قائمة الطعام MENU





مندي | مظبي | مدفون | مضغوط | مقلقل MANDI|MADBEE|MADFOON|MADGHOUT|MUGALKAL

> JUMEIRAH © 04 388 4333 | 056 828 2020

المزدي الأحلي علي التنور تعت الأرض Since 08/04/2009 @ U.A.E

"هني وعافية"

. "قيل في بداية الوجبة في الثقافة الإماراتية بمعنى "عسى أن تكون هذه الوجبة لذيذة وتمنحك الصحة والثروة

زمزم المندي هو تراث الأصالة. نشأت في حضرموت ، اليمن وسرعان ما استحوذت على قلوب الخليجيين ، وبالتالي قلب الإمارات العربية المتحدة. هذا الطبق الأسطوري مستوحى من التقاليد الخليجية الخالدة حيث تثري .مشاركة الوجبة الرابطة الأسرية

يبدأ هذا الفخر التقليدي رحلته في فرن التنور حيث يتم طهي الأرز ببطء مع اللحم الطري والتوابل للحصول على ذلك الأرز المدخن اللذيذ مع اللحم الطري. تأتي كلمة مندي من الكلمة العربية ندى ، وتعني الندى ، وتعكس .القوام "الندي" الرطب للحم

لذا استمتع بالمندي الخاص بك بينما نرحب بكل ضيف بنفس الدفء وكرم الضيافة من أحبائهم

Hani wa afiya [Hani.Wuh. aa-fee-yeah]

Said at the beginning of a meal in Emirati culture, meaning "May this meal be tasty, and provide you with good health and fortune".

Zam Zam Mandi is a legacy of authenticity. It originated in Hadramaut, Yemen and soon captured the hearts of the Khaleeji, and in turn the heart of UAE. This legendary dish is inspired by the timeless Khaleeji tradition where sharing a meal enriches the family bond.

This traditional pride starts its journey in the Tanoor oven where rice is slow cooked with tender meat and spices to attain that flavourful smoky rice with juicy meat. The word Mandi comes from the Arabic word nada, meaning dew, and reflects the moist 'dewy' texture of the meat.

So, enjoy your Mandi while we welcome each guest with the same warmth and hospitality of a loved one.





Shajja oo Hussain



Fifigh

Thin fish fillets battered or breaded. Served with sauce and fries.







PRAWNS

Red sauce / White sauce

Fresh prawns cooked in a sweet and sour sauce cooked with vegetables, aromatic spices, dried fruits and nuts.





Battered shrimp coated in special in-house dynamite sauce.







Deep fried squid topped with lemon



Elongated pieces of battered or breaded mozzarella.







BUFFALO CHICKEN WINGS

Unbreaded chicken wings deep fried and served with BBQ.



Crispy French fries topped with dynamite sauce, melted cheddar cheese, and chopped chicken strips.

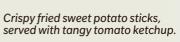






Crispy corn tortillas loaded with cheddar and Jack cheese, fresh pico de gallo, jalapeño slices, sour cream and guacamole











Golden fried corn tortillas served with a zesty special salsa







PUMPKIN

Pumpkin puree made it to smooth and flavorful texture.







LENTIL

Soup made of lentils. Hearty and comforting.



MIX SEAFOOD

Doub

Soup made by combining mix of seafood with stock forming a broth.





CHICKEN CAESAR Salad

Grilled chicken breast, romaine lettuce, parmesan cheese, garlic crouton, served with caesar dressing.







PRAWNS CAESAR Salad

Sweet prawns dressed in a creamy garlic, mustard, and lemon sauce.



FAHSA & ROTI

Yemeni stew with lamb cutlets with lamb broth.







ARABIC

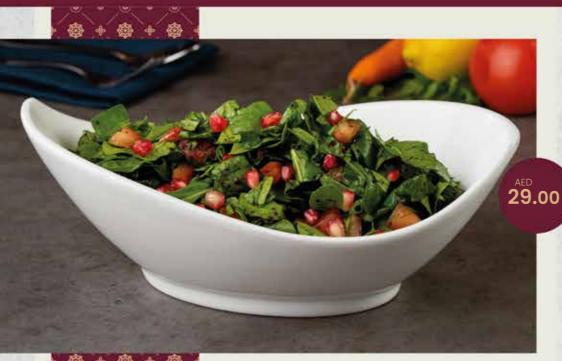
Traditional middle eastern salad that is mixed with cucumber, tomatoes, parsley, olive oil and sumac spices.



