



MARIA
GARDEN
RESTAURANT & CAFÉ



FOOD MENU





Our Story



In the heart of the city, a small dream was born for a woman named **Maria**, who fell in love with nature and the true flavors of food. **Maria** would spend long hours in her garden planting fresh herbs, following recipes and flavors from Middle Eastern heritage, infused with love and care.

The dream grew into **Maria** Garden — a restaurant that blends authentic flavors with lush greenery and serene landscapes. Every dish here is presented as if served in a garden, rich in taste, full of warmth, and scented with mint and thyme, filling the place with charm.

Maria Garden is more than just a restaurant — it is an experience that takes you on a journey between memories and flavors, among colors of blue and green reflecting purity, nature, and fragrance.

Welcome to Maria Garden, where the garden blossoms and hearts smile.

Maria

Maria's Breakfast

Maria Breakfast for (2 person) ★ 15.85
Hummus - Fual - Falafel - Labneh - Eggs - Fateah Hummus - Tomato Qalaya
Pickles - Cream with Honey

Cheeses Platter ★ 13.75
A selection of cheeses with walnuts and honey

Hummus 3.95
Hummus with tahini and lemon, with olive oil

Hummus with Meat and Pine Nuts ★ 6.50
Hummus with tender meat and pine nuts

Foul 3.95
Fava beans with olive oil and lemon

Goat Labneh 4.95
Goat Labneh with Garlic and Olive Oil

Goat Labneh with Garlic 4.25
Goat Labneh with Garlic and Olive Oil

Hummus Fatteah 5.25
Hummus, yogurt, toasted Arabic bread with toasted pine nuts

Falafel 3.50
Falafel with tahini sauce and pickles

Prices don't include sales tax and service charge

 Chef's Recommendations

Please inform us of any food allergies



Mari's Breakfast



Grilled Halloumi ★ Grilled halloumi slices	5.25
Cream with Honey ★ Naturalist Cream with Naturalist Honey	6.50
Makdous Makdous Stuffed with Walnuts and Hot Pepper	4.75
Potatoes with Eggs Mafraka Potatoes with Eggs and Olive Oil	5.25
Potatoes with Eggs Mafraka Potatoes with Eggs and Olive Oil	4.00
Qalaya Tomatoes, Onions, and Olive Oil	3.95
Qalaya Tomatoes with Meat ★ Tomatoes with Meat, Onions, and Olive Oil	5.25
Jam	3.50
FRButter	2.50

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★ Chef's Recommendations

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Eggs and Cheese

Eyes Eggs fried eggs eyes	3.25
Scrambled Eggs fried scrambled eggs	3.25
Eggs and Sausage ★ Fried eggs with spicy Lebanese sausage	4.75
Eggs with Meat ★ Fried eggs with meat	4.25
Shakshuka Eggs Fried eggs with tomato and pepper sauce	4.00
Goat's Labneh Goat's Labneh with Olive Oil	4.95
Cow's Labneh with Garlic Cow's Labneh with Garlic and Olive Oi	4.25
Kishka with Makdous ★	4.50
Shanklish Tomato slices, shanklish with olive oil	4.95
Mixed vegetables (pleat)	4.75
Mixed pickles	3.95

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★ Chef's Recommendations

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Zatar Zaatar, local thyme	3.00
Turkey with Cheese Turkey and Cheese	4.25
Zaatar with cheese local thyme with Akkawi cheese	3.75
Mix Cheese Manoushe ★	3.95
Lahma bi Ajin ★ spicy minced meat pies	5.25
Chicken Musakhan chicken mixture with onions and sumac on dough	5.25
Eggs with Cheese Eggs with Kashkaval Cheese	4.00
Labneh with Thyme thyme with cow's labneh	3.75
Labneh with Mint Labneh with Fresh Mint	3.75
Cheese with wild Thyme ★	4.25

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Salads



Tabbouleh ★ Chopped parsley, tomato, bulgur, lemon and extra virgin olive oil dressing - Choice of classic, basil or chilli tabbouleh	4.50
Arugula and Quinoa Tabbouleh ,Arugula, fresh mint leaves, pomegranate, tomatoes, halloumi cheese onions, and quinoa,tossed in extra virgin olive oil and lemon dressing	5.25
Fattoush with pomegranate molasses Lebanese chopped salad, pomegranate molasses, crispy Arabic bread	4.50
Pomelo ★ Lettuce, mushrooms, corn, and white cheese	6.75
Italian Arugula Cured tomatoes, and goat cheese	5.95
Spicy Maria Salad with cherry tomatoes, walnuts, and pomegranate	6.00
Eggplant Salad Fried eggplant with basil, cherry tomatoes, and mozzarella sticks	4.95
Beetroot Salad ★ Beetroot, caramelized walnuts with orange sauce	4.90

