

CATERING MENU

جواهر

JAWAHER



Catering Packages for Jawaher

- For 5 People
- For 10 People
- For 20 People

Ordering Information:

- Orders must be placed by 1 PM the day prior.
- Deliveries are scheduled between 3:30 PM - 5:30 PM the following day.

STARTERS

FRESH NAN BREAD WITH HERBS, FETA CHEESE AND WALNUTS.

Tandoor bread, complemented by seasonal herbs, feta cheese, and walnuts

5 🍴 135
10 🍴 255
20 🍴 480

MAST-O-KHIAR

A refreshing Persian dip made with yogurt, cucumbers, and mint

5 🍴 113
10 🍴 213
20 🍴 400

KASHK-E BADEMJAN

A delicious Persian appetizer made with mashed eggplant and kashk (fermented whey), topped with caramelized onions, garlic, and mint

5 🍴 135
10 🍴 255
20 🍴 480

HUMMUS

A classic Middle Eastern dip made from chickpeas, tahini, lemon juice, garlic, and olive oil

5 🍴 108
10 🍴 204
20 🍴 384

SALADS

SHIRAZI SALAD

A persian salad made with finely diced tomatoes, cucumbers, and onions tossed in mint, and lemon juice

5 🍴 90
10 🍴 170
20 🍴 320

SIGNATURE

CHICKEN TAHCHIN

Cooked in a special mold over an open flame, this dish combines the finest saffron, yogurt, and rice, filled with tender shredded chicken. Topped with a medley of wild barberries, pistachios, and almonds all atop the crispy tahchin dish.

	S	L
5 🍴	315	405
10 🍴	595	765
20 🍴	1120	1440

M A I N S

KABAB CHENJEH

Tandoor bread, complemented by seasonal herbs, feta cheese, and walnuts

5 🍴 351
10 🍴 663
20 🍴 1248

KOOBIDEH

A classic persian stew made with persian spices, diced beef tenderloin, split dall, tomatoes, dry lime and saffron served with rice

5 🍴 338
10 🍴 638
20 🍴 1200

GHORMEH SABZI

Classic and traditional Persian herb stew with seared veal tenderloin combined with sautéed fresh herbs, kidney beans, and tangy dried limes, then slowly cooked until it develops an incredible depth of flavor.

5 🍴 270
10 🍴 510
20 🍴 960

JOOJEH

Tender and flavorful grilled boneless chicken marinated in a blend of yogurt, lemon juice, saffron, and spices served with grilled tomatoes.

5 🍴 338
10 🍴 638
20 🍴 1200

GHEIMEH

A classic persian stew made with persian spices, diced beef tenderloin, split dall, tomatoes, dry lime and saffron served with rice

R I C E

PLAIN RICE

Fluffy basmati rice cooked the persian way.

5 🍴 158
10 🍴 298
20 🍴 560

JAWAHER SIGNATURE RICE

Exotic blend with wild barberries, pistachios, almonds, and caramelized onions on a bed of basmati rice.

5 🍴 180
10 🍴 340
20 🍴 640

E X T R A S

NAN BREAD

5 🍴 23
10 🍴 43
20 🍴 80

D E S S E R T S

PERSIAN SAFFRON
ICE CREAM

Tandoor bread, complemented by seasonal herbs, feta cheese, and walnuts

5 🍷 68
10 🍷 128
20 🍷 240

BAKHLAVA

Layers of phyllo pastry filled with walnuts and pistachios, sweetened to perfection.

5 🍷 126
10 🍷 238
20 🍷 448

D R I N K S

SOFT DRINKS

5 🍷 27
10 🍷 51
20 🍷 96

DOOGH

5 🍷 45
10 🍷 85
20 🍷 160

C O C K T A I L S

LOVE IN THE CLOUDS

Made with saffron, rosewater, lemon juice and cardamom, this name is inspired by Rumi's quote "only from your heart can you touch the sky"

5 🍷 135
10 🍷 255
20 🍷 480

Place Your Order

Choose your favorite dishes from our menu and enjoy an easy ordering process.

Select from the options below to place your order:


- **WhatsApp or Phone:** Prefer to order directly? Send us your order details via WhatsApp or give us a call.
 - WhatsApp / Phone: +971 52 147 9542
- **Xkitch App:** For a seamless online ordering experience, click on the link below to place your order through the Xkitch app.



Stay in touch


 Resort by andalus, Al Seef – Al Muntazah –

Zone 1 – Abu Dhabi

 +971 52 147 9542

 hello@jawaherrestaurant.com

 www.jawaherrestaurant.com

 @jawaher_restaurant