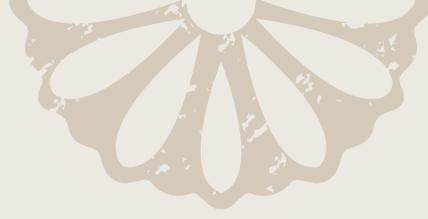


سفرة

FROM OUR JORDANIAN TABLE





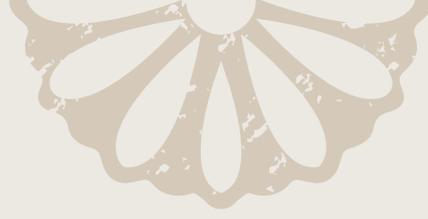
## From Our Jordanian Table

Behind every Jordanian dish is a long tradition passed on from one generation to the next, meticulously blending Bedouin folklore with Levantine heritage.

Sufra was born out of the idea that our unique Jordanian culture is better understood through a journey of our kitchens. At Sufra, we have carefully combined the elements and aromas of our beloved Jordanian kitchen to recreate and retell the stories of our ancestors through a culinary experience that celebrates flavor and tradition.

From the zesty flavors of our Northern cities to the gusto of our Southern coast, Sufra captures the spirit of the Jordanian palate and the hospitality of its people.

**AHLAN WA SAHLAN WA SUFRA DAYMEH!**



## SOUPS

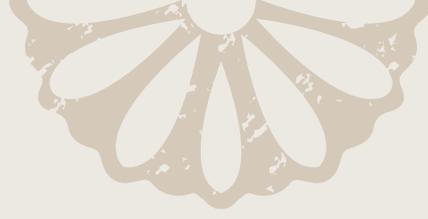
- 5.50 **Rashouf** Lentils, wheat & jameed soup
- 4.00 **Adas** Cracked lentil soup with crisped pita
- 4.25 **Freekeh** Roasted cracked green wheat soup

## SALADS

- 4.50 **Fattoush** Purslane, fresh vegetables & herbs with roasted pita crumbs & sumac
- 4.50 **Tabbouleh** Finely chopped parsley & tomato, fresh mint leaves & burghul
- 4.50 **Jarjeer Salad** Watercress, onions & sumac
- 3.75 **Ploughman's Salad** Tomatoes, onions, hot pepper, olive oil & lemon
- 4.25 **Beets Salad** Red beets & watercress in a lemon vinaigrette
- 5.50 **Beitinjan Salad** Aubergine with white cheese, tomato & cilantro
- 5.50 **Sufra Salad** Courgette, cauliflower, cabbage & pickled cucumber in tahini sauce

## COLD MEZZE

- 5.00 **Dimseh** Lentils with aubergine, garlic, tahini & pomegranate molasses dressing
- 3.95 **Hummus** Mashed chickpeas with tahini & lemon
- 5.50 **Hummus Sufra** With pickled aubergine & walnuts
- 3.95 **Mutabbal** Roasted aubergine mashed with tahini sauce & a hint of garlic
- 4.25 **Jerashi Labaneh** Strained yoghurt balls with a dash of olive oil & chili pepper
- 4.75 **Labaneh Magdous** Labaneh, fermented eggplant, walnuts & chili pepper, a drizzle of olive oil
- 5.00 **Shanklish** Fermented & strained sheep yoghurt in wild thyme, tomatoes, bell peppers & onions
- 5.00 **Yalanji** Stuffed vegetarian vine leaves
- 5.50 **Thalat** Roasted lamb spleen stuffed with parsley, garlic & chili peppers



## HOT MEZZE

- 3.00 **Falafel** With tahini
- 5.50 **Grilled Nabulsi White Cheese** With wild thyme
- 6.50 **Hummus Bil Lahmeh** Mashed chickpeas with lamb cubes
- 6.50 **Gallayeh** Spicy tomato stew with lamb cubes & onions
- 4.00 **Hoseh** Tomato stew with garlic & olive oil
- 4.25 **Spiced Potatoes** Roasted potatoes in red chili paste
- 4.50 **Mufarkeh** Braised diced potatoes with eggs & onions
- 5.00 **Magali Mshakaleh** Assortment of fried courgette, aubergine & cauliflower with tahini
- 4.00 **Fatayer Sabanekh** Spinach & sumac pastries - 4pcs
- 4.00 **Fatayer Jibneh** White cheese & parsley pastries - 4pcs
- 4.25 **Kubbeh** Lamb & burghul croquettes, stuffed with minced meat, onion & pine seeds - 6pcs
- 4.50 **Kibdeh** Chicken liver cooked with onion, garlic & coriander
- 4.25 **Chicken Wings** Chargrilled on open fire
- 5.00 **Arayes** A mixture of minced lamb, tomatoes & mint in pita bread grilled on charcoal
- 6.25 **Sujuk** Spiced sausages with pomegranate molasses & tahini

