

أزكدينيا

azkadenya

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تعالوا نرديج  
على أزكدينيا  
x x x



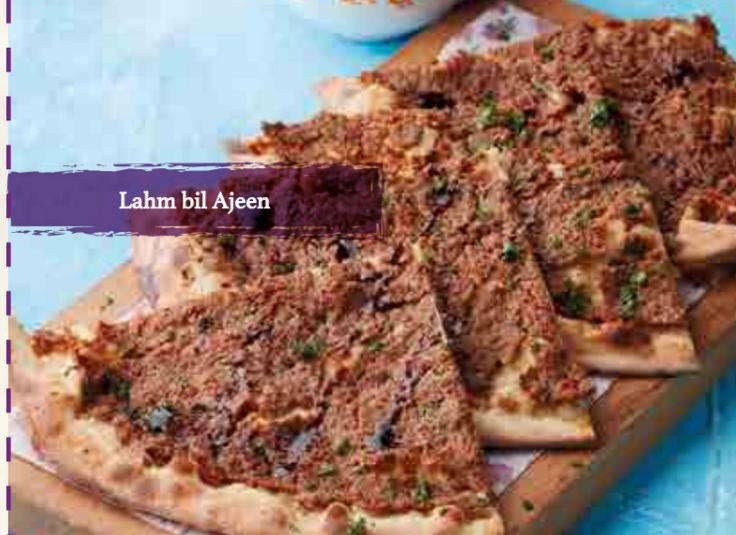




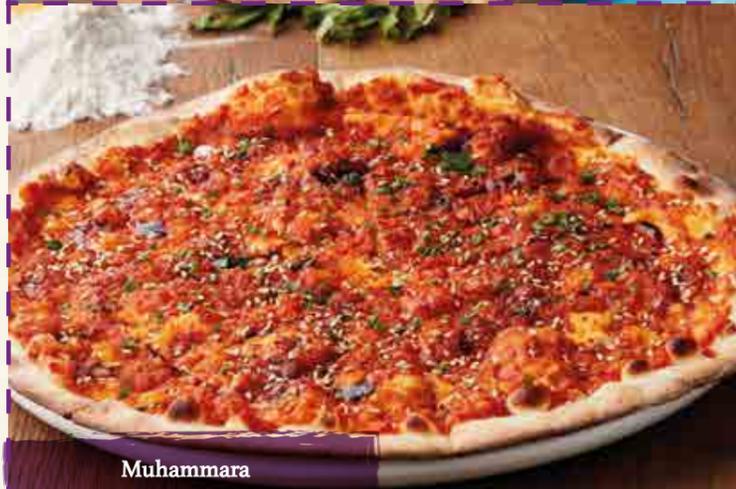
*Happiness rarely keeps  
company with an  
empty stomach*

