

# Food Menu

**BAR**  
THIRTEEN

## B4 U Start

Oven Baked Brie	8.00
Strawberry jam, roasted garlic, grilled baguette bread	
Chicken Spinach Dip	8.00
Creamy parmesan cheese dip with mixed cheese, grilled cubes of chicken & spinach served with sour cream	

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

## Appetizer

Crispy Chicken Tenders	7.00
Seasoned breaded deep fried chicken strips served with honey mustard	
Buffalo Chicken Wings 10pcs - 4.00 / 20pcs - 7.00	
Served with blue cheese dip	
Honey Balsamic Steak Bites	10.00
Sirloin steak, balsamic vinegar, honey, soy sauce, chili flakes, garlic, rosemary	
Dynamite Shrimp	8.50
Deep fried shrimp rocks served with special sauce	
Buffalo Chicken Tenders	6.50
served with blue cheese dip	
Halloumi Fries	5.50
Drizzled with yogurt & balsamic reduction dressing	
Oven Mushrooms	7.00
Fresh sautéed mushrooms with garlic topped with fresh cream topped with parmesan cheese, baked in the oven	
Fried Shrimp & Calamari	13.00
Deep-fried shrimp & calamari served with thousand island and tartar sauce	
Buffalo Mozzarella Balls	7.00
Deep-fried mozzarella cheese served with marinara sauce	
Montreal Poutine	5.50
French fries with cheese and gravy	
Potato Skins	5.50
Potato wedges stuffed with beef-bacon served with sour cream	

ONE CANNOT  
think, love, sleep well

IF ONE HAS NOT  
DINED WELL

## Salads

Arugula Salad	6.00
Rocca, mushroom, red cabbage, parmesan cheese, 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	
Caesar Salad	6.00
Romaine lettuce and croutons dressed with parmesan cheese, caesar dressing	
Halloumi Salad	8.00
Iceberg and romaine lettuce, cucumbers, cherry tomatoes, black olives, & grilled halloumi cheese with apricot sauce.	

TELL ME  
WHAT  
YOU  
EAT

*And I will tell you  
what you are.*

# Sandwiches

## Served with french fries

Hangover Angus Burger	10.50
Double smashed beef patties, topped with fried egg, caramelized onion, tomato, lettuce, red onion, pickles, roasted garlic chili mayo, swiss cheese	
Halloumi Angus Burger	10.50
Double smashed beef patties, topped with caramelized onion, tomato, arugula, fried halloumi cheese, pickles	
Mini Angus Cheese Burgers (3 pcs)	9.00
Lettuce, tomato, onion, pickles, swiss cheese	
Steak Sandwich	9.00
Tender slices of beef tenderloin, topped with melted mozzarella, caramelized onions, and sautéed bell peppers, served on a toasted soft baguette with a hint of Dijon mustard and a rich gravy	
Avocado Chicken Wrap	8.00
Grilled chicken, avocado, celery, dill, lettuce, parsley, tomato, ranch yogurt dressing wrapped in tortilla bread	
13 Club	8.00
Thin slices of grilled chicken and beef with tomatoes, pickles, eggs, and cheese.	
Chicken Caesar Wrap	7.50
Shredded grilled chicken breast with iceberg lettuce and caesar dressing, topped with parmesan cheese.	

“  
LIFE IS A  
COMBINATION OF  
MAGIC AND PASTA.  
”

# Pasta

## Create Your Own Pasta

Pastas: Rigatoni, linguine, Fettuccini

Sauces:	
Funghi	7.50
Rose with Vodka	7.50
Arrabbiata	6.50
Pesto or Creamy Pesto	8.50
Frutti di Mare (seafood)	9.50
Bolognese	7.50
Ala Olio	7.00

Add:	
Chicken	3.00
Shrimp	4.50

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

# Main

Sizzling Angus Beef	15.00
Grilled thin slices of angus beef flank steak with soy sauce, garlic, sesame oil, pepper, grilled scallions served with wild rice	
US CAB Fillet Mignon on Lava Stone	30.00
Grilled fillet served with sauteed vegetables & mashed potatoes with your choice of sauce (please ask waiter)	
Chicken Kiev	9.00
Breaded chicken fillet stuffed with herb butter served with mashed potatoes	
Baked Maple Salmon	14.00
Baked marinated fillet of salmon with orange, maple syrup accompanied with wild rice	
Steamed Mussels in White Wine	18.00
Steamed mussels, onions, carrots, white wine, fresh cream, fennel	



