



**TRY SOMETHING NEW TASTE**

One of the reasons that people enjoy coming to a great restaurant is that when an extraordinary meal is placed in front of them, they feel honoured, respected, and even a little bit loved.



**Zain Zaythoon**



*Food is your body's fuel. Without fuel, your body wants to shut down!*



**زين زيتون**

**التوصيل للمنازل**

☎ 02 309 2575

☎ 056 245 7306 - 056 772 2373

☎ 050 859 5146



نحن نقبل أوامر الحزب  
**We Accept Party Orders**

**Home Delivery**

☎ 02 309 2575

☎ 056 245 7306 - 056 772 2373

☎ 050 859 5146

Sevenland Shopping Centre, Al Falah-5, Near Sky Mall Shopping Centre.



نحن نقبل أوامر الحزب  
**We Accept Party Orders**



# Breakfast Special

Breakfast is the most important meal of the day. When you feed yourself what your body needs when it needs it, that's love. So give your bod some and sit down and enjoy a good, substantial breakfast.



01. سمن مشوي  
Ghee Roast

DHS. 6.00



02. ماسالا دوسا  
Masala Dosa

DHS. 7.00



03. بوتو كادالا  
Puttu Kadala

DHS. 6.00



04. دوسا سيت  
Set Dosa

DHS. 5.00



05. ادلي سيت  
Idly Set

DHS. 6.00



06. اديابم كادالا  
Idiyappam kadala

DHS. 6.00



07. پوراتا  
Poratta

DHS. 1.00



08. شاباتي  
Chapathi

DHS. 1.00



09. نيپاتال بيف كاري  
Neypathal Beef Curry ( 2 pcs )

DHS. 13.00



10. پوري باجي  
Poori Bhaji ( 2 pcs )

DHS. 5.00



11. اوبومافو  
uppumavu

DHS. 4.00

# Egg Special



12. بيض روست  
Egg Roast

DHS. 6.00

13. بيض مسالا  
Egg Masala

DHS. 6.00

14. بيض كاري  
Egg Curry

DHS. 5.00



15. شكشوكا  
Shakshuka

DHS. 6/10



16. بيض اومليت  
Egg Omelette

DHS. 4.00



17. نصف بيض مقلي  
Egg Half Fry

DHS. 4.00

18. خضار مشكل  
Vegetable Mix

# Curry Special

"Fresh Ingredients Are Our Secret Ingredient!"



19. كيما  
Keema

DHS. 7/13



20. عدس  
Dal

DHS. 6/10



21. كدلا  
Kadala

DHS. 6.00



22. شينا مسالا  
Chena Masala

DHS. 7.00



23. خضار ستو  
veg. stew

DHS. 6.00



24. سمك كاري  
Fish Curry

APS



25. سمك ملك كاري  
King Fish Curry

APS



26. ايليا كاري  
Ayala Curry

APS



27. دجاج كاري  
Chicken Curry

DHS. 10.00



28. لحم كاري  
Beef Curry

DHS. 10/12



29. باجي كاري  
Bhaji Curry

DHS. 6.00



30. جرين بيس كاري  
Green Peas Curry

DHS. 6.00



- 31. بریانی دجاج  
Chicken Biryani **DHS. 13/22**
- 32. لحم بقري بریانی  
Beef Biryani **DHS. 16.00**
- 33. بریانی خضار  
Veg. Biryani **DHS. 12.00**
- 34. لحم بریانی  
Mutton Biryani **DHS. 22.00**
- 35. بریانی سمک  
Fish Biryani **DHS. 16.00**
- 36. بریانی بیض  
Egg Biryani **DHS. 12.00**
- 37. روبیان بریانی  
Prawns Biryani **DHS. 20.00**

# Biryani Corner



# Kada Biryani

38. **DHS. 14.00**



- 39. دجاج **DHS. 15.00** Chicken
- 40. لحم بقري **DHS. 18.00** Beef
- 41. سمکة **DHS. 18.00** Fish
- 42. لحم **DHS. 24.00** Mutton

# Basmati Rice Biryani

Basmati rice makes every meal better. You can't make everyone happy, you're not basmati rice. Flavor up your life. You deserve the best quality basmati rice.