FATTOUGH Salad

Mediterranean fried bread salad that typically includes lettuce, tomatoes, cucumbers, radishes and fried pieces of pita bread – perfect for serving with chicken tawook or beef kafta.







JARJEER

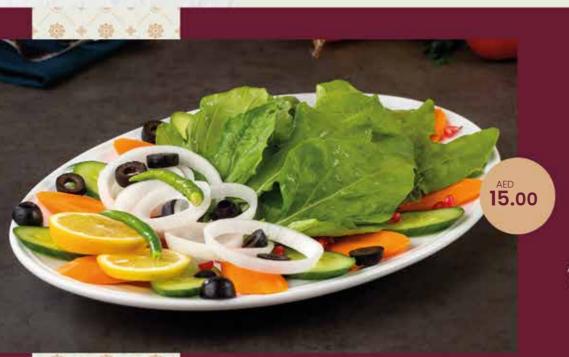
Traditional middle eastern salad made with arugula leaves. Served with in house seasoning.



TABBOULEH

Traditionally made of bulgur, tomato, and finely chopped parsley and mint, often including onion and garlic, seasoned with olive oil, lemon juice, and salt.









A salad that consists of lettuce and other uncooked green vegetables.



It's a combination of fattoush, arabic and jarjeer salad





Chicken marinated in special mandi spices and cooked underground until meltingly tender. served with flavorful mandi rice, soup & a variety of sauces & pickles.







Chicken grilled over a traditional stone, uniquely barbecued with a smoky flavor. served with flavorful mandi rice, soup & a variety of sauces & pickles.

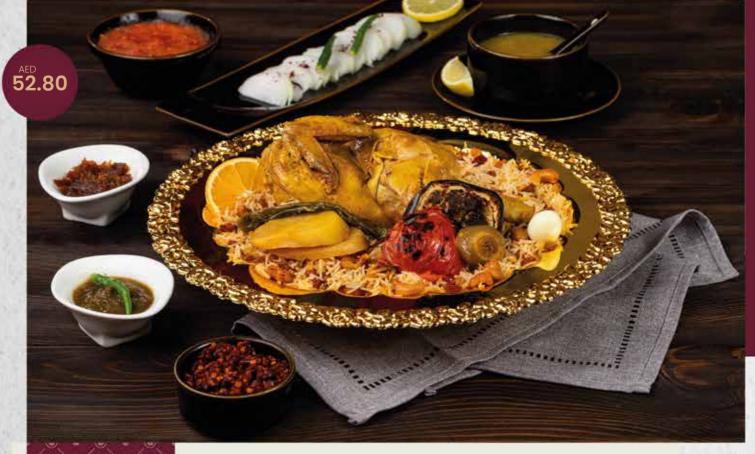




CHICKEN Wadfoon

One of the famous dishes where chicken is cooked in a special way along with yemeni spices. Served with flavorful mandi rice, soup & a variety of sauces & pickles.







CHICKEN, Wadghout

Slowly cooked chicken with aromatic rice. served with flavorful madghout rice, soup & a variety of sauces & pickles.









MUTTON Madkee Mutton meat grilled over a traditional stone, uniquely barbecued with a smoky flavor. served with flavorful mandi rice, soup & a variety of sauces & pickles.







One of the famous dishes where mutton meat is cooked in a special way along with yemeni spices. Served with flavorful mandi rice, soup & a variety of sauces & pickles.











Hancelh

Mutton meat grilled over a traditional stone, uniquely barbecued with a smoky flavor. served with flavorful mandi rice, soup & a variety of sauces & pickles.







Hamour fillet prepared (grilled or fried) with herbs and special spices served with flavorful mandi rice, soup & a variety of sauces & pickles.







PRAWNS Mugalgal

Golden fried prawns served with our delicious mandi rice accompanied with tartar sauce. served with flavorful mandi rice, soup & a variety of sauces & pickles.







A fresh slice of kingfish marinated with arabic spices and grilled or fried. served with flavorful mandi rice, soup & a variety of sauces & pickles.









Tender slow-cooked Angus beef short ribs, flavored with Arabic spices, served with fragrant Mandi rice and soup.