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Cold Appetizers



Hummus 3.95
Hummus with tahini, with olive oil

Hummus with Pine Nuts ★ 6.00
Hummus with tahini, sour, acidified pine nuts, with olive oil

Hummus with green beans and coriander. 5.50
Hummus with green beans and coriander

Beetroot Mutbal with walnuts 4.75
Beetroot cubes with a unique flavor with Levantine ingredients

Eggplant Mutbal 3.95
Grilled Eggplant with tahini, damson, pomegranate with olive oil

Eggplant Mutbal Maria 5.50
Grilled eggplant with cherry tomato salad and pomegranate molasses

Zucchini with tahini 4.00
.Zucchini with pickles and hot peppers

Armenian Muhammara with Walnuts ★ 4.90
Grilled sweet peppers, tahini, walnuts, Daman Dis Zaman, with olive oil

Vine Leaves with Olive oil 4.75
Stuffed Vine Leaves

Yalanji Eggplant with yogurt 4.50
Stuffed eggplant with vegetables and olive oil

Eggplant Moussaka 4.50
Hummus with green beans and coriander

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Raw



Raw kibbeh Lebanese-style beef with bulgur and basil	8.25
Raw kibbeh with meat and caramelized onions Raw kibbeh with local meat and caramelized onions	9.85
Orfalie kibbeh Raw kibbeh with hot pepper, pine nuts and onions	8.50
Raw Habra Lebanese-style beef	8.50

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Hot Appetizers



Soup of the Day	3.45
Hummus with Meat and Pine Nuts ★ Hummus with tahini, lemon, roasted pine nuts, with olive oil	6.75
Hummus Sausage Hummus with tahini, lemon, spicy minced sausage with olive oil	5.50
Hummus Fatteh Boiled chickpeas with yogurt and toasted bread	4.00
Eggplant Fatteh ★ Fried eggplant with yogurt and toasted bread	5.25
Shrimp Fatteh ★ Marinated shrimp, vermicelli noodles with hot pepper oil	7.95
Kibbeh Fatteh Fried kibbeh with a kind of kibbeh and toasted bread	6.75
Fried Kibbeh (by the piece) Fried kibbeh stuffed with meat, walnuts, and pomegranate molasses	1.95

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Hot Appetizers



Kibbeh Labneh Kibbeh balls with yogurt, coriander, and garlic sauce	6.50
Chicken liver with tahini and coriander ★ Chicken liver with tahini and coriander	5.50
Chicken liver with onions Chicken liver with onion slices	5.25
Sausages Grilled Lebanese sausage with pomegranate molasses	5.75
Betoti sausage Minced Angus beef with special sausage herbs	6.50
Spinach with cream and mushrooms Spinach with cream sauce, mushrooms, and Parmesan cheese	4.95
Freekeh with Cream ★ Freekeh with cream, mushrooms, and Parmesan cheese	5.95

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Hot Appetizers



Shrimp with Coriander Grilled shrimp, coriander, garlic, lemon	8.50
Mtafa Mushrooms ★ Fresh mushrooms sautéed in butter and a flavorful Mediterranean .sauce, with parsley and a squeeze of lemon	5.00
Grilled Halloumi Grilled halloumi cheese slices	5.25
Spicy Potatoes Potato balls with thyme and spicy potato seasoning	4.95
French Fries Potato balls with coriander and hot potato seasoning	3.95
Meat Sambousek Pastry sheets stuffed with lamb and onions	4.75
Cheese Sambousek ★ Pastry sheets stuffed with Akkawi cheese and mozzarella	4.25
Falafel Falafel with tahini sauce and pickles	3.50
Potatoes with herbs Roast baby potatoes with herbs	6.00

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Grills



Mix Grill ★ Chicken kebab and meat with tomatoes and onions	16.00
Grilled of Meat Grilled beef cubes, tomatoes, peppers and onions	15.50
Shish Tawouk Grilled chicken cubes with garlic cream	12.00
Halabi Kebab Kebab skewers, cinnamon, tomatoes, peppers and onions	11.50
Lampcutlets Grilled marinated lamb chops, tomato, chilli, onion	15.00
Shish Tawouk Maria Grilled chicken cubes, lettuce, and onions cooked with our special sauce	12.50
Maria's Chicken ★ Grilled chicken cubes, mushrooms, cooked with our special sauce	11.75
Grilled Fillet Slices Stuffed With Cheese Grilled fillet slices stuffed with cheese	13.00
Grilled Chicken Wings ★ .Grilled chicken wings served with fried potatoes, garlic sauce, and pickles	7.50

