



Discover the warmth of Lebanese hospitality at Em Sherif Café, a quaint retreat nestled in the heart of the city. The café is an all day haven to indulge in creations inspired by family traditions and flavors while embracing a contemporary flair and spirit. In the cozy embrace of the café, indulge in moments of simplicity and gatherings while relishing delectable dishes that pay homage to the rich tapestry of Lebanese rituals, favorites and tastes.

# From The Oven

3.50

# MAN'OUSHEH ZAATAR

Homemade thyme mix on flatbread

4.00

# MAN'OUSHEH JEBNEH

Homemade cheese mix on flatbread

4.95

# **BOKJAT JEBNEH**

Homemade cheese pie, leafy greens

4.35

# LAHMEH BI AJEEN

Spicy minced meat pie

4.45

# LAHMEH BI AJEEN DEBS

Minced meat pie with pomegranate molasses

5.50

# **MUSAKHAN**

Onion and sumac chicken on flatbread

# **EGGS & DAIRY**

3.50

# **BEYD OUYOUN**

Sunny side up eggs

3.50

# **MAKHFOUK**

Scrambled eggs

4.75

# **BEYD SOUJOUK**

Eggs any style with Lebanese spicy sausage

4.75

# **BEYD BI KAWARMA**

Eggs any style with lamb confit

4.25

# **BEYD SHAKSHOUKA**

Eggs any style with tomato and bell pepper sauce

4.75

# LABNET MEHZEH

Homemade goat labneh mix, extra virgin olive oil

3.95

# LABNET BAKAR

Homemade cow labneh mix, extra virgin olive oil

4.25

# LABNET BAKAR W TOUM

Homemade cow labneh mix, garlic, extra virgin olive oil

6.50

# **HALLOUM**

Pan fried marinated halloumi, sautéed tomato, sesame, wild zaatar

# **FATTEH**

5.25

# **HUMMUS**

Chickpea, yoghurt, crispy Arabic bread, toasted pine nuts

5.65

# **BATENJEN**

Marinated eggplant, yoghurt, crispy Arabic bread, toasted pine nuts

5.25

# **MAFTOUL**

Spiced pearl semolina dough, yoghurt, crispy Arabic bread, toasted pine nuts

7.95

# **FATTET KRAYDIS**

Marinated sautéed shrimp, yoghurt, kadaif, chilli oil

# **SALADS**

4.75

# **TABBOULEH**

Chopped parsley, tomato, bulgur, lemon and extra virgin olive oil dressing - Choice of classic, basil or chilli tabbouleh

