Menu

Food Menu

B4 U Start

Oven Baked Brie Strawberry jam, roasted garlic, grilled baguette bread	8.00
Chicken Spinach Dip Creamy parmesan cheese dip with mix cheese, grilled cubes of chicken & spinach served with sour cream	8.00
Avocado Feta Dip Avocado, feta cheese, red onions, jalapeno, fresh cilantro served with celery, cucumber & roasted bread	8.00
Onion Dip Light labaneh, yoghurt, onions, tabasco served with fresh vegetab	5.00 les
Nachos Smothered with mix cheese, green onion, red kidney beans, jalapeno peppers, tomato served with sour cream, salsa	8.00
Falafel Bag Deep fried chickpeas balls	3.50

"There is no sincere love than the love of food."

Appetizer

Flamming Crispy Chicken Tenders Seasoned breaded deep fried chicken strips buffalo sauce & flambé liquor	7.00 served with
Buffalo Chicken Wings Served with blue cheese dip	10pcs - 4.00 / 20pcs - 7.00
Honey Balsamic Steak Bites Sirloin steak, balsamic vinegar, honey, soy s chili flakes, garlic, rosemary	10.00 sauce,
Dynamite Shrimp Deep fried shrimp rocks served with special	7.50 l sauce

6.50

Buffalo Chicken Tenders served with blue cheese dip

"People who love to eat ore olways the best people"

Salads

Arugula Salad Rocca, mushroom, red cabbage, parmesan cheese,	6.00
balsamic dressing	
Mediterranean Quinoa Salad	8.00
Quinoa, cucumber, tomato, onion, sweet pepper, black olives, corn, lemon olive oil dressing sprinkled with	
feta cheese & walnuts drizzled with molasses	
Grilled Caesar Salad	6.00
Romaine lettuce and croutons dressed with	
parmesan cheese, caesar dressing	
Beverly Hills Cobb Salad	9.00
Grilled chicken, avocado, fresh di bufala mozzarella cheese,	
beef bacon, tomatoes, lettuce served with house dressing	
Medjool Date Salad	8.00
Mix lettuce, strawberries, fillet orange, medjool date,	
served with balsamic reduction & lemon honey oregano	
dressing sprinkled with feta cheese	
Halloumi Salad	8.00
Iceberg and romaine lettuce, cucumbers, cherry tomatoes,	
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Halloumi Fries Drizzled with yogurt & balsamic reduction dressing	5.50
Ovened Mushroom Fresh sautéed mushrooms with garlic topped with fresh cream topped with parmesan cheese, baked in the oven	7.00
Fried Shrimp & Calamari Deep-fried shrimp & calamari served with thousand island and tartar sauce	11.00
Buffalo Mozzarella Balls Deep-fried mozzarella cheese served with marinara sauce	7.00
Montreal Poutine French fries with cheese and gravy	4.75
Potato Skins Potato wedges stuffed with beef-bacon served with sour cream	5.50

TELL ME WHAT YOU EAT

black olives, & grilled halloumi cheese with apricot sauce.

And I will tell you what you are.

Bar13Aqaba

Sandwiches

Served with french fries

Hangover Angus Burger Char-grilled juicy beef patty, topped with fried egg, caramelized onion, tomato, lettuce, red onion, pickles, roasted garlic chili mayo, swiss cheese	10.50
Halloumi Angus Burger Char-grilled juicy beef patty, topped with caramelized onion, tomato, arugula, fried halloumi cheese, pickles	10.50
Mini Angus Cheese Burgers (3 pcs) Lettuce, tomato, onion, pickles, swiss cheese	9.00
Mini Cheesesteak Sliders (3pcs) Mushrooms, sweet pepper, onions, mozzarella cheese	8.50
Avocado Chicken Wrap Grilled chicken, avocado, celery, dill, lettuce, parsley, tomato, ranch yogurt dressing wrapped in tortilla bread	8.00
13 Club Thin slices of grilled chicken and beef with tomatoes, pickles, eggs, and cheese.	8.00
Chicken Caesar Wrap Shredded grilled chicken breast with iceberg lettuce and caesar dressing, topped with parmesan cheese.	7.50
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Main

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Crunchy Chicken Roll Stuffed wuth basil, mozzarella cheese, lemon zest, parmesan cheese covered with roasted Japanese bread crumbs served with sauteed vegetables & mashed potatoes	9.00
Sizzling Angus Beef Grilled thin slices of angus beef flank steak with soy sauce, garlic, sesame oil, pepper, grilled scallions served with wild rice	15.00
US CAB Fillet Mignon on Lava Stone Grilled fillet served with sauteed vegetables & mashed potatoes with your choice of sauce	30.00
Chicken Kiev Breaded chicken fillet stuffed with herb butter served with mashed potatoes	9.00
Baked Maple Salmon Baked marinated fillet of salmon with orange, maple syrup accompanied with wild rice	14.00
Steamed Mussels in White Wine	18.00

LIFE IS A COMBINATION OF MAGIC AND PASTA.