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# Finalè

Tiramisu	5.00
Molten Chocolate Cake	5.00
Served with vanilla ice cream	

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

# LOW CARB KETO DIET

## B4 U Start

**Guacamole** 8.50  
Fresh avocado based, onions, tomato, cilantro served with keto tortilla chips

**Oven Baked Brie** 9.50  
Roasted garlic, roasted tortilla keto bread

**Avocado Feta Dip** 9.50  
Avocado, feta cheese, red onions, jalapeno, fresh cilantro served with celery, cucumber & roasted tortilla keto bread

**Onion Dip** 5.00  
Labaneh, yoghurt, onions, tabasco served with fresh vegetables

## Salads

**Arugula Salad** 6.00  
Rocca, mushroom, red cabbage, parmesan cheese, balsamic dressing

**Grilled Caesar Salad** 6.00  
Romaine lettuce 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

**Halloumi Salad** 8.00  
Iceberg and romaine lettuce, cucumbers, cherry tomatoes, black olives, & grilled halloumi cheese with vinaigrette dressing

## Appetizer

**Cheese Platter** 15.00  
Assorted fine selections of international cheese

**Halloumi Fries** 5.50  
Drizzled with yogurt

**Ovened Mushroom** 8.00  
Fresh sautéed mushrooms with garlic topped with fresh cream topped with parmesan cheese, baked in the oven served with baguette keto bread

**Sautéed Prawns** 8.00  
Garlic, ginger, parsley, lime, chili flakes and olive oil

**Chorizos** 5.00  
Chunks of beef sausages cooked in garlic tomato sauce

## Sandwiches

Served with side salad

**Cheesesteak Sandwich** 10.00  
Mushrooms, sweet pepper, onions, mozzarella cheese wrapped in tortilla keto bread

**Avocado Chicken Wrap** 9.00  
Grilled chicken, avocado, celery, dill, lettuce, parsley, tomato, ranch yogurt dressing wrapped in tortilla keto bread

**Chicken Caesar Wrap** 9.00  
Shredded grilled chicken breast with iceberg lettuce caesar dressing, topped with parmesan cheese, wrapped in tortilla keto bread

## Quesadillas

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

## Soft Tacos

2pcs

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

## Hard Tacos

2pcs

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

## Lettuce Tacos

2pcs

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

## Fajitas

Beef Fillet	14.00
Grilled Chicken	12.00
Sauteed Prawns	15.00
Mixed Fajita Chicken & Beef	13.00

## Main

Sizzling Angus Beef 15.00

Grilled thin slices of angus beef flank steak with soy sauce, garlic, sesame oil, pepper, grilled scallions served with wild rice

US CAB Fillet Mignon on Lava Stone 29.00

Grilled fillet served with sautéed vegetables with your choice of sauce

Avocado Grilled Salmon Fillet 12.00

Topped with avocado salsa and served with roasted vegetables

Steamed Mussels 18.00

Steamed mussels, onions, fresh cream, funnel

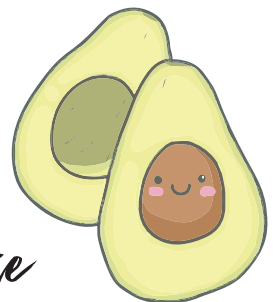
Grilled Chicken 10.00

Served with your choice of sauce

## Dessert?

*No, thanks I'm sweet enough!*

*I think my  
soulmate  
might be  
avocado*



## Beer

Carakale, Amstel Draft	5.50 JD
Carakale, Amstel, Corona, Peroni, Heniken	5.50 JD
Gunnies	6.00 JD