- 43. دجاج **DHS. 14/24** Chicken
- 44. لحم بقري **DHS. 18.00** Beef
- 45. لحم **DHS. 24.00** Mutton
- 46. روبیان **DHS. 22.00** Prawns

# Ghee Rice Special

- 48. أرز جي **DHS. 7.00** Ghee Rice
- 49. أرز جي + كرى دجاج **DHS. 15.00** Ghee Rice + Chicken Curry
- 50. أرز جي + كرى لحم بقري **DHS. 17.00** Ghee Rice + Beef Curry

# ಸಾಧಾರಣ ಸಲತ್

صدى سور سیت



47. **DHS. 10.00**

# ಪತ್ರಿಚಾರ



51. **DHS. 12.00**

52. **DHS. 8.00** لبن الرائب ريس Curd Rice

# Special Mutton Mandi

- 53. لحم مندي نصف **DHS. 35.00** Mutton Mandi Half
- 54. مندي لحم كامل **DHS. 55.00** Mutton Mandi Full



"People who love to eat are always the best people."

# Mandi Rice With Cahrcoal



- 55. ربع دجاج **DHS. 15.00** Quarter Chicken
- 56. نصف دجاج **DHS. 25.00** Half Chicken
- 57. دجاج كامل **DHS. 45.00** Full Chicken

# Our Special Majboos

Chicken Majboos, also known as Kabsa, is a popular rice dish from the Arabian Gulf made with either lamb or chicken. The term 'Majboos' or 'kabsa' actually means pressed in Arabic. It has slight variations from region to region. One thing remains common though: use of whole spices, and cooking the meat in the broth/sauce for the rice in order to get even more flavour.



- 58. مچبوس دجاج **DHS. 26.00** Chicken Majboos
- 59. نصف دجاج **DHS. 26.00** Half Chicken



# Dinner chicken

Chicken is all time favorite food for non-veg people. It's available in many restaurants with many types of masala. So when you have a chicken party with your friends in the hotel and click some pictures and then you want to share those pictures on your...

കാട് കറി



61. **Dhs. 8.00**  
سمان مقلي  
Quail Fry 1 pcs



60. **Dhs. 15.00**  
دجاج بالي كاري  
Chicken palli curry



62. **Dhs. 14.00**  
دجاج كادي  
Chicken Kadai



64. **Dhs. 8.00**  
دجاج مقلي  
Chicken Fry



65. **Dhs. 14.00**  
دجاج فلفل حار  
Chicken Chilli



68. **Dhs. 16.00**  
دجاج كوروما  
Chicken Kuruma



69. **Dhs. 15.00**  
دجاج أولارثو  
Chicken Ularthu



72. **Dhs. 16.00**  
دجاج بيراثو  
Chicken Perattu



73. **Dhs. 20.00**  
دجاج 65  
Chicken 65



63. **Dhs. 15.00**  
دجاج سمينة  
Butter Chicken



66. **Dhs. 10/15**  
دجاج شوك  
Chicken Chukka



67. **Dhs. 15.00**  
دجاج كوندتام  
Chicken Kondattam



70. **Dhs. 16.00**  
دجاج فراتياتو  
Chicken varattiyathu



71. **Dhs. 15.00**  
دجاج فلفل  
Chicken Pepper



74. **Dhs. 15.00**  
دجاج شاب كاري  
Chicken Shap Curry



75. **Dhs. 16.00**  
دجاج شاب مقلي  
Chicken shap fry

കോഴി നിറച്ചത്



76. **Dhs. 26.00**  
كوزي نيراشاتو  
Kozhy Nerachathu

Kerala cuisine is a combination of vegetables, meats, and seafood, flavoured with a variety of spices. One can notice the dominance of rice, coconut, seafood and non-vegetarian dishes and the lavish use of spices like Pepper, Cardamom, Cloves, Ginger and chillies that add to the taste and flavour of Kerala's traditional food.

