

حوتة

مناقيش من الفرن

2.350	كشكوان مع حبش	1.500
2.200	حلوم حوتة	1.500
1.900	زعر مع لبنه	1.500
2.500	بسطرمة مع حلوم	2.150
2.000	زعر وجبنة	
3.000	حوتتنا	
1.350	زعر	
1.500	بيض	1.000
3.000	كفتة بالايونيز	1.000
3.000	لحمة بالعجين	1.950
3.300	كفتة مع جبنة	1.950
2.150	حلوم مع قشقوان	1.950
2.200	بطاطا بالجبنة	1.950
2.150	ممره	1.650
1.950	جبنة كشكوان	1.650
1.950	جبنة نابلسية	1.650
1.900	لبنه مع خضار	2.250
3.000	حوتة ارمنية	1.650
1.950	شرر	3.000
1.850	بيض مع حلوم	
1.850	بيض مع كشكوان	2.900
2.200	سجق مع جبنة	2.750
1.350	زعر بلري	1.950
1.900	جبنة بيضاء مع زعر بلري	1.650
2.350	سلامي مع جبنة	1.350

سلطة

سلطة فلاحية
خيار باللبن
بابا غنوج
فتوش

حواضر حوتة

صحن خضرة
زيت وزعر
لبنه جرشية بالجوز
لبنه جرشية بالفلفل
لبنه جرشية بالنعنع
لبنه حوتة
زيتون حوتة مشكل
لبنه طرية مع زيت زيتون
مخلل حوتة مشكل
مكدوس
حمص
صحن حوتة

صحن سخنة

حمص باللحمة
حمص بالكبدة
مفركة بطاطا حوتة
بطاطا حارة
بطاطا مقلية
كبدة
جبنة نابلسية مقلية أو مشوية
حلوم مقلية أو مشوي
بيض عيون
سجق مع دبس رمان
فلافل

حشوة

مشروبات

1.000	شاي	6.000
1.000	شاي أخضر	6.000
1.500	شاي أعشاب	2.500
1.500	قهوة تركية	3.500
1.500	قهوة أمريكية	6.000
0.650	كاسة مياه معدنية	
1.000	مياه سولان	
1.000	مشروبات غازية	
2.000	عصائر	
1.200	شنيطة	

حلويات

	3.000
	1.850
	2.000
	2.750
	2.750
	2.750
	2.750
	2.750
	2.000
	1.750
	2.900
	2.900
	2.900
	1.500
	1.200
	2.650
	2.000
	2.900
	3.000
	4.000

صواني

كفتة بالبندورة
كفتة بالطحينة
زهرة بالطحينة
مسقعة باذنجان
صاحية حشوة

فخارة

فخارة جبنة حشوة
بيض بالفخارة
بيض بلدي بالفخارة
بيض بالسطرمة
بيض بالأورما
بيض مع حلوم
بيض مع جبنة نابلسية
بيض مع كشكوان
عجة حشوة
فول حشوة
فتة حمص باللحمة
فخارة حلوم
فخارة نابلسية
عدس تغميس
شكشوكة حشوة
قلالية بندورة باللحمة
قلالية حشوة بدوية
كبة باللبن
بيض مع سجون
سجون مع خضار