## MEZZE IN OLIVE OIL

- 5.50 **Fasoulia** String beans with tomato, onion & garlic
- 5.50 **Bamyeh** Okra with tomato, onion & garlic
- 5.50 **Sabanekh** Sautéed spinach & crisped onions



## SEASONAL GREENS

*Fresh pickings from the countryside - typically enjoyed with flatbreads & olive oil*

- 5.50 Khobeyzeh** Green mallow leaves with onion & lemon
- 5.50 Fayteh** Wild countryside plant - typical to karak & similar to Italian rappini
- 5.50 Chibseh** Hedge mustard fermented in yoghurt
- 7.00 Akoub** Gundelia buds cooked with onion & olive oil
- 5.00 Loubia** Cowpeas with onion & olive oil
- 5.50 Foul akhdar** Fava beans with garlic, coriander & olive oil

## FATTÉ

*Traditional casserole with flatbread crumbs & a mix of the freshest of ingredients*

- 6.00 Fattet Beitinjan** Aubergine, tomato sauce & yoghurt
- 8.50 Fattet Beitinjan Bil Lahmeh** Aubergine, tomato sauce with meat & yoghurt
- 6.50 Fattet Jaj** Chicken with rice & yoghurt
- 9.50 Fattet Magadem** For the true connoisseurs of the Levantine cuisine, fatté prepared with lamb pasterns
- 16.50 Fattet Fawaregh** Stuffed lamb chitterlings with tahini

## SAJEYAT

*Wilderness – cooked, bite sized meat in a saj pan over wood fires*

*for one for two*

- 12.00 22.00 Sajeyet Lahmeh** Meat shreds seasoned with onion & pine seeds
- 10.00 18.00 Sajeyet Jaj** Chicken shreds, onion & pine seeds

*Please inform your waiter of any allergy  
Prices include service charge and are subject to 8% sales tax*



## FUKHARAT

*Clay pots baked slowly to perfection*

*for one for two*

<b>13.50</b>	<b>24.00</b>	<b>Lahmeh</b> Lamb meat with tomato, potato & onion
<b>10.00</b>	<b>18.00</b>	<b>Kufta</b> Minced meat with tahini sauce & potato
<b>10.00</b>	<b>18.00</b>	<b>Jaj</b> Seasoned chicken with coriander & fresh vegetables
<b>14.00</b>	<b>26.00</b>	<b>Fawaregh Ma'anyeh</b> Stuffed lamb chitterlings with chickpeas
<b>10.00</b>	<b>18.00</b>	<b>Kubbeh Labaneyeh</b> Kubbeh with yoghurt
<b>10.00</b>	<b>18.00</b>	<b>Mnazalet Beitinjan</b> Grilled aubergine covered with minced meat with tomato & pine seeds
<b>13.50</b>	<b>24.00</b>	<b>Sheikh El Mahshi</b> Courgettes stuffed with minced meat & onion, cooked in yoghurt

## MASHAWI

*Grilled meats over open coal fire*

*for one for two*

<b>15.00</b>	<b>28.00</b>	<b>Mashawi</b> Selection of mixed grill - Meat cubes, kabab & chicken sheesh
<b>16.00</b>	<b>30.00</b>	<b>Reyash</b> Lamb cutlets
<b>14.00</b>	-	<b>Samak</b> Grilled fish with crisped bread & tahini

## JAMEED KARAKI

*A Jordanian staple, produced by fermenting, salting & drying ewe, sheep or goats milk*

<b>6.50</b>	<b>Bzeenah</b> Lentils cooked in jameed with dough
<b>13.75</b>	<b>Mansaf</b> Jordanian traditional dish; jameed sauce with rice & braised lamb
<b>13.75</b>	<b>Fattet Ifteet</b> Shrak bread, lamb braised in jameed sauce
<b>16.50</b>	<b>Fawaregh</b> Stuffed lamb chitterlings cooked in jameed

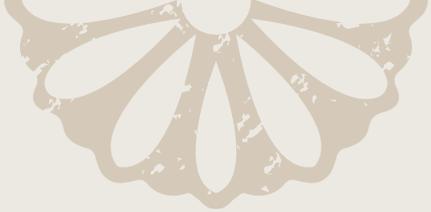
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## DESSERT