# Manaeesh From The Oven

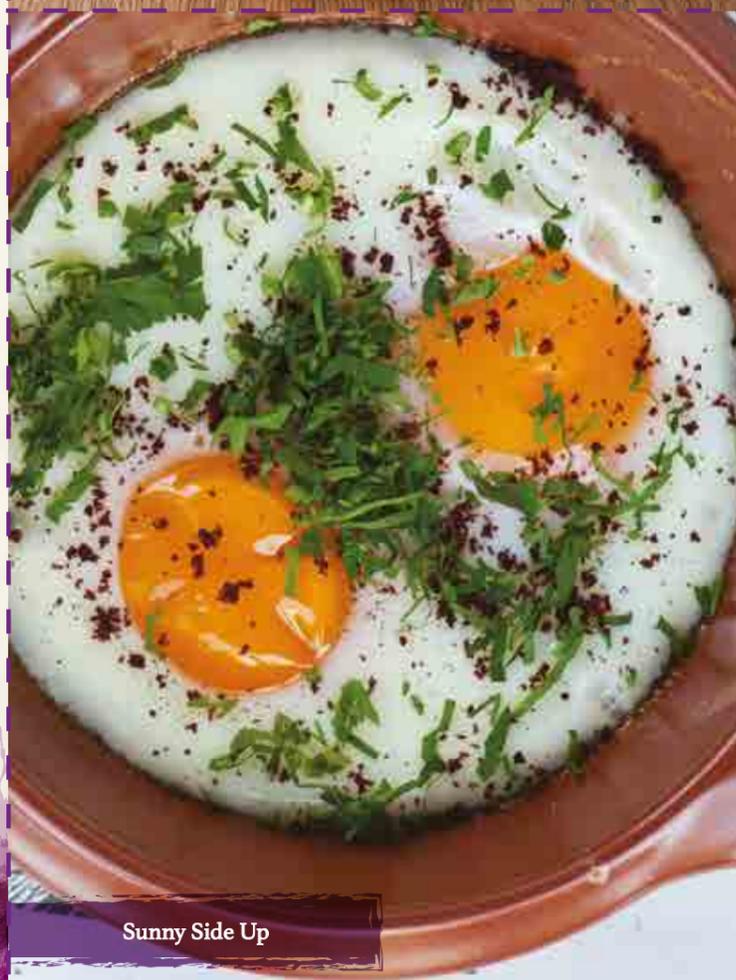
- Zaatar** 17  
A true classic, Middle Eastern thyme, sesame seeds, tangy sumac and olive oil.
- Traditional Cheese** 28  
Mixture of mozzarella and akkawi cheese.
- Lahm bil Ajeen** 30  
Spiced minced meat mixed with chopped onions and tomatoes.
- Halloumi Cheese** 28  
Melted halloumi cheese.
- Zaatar with Labaneh** 23  
Middle Eastern thyme topped with creamy labaneh.
- Labaneh Salad** 28  
Creamy labaneh mixed with chopped tomatoes and onions.
- Nutella® Banana** 34  
A Nutella® manousheh filled with sliced bananas and hazelnut.
- Muhammara** 24  
A distinctive taste that combines fresh tomatoes, chili, green peppers and sautéed onions.
- Add cheese** +5



Lahm bil Ajeen



Muhammara



Sunny Side Up

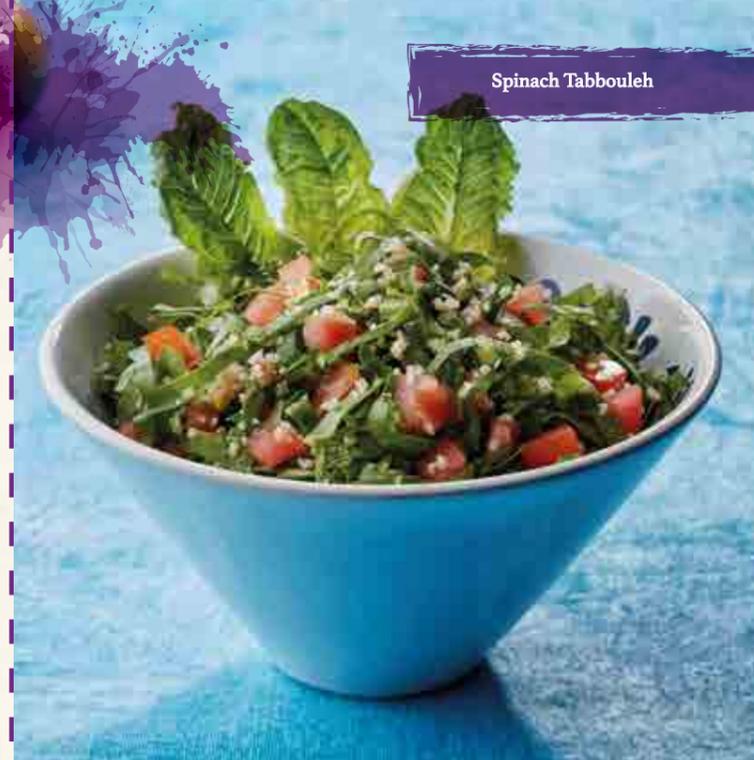
# Our Signature Eggs

- Served until 1 pm**
- Sunny Side Up** 25  
Four baked sunny side up eggs, served with fresh tomatoes, cucumbers and cured green olives.
- Chakchouka** 31  
Three eggs slowly cooked with tomatoes and onions.
- Traditional Omelette** 29  
A four egg omelette with onions and green peppers, served with fresh tomatoes, cucumbers and cured green olives.
- Omelette with Sujok** 32  
A four egg omelette with spicy Middle Eastern sausages, served with fresh tomatoes, cucumbers and cured green olives.
- Omelette with Akkawi Cheese** 32  
A four egg omelette with melted akkawi cheese, served with fresh tomatoes, cucumbers and cured green olives.
- Mfaraket Batata** 34  
Fried potato cubes mixed with minced beef, onions and eggs.