# Beef Special



82. **Dhs. 20.00**  
لحم بقر فاتيشاتو إيلاييل  
Beef Vattichathu Ilayil



83. **Dhs. 16.00**  
لحم بقر فيندالو  
Beef Vindalu



84. **Dhs. 16.00**  
لحم بقر قندتم  
Beef Kondattam



85. **Dhs. 16.00**  
لحم كانتاري  
Beef Kanthari



80. **Dhs. 17.00**  
شوبس لحم بقري  
Beef Chops



81. **Dhs. 15.00**  
مرق لحم بقري حار  
Chilli Beef Gravy

# Salads

Salad is a mixture of various food such as vegetable, fruit and many other. It usually have raw materials and is served at room temperature or chilled preferably. Salad is very healthy. People are now understanding the benefits of having salad and therefore it is being preferred by most of us for better health and life.



86. **Dhs. 14.00**  
سلاطة عربي  
Arabic Salad



87. **Dhs. 15.00**  
تبولة  
Tabbouleh



88. **Dhs. 6/10**  
سلاطة خضر  
Green Salad



89. **Dhs. 15.00**  
فتوش  
Fattoush



90. **Dhs. 6/12**  
حمص  
Hummus



# Dinner Beef

- |  |  |  |  |
|--|--|--|--|
| 91.  <b>Dhs. 16.00</b><br>لحم بقر شلي<br>Beef Chilli | 92.  <b>Dhs. 16.00</b><br>لحم بقر روست<br>Beef Roast          | 93.  <b>Dhs. 16.00</b><br>لحم بقر بلي كاري<br>Beef palli Curry | 94.  <b>Dhs. 18.00</b><br>لحم بقر شتي كاري<br>Beef Chatty Curry |
| 95.  <b>Dhs. 15.00</b><br>لحم بقر مقلي<br>Beef Fry   | 96.  <b>Dhs. 16.00</b><br>لحم بقر شاب كاري<br>Beef Shap Curry | 97.  <b>Dhs. 16.00</b><br>لحم بقر شاب مقلي<br>Beef Shap Fry    | 98.  <b>Dhs. 12.00</b><br>لحم بقر كاري<br>Beef Curry            |

# Dinner Mutton

- |   |   |  |
|---|---|--|
| 99.  <b>Dhs. 20.00</b><br>لحم كدائي<br>Mutton Kadai | 100.  <b>Dhs. 16.00</b><br>لحم كاري<br>Mutton Curry | 101.  <b>Dhs. 22.00</b><br>لحم فلفل مشوي<br>Mutton Pepper Roast |
|---|---|--|

# Dinner Vegetable

- |  |  |   |  |
|--|--|---|--|
| 102.  <b>Dhs. 10.00</b><br>الومتر<br>Aloo Mutter | 103.  <b>Dhs. 10.00</b><br>جوبي مسالا<br>Gobi Masala  | 104.  <b>Dhs. 10.00</b><br>خضار كورما<br>Vegetable Kuruma |  |
| 105.  <b>Dhs. 10.00</b><br>الو جوبي<br>Aloo Gobi | 106.  <b>Dhs. 14.00</b><br>بنير بالاك<br>Paneer Palak | 107.  <b>Dhs. 15.00</b><br>جوبي 65<br>Gobi 65             | 108.  <b>Dhs. 15.00</b><br>جوبي منشوريان<br>Gobi Manchurian |

# Noodles Schezwan Noodles

- |  |   |   |  |   |  |  |   |   |  |   |  |
|--|---|---|--|---|--|--|---|---|--|---|--|
| 109.  <b>Dhs. 13.00</b><br>بيض<br>Egg | 110.  <b>Dhs. 15.00</b><br>دجاج<br>Chicken | 111.  <b>Dhs. 17.00</b><br>لحم<br>Beef | 112.  <b>Dhs. 13.00</b><br>خضر<br>Vegetable | 113.  <b>Dhs. 22.00</b><br>مشكل<br>Mix | 114.  <b>Dhs. 20.00</b><br>روبيان<br>Prawns | 115.  <b>Dhs. 16.00</b><br>بيض<br>Egg | 116.  <b>Dhs. 17.00</b><br>دجاج<br>Chicken | 117.  <b>Dhs. 18.00</b><br>لحم<br>Beef | 118.  <b>Dhs. 14.00</b><br>خضر<br>Vegetable | 119.  <b>Dhs. 22.00</b><br>مشكل<br>Mix | 120.  <b>Dhs. 21.00</b><br>روبيان<br>Prawns |
|--|---|---|--|---|--|--|---|---|--|---|--|