TENDER BBQ SMOKED Beef riby

Slow-roasted beef short ribs glazed in BBQ sauce, served with creamy mashed potatoes and boiled vegetables







CHICKEN

Marinated chicken with tomatoes and onions threaded into skewers, grilled over charcoal. served with hummus, garlic sauce & our homemade roti.







Chicken skewers marinated in yogurt and a lot of warm spices, grilled over charcoal. served with hummus, garlic sauce & our homemade roti.





Lebab

Grilled skewers of lamb minced kebab with herbs. served with hummus, garlic sauce & our homemade roti.



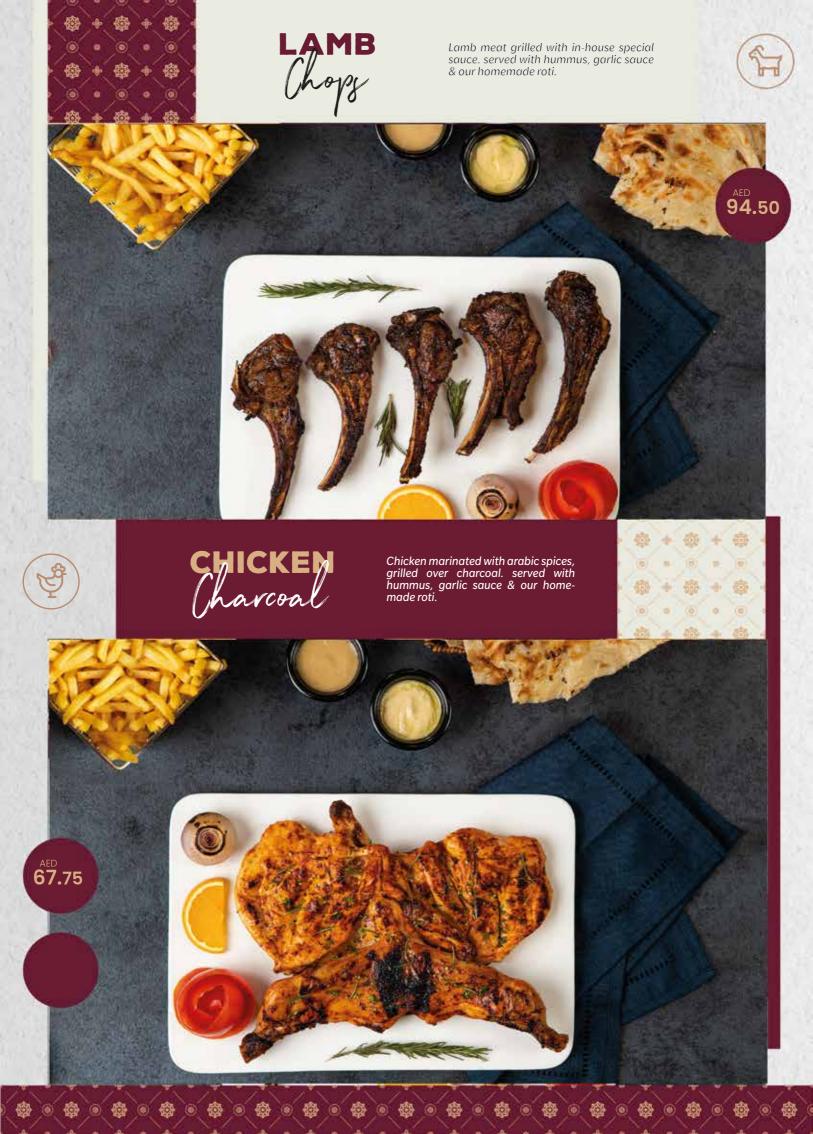




Healthy, Grilled fresh lamb tikka, served with sautéed vegetables, salad, hummus, and garlic sauce. served with hummus, garlic sauce & our homemade roti.