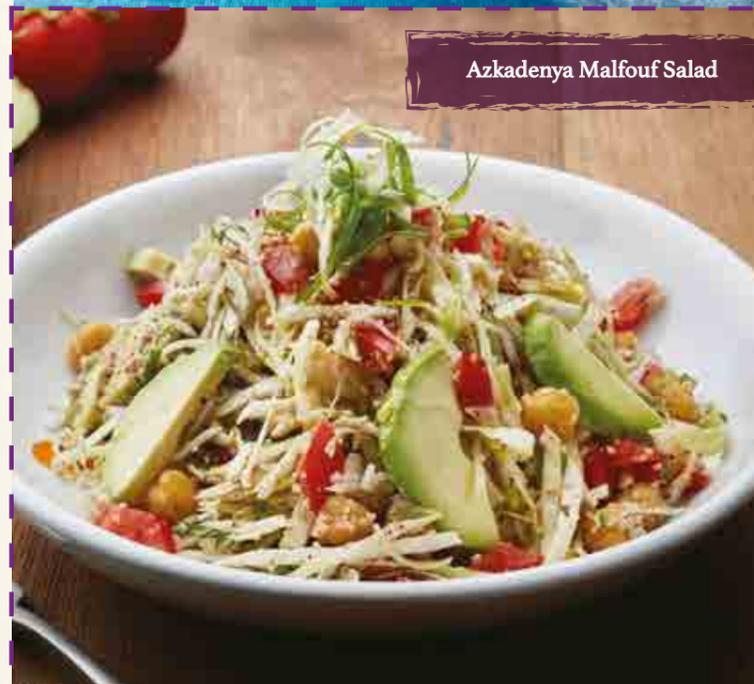
All prices are in SR & inclusive of 5% VAT

# Salads

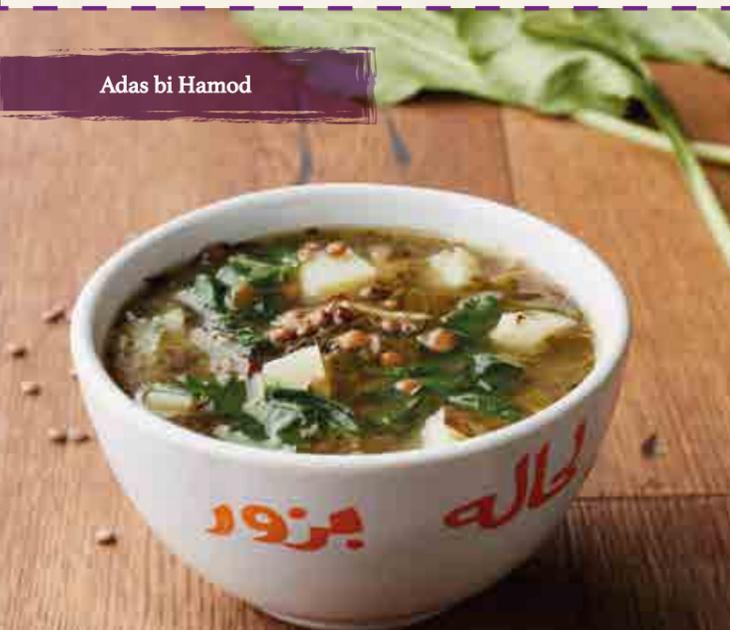
- Tabbouleh** 26  
A Middle Eastern favourite, parsley, tomatoes and bulgur, drenched in a zesty lemon and olive oil dressing.
- Tabbouleh with Quinoa** 28  
Traditional tabbouleh, made with quinoa instead of bulgur.
- Tabbouleh with Pomegranate** 28  
Our traditional tabbouleh with tangy pomegranate seeds and drizzled with pomegranate molasses.
- Spinach Tabbouleh** <sup>NEW</sup> 32  
The traditional tabbouleh with spinach, giving it that extra nutrient boost.
- Fattoush** 26  
Our traditional fattoush salad, made with tomatoes, cucumbers, mixed greens. Topped with fried pita bread and pomegranate seeds and served with a sumac and lemon dressing.
- Eggplant Fattoush** 28  
Our traditional fattoush topped with lightly fried eggplant cubes.
- Rocca Salad** 28  
Fresh rocca leaves topped with tomatoes and sliced onions with a lemon, sumac and virgin olive oil dressing.
- Date Salad** 31  
A mix of dates, feta cheese, sliced red onions and walnuts on a bed of lollo rosso lettuce and rocca, drizzled with our special balsamic vinaigrette.
- Azkadenya Malfouf Salad** 33  
A hidden secret; shredded cabbage with chickpeas, sliced tomatoes and avocado, drizzled with a lemon and olive oil dressing.



