



BISTRO ONE

SOUPS & SALADS

FRENCH ONION SOUP	2.950
SOUP OF THE DAY	2.500
MIXED GREENS "BISTRO ONE" WITH BISTRO'S HERB DRESSING	2.750
ROCCA WITH PARMESAN TOSSED WITH OUR SPECIAL DRESSING	2.950
MIXED SALAD WITH APPLES & PEARS TOSSED WITH APPLE AND PEAR SLICES MARINATED IN BALSAMIC DRESSING	2.950
SHRIMP RUCCOLA SALAD WITH RUCCOLA, MUSHROOMS AND CHERRY TOMATOES IN LEMON DRESSING	7.500
GRILLED GLAZED CHICKEN SALAD WITH LETTUCE & CARROTS MARINATED IN CITRUS SAUCE	3.950
WARM GOAT CHEESE SALAD WITH ASSORTED GREENS AND FRENCH BREAD	4.950
SMOKED SALMON & DILL CHEESE ROLL SALAD WITH OLIVE OIL LIME DRESSING	5.500
RICH SEAFOOD SALAD SHRIMPS, SMOKED SALMON & CALAMARI WITH CHEF'S BALSAMIC DRESSING	7.750
OTHER POPULAR SALADS SUCH AS GREEK SALAD, CAESAR SALAD, ETC ARE AVAILABLE	

APPETIZERS

LIGHT FRESH MOZZARELLA WITH EGGPLANT SERVED WITH BASIL DRESSING	4.750
FRIED VEGETABLE SPRING ROLLS SERVED WITH SWEET SOYA AND SWEET CHILI SAUCE	2.950
CREAM SPINACH BROCCOLI ON PUFF PASTRY	3.950
CHICKEN IN LIGHT MUSTARD SAUCE SPRINKLED WITH RUCCOLA ON PUFF PASTRY	4.500
MELTED CAMEMBERT CHEESE WITH RED BELL PEPPERS ON TOP OF FRESHLY BAKED BREAD	5.250
SHRIMP IN LIGHT CURRY SAUCE ON PUFF PASTRY	5.500
SHRIMP TEMPURA SERVED WITH SOYA SAUCE	7.500
BISTRO ONE CHEESE QUASADILLA WITH GUACAMOLE, SOUR CREAM & SALSA	3.950

PASTAS & SANDWICHES

GRILLED CHICKEN FETTUCCINE IN CREAM SAUCE	4.500
ALDENTE EGGPLANT PENNE WITH TOMATO SAUCE	4.250
PENNE CHICKEN IN CREAMY PARMESAN SAUCE	4.500
MIXED SEAFOOD SPAGHETTI SHRIMP, CALAMARI, MUSSELS & SALMON IN TOMATO SAUCE ,TOPPED WITH CILANTRO	8.750
SAUTEED STEAK SANDWICH WITH GRILLED ONIONS, MUSHROOMS AND BELL PEPPER TOPPED WITH WARM SWISS CHEESE SAUCE	4.500
CHEFS BURGER WITH SAUTÉED ONIONS, MUSHROOMS, EMMENTAL CHEESE & HOME MADE FRENCH FRIES SERVED IN ROSEMARY BUN	3.950

MAIN COURSES

ASK FOR DAILY SPECIALS	
GRILLED MIXED SEAFOOD SHRIMPS, CALAMARI AND SALMON WITH HERBS AND LIGHT OLIVE OIL LEMON SAUCE SERVED WITH SAUTED VEGETABLES	14.500
GRILLED JUMBO SHRIMP SERVED WITH SPINACH AND VEGETABLES	BY KG
GRILLED CHICKEN IN MUSTARD MUSHROOM SAUCE SERVED WITH FRENCH FRIES	6.500
FILLET STEAK WITH HOME MADE FRENCH FRIES SERVED WITH YOUR CHOICE OF MUSHROOM, MUSTARD OR PEPPER SAUCE	11.000
BABY VEAL LOIN IN RICH CAMEMBERT SAUCE SERVED WITH GRATIN POTATOES & VEGETABLES	9.950
VEAL ESCALOPE SERVED WITH FRENCH FRIES	6.750
SPICY ASIAN FILLET CUBES MARINATED WITH CHILI PASTE SERVED WITH TOMATO, GREEN PEPPER, LEEKS AND NOODLES	9.750
CHICKEN ESCALOPE SERVED WITH SPAGHETTI POMODORO	6.500
SALMON STEAK WITH LEMON BASIL SAUCE SERVED WITH THICK HOME MADE FRIES AND ASSORTED VEGETABLES	7.750
CRUSTED FILLET HAMOUR IN TOMATO CILANTRO SAUCE SERVED WITH GRILLED VEGETABLES	7.250
SOLE FISH PAN SEARED (ACCORDING TO AVAILABILITY) WITH DELICATE ALMOND BUTTER SAUCE	12.000

