Vine Leaves and
Fattoush salad

Hot Mezza

Cheese Triangle and meat sambusak

Shish tawook skewers

Lamb Skewers

Kafta skewers

Served with garlic dip and mixed pickles.

\$59.99 per person.

Add prawns for \$10 per person. Add barramundi for \$10 per person

Add lamb cutlets for \$13 per piece

BANQUET #2

All prices are per person. Minimum 3 people.

Cold Mezza

Hommos, Baba Ghonouj, Labne, and Fattoush or Tabouleh Salads

Hot Mezza

Meat and Cheese Sambousek, Fried Kibbe, Falafel, Vine
Leaves, chicken wings, Lebanese Sausages and Chips or Rice

Mains

Shish tawook skewers

Lamb Skewers

Kafta skewers

Served with garlic dip and mixed pickles.

\$75.99 Per person.

Add prawns for \$10 per person.

Add barramundi for \$10 per person

Add lamb cutlets for \$13 Per piece



Lunch & Dinner





Hot Mezza

Homemade Sambousek (4 per serving)

Meat

Deep fried pastry pockets filled with mincemeat, onions & spices.

\$18.99

Cheese

Deep fried pastry pockets filled with a three-cheese mix & herbs.

\$18.99

Greek Triangular Spinach & Ricotta cheese (4 per serving)

Triangular pastry shells filled with Spinach and Ricotta cheese.

\$17.99

Homemade fried Kibbe (4 per serving)

Mincemeat, onion & spices stuffed inside a blend of fresh kibbe meat & burghul, and deep fried.

\$19.99

La Jordania Sampler

A combination of 2 cheese Sambousek, 2 Meat Sambousek, 2 Fried Kibbeh, 2 cheese Triangular.

\$33.99

Lebanese Makanek or Nakanek (8 per serving)

Sautéed Sausage with pomegranate molasses, lemon and Sumac.

\$19.99

Hommos with Meat

Hommos topped with pan-fried meat, spices, & pine nuts.

\$23.99

Grilled halloumi

Grilled halloumi served with tomato, onions, cucumber & olive oil; Topped with pomegranate dressing.

\$19.99

Arnabeet (Cauliflower)

Cauliflower pieces, lightly fried & served with tahini sauce.

\$22.99

Falafel

(6 per serving) Traditional vegetarian croquettes made from chickpeas, fresh garlic, herbs & our secret spice mix, served with tahini sauce.

\$18.99

Batata Harra (spiced potato)

Fried or roasted until crispy, then tossed in a flavorful sauce made with cilantro, garlic and crushed red pepper.

\$19.99

Jordanian Chicken wings

Finger-lickingly sticky and delicious chicken wings, fried with lemon garlic, topped with Parmesan cheese.

\$19.99

Salt & Pepper Calamari \$19.99

Deep-fried Freshly crumbed calamari pieces served with tartare and lemon.

Crumbed cutlets Prawns \$21.99

(7 per serving) Crumbed prawns, served with lemon wedges and tartare sauce for dipping.

Potato chips V S \$6.99 L \$10.99

Wedges chips Served with tomato sauce and sour cream V S \$9.99 L \$15.99

Sweet Potato Chips S \$9.99 L \$15.99

Dip & Cold Mezza

Kibbah Nayeh (raw seasoned ground lamb) only served on weekends \$35.99

Ground lamb with herbs, spices and bulgar served with fresh extra virgin olive oil

Hommos V \$16.99

Homemade traditional dip made from blended chickpeas, tahini sauce & lemon, garnished with Paprika, Chick peas, Parsley, & extra virgin olive oil

Hommos with Meat \$23.99

Hommos topped with pan-fried mincemeat, spices, & pine nuts

Baba Ghanouj V \$18.99

Traditional dip made with smoked eggplant, garlic, tahini, sumac & extra virgin Olive oil (pomegranate seasonal)

Labne \$16.99

Strained yoghurt topped with extra virgin olive oil & dried mint.

Garlic V \$11.99

Creamy garlic dip

Mixed Dips \$27.99

Baba ghanouj, hommos, labne & garlic

Vine Leaves (8pcs) V

Rolled grape vine leaves stuffed with rice, tomato, onion, parsley & spices, cooked with olive oil & lemon juice

Small 4 Pieces \$11.99

Large 8 Pieces \$18.99

Extra Bread \$3.99

Extra Garlic sauce small serve \$4.99

Extra Rice \$5.99

V = Vegan





SALADS

Tabouli ✓

\$23.99

Finely chopped parsley, tomato, onion & burghul, dressed with mixed spices, fresh lemon juice & extra virgin olive oil

Fattoush ✓

\$21.99

Iceberg lettuce, tomato, radish, parsley, shallots, red capsicum, green capsicum, cucumber, crispy-fried Lebanese bread, dressed with pomegranate molasses, fresh lemon juice, garlic & extra virgin olive oil.