Spinach Tabbouleh



Azkadenya Malfouf Salad



Adas bi Hamod

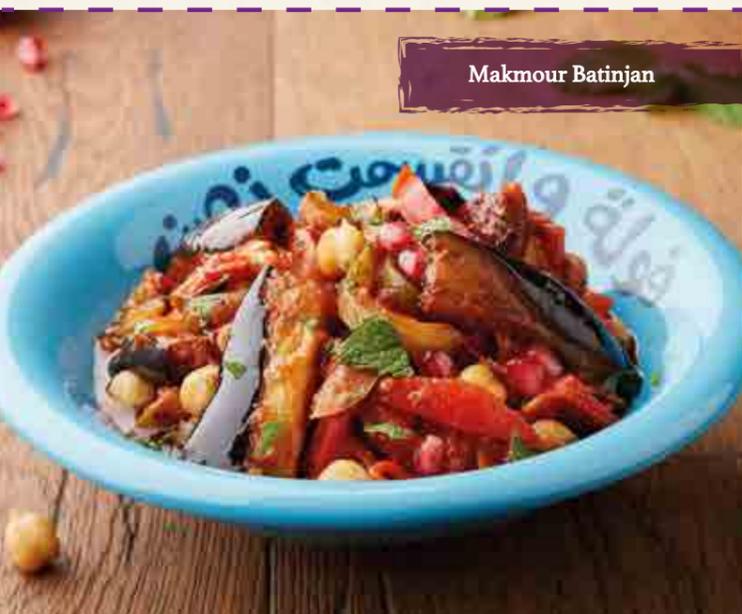
# Soups

- Lentil** 28  
A heart-warming soup made with red lentils, onions, olive oil and cumin, topped with fried croutons.
- Freekeh with Chicken** 28  
A hearty soup made with cracked green wheat and chicken, slowly simmered in a fragrant chicken broth, topped with fresh parsley.
- Adas bi Hamod** 28  
Home-style lentil soup with a twist. Cooked with potatoes, spinach, fresh coriander and garlic. Served with lemon wedges for an added zing.

# Cold Appetizers

- Hummos** 23  
A Middle Eastern homemade dip made of chickpeas and tahini.
- Pink Hummos** 25  
Hummos with a pomegranate twist.
- Hummos Beiruti** 26  
Our classic creamy hummos topped with garlic, lemon, cumin, parsley and olive oil - a Lebanese favourite.
- Hummos bil Lahmeh** 35  
Hummos topped with beef fillet, toasted pine nuts and virgin olive oil.
- Muttabal** 25  
A delicious garlic infused eggplant purée, mixed with tahini and drizzled with olive oil.
- Muttabal Beetroot** 27  
Finely diced beetroot mixed with tahini paste and yoghurt.
- Makmour Batinjan** 29  
Fried eggplant slow cooked with tomatoes, capsicums, garlic and onions, topped with olive oil then garnished with fresh mint, parsley and chick peas.
- Silk Bel Zeit** 27  
Fresh chard leaves, sautéed in olive oil, onions and garlic. Topped with fried onions and a pomegranate molasses drizzle.
- Warak Enab (Yalanji)** 29  
Vine leaves stuffed with rice.
- Muhammara** 30  
A rich purée of red chilies, onions and walnuts topped with pomegranate molasses.
- Quinoa Mujadara** 33  
A slow cooked quinoa and lentil blend with traditional Arabic spices and fried onions.
- Labaneh** 27  
Middle Eastern sour cream.
- Foul** 22  
Cooked fava beans topped with tomatoes, parsley, lemon, tahini sauce and virgin olive oil.
- Cold Appetizer Sampler** 82  
A sampling tray of 8 appetizers: Hummos, Pink Hummos, Foul, Muttabal, Muhammara, Sweet & Sour Eggplant, Olives and Pickles.