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Pasta

Create Your Own Pasta

Pastas: Rigatoni, linguine, Fettuccini

Sauces:	
Funghi	7.50
Rose with Vodka	7.50
Arabbiata	6.50
Pesto	8.50
Fruitti di Mare (sea food)	9.50
Bolognese	7.50
Ala Olio	7.00

Add:	
Chicken	3.00
Shrimp	4.50

Steamed mussels, onions, carrots, white wine, fresh cream, funnel

ONE CANNOT

think, love, sleep well

IF ONE HAS NOT DINED WELL

Finalè

Lotus Drama Biscoff pudding cake, vanilla ice cream, lotus fudge	5.00
Tiramisu	5.00
Chocolate Fondant with vanilla ice cream	5.00

All prices are subject to 5% service charge &7% sales tax



Drinks Menu



Amstel Draft Stella Draft, Carakale Draft Amstel, Mahou Corona, Peroni, Heineken S 4.50 / L 5.50 JD S 5.50 / L 6.50 JD 4.50 JD 5.50 JD

glass / bottle

Malt Whisky

Glenfiddich 12 Glenfiddich 15, JW Green Label Glenfiddich 18

8.00 JD / 95.00 JD 10.00 JD / 120.00 JD 14.00 JD / 130.00 JD

SPIRITS

All bottles get 4 mixers or a juice jug

Premium Tequila	8
Jose Cuervo Gold - Silver	5.00 JD / 60.00 JD
Espolon, Gold - Silver, Patron Café	5.50 JD / 65.00 JD

Super Premium Tequila

Don Julio - Patron (Blanco)	8.50 JD / 90.00 JD
Don Julio - Herradura - Patron (Reposado)	9.50 JD / 105.00 JD
Don Julio - Herradura - Patron (Anejo)	9.50 JD / 105.00 JD
Don Julio 1942 - Clase Azule Reposado	250.00 JD

Gin

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Rum

Captain Morgan White-Black-Spiced 6.00 JD / 65.00 JD Bacardi

Liquor

Jägermeister, Mastiha, Sambuca	5.50 JD / 70.00 JD
Aperol, Goldschläger, Campari, Spritz	

VODKA

Regular Vodka Smirnoff Red, SKYY Russian Standard 1.5LT

Premium Vodka Tito's, Russian Standard Platinum

glass / bottle

4.50 JD / 50.00 JD

5.50 JD / 90.00 JD

6.00 JD / 60.00 JD

7.50 JD / 90.00 JD

Super Premium Vodka Belvedere, Beluga, Grey Goose, Legend of Kremlin

WHISKY

Regular Whisky JW Red Label, J&B Rare Jack Daniel's, Jameson

6.00 JD / 65.00 JD

Deluxe Whisky JW Black Label 12, Chivas Regal 12 JW Double Black, J&B Reserve

7.00 JD / 80.00 JD

Super Premium Whisky (by bottle only)	
JW Gold Label Reserve	120.00 JD
Chivas Regal 18	150.00 JD
JW Aged 18	160.00 JD
JW Blue Label, Royal Salute	325.00 JD
COGNAC by glass	
Camus VS	8.00 JD
Camus V.S.O.P	15.00 JD
Camus XO	25.00 JD

WINE

RED WINE		
JR CLASSIC - Cabernet Sauvignon	5.00JD	22.00 JD
DANZANTE - Chianti		35.00 JD
SANTA HELENA - Cabernet Sauvignon	6.00JD	35.00 JD
LAMBERTI - Merlot		35.00 JD
MASI - Valpolicella		36.00 JD

WHITE WINE

JR CLASSIC - Chardonnay	5.00JD	22.00 JD
DANZANTE - Pinot Grigio		35.00 JD
SANTA HELENA - Chardonnay	6.00JD	35.00 JD
LAMBERTI - Soave		35.00 JD
MASI - Soave		36.00 JD

ROSÉ WINE

JR CLASSIC - Rosé	5.00JD	22.00 JD
LAMBERTI - Bardolino	6.00JD	35.00 JD
CHATEAU MINUTY - Prestige Rose		50.00 JD

SPARKLING WINE

Alexander Bottega Prosecco Brut - Rosé or Gold 20cL	12.50 JD
Alexander Bottega Prosecco Brut - Rosé or Gold	35.00 JD
J.P. Chenet Ice or Pink	30.00 JD
J.P. Chenet Ice or Pink 20cL	10.00 JD

CHAMPAGNE

Moet & Chandon Ice or Brut

100.00 JD

AND Keto diet Menu

B4 U Start

Guacamole fresh avocado based, onions, tomato, cilantro served with keto tortilla chips	8.00
Oven Baked Brie Roasted garlic, grilled baguette keto bread	7.50
Avocado Feta Dip Avocado, feta cheese, red onions, jalapeno, fresh cilantro served with celery, cucumber & roasted keto bread	7.00
Onion Dip Labaneh, yoghurt, onions, tabasco served with fresh vegetables	5.00