Greek Salad

\$22.99

Feta Cheese, lettuce, tomato, Radish, parsley, onions, red capsicum, green capsicum, cucumber, olives, greek olive oil and oregano dressing.



Main & Mixed Plates

Habib's Mixed Plate (our signature) **\$46.99** **Extra Skewer \$11**

1 Skewer of marinated chicken, 1 lamb, 1 kafta & 1 cutlet served With rice, hommos, garlic dip, salad and bread. (Add chips for \$4)

Kafta Mixed Plate **\$38.99** **Extra Skewer \$11**

3 skewers of kafta served with, Rice, Hommos, garlic dip, Salads and Bread. (Add chips for \$4)

Lamb Mixed Plate **\$44.99** **Extra Skewer \$12**

3 skewers of lamb served with , Rice, Hommos, garlic dip, Salads and Bread. (Add chips for \$4)

Habib's mixed plate deluxe (our signature) **\$62.99** **Extra Skewer \$11**

1 Skewer of marinated chicken, 1 lamb skewer, 1 kafta skewer, 1 cutlet, 5 pieces of jumbo prawns served with rice, hommos, garlic dip, salad and bread.

Chicken Mixed Plate **\$38.99** **Extra Skewer \$11**

3 skewers of chicken served with Rice, Hommos, garlic dip, Salad and Bread. (Add chips for \$4)

Slow cooked Lamb Ouzi **\$39.99**

Braised Lamb Slow Cooked for 16 Hours on Spiced Rice with Peas and Nuts, served with Yogurt or Salad.

Lamb Cutlets Mixed Plate (4 pieces) **\$48.99** **Extra Skewer \$13**

Lamb cutlets served with Rice, Hommos, Garlic dip, Salad and Bread. (Add chips for \$4).

Mandi with lamb (our signature) **\$39.99**

A tender slow cooked lamb served on top of rice, cooked with a mixture of traditional and aromatic spices garnished with parsley and nuts, served with Mandi sauce, and yogurt on the side



Mandi with chicken **\$37.99**

3 skewers of chicken mandi served on top of rice, cooked with a mixture of traditional and aromatic spices garnished with parsley and nuts, served with yogurt and Mandi sauce on the side

Chicken Shawarma Plate **\$33.99**

Chicken strips marinated in traditional spices and slowly cooked to perfection, served with salad, garlic sauce, pickles & chips.

Lamb Shawarma Plate **\$35.99**

Lean lamb strips marinated in traditional spices and slowly cooked to perfection, served with salad, tahini sauce, pickles & chips.

Lamb Shank with La Jordania rice **\$39.99**

Lamb shank served with La Jordania special rice and salad or yoghurt

Vegetarian Mixed Plate **\$46.99**

Hommos, baba ghanouj, 3 falafel, Eggplant, Cauliflower, Zucchini, 2 vine leaves, 2 Cheese Sambusek, Salad, Garlic sauce and Tahini Sauce with rice or chips.

La Jordania Chicken in Creamy Mushroom Sauce **\$37.99**

Chicken with Mushroom, Spinach and Creamy Parmesan Sauce and salad, served with Rice or chips

Extras.

Add small serve of Tabouli for \$6

Add chips to any plate for \$4

LA Jordania Pasta Style (Very Special)

Chicken Creamy Pasta **\$35.99**

All in one, chicken, mushroom, salt, pepper, garlic, red & green capsicum la jordania herbs, creamy mozzarella sauce, topped with parmesan cheese

Prawn Penne Pasta **\$39.99**

Prawn, Salt, garlic, onion, red and green capsicum, dried tomatoes, Creamy Mozzarella Sauce, covered with shredded Parmesan cheese.



SEA FOOD

Samkeh Harrah

\$44.99

Grilled Barramundi filet, topped with La Jordania specialty tahini, light fresh chilli, and coriander, served with rice and salad.

La Jordania Prawns (10 pcs)

\$46.99

Grilled prawns tossed in lime, black Pepper and special dressing, served with rice and salad.

Chilli Prawns (10 pcs)

\$46.99

Grilled Prawns, topped with La Jordania specialty light fresh chilli Lemon Garlic and coriander, served with rice and salads.

