

For History & Food Lovers Alike

SALADS

COLD MEZZE

Jarjeer Salad Rocca with onion, tomato & summaq	3.25	Hummus Add meat or pine nuts: 2.00	3.00
Fattoush Cucumber, tomato, onion, mint, sumac & pita croutons	3.25	Mutabbal Roasted aubergine mashed with tahini sauce & a hint of garlic	3.00
Haratheen Salad Tomato, onion, hot pepper in lemon vinaigrette	3.00	Baba Ghanoush Roasted eggplant mixed with pomegranate molasses & bell peppers	3.00
Tabbouleh Parsley, tomato, mint, onion, burghul in lemon vinaigrette	3.50	Labaneh Hot pepper & fresh thyme	3.50
Greek Salad Tomato, cucumber, lettuce, black olive, feta cheese & fresh thyme	4.75	Nabulsi Cheese Wild thyme	4.00
Eggplant Salad Fried eggplant, green peppers & pickles in lemon	3.25	Shanklish Strained sheep's yoghurt in wild thyme, tomatoes & onions	4.00
vinaigrette		Mixed Pickles & Olives	2.00

HOT MEZZE

Lentil Soup (seasonal) Served with pita croutons & lemon	3.00	Hoseh Tomato stew with garlic & olive oil	3.00
Grilled Nabulsi Cheese Pomegranate molasses	4.00	Chicken Wings Lemon & garlic sauce	3.50
Kubbeh Lamb & burghul croquettes, stuffed with minced meat & pine seeds	3.25	Fattet Beitinjan Eggplant in tomato stew, crisped bread & yogurt tahini dressing	5.00
Sambousek Cheese puffs	3.25	Herbed Potatoes Spiced Potatoes	3.50
Gallayeh Tomato stew with meat	4.50	Fries	2.00



MAIN COURSE

Mixed Grill (250g)	9.00
Kabab, lamb cubes, chicken cubs served with grilled vegetables & fries	
Shish Tawouk (250g)	8.00
Chicken skewers served with grilled vegetables & fries	
Umm Qais Chicken	8.00
Grilled boneless chicken marinated in wild herbs, served with grilled vegetables & fries	
Char-Grilled Chicken	8.00
Wild oregano marinated chicken served with grilled vegetables & fries	
Sajeyet Lahmeh	9.00
Shredded lamb stew with onion & hot pepper	
Sineyet kabab	8.00
Minced meat kabab in tahini sauce or with tomato slices	

DESSERTS

KIDS MEALS

Ice-cream (1 scoop)	1.50	Penne Rosé	5.00
		Pomodoro & cream sauce	
Fresh seasonal fruits	2.00		
		Spaghetti Bolognese	5.00
Muhalabeyeh	2.00	Pomodoro sauce, minced meat	
Fresh milk pudding with pistachio		& parmesan cheese	
Umm Qais Special	3.50	Chicken Escalope	7.00
Bread based dessert with clotted cream & syrup,		Served with grilled vegetables & fries	
nistachio & Arabic ice-cream		ocived with gritted regellibles & fries	



SODAS

Cola & Diet Cola Soda Water, Tonic Water, Bitter Lemon Red Bull®	2.	.00 .50 .50
WATER		
Mineral Water Sparkling Watert		.25
JUICES		
Fresh Orange Fresh Lemonade & Mint Pineapple Apple Cranberry	3. 2. 2.	.25 .00 .50 .50
BEER "Bottle"		
Amstel (Jordan) Petra (Jordan) Taybeh (Palestine)	5.	.00

SPIRITS

	Glass	¹ /4 Bottle	¹ /2 Bottle	Bottle
Bombay	6.00	-	-	65.00
Stolichnaya	5.00	-	-	50.00
Arak Haddad Gold	5.00	12.00	20.00	33.00
Arak Zumot	-	13.00	21.00	34.00
Arak Ramallah	-	12.00	20.00	33.00
Arak Touma	-	15.00	26.00	40.00
Chivas Regal 12y	7.00	-	-	90.00
Johnnie Walker Black Label 12y	7.00	-	-	90.00



WINE

White	Glass	Bottle
Saint George Chardonnay Jordan River Sauvignon Blanc	6.00	25.00 25.00
Graffigna Pinot Grigio	7.00	34.00
Lamberti Soave	7.00	34.00
Red		
Saint George Cabernet Sauvignon	-	25.00
Jordan River Merlot	6.00	25.00
B&G Cabernet Sauvignon	8.00	36.00
Rose		
Jordan River Shiraz	6.00	25.00
HOT DRINKS Turkish Coffee		2.00
American Coffee		2.00
White Coffee		2.00
Espresso Cappuccino		3.00 3.50
Tea, Green Tea		2.00
SHISHA		6.00



UMM QAIS

RESTHOUSE

Umm Qais provides visitors with the rare joy of a delicious meal, coupled with a wonderful view of the Golan Heights; Absorb the unparalleled view of the Sea of Galilee (Lake Tiberias) and on a clear day the snow peak of mount Hermon is visible.

Umm Qais city was established in the Hellenistic period, from the ancient remains are black Basalt Theatre, the basilica and adjacent courtyard strewn with nicely carved black sarcophagi, and much more.





SINCE 1979

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