4.75

# **FATTOUSH DEBS REMMANE**

Lebanese chopped salad, pomegranate molasses, crispy Arabic bread

4.75

# **FATTOUSH HAMOD W ZEIT**

Lebanese chopped salad, sumac, lemon vinegar dressing, crispy Arabic bread

4.75

# SALATA ARABIYEH

Leafy greens, onion, apple cider vinegar, sumac

5.25

# **ADAS**

Lebanese lentil, coriander, pomegranate molasses

4.90

# **SHMANDAR**

Beetroot, purslane, caramelized walnut, cumin tahini, orange dressing

4.50

# **ARDISHAWKEH**

Artichoke, leafy greens, pine nuts, grilled olives, lemon garlic dressing

5.60

# KALE FREEKEH

Chopped kale, freekeh, pistachio, seasonal fruit, honey vinegar dressing

4.25

# **BATATA W MAKDOUS**

Potato mash, pickled spicy eggplant

# **SALADS**

4.95

# **RAHEB**

Flame grilled aubergine salad, lemon garlic dressing

5.75

# **TAOUK**

Lettuce, grilled chicken, crispy Arabic bread, grainy mustard dressing

# **COLD MEZZE**

4.25

# **HUMMUS**

Chickpea dip, tahini, lemon, extra virgin olive oil

5.25

# **HUMMUS SNOUBAR**

Chickpea dip, tahini, lemon, toasted pine nuts, extra virgin olive oil

4.25

# **MUTABBAL**

Flame grilled eggplant, tahini, lemon, fresh pomegranate, extra virgin olive oil

4.65

# **MUHAMMARA**

Roasted sweet pepper and walnut dip, shaved walnut

3.95

#### **BEMIEH BIL ZEIT**

Okra cooked in tomato and olive oil

3.75

# **BERGHOL BANADOURA**

Bulgur cooked in tomato sauce, basil, extra virgin olive oil

4.75

# MLOUKHIYEH BIL ZEIT

Mouloukhiya cooked in olive oil, tahini sauce

5.25

# **SELEK BIL ZEIT**

Vegetarian stuffed swiss chard

# **COLD MEZZE**

4.95

# SAHEN KHODRA

Seasonal vegetables plate

3.95

# SAHEN KABIS

Selection of pickles

5.50

# BANADOURA SHANKLISH

Heirloom tomato, shanklish cheese, extra virgin olive oil

3.95

# **BANADOURA W TOUM**

Heirloom tomato, garlic cream, sumac

6.50

# **ROSTO**

Roast beef, pickled sauce, radish, pickled cucumber

4.95

# **MOUSAKKAA**

Eggplant, tomato, onion, basil, extra virgin olive oil

4.25

# WARAA ENAB

Vegetarian stuffed vine leaves



8.95

# KIBBEH NAYYEH

Creamy Lebanese beef tartar, bulgur, basil

8.50

# HABRA NAYYEH

Creamy Lebanese beef tartar, pine nuts

8.50

# FRAKEH JNOUBIYEH

Creamy Lebanese beef tartar, spiced bulgur mix

# **HOT MEZZE**

495

# **LENTIL SOUP**

6.75

# **HUMMUS LAHMEH**

Chickpea dip, tahini, lemon, minced beef, extra virgin olive oil

5.95

# **HUMMUS SOUJOUK**

Chickpea dip, tahini, lemon, minced spicy sausage, extra virgin olive oil

7.95

# **HUMMUS RAS ASFOUR**

Chickpea dip, tahini, lemon, beef cubes, extra virgin olive oil

4.95

# KIBBEH SUMMAKIYEH

Meat and bulgur pie filled with onion and sumac

4.25

# **SAMBOUSIK**

Meat filled pastries

3.75

# **FATAYER**

Purslane and wild zaatar filled pastries

3.50

# **FALAFEL**

Chickpea and herb fritters, tahini sauce

3.95

# **FOUL**

Fava beans in olive oil

3.95

# **BALILA**

Chickpea in olive oil

5.80

# **ASBIT DJEJ**

Sauteed chicken liver, coriander, garlic sauce or sumac

# **HOT MEZZE**

6.65

# **SOUJOUK**

Grilled spicy Lebanese sausage, tomato and pepper sauce

6.65

# MAKANEK DEBS REMMANE

Grilled Lebanese sausage, pomegranate molasses

8.90

# RAS ASFOUR DEBS REMMANE

Sauteed beef cubes, pomegranate molasses, pine nuts

7.30

# **KRAYDIS HARR**

Sauteed shrimp, chilli, garlic

8.95

# **HUMMUS RAS ASFOUR HARR**

Chickpea dip, sautéed beef, green chilli, spring onion, pine nuts, chilli oil

7.30

# KRAYDIS BIL KUZBARA

Sauteed shrimp, coriander, garlic, lemon

4.95

#### **BATATA HARRA**

Spicy potatoes, coriander

3.50

# **BATATA MEKLIYEH**

French fries

# **SANDWICHES**

8.55

# **BURGER EM SHERIF**

Beef patty, brioche bun, cheddar, coleslaw, french fries

7.50

# LAHMEH MECHWIYEH

Grilled beef tenderloin, hummus, pickled cucumber, parsley, onion

5.95

# **TAOUK**

Grilled marinated chicken skewers, garlic cream, pickled cucumber, french fries

All prices are in JOD and are subject to service charge and sales tax.

If you have any food allergies, special dietary requirements, or additional requests, please speak to a member of our team before placing your order.

# **SANDWICHES**

5.95

# DJEJ MSAHAB

Grilled marinated baby chicken, garlic cream, pickled cucumber, french fries

5.50

# **KEBAB**

Grilled kebab skewers, hummus, spicy tomato chutney, parsley, onion, pickled cucumber

7.50

#### **ARAYES**

Kefta and cheese on grilled Arabic bread

5.50

# **KIBBEH**

Grilled kibbeh skewers, hummus, shatta, parsley, onion, pickled

6.50

# HABRA NAYYEH

Creamy Lebanese tartar, garlic cream, green chilli, mint, spring onions, radish, extra virgin olive oil

7.75

# SHAWARMA LAHMEH

Beef shawarma, parsley, onion, tomato, pickled cucumber tahini sauce

5.95

# SHAWARMA DJEJ

Chicken shawarma, garlic cream, pickled cucumber, lettuce

5.50

#### **ASBIT DJEJ**

Sauteed chicken liver, garlic cream, coriander, pickled cucumber

3.50

# **FALAFEL**

Chickpea and herb fritters, tomato, pickles, mint, radish, parsley, tahini sauce

3.50

# **BATATA MEKLIYEH**

French fries and coleslaw

3.50

# **LABNEH**

Labneh, cucumber, tomato, olives, mint, zaatar, extra virgin olive

# **MASHEWEH**

15.75

# LAHMEH MECHWIYEH

Grilled beef skewers, tomato, chilli, onion

12.50

# **KEBAB**

Minced beef skewers, cinnamon, tomato, chilli, onion

12.50

# KEFTA

Minced beef skewers, parsley, tomato, chilli, onion

12.50

# **TAOUK**

Grilled marinated chicken skewers, garlic cream

12.75

# **DJEJ MSAHAB**

Grilled marinated baby chicken, spicy dip, garlic cream

15.95

# **RIYASH**

Grilled marinated lamb chops, tomato, chilli, onio

19.00

# MIXED GRILL

Taouk, kebab and beef skewers, tomato, chilli onion



#### 14.95

# **HUMMUS SHAWARMA**

Hummus, beef shawarma, parsley, onion, tomato, pickled cucumber

14.95

# SHAWARMA LAHMEH

Beef shawarma, parsley, onion, tomato

9.95

# SHAWARMA DJEJ

Chicken shawarma, lettuce, pickled cucumber

16.95

# SHAWARMA SAMAK

Marinated sea bass, onion, parsley, sumac, pickled cucumber, tahini sauce

14.95

# **BEEFSTEAK W BATATA**

Pan-fried beef steak, creamy walnut sauce, french fries