Salads

Arugula Salad	4.50
Rocca, mushroom, red cabbage, parmesan cheese,	
balsamic dressing	
Grilled Caesar Salad	4.50
Romaine lettuce dressed with parmesan cheese, caesar dressing	

Beverly Hills Cobb Salad8.00Grilled chicken, avocado, fresh di bufala mozzarella cheese,

Appetizer

Cheese Platter Assorted fine selections of international cheese	15.00
Halloumi Fries Drizzled with yogurt	5.00
Ovened Mushroom Fresh sautéed mushrooms with garlic topped with fresh cream topped with parmesan cheese, baked in the oven served with baguette keto bread	8.00
Sautéed Prawns Garlic, ginger, parsley, lime, chili flakes and olive oil	8.00
Chorizos Chunks of beef sausages cooked in garlic tomato sauce	5.00

Sandwiches

Served with side salad

Hangover Angus Burger Char-grilled juicy beef patty, topped with fried egg, onion, tomato, lettuce, pickles, roasted garlic chili mayo, swiss cheese

10.50

9.00

Argentinian Chicken Burger

pan seared chicken breast, tomatoes, mayo, lettuce onions, mustard, topped with mozarella cheese & chimichurri sauce

beef bacon, tomatoes, lettuce served with house dressing

Halloumi Salad Iceberg and romaine lettuce, cucumbers, cherry tomatoes, black olives, & grilled halloumi cheese with vinaigrette dressing

Dear Fat, Prepare to die.

XO, Me 7.00

Halloumi Angus Burger Char-grilled juicy beef patty, topped with onion, tomato, arugula, fried halloumi cheese, pickles	10.00
Cheesesteak Sandwich Mushrooms, sweet pepper, onions, mozzarella cheese	8.50
Avocado Chicken Wrap Grilled chicken, avocado, celery, dill, lettuce, parsley, tomato, ranch yogurt dressing wrapped in tortilla keto bre	7.50 ead

13 Club Sandwich9.50Thin slices of grilled chicken and beef with tomatoes,
pickles, eggs, and cheese.

Chicken Caesar Wrap8.00Shredded grilled chicken breast with iceberg lettuce
and caesar dressing, topped with parmesan cheese.8.00

Quesadillas

Grilled folded keto tortillas filled with your choice of grilled protein served with sour cream & salsa

Grilled Chicken Cubes	7.50
Seasoned Minced Beef	7.00
Premium Thick Cut Steak	8.00
Mixed Cheese	6.00

Soft Tacos 2pcs

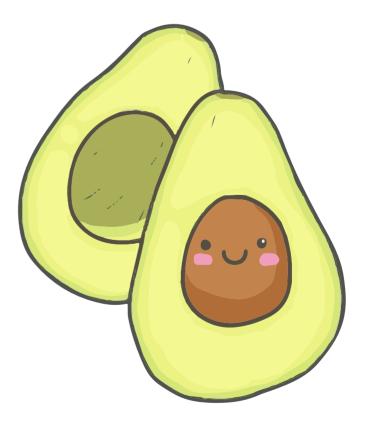
A warm soft almond flour tortilla filled sour cream, crisp shredded lettuce, cheddar cheese & tomatoes with your choice of

Grilled Chicken Cubes	6.50
Seasoned Minced Beef	6.50
Premium Thick Cut Steak	7.00
Sauteed Prawns	7.00
Pulled Beef	7.00

Hard Tacos 2pcs

A crunchy almond taco shell filled with sour cream, crisp shredded lettuce, cheddar cheese & tomatoes with your choice of I think my soulmote might be

avocado



Grilled Chicken Cubes	6.50
Seasoned Minced Beef	6.50
Premium Thick Cut Steak	7.00
Sauteed Prawns	7.00

Lettuce Tacos 2pcs

A crunchy butter lettuce filled with sour cream, cheddar cheese & tomatoes, red cabbage, green pepper, radish with your choice of

Sauteed Shrimp	7.00
Grilled Chicken Cubes	5.50
Premium Thick Cut Steak	6.00

Fajitas

Cooked with mix bell peppers & onions, guacamole, pico de gallo, sour cream, shredded lettuce, cheese, served with almond flour tortillas with your choice of

Beef Fillet	13.00
Grilled Chicken	11.00
Sauteed Prawns	14.00
Mixed Fajita Chicken & Beef	12.00

Main

Sizzling Angus Beef Grilled thin slices of angus beef flank steak with soy sauce, garlic, sesame oil, pepper, grilled scallions served with wild	
US CAB Fillet Mignon on Lava Stone Grilled fillet served with sauteed vegetables with your choice of sauce	29.00
Avocado Grilled Salmon Fillet Topped with avocado salsa and served with roasted vegetables	12.00
Steamed Mussels Steamed mussels, onions, fresh cream, funnel served with baguette keto bread	18.00
Grilled Chicken Served with your choice of sauce	9.00



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