



Little Petra



A taste of Jordan in the heart of Cambridge

Little Petra is a family run Jordanian restaurant in Cambridge.

Our journey started in a small restaurant on Mill Road in Cambridge where we opened in April 2019 serving wholesome traditional Jordanian meals.

In February 2023 we moved to Hills Road to a larger location which enabled us to increase our menu offering and to cater for private functions.

At the heart of our journey and our business has been our customers, who have supported us through multiple lockdowns and other local challenges. The reviews and feedback we receive from regular and new customers has inspired us to grow. Keeping wholesome, traditional meals at the core of our menu, we have expanded the kitchen so that we can offer additional dishes which are known and loved in Jordan. We promise a feast for the tastebuds!

Yaseen Hlelat was born in Wadi Musa, the town on the outskirts of the Rose City, Petra. Photographs showing the beautiful countryside of Petra were taken by Yaseen's wife, Katherine.

Petra is believed to have been settled as early as 9,000 BC. In 1985 it was designated a World Heritage site and in 2007 was named one of the New 7 Wonders of the World. Wadi Musa, meaning the Place of Moses, is where it is believed that Moses touched the rock and water poured out. Visitors are still able to visit the spring.

The murals in Little Petra were created by a local artist who has captured the beauty of the Monastery, the Treasury, famous caves, sand dunes and the traditional Bedouin tent with Bedouins round a fire. We hope this brings the feeling of one of the most beautiful places in the world to Cambridge.

ALLERGENS

All our dishes are prepared daily in our kitchen.

We have listed ingredients to enable customers to identify which meals contain potential allergens. Please read these carefully.

We cook with flour, mixed nuts, dairy, eggs and shellfish. We cannot guarantee that all dishes are nut/flour particle free. All the desserts contain dairy.

Please ensure it is clear to staff when ordering if you would like to have the nut topping excluded from your dish or if you would like plain rice. We **do not** have gluten free bread available.

Vegan



Vegetarian



Gluten Free



FOOD MENU



Served with flat bread (can be requested without bread for GF)
Please request if you would like the Meze served first.

COLD MEZE

Recommended Wines:

JR Classic Chardonnay or JR
Classic Rosé

Baba Ghanouj   £6.50

Grilled aubergine, **tahina**, **yoghurt**, lemon,
olive oil and pomegranate seeds

Falafel  £6.50

Fried chickpea puree with **tahina**

- Plain £9.50

- With hummus

Hummus   £6.50

Chickpea puree, **tahina**, lemon, and olive oil:


- Plain

- With chilli

- With cumin

- With garlic

- With paprika

Labneh   £6.50

Traditional yoghurt:

- Plain

- With **mixed nuts**

- With **mixed nuts** and **honey**

- With **mixed nuts**, cucumber, black olives,
mint and olive oil

Raheb   £6.50

Grilled aubergine, mixed **peppers**, parsley,
red **onion**, lemon, and olive oil, topped
with pomegranate seeds

Warak Enab   £6.50

Stuffed vine leaves with **rice**, spices,
topped with parsley, mint, olive oil and
pomegranate syrup


Mixed Meze   £15.00

Hummus, baba ghanouj, raheb, 2 halloumi, 2 warak enab, 2
falafel. **Vegan option available**

HOT MEZE

Recommended Wines:

JR Reserve Chardonnay or JR Classic Shiraz

Chicken Livers  £8.00

Grilled chicken livers with onion, garlic, coriander
and lemon topped with pomegranate syrup

Foul Madamas   £7.50

Boiled broad beans with lemon, topped with onion, tomato,
parsley and olive oil

Grilled Halloumi   £7.50

Grilled halloumi

Hummus and Chicken  £8.00

Chickpea puree, **tahina** and lemon juice served with
mixed nuts, pomegranate, grilled chicken, and olive oil

Hummus and Lamb  £8.00

Chickpea puree, **tahina** and lemon juice served with
mixed nuts, pomegranate, grilled lamb, and olive oil