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Main Dishes



Rib Eye Steak ★ Tender rib eye steak with grilled vegetables and mashed potatoes	27.85
Tahini Kofta (Beef) ★ Local meat kofta with potatoes, tomato slices, and tahini sauce	11.95
Tomato Kofta(Beef) Local meat kofta with potatoes and tomato sauce	11.95
Sajieh Beef ★ African tenderloin with onions and bell peppers	12.75
Cherry kebab ★ Veal kebab with local cherry sauce and toasted bread	11.75
Meat samosas with yogurt sauce Samosa pastries filled with meat and served with labneh sauce	8.25
Maria's Chicken ★ Half a roasted chicken with cream sauce, mushrooms, thyme, oregano, and pesto	11.75

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Desserts

Ice Cream Maria Vanilia or Chocolate	3.00
Rice Pudding with Wheat Cereal Creamy rice pudding served with milk and orange blossom water	4.75
Moghlai with Nuts Lebanese-style pudding with Levantine spices and mixed nuts	4.95
Muhallabia ★ Creamy milk pudding served with apricot compote	4.75
Tamria Pastry sheets stuffed with a mixture of ghee and sugar	4.75
Om Ali ★ Puff pastry with milk cream, raisins, and mixed nuts	5.95
Pistachio Cream Mafroukeh ★ Ground pistachio dessert topped with fresh clotted cream	7.75
Halawat al-Jibn (Cheese Dessert) Cheese pastry stuffed with cream and pistachios, flavored with orange blossom water	5.75
Cream with Honey Fresh clotted cream served with honey	6.50
Maria's pistachio ★ cream with pistachios and kunafa dough	7.95
Ice Cream (1 scoop)	2.80

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Maria Special

Signature Maria ★	6.00
Sangria Maria ★	8.25
Pina Colada ★	5.00
Coconut Lavender ★	5.00
Mix Berry ★	5.95
Very Berry ★	5.95
Hocus Pocus ★	5.00

Healthy Drinks

Green Clean	5.00
Avocado	6.00
Moon	7.00

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Hot Beverages

Latte	3.75
Spanish Latte	3.75
Caramel Macchiato	4.00
Mocha	3.75
Cappuccino	3.95
Cortado	3.50
White Mistika	3.95
Flan White	3.50
Cocoa with Chocolate	3.75
White Chocolate	3.75
Chocolate with Hazelnut	3.75
Sahlab	3.50
Macadamia Latte	3.75
French Coffee	4.00
Crème Brûlée	3.75
Espresso – Single	3.25
Espresso – Double	3.95
Americano (Hot)	3.25
Iced Americano	3.75
Turkish Coffee – Single	3.25
Turkish Coffee – Double	3.75

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TCHABA Tea 
A Cup of Time

Royal Breakfast Tea	3.90
Green Tea	3.90
Black Tea	3.90
Moroccan Tea	3.90
Ginger	3.90
Happy Fores	3.90
Chamomile	3.90

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Cold Beverages



Iced Tea (Peach, Green Apple, Blueberry)	3.75
Iced Americano	3.75
Iced Latte	4.00
Iced Caramel Macchiato	4.25
Iced Spanish Latte	4.25
Iced Mocha (White / Dark)	4.25

Frappuccino

Caramel Frappuccino	4.95
Vanilla Frappuccino	4.95
Hazelnut Frappuccino	4.95
Toffi Frappuccino	4.95

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Cold Beverages



Fresh Juice:

Orange	4.50
Lemon Mint	4.50
Strawberry	4.50
Lemonade	4.50
Pomegranate	4.75
Mango	4.75
Pineapple	4.75

Milk Shakes:

Vanilla Milk Shake	5.00
Chocolate Milk Shake	5.00
Cheesecake Milk Shake	5.00
Oreo Milk Shake	5.00
Maltesers Milk Shake	5.00
Lotus Milk Shake	5.00

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Mojitos



Long Island Mojito	5.00
Passion Fruit Mojito	4.60
Blueberry & Pineapple Mojito	5.50
Strawberry Mojito	4.60
Apple Mojito	4.60
Classic Mojito	4.60

Smoothies

Mango Smoothie	5.00
Passion Smoothie	4.50
Apple Smoothie	4.50
Strawberry Smoothie	4.50

Soft Drinks

Red Bull	4.00
Soda	2.75
Coca-Cola / Sprite / Diet	2.60
Large Water	3.50
Small Sparkling Water	3.25

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Maria Shisha



★ MARIA VIP SHISHA	25.00 JD
Two Apples	8.00 Jd
Lemon & Mint	
Gum & Cinnamon	
Melon & Mint	
Gum & Mint	
Grape & Mastic	
Grape & Mint	
Grape Fruit	
Grape	
Blueberry	
Mint	
Melon	
Candy	
Peach	
Orange & Mint	
Two Apples, Grape, Grape with miny (Fakher)	10.00 Jd
Two Apples(Nakhleah	10.00 Jd
Maria Special	10.00 Jd

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