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Makmour Batinjan

Wasabi Popcorn Shrimp



# Hot Appetizers

- Halloumi Steak** 33  
A pan fried cut of halloumi cheese served with fig jam.
- Falafel** 20  
Five pieces of fried falafel, topped with sesame seeds.
- Falafel Sliders** 32  
Four homemade sliders with fried falafel topped with tomatoes, pickles and tahini sauce.
- Spicy Falafel** 21  
Five pieces of falafel stuffed with sautéed onions and sumac.
- Fried Cheese Rolls** 28  
Hand rolled pastry stuffed with halloumi cheese, fried to a golden crisp and served with fig jam.
- Fried Halloumi Sticks** 30  
Halloumi cheese sticks fried to a golden crisp, coated with sesame seeds and served with fig jam.
- Grilled Halloumi Sliders** 30  
Three grilled halloumi sliders topped with a mix of tomato, fresh mint and black olive paste.
- Sujok with Dibs al Ruman** 36  
Spiced Middle Eastern sausages cooked with pomegranate molasses.
- Musakhan Rolls** 36  
Hand pulled chicken, sumac and onions, rolled in a thin bread then lightly fried.
- Batata Harra** 28  
Potato cubes sautéed with garlic, chili, coriander and lemon.
- French Fries** 20  
Homestyle fried potato.
- Wasabi Popcorn Shrimp** 48 NEW  
That flaky crust on shrimp! Fried pieces of shrimps mixed with Tahini sauce and flavored with a hint of Wasabi.
- Spicy Wings** 36  
Chicken wings drenched in a spicy chili sauce.
- Chicken Liver with Pomegranate** 36  
Fresh chicken liver sautéed with onions and tangy pomegranate molasses.
- Fried Kibbeh** 27  
Homestyle croquette stuffed with minced meat, onions and pine nuts.
- Hot Appetizer Sampler** 62  
A sampling tray of two sambousek meat, two sambousek cheese, two fatayer spinach and two kibbeh, served with a side of chili paste and yoghurt.

# Shawarma

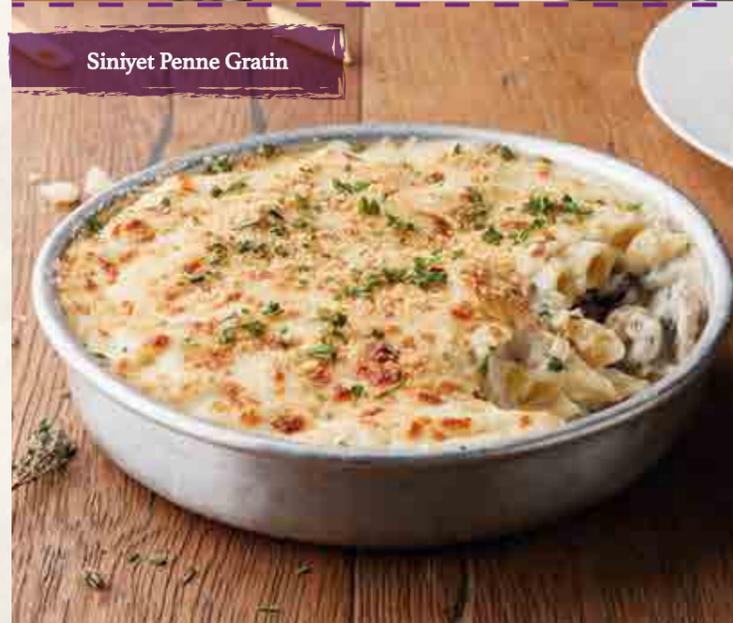
**Beef Shawarma Al Fahem** 111  
An appetizing beef tenderloin served at your table over charcoal with saj bread and an onion parsley mix.

**Chicken Shawarma Al Fahem** 100  
An appetizing chicken shawarma stick served at your table over charcoal with saj bread, garlic, tomatoes and pickles.