# Fried Rice

- |  |   |   |  |   |  |
|--|---|---|--|---|--|
| 121.  <b>Dhs. 14.00</b><br>بيض<br>Egg | 122.  <b>Dhs. 15.00</b><br>دجاج<br>Chicken | 123.  <b>Dhs. 17.00</b><br>لحم<br>Beef | 124.  <b>Dhs. 13.00</b><br>خضر<br>Vegetable | 125.  <b>Dhs. 22.00</b><br>مشكل<br>Mix | 126.  <b>Dhs. 20.00</b><br>روبيان<br>Prawns |
|--|---|---|--|---|--|

Chinese cuisine is known for its diverse and flavorful dishes, which are influenced by a variety of cultural and historical factors. Some of the key ingredients used in Chinese cooking include spices such as ginger, soy sauce, and chili, as well as a variety of herbs such as garlic and scallions. The cuisine also features a wide range of cooking techniques, including stir-frying, steaming, and braising.

# Schezwan Fried Rice

- |  |   |   |  |   |  |
|--|---|---|--|---|--|
| 127.  <b>Dhs. 15.00</b><br>بيض<br>Egg | 128.  <b>Dhs. 16.00</b><br>دجاج<br>Chicken | 129.  <b>Dhs. 18.00</b><br>لحم<br>Beef | 130.  <b>Dhs. 14.00</b><br>خضر<br>Vegetable | 131.  <b>Dhs. 23.00</b><br>مشكل<br>Mix | 132.  <b>Dhs. 21.00</b><br>روبيان<br>Prawns |
|--|---|---|--|---|--|

# Pasta Specials

- |  |   |
|--|---|
| 133.  <b>Chicken 28.00</b><br>باستا صوص ابيض<br>White Sauce Pasta | 134.  <b>Chicken 28.00</b><br>باستا صوص بينو<br>Pink Sauce Pasta |
|--|---|

# Macroni Specials

- |   |   |  |
|---|---|--|
| 135.  <b>Dhs. 22.00</b><br>مكرونى حار<br>Macroni Spicy | 136.  <b>Dhs. 20.00</b><br>مكرونى عادى<br>Macroni Normal | 137.  <b>Dhs. 25.00</b><br>مكرونى مشكل<br>Macroni Mix |
|---|---|--|

# Chinese Specials

- "This Chicken recipe is highly spicy, full of flavor, and I'll walk you through all the steps to get a beautiful silky, vibrant bright red, manchuan!"
- |   |   |   |   |   |
|---|---|---|---|---|
| 138.  <b>Dhs. 15/25</b><br>دجاج فلفل حار<br>Chicken Chilli | 139.  <b>Dhs. 15/20</b><br>دجاج منشوريان<br>Chicken Manchurian | 140.  <b>Dhs. 15.00</b><br>دجاج لولي بوب<br>Chicken Lollipop | 141.  <b>Dhs. 15.00</b><br>دجاج اقفالي<br>Chicken Garlic | 142.  <b>Dhs. 15.00</b><br>دجاج ليمون<br>Chicken Lemon |
|---|---|---|---|---|

# Soup Specials

- |  |  |  |   |  |  |
|--|--|--|---|--|--|
| 143.  <b>Dhs. 14.00</b><br>حار & حامض<br>Hot & Sour Chicken | 144.  <b>Dhs. 15.00</b><br>شورية لحم<br>Mutton Soup | 145.  <b>Dhs. 12.00</b><br>شورية خضار<br>Vegetable Soup | 146.  <b>Dhs. 18.00</b><br>شورية ملوكية<br>Mulukiya Soup | 147.  <b>Dhs. 13.00</b><br>شورية دجاج<br>Chicken Soup | 148.  <b>Dhs. 13.00</b><br>شورية ذرة<br>Corn Soup |
|--|--|--|---|--|--|



## Kothu Poratta Special

"Kothu poratta is a Kerala delicacy in which spicy meat with little gravy is wrapped by poratta (Kerala bread) for purpose. It is usually served with a hot drink."