BISTRO ONE SPECIALITIES

SERVED WITH HOME MADE FRIES & VEGETABLES

FONDUE BOURGUIGNONE FOR TWO PERSONS	24.000
T BONE STEAK, 14oz	19.000
SIRLOIN STEAK, 12oz	18.000
VEAL STEAK , 8oz	15.000
RIB EYE STEAK, 12oz	18.000

PLATTERS (for 4 people)

SPECIAL GRILLED VEGETABLE PLATTER MUSHROOM, ZUCCHINI, AUBERGINE, BELL PEPPER, ONIONS, TOMATOES & POTATOES	6.950
BISTRO ONE FRIED PLATTER SHRIMP, CALAMARI, SPRING ROLLS, CHICKEN SKEWERS & ONION RINGS	18.500
RICH FRENCH CHEESE PLATTER CAMEMBERT, CHÈVRE AU POIVRE, BOURSIN, ROQUEFORT & EMMENTAL	12.950

KIDS MENU

CHICKEN FILLET STRIPS WITH ROSEMARY MAYYONAISE & FRENCH FRIES	2.950
SPAGHETTI BOLOGNAISE	2.500
MINI BURGERS WITH FRENCH FRIES	2.950

SIDE ORDERS

ASSORTED SAUTEED VEGETABLES	1.500
FRENCH FRIES	1.500
BROCCOLI WITH ALMONDS	1.500

DESSERTS

ASK FOR THE DESSERT OF THE DAY

CHOCOLATE FONDANT	3.500
HOME MADE CHEESE CAKE	2.950
CRÈME BRULEE	2.950
CHOCOLATE BROWNIES WITH SCOOP OF VANILLA ICE CREAM	2.950
BLACK & WHITE MOUSSE	2.950
SWISS ROLL CAKE	2.950
FRUIT SALAD WITH VANILLA ICE CREAM	2.950
LIME SORBET (OPTIONAL WITH SHOT OF VODKA + JD 1.500)	1.950
GLACES ICE CREAM PER SCOOP	1.000