Lemon Garlic Butter Barramundi

\$44.99

Grilled Barramundi fish with lemon butter sauce, served with rice or chips and salads

Add on to any seafood plate:

For extra \$4 you get golden roasted potatoes, tossed in herb-infused olive oil and seasonal charred vegetables, finished with a balsamic glaze



Our Steaks

Signature Arabian Petra Steak

\$51.99

The world's best steak with lemon butter, garlic, La Jordania mushroom creamy sauce, oil, seasonal Charred Vegetables, finished with a balsamic glaze, served with salad

Signature Wagyu Ribeye Platter (MBS 9+) 300g

\$140

Indulge in the ultimate steak experience with our premium Wagyu Ribeye, boasting a 9+ Marbling Score for unmatched tenderness and rich, buttery flavor, grilled to perfection, this steak delivers a smoky aroma and caramelized crust that enhances its luxurious texture..

Served with:

- *Golden Roasted Potatoes, tossed in herb-infused olive oil.*
- *Seasonal Charred Vegetables, finished with a balsamic glaze*
- *Your choice of sauce: La Jordania creamy mushroom or Garlic*

Butter, or Chimichurri.

Surf and Turf platter

\$62.99

The world's best combining Red meat and seafood, grilled steak finished with lemony Prawns, Served with:

- *Golden Roasted Potatoes, tossed in herb-infused olive oil.*
- *Seasonal Charred Vegetables, finished with a balsamic glaze*
- *Your choice of sauce: La Jordania creamy mushroom or Garlic Butter, or*

Chimichurri.





KIDS MEAU

Chicken & Chips

\$17.99

1 shish tawook skewer served with chips and drink

Kafta & Chips

\$17.99

1 kafta skewers served with chips and drink

Chicken Nuggets & Chips

\$17.99

6 Chicken breast nuggets served with chips and drink

**** Meals come with Chips and Soft Drink or Juice.**



Wraps Served only on The lunch Time

Chicken Skewers Wrap **\$16.99** **Meal \$22.99**

Char grilled chicken served with, garlic sauce, Mixed Salads, pickles served on fresh Lebanese bread.

Lamb Skewers Wrap **\$18.99** **Meal \$23.99**

Spiced char- grilled lamb skewers served with Hummus, tomato, lettuce, onion, pickles, and delicious tahini sauce.

Kofta Wraps **\$16.99** **Meal \$22.99**

Spiced minced lamb served on toasted Lebanese bread with lettuce, tomato, onion, pickles, and the delicious Tahini sauce.

Falafel Wrap **\$16.99** **Meal \$22.99**

Fresh falafel served with hommos, tahini, tomato, lettuce, pickles, served on fresh Lebanese bread.

Arabian Style Chicken Shawarma Wrap **\$17.99** **Meal \$23.99**

Spiced chicken with garlic sauce, pickles, served on special bread.

Lamb Shawarma Wrap **\$19.99** **Meal \$24.99**

Spiced lamb strips, onion, parsley, tomato, pickles and tahini sauce, served on Lebanese bread or special bread.

**Slow cooked Pulled lamb Wrap sandwich
(Dubai Selection)** **\$21.99** **Meal \$26.99**

Lemony pulled lamb served on Lebanese bread with Pickles.

Halloumi Wrap **\$17.99** **Meal \$22.99**

Fresh grilled Halloumi, Served on toasted Lebanese bread with Mixed Salads.

**** Meals come with chips and soft drink.**





LA JORDANIA

MENU



Facebook: La Jordania
Instagram: La Jordania



LA JORDANIA

Soft Drinks

COLD BEVERAGES



STILL WATER	\$5.00
SPARKLING MINERAL WATER	\$6.50
SOFT DRINKS	\$5.50
coke, coke zero, sprite, fanta or solo	
RED BULL CAN	\$6.50
V ENERGY DRINK CAN	\$6.50
LEMON, LIME & BITTERS	\$6.50



FRESH DRINKS & MOCKTAILS

FRESH ORANGE JUICE	\$15.99
FRESH WATERMELON JUICE	\$16.99
CRUSHED ICE, LEMON & MINT	\$16.99
FRESH MANGOES JUICE	\$16.99
FRESH PINEAPPLE JUICE IN FRESH PINEAPPLE HEAD	\$25.99
MANGO STRAWBERRY	\$16.99
MANGO PASSION FRUIT	\$16.99



HOT DRINKS

ARABIC COFFEE	\$6.99
Lebanese / Turkish	
NESCAFE COFFEE 3 IN 1	\$6.99
BLACK TEA	\$6.99
BLACK TEA WITH LEMON	\$6.99
PEPPERMINT	\$6.99
GREEN TEA	\$6.99
LEMON & GINGER TEA	\$6.99
CAMOMILE TEA	\$6.99
LEBANESE TEA	\$6.99
with fresh mint or cinnamon	
TEA POT	\$16.99