## Kappa Biriyani

"The food in South India is the food that I really love because it reminds me of home."

149. دجاج كوتو براتا  
Chicken Kothu Poratta **Dhs. 13.00**

150. لحم كوتو براتا  
Beef Kothu Poratta **Dhs. 14.00**

151. بيض كوتو براتا  
Egg Kothu Poratta **Dhs. 12.00**

152. دجاج كبا برياني  
Chicken Kappa Biriyani **Dhs. 14.00**

153. لحم كبا برياني  
Beef Kappa Biriyani **Dhs. 15.00**

## Kizhi Special

154.

كادل كيجي  
Kadal Kizhi

**Dhs. 24.00**

155.

سمك بولي تشاتو  
Fish Pollichathu

**APS\***

156.

دجاج كيجي  
Chicken Kizhi

**Dhs. 17.00**

157.

لحم بقر كيجي  
Beef Kizhi

**Dhs. 18.00**

158.

ربيان كيجي  
Prawns Kizhi

**Dhs. 22.00**

159.

كيجي كونثال  
Koonthal Kizhi

**Dhs. 22.00**

160.

لحم بقر كيجي براتا  
Beef Kizhi Poratta

**Dhs. 15.00**

161.

دجاج كيجي براتا  
chicken kizhi poratta

**Dhs. 13.00**

## Charcoal Special

Alfahm is an Arabic style chicken. This chicken recipe is very popular in the middle east as it is marinated with Arabian spices and is cooked in a charcoal grill in the oven.

162.

**Dhs. 15/23/37**

زيتون خاص الفحم  
Zaithoon Sp. Charcoal

A barbecue party is happiness made into a delicious and wild event.

163.

**Dhs. 14/22/36**

دجاج الفحم فلفل اخضر  
Green Chilli Chi. Charcoal

165.

**Dhs. 14/22/36**

دجاج الفحم فلفل  
Pepper Chicken Charcoal

167.

**Dhs. 18.00**

دجاج الفحم فلفل خاص  
Chicken Wings

164.

**Dhs. 38.00**

مشكل الفحم  
Mix Charcoal

166.

**Dhs. 14/21/36**

دجاج الفحم  
Chicken Charcoal

168.

**Dhs. 14/22/36**

دجاج الفحم فلفل خاص  
Special Chilli Chi. Charcoal

It is a versatile food for everyone. Enjoy it with any of flavors and textures, crispy, fried or grilled.



# Sea Food Special



**\*APS**  
شیري تاوا ماسالا  
Sherry Tawa Fry Masala



**\*APS**  
کینگ سمک مقلی  
King Fish Fry



**\*APS**  
شیري مقلی  
Sherry Fry



**\*APS**  
کراب مشوي  
Crab Roast

**Good Food  
Good Mood**



**\*APS**  
روبيان مشوي  
Prawns Roast



**\*APS**  
کینگ سمک تاوا فرای ماسالا  
King Fish Tawa Fry Masala



**\*APS**  
سمک کانتاری  
Fish Kanthari



**\*APS**  
کراب ماسالا  
Crab Masala

# Sea Food Special

Seafood dishes or fish dishes are distinct food dishes which use seafood (fish, shellfish or seaweed) as primary ingredients, and are ready to be served or eaten after needed preparation or cooking completed. Seafood dishes are usually developed within a cuisine or characteristic style of cooking practice and tradition, often associated with a specific culture.