مطعم حوتة

Fakharat – Traditional Clay Bowl Dishes

Jibnet 7attouteh	3.000
Feta cheese with an assortment of sweet peppers, onions, tomatoes, green pepper, and olive oil cooked and served in an authentic clay bowl	
Beid bel Fakhara	1.850
Eggs cooked in a clay bowl for a distinct and soft flavor	
Beid Baladi bel Fakhara	2.000
Domestic organic eggs cooked in a clay bowl for a distinct taste of tradition	
Beid o Basturma	2.750
A combination of eggs and dried basturma beef cuts cooked and served in our traditional clay bowls	
Beid bel Awerma	2.750
A combination of eggs and minced lamb cooked and served in our traditional clay bowls	
Beid o Halloum	2.750
Eggs and halloum cheese cooked together in our traditional clay bowls	
Beid o Jibneh Nabulsiyeh	2.750
Eggs and slightly salty Nabulsian cheese cooked together in our traditional clay bowls	
Bied o Kashkawan	2.750
Eggs and kashkawan cheese cooked together in our traditional clay bowls	
Hatouteh Omelet	2.000
Eggs cooked with minced onions, tomatoes, and parsley in our traditional clay bowls	
Hatouteh Fool	1.750
Soft fava beans served with cumin and olive oil	
Fattet Hummus bel Lahmeh	2.900
Hummus layered with fried pita bread, ground veal, coated with 7attouteh's yoghurt mix and topped with fried pine nuts.	
Fakharet Halloum	2.900
A mixture of halloum and kashkawan cheese cooked together in our traditional clay bowls	
Fakhara Nabulsia	2.900
Nabulsian cheese slow cooked in our traditional clay bowls	
Adas Taghmees	1.500
Classic lentil soup with cilantro served with our freshly baked pita bread	
Sausage with Vegetables	4.000
Sausage, Green papper, Red pepper and onions	
Beid o Sausage	3.000
Shakshouket 7attouteh	2.200
Scrambled eggs and tomatoes cooked together in our traditional clay bowls	
Gallayit Bandoura bel Lahmeh	2.650
Fresh tomatoes slowly simmered with minced veal and our special seasoning	
7attouteh's Bedouin Gallaya	2.000
Fresh tomatoes slowly simmered with onions, and spicy green pepper	
Kubbeh bel Laban	2.900
Minced onions & finely ground lean lamb meat encased with a round bulgur shell and cooked in our special blend of yogurt	

Sawani – Hot Platters

Kufta bel Bandoura	6.000
An oven baked patty of ground lamb meat spread over a platter topped with sliced tomatoes	
Kufta bel Tahini	6.000
A patty of ground lamb meat spread over a platter and oven baked with tahini sauce and potatoes	
Zahra bel Tahini	2.500
Cauliflower and onions oven baked in tahini sauce and sumac	
Eggplant Moussaka	3.500
Fresh Eggplant, tomatoes, onions & sweet green pappers slowly simmered, with minced veal & our special seasoning,	
Sageyh 7attouteh	6.000
Fresh onion & green papper slowly simmered with minced lamp meat	

Drinks

Tea	1.000
Green Tea	1.000
Herbal Tea	1.500
Turkish Coffee	1.500
American Coffee	1.500
Solan De Cabras Water	1.000
Mineral Water	0.650
Fresh Juices	2.000
Shaninah Yogurt	1.200
Soda	1.000

Dessert

Um Ali	2.000
Warm bread pudding made with cream,nuts, and raisins	

7% sales tax is added

مطبخ

Salads

Fallahi Salad	1.500
Freshly diced tomatoes and onions drizzled in fresh lemon juice & olive oil	
Cucumber Yogurt	1.500
Freshly diced cucumbers in 7attouteh's special yogurt blend	
Baba Ghanouj	1.500
Mashed eggplants mixed with pomegranate molasses, walnuts minced tomatoes, cucumbers, & green pepper	
Fattoush	2.150
A mix of chopped tomatoes, onions, cucumbers, lettuce and parsley tossed together with fried pieces of pita bread & dressed with lemon juice and sumac	

7attouteh's Homemade

Zait o Za'tar	1.000
A classic combination of extra virgin olive oil and Za'tar enjoyed with our freshly baked pita bread	
Labaneh Jarashiyeh bel Joz	1.950
Round labaneh balls from the town of Jerash with walnuts cured in olive oil	
Labaneh Jarashiyeh bel Filfil	1.950
Round labaneh balls from the town of Jerash with our blend of mild peppers cured in olive oil	
Labaneh Jarashiyeh bel Na'na'	1.950
Round labaneh balls from the town of Jerash with mint cured in olive oil	
Labaneh 7attouteh	1.950
Our special made round labaneh balls cured in olive oil	
Hattouteh Mix Olives	1.650
Labaneh Tareyah	1.650
Our special homemade creamy labaneh	
7attouteh pickles	1.650
An assortment of our homemade pickles	
Makdous	2.250
Small and tangy oil cured eggplants stuffed with walnuts, red pepper, garlic and salt	
Hummus	1.650
Our classic blend of chick peas and tahini paste	
vegetable plate	1.000
Feta cheese with onions, green pepper, and tomatoes in olive oil	
7attouteh Platter	3.000
A combination of Arabic Marta Della cuts, labaneh, za'atar, olive oil, sliced cucumbers and tomatoes	