Beef Shawarma Al Fahem



Siniyet Penne Gratin



# Sawani

'Sawani', the plural of 'Siniyet', literally means 'Trays' in Arabic and refers to a cooking method usually seen at home. Served with pickles, olives and red radish.

- Siniyet Kofta bil Bandora** 59  
Minced lamb spread with potatoes, onions and tomato sauce.
- Siniyet Kofta bil Tahiniyeh** 59  
Minced lamb topped with tomatoes, potatoes and onions, cooked in a tahini sauce.
- Siniyet Penne Gratin** 55  
Penne pasta cooked in our rich cream sauce with mushroom and cheese, topped with bread crumbs and mixed herbs.
- Siniyet Chicken with Cream** 58  
Chicken breast slowly cooked with mushrooms and fresh cream.

# Fattat

- Fattet Hummos with Yoghurt** 34  
Chickpeas, garlic, yoghurt and crispy fried bread.
- Fattet Batinjan** 36  
Fried eggplant, minced beef, yoghurt, and crispy fried bread topped with tomato sauce.
- Chicken Fatteh** 37  
Hand pulled chicken breast, garlic, yoghurt, and spiced rice, topped with crispy fried bread.



Fattet Hummos with Yoghurt

# Sandwiches

All sandwiches are served with spiced french fries & grilled corn.

- Tawook** 32  
Shish tawook with garlic sauce and pickles, wrapped in saj bread.
- Shawarma Beef** 51  
Homemade beef tenderloin shawarma with tahini sauce and tomatoes, wrapped in saj bread.

# Fakharat

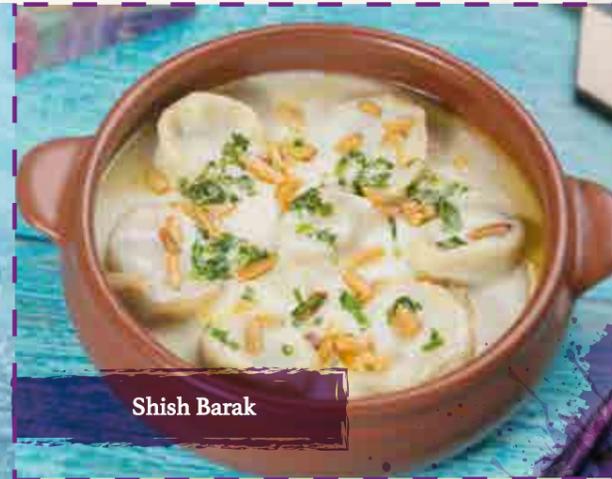
A fakhara is a clay cooking pot that retains the food's flavour, vitamins and juiciness. Our fakharat dishes are taken right out of the oven and served straight to your table to enjoy.

<b>Fakharat Rice</b> A side dish of rice and vermicelli.	21	<b>Fakharat Freekeh Risotto</b> An Arabic take on risotto, freekeh cooked in cream, butter, Parmesan cheese with mushroom.	44
<b>Fakharat Galayet Bandora</b> Slow cooked tomatoes, onions and pine nuts in virgin olive oil.	29	<b>Fakharat Chicken Kabsa</b> Chicken, rice and vegetables, in a mixture of spices.	55
<b>Fakharat Lamb Shank</b> Slow cooked 5 hour stewed lamb shank in a balsamic reduction, served with carrots, leeks, celery and tomatoes.	75	<b>Fakharat Freekeh with Meatballs</b> Homemade meatballs stewed in tomato sauce, served with green freekeh.	69
<b>Fakharat Chicken with Mushroom and Garlic</b> Chicken breast cooked with lemon, garlic, olive oil, mushrooms and fresh cilantro.	52	<b>Fakharat Sayadiyeh</b> Fried fish fillet, onions and spiced rice, served with both a brown and a tahini sauce.	61
<b>Fakharat Fillet and Mushrooms</b> Beef fillet cubes cooked with mushrooms and wild thyme.	59	<b>Fakharat Ras Asfour with Cherries</b> <small>NEW</small> Nicely cut pieces of beef tenderloin in delicious cherry sauce with roasted almonds.	62

Fakharat Ras Asfour with Cherries



Shish Barak



Mansaf



Stuffed Vine Leaves



# Tabkhat

'Tabkhat' literally means 'home cooked dishes' in Arabic and refers to homemade cuisine.