- 6.00 **Arabic Ice-cream** Pistachio & Levantine cotton candy
- 6.00 **Kunafeh** Shredded dough with white cheese, a splash of syrup & a sprinkle of pistachio
- 5.50 **Raha & Biscuit** Creamed mistika lukum, biscuit crumble & pistachio
- 6.00 **Basbousa & Quttain** Semolina cake with dried figs topped with cardamom ice-cream
- 4.00 **Awameh & Asabe' Zainab** Bites of fried dough in fragrant syrup
- 4.00 **Aish Elsaraya** Bread pudding, clotted cream & pistachio

### Seasonal Fruits



# BEVERAGES

## COLD DRINKS

<b>Mineral Water Small</b>	<b>2.00</b>
<b>Mineral Water Large</b>	<b>3.25</b>
<b>Sparkling Water</b>	<b>3.75</b>
<b>Sparkling Water Large</b>	<b>4.75</b>
<b>Sodas</b>	<b>2.65</b>
<b>Iced Tea</b>	<b>3.45</b>
<b>Energy Drink</b>	<b>4.50</b>
<b>Carbonated Drinks</b> (Tonic, Soda, Bitter Lemon)	<b>3.50</b>
<b>Shanina</b>	<b>3.00</b>
<b>Fresh Orange Juice</b>	<b>3.50</b>
<b>Fresh Lemonade</b>	<b>3.50</b>

## HOT DRINKS

<b>Herbal Teas</b>	<b>2.50</b>
Tea, Sage, Chamomile, Fennel, Anise, Ginger, Peppermint, Zhourat	
<b>Turkish Coffee</b>	<b>2.65</b>
<b>White Coffee</b>	<b>2.50</b>
<b>Espresso</b>	<b>2.75</b>
<b>Americano</b>	<b>2.75</b>

<b>SHISHA</b>	<b>7.00</b>
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# ALCOHOLIC DRINKS

## ARAQ

	Glass	1/4	1/2	Bottle
<b>Haddad Gold</b> Jordan	4.00	14.00	25.00	39.00
<b>Ramallah</b> Palestine	-	15.00	23.00	39.00
<b>Zumot</b> Jordan	4.00	15.00	25.00	39.00
<b>Zahra</b> Jordan	-	16.00	25.00	40.00
<b>Touma</b> Lebanon	-	18.00	30.00	50.00
<b>Brun</b> Lebanon	-	30.00	49.00	87.00
<b>Fakra</b> Lebanon	-	32.00	50.00	85.00
<b>Fakra XO</b> Lebanon	-	40.00	60.00	110.00

## WHITE WINE

	Glass	Bottle
<b>Jordan River Chardonnay</b> Jordan	6.00	25.00
<b>Jordan River Reserve Pinot Grigio</b> Jordan	-	30.00
<b>Saint George Sauvignon Blanc</b> Jordan	6.00	30.00
<b>Saint George Viognier</b> Jordan	-	30.00
<b>Saint George Pinot Grigio</b> Jordan	-	30.00
<b>Santa Digna Sauvignon Blanc</b> Chile	-	43.00
<b>Graffigna Pinot Grigio</b> Argentine	8.00	36.00
<b>Barton &amp; Guestier Chardonnay Chablis</b> France	-	60.00

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## RED WINE

	Glass	Bottle
Jordan River Merlot Jordan	6.00	25.00
Saint George Barbera Jordan	-	30.00
Jordan River Reserve Pinot Noir Jordan	-	30.00
Saint George Cabernet Sauvignon Jordan	6.00	26.00
Saint George Terroir Sangiovese Jordan	-	28.00
Lamberti Cabernet Sauvignon Italy	-	35.00
Graffigna Malbec Argentine	8.00	36.00
Chateau Du Glana Bordeaux France	-	60.00
B&G Chateauneuf Du Pape	-	70.00

## ROSE WINE

	Glass	Bottle
Jordan River Classic Jordan	6.00	25.00
Alie   Frescobaldi Toscana Italy	-	44.00

## BEER

	Glass
Amstel Jordan	5.00
Petra Jordan	5.00
Petra Gluten Free Jordan	5.00
Carakale Jordan	5.00
Taybeh Palestine	6.00
Heineken Beer Zero (non-alcoholic)	4.00

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MANAGED BY

**ROMERO  
GROUP**



SINCE 1979