## Tequila

	glass / bottle
Jose Cuervo Gold - Silver	5.00 JD / 60.00 JD
Cazcabel - Blanco, Reposado, Coffee	5.50 JD / 65.00 JD
Don Julio (Blanco), Herradura (Plata)	8.50 JD / 105.00 JD
Casamigos (Blanco, Reposado, Añejo)	9.50 JD / 120.00 JD
Don Julio, Herradura (Reposado)	9.50 JD / 135.00 JD
Don Julio (Añejo), Herradura (Ultra Añejo)	9.50 JD / 140.00 JD
Herradura Legends	180.00 JD
Don Julio 1942, Clase Azul Reposado	250.00 JD

## Gin

Gordon's, Gordon's Pink,	
Tanqueray, Haymans, Bombay	6.00 JD / 65.00 JD
Hendricks, Gunpowder	7.00 JD / 95.00 JD
Monkey 47	100.00 JD

## Rum

Captain Morgan (White, Spiced)	6.00 JD / 85.00 JD
Captain Morgan (Black), Bacardi (White)	6.00 JD / 65.00 JD

## Liquor

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

## Vodka

Smirnoff Red	5.50 JD / 50.00 JD
Tito's	5.50 JD / 60.00 JD
Russian Standard	5.50 JD / 60.00 JD
Russian Standard Platinum	6.00 JD / 65.00 JD
Beluga Noble	8.00 JD / 95.00 JD
Belvedere	8.00 JD / 95.00 JD
Grey Goose	8.00 JD / 95.00 JD
Beluga Gold Line	185.00 JD

*Drinks*  
Menu



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## WHISKY

Regular Whisky	
J&B Rare, Jack Daniel's, Jameson	6.00 JD / 70.00 JD
Deluxe Whisky	
Chivas Regal 12, JW Black Label 12	7.00 JD / 90.00 JD
JW Double Black	8.00 JD / 100.00 JD
Malt Whisky	
Glenfiddich 12	8.00 JD / 100.00 JD
Glenfiddich 15	10.00 JD / 130.00 JD
Macallan 12	10.00 JD / 130.00 JD
JW Gold Label Reserve	10.00 JD / 130.00 JD
Super Premium Whisky (by bottle only)	
Macallan 15	160.00 JD
Chivas Regal 18	160.00 JD
JW Aged 18	160.00 JD
Royal Salute, JW Blue Label	325.00 JD

## COGNAC by glass

Camus VS	8.00 JD
Camus VSOP	15.00 JD
Camus XO	25.00 JD

## WINE

RED WINE	
JR Classic, Merlot	5.50 JD / 22.00 JD
Tavernello Cabernet	6.00 JD / 30.00 JD
Calvet, Bordeaux grand reserve	28.00 JD
Danzante, Chianti, d.O.C.G.	40.00 JD
Masi, Bonacosta - Valpolicella Classico	40.00 JD
Montes Reserve, Cabernet Sauvignon	40.00 JD
La Celia Pioneer Malbec	45.00 JD
Chemin Des Papes, Châteauneuf Du Pape	88.00 JD

WHITE WINE	
JR Classic, Chardonnay	5.50 JD / 22.00 JD
Tavernello Bianco	6.00 JD / 30.00 JD
Calvet Reserve, Sauvignon Blanc	28.00 JD
Danzante Pinot Grigio	40.00 JD
Masi Passo Blanco, Pinot Grigio/Torrontes	40.00 JD
Cune, Rueda Verdejo	40.00 JD
Montes Chardonnay Reserva	45.00 JD
William Fevre, Chablis	78.00 JD

ROSÉ WINE	
JR Classic Rosé	5.50 JD / 22.00 JD
Ksara, Sunset	6.50 JD / 40.00 JD

SPARKLING WINE	
Bottega Prosecco, Brut	35.00 JD
Bottega Prosecco, Brut (20cl)	12.00 JD
J.P. Chenet, Ice Edition White (75cl)	28.00 JD
J.P. Chenet, Ice Edition White (20cl)	9.00 JD
J.P. Chenet, Ice Edition Rosé (75cl)	28.00 JD
J.P. Chenet, Ice Edition Rosé (20cl)	9.00 JD

Champagne

Moët & Chandon Brut  
100.00 JD