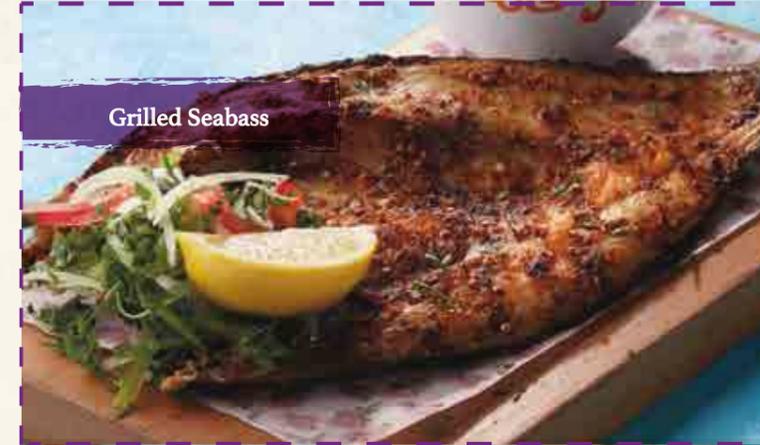
<b>Kibbeh bel Laban</b> Kibbeh cooked in a garlicky yoghurt sauce.	58	<b>Mansaf</b> Traditional Jordanian dish made of lamb and pine nuts, cooked in a sauce of fermented dried yoghurt and served with rice.	58
<b>Shish Barak</b> Bite sized dough pastries stuffed with minced meat in a garlicky yoghurt sauce.	58	<b>Stuffed Vine Leaves</b> Vine leaves stuffed with rice and minced meat, slow cooked with slices of lamb, fresh mint, roasted garlic and lemon juice. Served with a side of yoghurt.	58
<b>Mulukhiyeh</b> Middle Eastern home favourite made with fresh corchorus leaves, chicken and served with rice.	58	<b>Lamb with Oriental Rice</b> White rice cooked with minced meat, onions and green peas, topped with cubes of lamb, pine nuts and almonds. Served with a side of cucumbers and yoghurt.	58

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# Chargrilled Mashawi

<b>Shish Tawook</b> Four skewers of tender marinated chicken cubes and vegetables served on bread, drizzled with spicy tomato sauce.	61
<b>Lahm Mashwi</b> Four skewers of grilled lamb cubes and vegetables, served on bread and drizzled with spicy tomato sauce.	73
<b>Kabab</b> Four skewers of homemade lamb kabab and eggplant, served on bread and drizzled with spicy tomato sauce.	61
<b>Kabab Azkadenya</b> Four skewers of homemade kabab mixed with pistachios and halloumi cheese, served on bread and drizzled with spicy tomato sauce.	67
<b>Grilled Seabass</b> The uniqueness of fresh seabass, charcoal-grilled and served with your choice of oriental or tamarind marinade accompanied by a sesame and parsley sauce.	105
<b>Grilled Wings</b> A distinct taste of chicken wings, home-style marinated then charcoal-grilled, drizzled with olive oil and flavoured with garlic and lemon juice.	58
<b>Arayes</b> Minced meat on Arabic bread, grilled over charcoal and served with yoghurt and sliced tomatoes.	41
<b>Lamb Chops</b> Marinated grilled lamb chops served on bread and drizzled with spicy tomato sauce.	66
<b>Mixed Grill Platter</b> One shugaf skewer, one shish tawook skewer, two kabab skewers and one lamb chop, served on bread and drizzled with spicy tomato sauce.	79