**Dhs. 22.00**  
روبيان مشوي  
Prawns Roast



**Dhs. 20.00**  
روبيان ماسالا  
Prawns Masala



**Dhs. 20.00**  
کونتال فلفل  
Koonthal Pepper



**Dhs. 20.00**  
کونتال ماسالا  
Koonthal Masala



**Dhs. 20.00**  
کونتال وراتیاتیو  
Koonthal Varattiyathu



**Dhs. 20.00**  
روبيان نادان کاری  
Prawns Nadan Curry



**Dhs. 22.00**  
روبيان درای مقلی  
Prawns Dry Fry



**Dhs. 22.00**  
کونتال درای مقلی  
Koonthal Dry Fry



**Dhs. 22.00**  
کونتال مشوي  
Koonthal Roast



**APS**  
کینگ سمک مانجو کاری  
King Fish Mango Curry

\* We serves incredible amounts of kerala's best seafood daily, and with each fish that you order comes a ton of side dishes, curries, and chutneys, which they will serve you on a wonderful banana leaf table top spread.



# Tea Shop



186.  
Dhs. 3/5  
شاي طيب طازج  
Fresh Milk Tea

"Tea is a part of daily life. It is as simple as eating when hungry and drinking when thirsty."



187.  
Dhs. 1.00  
شاي اسود  
Black Tea



188. شاي كرك Karak Tea Dhs. 1.50/3  
189. بوسـت Boost Dhs. 3/5  
190. هورليكس Horlicks Dhs. 3/5  
191. نسكافيه Nescafe Dhs. 3/5  
192. قهوه تشوكو Chukkh Coffee Dhs. 2/4  
193. شاي اخضر Green Tea Dhs. 1/2

## Snack Specials



194. سموسا خضار Samosa Veg Per Pcs. Dhs. 1.50  
195. باريبو فادا Parippu Vada Per Pcs. Dhs. 1.50  
196. اولي فادا Ulli Vada Per Pcs. Dhs. 1.50  
197. اوزونو فادا Uzhunnu Vada Per Pcs. Dhs. 1.50  
198. الو بوندا Aloo Bonda Per Pcs. Dhs. 1.50  
199. موز فري Banana Fry Per Pcs. Dhs. 1.50  
200. كايا اوندنا Kaya Unda Per Pcs. Dhs. 1.50

## COOL DRINKS



201. Dhs. 3.00  
202. Dhs. 1/2

## Flask Tea

203. Tea -1 Ltr 55.00  
204. Tea -1.5 Ltr 65.00  
205. Tea -2 Ltr 75.00



Parathas are one of the most popular unleavened flatbreads in the Indian subcontinent, made with wheat dough from finely ground wholemeal (atta) and/or white flour (maida), sometimes incorporating egg or ghee. Plain parathas are thicker and more substantial than chapatis/rotis because they have been layered by coating with ghee or oil and folded repeatedly, much like the method used for puff pastry or a laminated dough technique, and as a result have a flaky consistency.

# Poratta sandwich



206. Dhs. 5.00  
شلي براتا  
Chilli Poratta

207. Dhs. 5.00  
لحم براتا  
Beef Poratta

208. Dhs. 3.50  
بيض براتا  
Omelette Poratta

209. Dhs. 4.00  
كيما براتا  
Keema Poratta

210. Dhs. 2.50  
جين براتا  
Cheese Poratta

211. Dhs. 4.00  
عدس براتا  
Dal Poratta

212. Dhs. 3.00  
بطاطا عمان براتا  
Oman Chips Poratta

213. Dhs. 3.50  
بيض عيون براتا  
Egg Half Fry Poratta

214. Dhs. 3.00  
نوتالا براتا  
Nutella Poratta

215. Dhs. 3.00  
سموسا براتا  
Samosa Poratta

216. Dhs. 5.00  
بيض طماطم براتا  
Egg Tomato Poratta

217. Dhs. 4.00  
سبجي براتا  
Subji Poratta

218. Dhs. 3.50  
بيض مصلوك براتا  
Egg Boiled Poratta

Kerala food is one of the most delicious cuisines out there. I don't think I have yet come across a person who doesn't enjoy a plate of dosa, especially when it is served on a banana leaf in Kerala. Here are some funny puns and short quotes related to the food in Kerala that might be apt for the foodie in you.

Sandwich is a very healthy and tasty food for everyone. Especially its consisting of vegetables and meat. Every foodies lovers love it. So if you are one of them then this place is for you.