ALL ITEMS ARE SUBJECT TO TAX & SERVICE

APERITIFS, MARTINIS & COCKTAILS

APPLES & ORANGES MARTINI 4.250

ABSOLUT MANDARIN, APPLE LIQUEUR,
CRANBERRY JUICE

CARIBBEAN MARTINI 4.250

ABSOLUT VANILIA, MALIBU LIQUEUR,
PINEAPPLE JUICE

DIRTY MARTINI 4.250

ABSOLUT VODKA OR SEAGRAM'S GIN,
DRY VERMOUTH, OLIVE JUICE

CLASSIC MARTINI 4.250

ABSOLUT VODKA OR SEAGRAM'S GIN,
DRY MARTINI

HPNOTIQ MARTINI 4.250

HPNOTIQ, ABSOLUT VODKA, PINEAPPLE JUICE

BISTRO ONE MIMOSA 4.250

SWEET & SOUR, CHAMPAGNE

COSMOPOLITAN 4.250

ABSOLUT CITRON, COINTREAU, LIME JUICE,
CRANBERRY JUICE

L.A. ICED TEA 4.250

ABSOLUT, SEAGRAM'S GIN, HAVANA CLUB RUM,
OLMECA TEQUILA. SWEET & SOUR, MELON
LIQUEUR, SEVEN UP

GOLDEN MARGARITA 4.250

OLMECA GOLD TEQUILA, COINTREAU, GRAND
MARNIER, LEMON, LIME

TROPICAL G 4.250

ABSOLUT CITRON, COINTREAU, LEMON
SCHNAPPS & G+GINSENG BITTER LEMON

BEERS

IMPORTED BEER 3.950

FOSTERS'S, HEINEKEN, CARLSBERG, CORONA

LOCAL BEER 2.750

AMSTEL

NON ALCOHOLIC BEER 2.500

WINE

WINE BY CARAFE

125 ML (ONE GLASS) JORDANIAN RED
OR WHITE 2.750

250 ML (TWO GLASSES) JORDANIAN RED
OR WHITE 4.750

125 ML (ONE GLASS) IMPORTED RED OR WHITE 3.950

250 ML (TWO GLASSES) IMPORTED RED
OR WHITE 6.750

JORDANIAN WINE 14.000

MOUNT NEBO RED & WHITE

DELUXE JORDANIAN WINE 17.000

DOMAINE DE GERASA RED & WHITE

FRENCH WHITE 23.000

BORDEAUX RESERVE
B&G

CHARDONNAY
MAISON BICHOT 22.000

SAUVIGNON BLANC
BARON PHILIPPE DE ROTHSCHILD 27.000

CHABLIS
LAROCHÉ 48.000

FRENCH RED 23.000

BORDEAUX RESERVE
B&G

CABERNET SAUVIGNON
ALEXIS LICHINE 26.000

SAINT EMILION
B&G 33.000

CHATEAU MAGNOL
B&G 40.000

ITALIAN WHITE 22.000

FRASCATI
CASALE DEL GRILLO

CHARDONNAY PINOT GRIGIO
LUNA DE LUNA 26.000

SOAVE CLASSICO
BOLLA 23.000

ITALIAN RED 27.000

CHIANTI
MARMORECCIA

VALPOLICELIA
VILLALTA 23.000

MERLOT CABERNET
LUNA DE LUNA 28.000

LEBANESE WINE 23.000

MASSAYA CLASSIC, RED OR WHITE
MAWASSEM TANAIL

AUSTRALIAN 26.000

DRY RIESLING
JACOB'S CREEK, WHITE

SHIRAZ CABERNET
JACOB'S CREEK, RED 27.000

CHILEAN 29.000

RESERVE SAUVIGNON BLANC
SAN PEDRO-CASTILLO DE MOLINA, WHITE

RESERVE SHIRAZ
SAN PEDRO-CASTILLO DE MOLINA, RED 29.000

SANTA DIGNA
SAUVIGNON, WHITE 29.000

ESCUDO ROJO
BARON PHILIPPE DE ROTHSCHILD, RED 42.000

SOUTH AFRICAN 26.000

SAUVIGNON BLANC
LONG MOUNTAIN, WHITE

CHARDONNAY
K.W.V, WHITE 28.000

SHIRAZ CABERNET
LONG MOUNTAIN, RED 27.000

MERLOT
HAZENDAL, RED 37.000

ASK WAITER FOR AVAILABLE SPARKLING WINES &
CHAMPAGNES

SPIRITS

GIN

SEAGRAM'S EXTRA DRY GIN by glass 3.750

BOMBAY SAPPHIRE
GORDONS by bottle 47.500

RUM

HAVANA CLUB WHITE by glass 3.750

BACARDI, GOLD & WHITE
CAPTAIN MORGAN by bottle 47.500

TEQUILA

OLMECA GOLD by glass 3.750

OLMECA SILVER
JOSE CUERVO by bottle 47.500

VODKA

ABSOLUT VODKA, CITRON, MANDARIN,
VANILIA, PEPPAR, RED, RASPBERRI, KURANT by glass 3.750

FINLANDIA
STOLICHNAYA
SMIRNOFF by bottle 47.500

PREMIUM VODKA

LEVEL SPIRIT OF ABSOLUT by bottle 89.00

GREY GOOSE
BELVEDERE

REGULAR WHISKY

PASSPORT by glass 3.750

WILLIM GRANT'S
WILD TURKEY by bottle 47.500

FAMOUS GROUSE

J&B

RED LABEL

DELUXE WHISKY

CHIVAS REGAL by glass 4.500

GLENLIVET 12 YEARS by bottle 65.000

BLACK LABEL

GLENFIDDICH 12 YEARS

JACK DANIEL'S

LIQUEURS & DIGESTIVES

ALIZE, HPNOTIQ, DOOLEY'S, BAILEY'S, by glass 3.750

FERNET BRANCA by bottle 47.500

PREMIUM WHISKY

CHIVAS BROTHERS ROYAL SALUTE 21 YEARS 255.000

CHIVAS REGAL 18 YEARS 120.000

BLUE LABEL 255.000

GOLD & GREEN LABEL 120.000

NON ALCOHOLIC COCKTAILS

TROPICANA 2.750

STRAWBERRY, RIPE BANANA, GRENADINE,
PINEAPPLE, COCONUT, COCO SYRUP,
CRUSHED ICE

SPRINGS OF MINT 2.750

FRESH MINT, FRESH LEMON, FRESH LIME,
SUGAR, SEVEN UP

S&S BULL 3.250

SWEET & SOUR, LIME JUICE, RED BULL

SOFT DRINKS & JUICES

SOFT DRINKS

G+GINSENG BITTER LEMON, SODA, TONIC, 1.950

GINGER ALE 2.250

PEPSI, DIET PEPSI, SEVEN UP, DIET SEVEN UP 1.950

PERRIER 2.500

JUICES

FRESH SEASONAL JUICE 2.950

ENERGY DRINKS

RED BULL 2.500

WATER BOTTLES

LARGE MINERAL WATER 1.750

EVIAN 3.950

HOT DRINKS

BISTRO CLASSICS 2.250

ESPRESSO, CAFÉ MOCHA, MACCHIATO

CHOCOLATE DRINKS 1.950

HOT HAZELNUT CHOCOLATE

HOT CHOCOLATE

BISTRO ONE LARGE CAPPUCCINOS 2.750

CLASSIC CAPPUCCINO

CARAMEL CAPPUCCINO WITH HOT CARAMEL

MOCHACCINO CAPPUCCINO WITH

SMOOTH CHOCOLATE

CINACCINO CAPPUCCINO WITH CINNAMON

CAFÉ AU LAIT 2.500

CLASSIC CAFÉ LATTE, CARAMEL LATTE,

HAZELNUT LATTE, VANILLA LATTE, MOCHA

LATTE

COFFEES 1.950

AMERICAN COFFEE, VANILLA, HAZELNUT,

CARAMEL

TEAS 1.950

A SELECTION OF FLAVORED TEAS FROM

OUR BOX

HERBS 1.950

CAMOMILE, MINT, WHITE COFFEE



Coffee by



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