BLACK

Beef steaks prepared on a sizzling stone with special in house sauce, "cook your steak exactly as you like





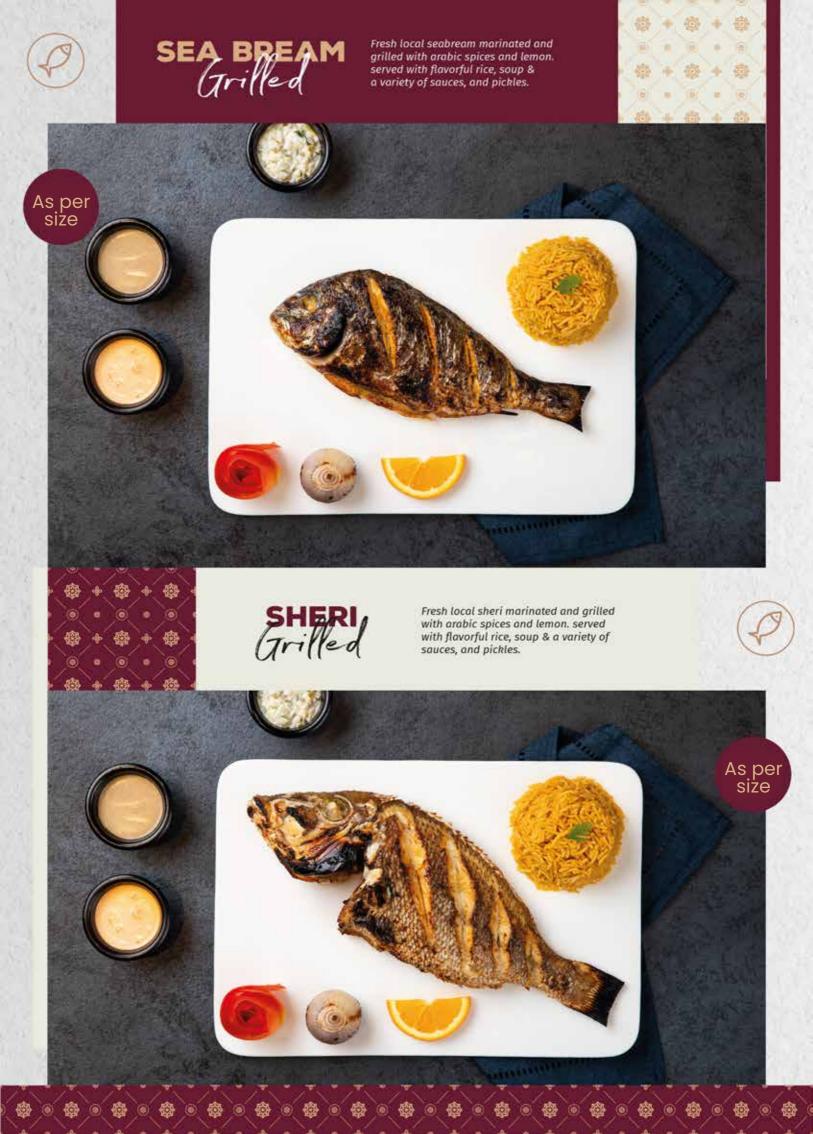


The ribeye steak is a prime cut of meat from the beef rib, nestled between the sixth and twelfth ribs of the cow. Known for its rich flavor and juicy tenderness.











PRAWNSGrilled

Fresh local jumbo prawns marinated and grilled with arabic spices and lemon. served with flavorful rice, soup & a variety of sauces, and pickles.







SALMON Grilled

Grill salmon that's flavorful, moist, and perfect for using in your favorite recipes or as a main dish protein! the direct grilling method and its gives the salmon a nice tender and flakey.



SEAFOOD Mix Platter

A plate of assorted seafood served with flavorful rice or home made roti, soup & a variety of sauces, and pickles.















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AVOCADO TENDER COCONUT POMEGRANATE PINEAPPLE





WATERMELON FRESH LIME

MINT LIME

ORANGE







FRESH

MANGO KUNAFA
NUTELLA KUNAFA
LOTUS KUNAFA
CREAM KUNAFA
ICE CREAM KUNAFA



DESSERTS

FATTAH MIX FATTAH DATES EARIKAH

It's a mixture of fresh homemade bread, dates, honey, cream & nuts.











FRESH

STRAWBERRY MANGO SWEET MELON CARROT







Creams

FALOODA
ICE CREAM SCOOPS
FRUIT SALAD
WITH ICE CREAM



MOJITO

PASSIONFRUIT

STRAWBERRY

CLASSIC

OCEAN BLUE

GREEN APPLE

CHERRY







MIX FRUIT







CHICKENFINGERS



FRENCH FRIES



(کبیر)

DRINKING WATER BIG



5.00

SOFT DRINK

(لبن)



TURKISH COFFEE



DRINKING WATER SMALL





FLAVORED TEA



The Authentic Mandi In UAE!









"For joining us on our journey and relishing our delicious cuisine."