Grilled Seabass



Grilled Wings



# Desserts

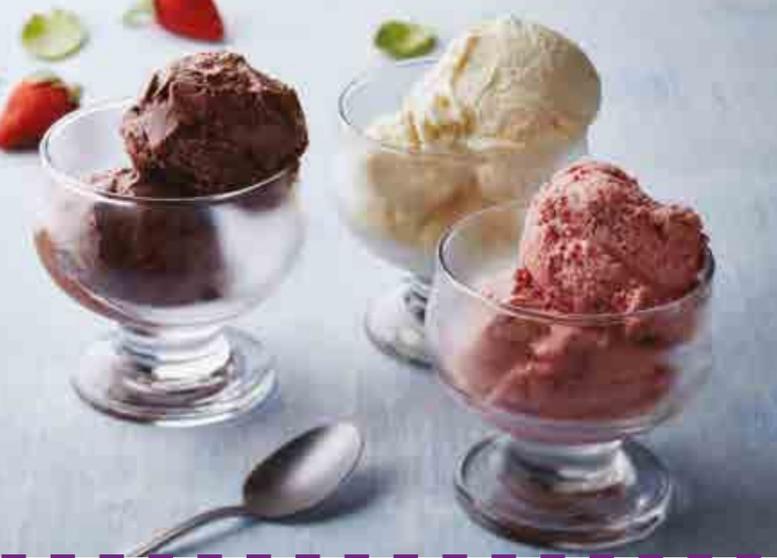
<b>Sticky Date Pudding</b> Date pudding sizzled in a hot caramel sauce and topped with vanilla ice cream.	37	<b>Namouretna</b> A twist on the traditional Middle Eastern namoura dessert; Semolina cake on a layer of digestive biscuit, topped with torched cream and drizzled with orange blossom syrup.	34
<b>Osmaliyah with Ice Cream</b> <i>Rose / Vanilla / Chocolate</i> Crunchy "kunafeh dough" filled with flavoured ice cream and topped with chopped pistachios.	37	<b>Nutella® Fondant bel Fukhara</b> Melted Nutella® chocolate fondant, served with vanilla ice cream.	32
<b>Umm Ali Azkadenya Style</b> A traditional milk drenched bread pudding, topped with raisins, pistachios and coconut.	30	<b>Baklava with Ice Cream</b> Crispy layers of thin dough topped with pistachios and vanilla ice cream.	37
<b>Kunafeh Kazabeh</b> A homemade version of traditional cheese kunafeh.	35	<b>Nutella® Banana</b> A Nutella® manousheh filled with sliced bananas and hazelnut.	34

Sticky Date Pudding



Namouretna





## Ice Cream

Your choice of two scoops from the following flavours

26

- Vanilla
- Chocolate
- Strawberry
- Arabic with Pistachio
- Rose



## Smoothies

- Watermelon 30
- Pineapple & Pomegranate 32
- Guava & Pomegranate 32
- Lemon & Mint 30

## Cocktails

- Mixed Fruit Cocktail 30
- Avocado with Ashta 30
- Ayran (Fresh Yoghurt) 19

## Fresh Juices

- Orange 28
- Lemonade 28
- Lemon with Mint 28
- Mango 28
- Strawberry 28

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## Cold Beverages

- Local Bottled Water (Still)
  - 0.5 LT 9
  - 1.5 LT 13
- Imported Still Mineral Water 0.5 LT 14
- Imported Sparkling Water 0.5 LT 16
- Coca-Cola® 14
- Coca-Cola Light® 14
- Sprite® 14
- Sprite Light® 14
- Fanta® 14
- Ice Tea Lemon 14
- Ice Tea Peach 14



## Teas, Herbals and Hot Drinks

- Regular Tea 13
- Moroccan Tea 16
- Karak Tea 16
- Mint Tea 14
- Tea with Sage 14
- Green Tea 14
- Earl Grey Tea 14
- Anise 14
- Chamomile 14
- Sage 14
- Mixed Herbs 14
- Sahlab 16

## Coffees

- Espresso 13
- Double Espresso 15
- Turkish Coffee 14
- Arabic Coffee 16
- Cappuccino 17
- Americano 14
- Latte 17



*Bon Appetit*

صحتين وألف عافية

All prices are in SR & inclusive of 5% VAT

Many of our products contain or may contain common allergens like wheat, peanuts, soy, tree nuts, milk and eggs. Please ask our staff for more details

إن الأسعار بالريال السعودي وخاضعة لضريبة القيمة المضافة بنسبة ٥٪

العديد من منتجاتنا تحتوي أو قد تحتوي على بعض المواد المسببة للحساسية الشائعة مثل تلك الناتجة عن تناول القمح أو الفول السوداني أو الصويا أو الجوز أو الحليب والبيض. الرجاء التأكد من موظفينا للمزيد من المعلومات