Hot Dishes

Hummus o Lahmeh	2.900
7attouteh's signature hummus topped with fried ground veal	
Hummus o Kibdeh	2.750
7attouteh's signature hummus topped with seasoned chicken liver	
7attouteh's Mfaraket Batata	1.950
Diced potatoes and eggs fried together & topped with parsley	
Spicy Potatoes	1.650
Fried potatoes marinated with 7attouteh's blend of Arabic hot sauce	
Fried Potatoes	1.350
Classic Arabic fried potatoes	
Kibdeh	3.200
Chicken liver sautéed with pomegranate molasses & onions	
Nabulsi Cheese (Fried or grilled)	3.000
Halloumi cheese	2.850
Sunny side up	1.800
Sujuk with pomegranate molasses	4.000
Falafel	0.650

Out of the Oven

Turkey o Kashkawan	2.200
Turkey with kashkawan cheese served over 7attouteh's freshly baked manousheh flatbread	
7attouteh's Halloum	2.200
Halloum cheese melted over 7attouteh's freshly baked manousheh flatbread	
Za'atar o Labaneh	1.900
Za'atar sprinkled on top of a labaneh spread over 7attouteh's freshly baked manousheh flatbread	
Basterma o Halloum	2.500
Cuts of dried basturma beef & melted halloum cheese over 7attouteh's freshly baked manousheh flatbread	
Za'atar o Jibneh	2.000
Za'atar with your choice of Arabic cheese baked with 7attouteh's manousheh flatbread	
7attoutehna	3.000
Strips of 7attouteh's signature makdous with labaneh & Rocca leaves served over our freshly baked manousheh flatbread	
Manoushet Za'tar	1.350
A classic za'tar - coated manousheh flatbread straight of our oven	
Manoushet Beid	1.500
Oven baked eggs served on top of our freshly baked manousheh flatbread	
Manoushet Jibneh	1.250
Your choice of melted Arabic cheese on our freshly baked manousheh flatbread	
Manoushet Kofta o Mayonnaise	3.000
7attouteh's baked seasoned beef patty served on our manousheh flatbread & topped with mayonnaise	
Lahmeh bel Ajeen	3.000
Ground veal baked onto our manousheh flatbread	
Koftah o Jibneh	3.300
Our oven baked Koftah and cheese served on our freshly baked flatbread.	
Halloum o Kashkawan	2.150
A cheesy delight. Our finest Halloum and Kashkawan served on our freshly baked flatbread.	
Potatoes o Jibneh	2.200
Our oven baked potatoes and cheese served on a freshly baked flatbread	
Mohamarah	2.150
Roasted pepper and walnut pure served on our freshly baked flatbread.	
Jibneh Kashkawan	1.950
Our finest Kashkawan served on our freshly baked flatbread.	
Nabulsi Cheese	1.950
Nabulsi cheese served on our freshly baked manousheh flatbread.	
Labaneh o vegetables	1.900
Our special homemade labaneh and selection of seasonal vegetables, served on our freshly baked flatbread.	
7attoutetah Armaniya	3.000
Ground veal baked onto our manousheh flatbread	
Cheddar Cheese	1.950
Cheddar cheese served on our freshly baked flatbread.	
Eggs o Halloum	1.850
Eggs and Halloume served on our freshly baked flatbread	
Eggs o Kashkawan	1.850
Eggs and melted Kashkawan served on our freshly baked flatbread	
Sujuk o Jibneh	2.200
Our special spicy sausage topped with melted arabic cheese on top of our freshly baked manousheh flatbread.	
Za'tar Baladi	1.350
Our special Za'tar blend with arabic cheese served on our freshly baked flatbread.	
White Cheese o Za'tar Baladi	1.900
Our special Za'tar blend with arabic cheese served on our freshly baked flatbread.	
Salami o Jibneh	2.350
Beef salami topped with melted arabic cheese served on top of our freshly baked manousheh flatbread.	