Hummus with Chicken and Lamb  £8.00

Chickpea puree, **tahina** and lemon juice served with
mixed nuts, pomegranate, grilled chicken, grilled
lamb, and olive oil

Kibbeh Maklieh £8.00

4 Pieces of Lamb and **crushed wheat** shells filled
with seasoned minced lamb and pine kernels

Sambusa £7.50

4 Pieces. Choice of:

- Mixed vegetable 

- White cheese and parsley 

- Chicken

- Lamb

Spicy Traditional Beef Sausage £8.50

Traditional grilled beef sausage with salad

TRADITIONAL SOUP

Recommended Wines:

JR Classic Sauvignon Blanc

Lentil Soup   **£7.00**


Traditional Arabic lentil soup served with **crispy bread** and lemon. (bread can be excluded for GF)

SALAD

Recommended Wines:

JR Classic Chardonnay or JR

Classic Rosé

Fattoush  **£7.00**

Lettuce, onion, cucumber, tomato, mixed peppers, herbs, pomegranate, **toasted bread**, sumac, olive oil and lemon

Feta   **£7.00**

Tomato, cucumber, olives, feta, and mint

Jordanian   **£7.00**

Lettuce, tomato, **onion**, and mint

Tabbouleh  **£7.00**

Parsley, tomato, spring **onion**, mint, **cracked wheat**, olive oil and lemon

FATTEH

Recommended Wines:

JR Reserve Chardonnay or JR Reserve Shiraz

Layers of **crispy bread**, rice, **mixed nuts**, parsley, pomegranate, and your choice of:

- Hummus  **£18.00**

- Chicken

- Chicken and lamb

- Lamb

- Lamb tongue

- Lamb shank **£21.00**

MAIN DISH

Served with rice (please request plain rice if GF)

Okra (Bamia)   **£12.00**

Baby okra, tomato and garlic slow cooked in Arabic spices

Traditional Jordanian Moussaka   **£12.00**

Aubergine, mixed peppers, onion, and tomato slow cooked stew. (not Greek moussaka)

Green Beans and Lamb  **£13.50**

Green beans, lamb, tomato, and garlic slow cooked in Arabic spices.

Okra (Bamia) and Lamb  **£13.50**

Baby okra, lamb, tomato, and garlic slow cooked in Arabic spices.

Traditional Jordanian

Moussaka & Lamb  **£13.50**

Lamb, aubergine, mixed peppers, onion, and tomato slow cooked stew. (not Greek Moussaka)

Lamb Shank  **£18.00**

Slow cooked lamb shank with potatoes and carrot. Topped with **mixed nuts** and pomegranate

Marinated Lamb Tongue  **£17.50**

Slow cooked marinated lamb tongue served with rice and salad, topped with **mixed nuts**

Marinated Chicken  **£17.50**

Slow cooked marinated chicken served with rice and salad, topped with **mixed nuts**

Marinated Lamb  **£17.50**

Slow cooked marinated lamb served with rice and salad, topped with **mixed nuts**

Yakhannah Dajaaj  **£13.50**

Chicken, chickpeas, onion, potato, garlic and coriander slow cooked in Arabic spices

Yakhannah Kharoof  **£14.50**

Lamb, chickpeas, onion, potato, garlic and coriander slow cooked in Arabic spices

GRILL

Served with fries OR rice OR salad

Grilled King prawns £15.00

10 Grilled prawns in garlic, coriander, and lemon
Served with Rice and Salad (or Fries and Salad)

Grilled Sea Bass £16.00

Grilled sea bass on the bone in garlic, spices, and lemon

1/2 Chicken £13.00

Whole Chicken £18.00

Choice of:

- Traditional Jordanian spices
- Little Petra spicy chicken

Chicken Shawarma £15.00

Slow roasted marinated chicken thinly sliced

Lamb Shawarma £15.00

Slow roasted marinated lamb thinly sliced

Mixed Shawarma £15.00

Mixed of chicken and lamb

Chicken Kofta £15.00

2 Skewers of chicken (contains egg, flour)

Lamb Kofta £15.00

2 Skewers of lamb (contains egg, flour)

Shish Taouk £15.00

Chicken Cubes

Lamb Meshwi £15.50

Lamb cubes

Lamb Chops £17.00

5 Chops

Chicken Wings £12.00



Spicy chicken wings grilled in traditional spices

Mixed Grill £25.00

1 chicken kofta, 1 lamb kofta, 1 shish taouk,
1 lamb cubes (contains egg, flour)

SIDES

Rice £4.00

- Khapsa (with turmeric) 
- Vermicelli (contains gluten)
- Mixed vegetables 

Flat Bread £1.80

Fries £4.00

Specify if no spices wanted

Pickles £2.80

Olives £4.00

BURGERS

Served with fries and salad

Double Chicken £15.00

Two handmade chicken kofta patties
(contains egg, flour)

Double Lamb £15.00

Two handmade lamb kofta patties
(contains egg, flour)

Mixed £15.00

One chicken and one lamb kofta Pattie
(contains egg, flour)

Falafel £15.00

Fried chickpea puree with tahina



WRAPS & SANDWICHES



Take Away

£9.00

Served without salad or fries

Dine - In

£11.00

Served with salad or fries

Chicken Livers

Spicy Traditional Beef Sausage

Kofta

 Choice of:

- Chicken
- Lamb

Shish Taouk

 Chicken cubes.

Lamb Meshwi

 Lamb cubes

Shawarma

 Choice of:

- Chicken
- Lamb
- Mixed

Falafel



Halloumi



DESSERTS



Baklava



£5.00

Pastry with **nuts** - 5 pieces

Basboosa



£6.00

Semolina, honey, sugar, coconut, ghee, and **yoghurt**
topped with rose water syrup

Knafa



£6.00

Shredded filo dough filled with sweet **cream cheese**,
topped with rose water syrup

Mahalabia



£6.00

Sweet **milk** pudding topped with cinnamon or served plain

Single Baklava



£1.00

DRINKS MENU

COLD DRINKS FRUIT JUICES

Lemon & Mint	£5.00
Lemonade	£5.00
Orange	£5.00
Mango Crush	£5.00

MILKSHAKES

Avocado	£5.00
Banana	£5.00
Ferro Roche	£5.20
Mango	£5.20
Nutella	£5.20
Oreo	£5.20
Vanilla	£5.00

CANNED DRINKS

Canned Drink	£2.00
Ice Tea	£2.60
J2O	£2.60
Sparkling Water	£2.00
Water	£2.00

ICED COFFEE

Café Frappe	£4.50
Ice Chai Latte	£4.50
Ice Coffee	£3.00

HOT DRINKS COFFEE

Turkish Coffee	£3.00
Americano	£3.00
Café Latte	£3.30
Café Mocha	£3.30
Cappuccino	£3.50
Cortado	£2.50
Espresso	£2.00
Double Espresso	£2.80
Double Espresso Macchiato	£2.80
Macchiato	£2.30
Espresso Macchiato with Caramel	£3.00
Flat White	£3.30
Extra Coffee Shot	£0.80
Syrup Shot	£0.50

HOT CHOCOLATE

Smooth 58% Cocoa	£3.50
Classic 70% Cocoa	£3.50

TEAS

Served in a pot for one

Traditional Bedouin Tea	£4.00
English Breakfast	£4.00
Earl Grey	£4.00
Fruit Punch	£4.00
Green	£4.00
Lemon & Ginger	£4.00
Mint	£4.00
Chai	£4.00
Chai Latte	£4.00



LITTLE PETRA - EXCLUSIVE JORDANIAN DRINKS



JR Wines tells the story of the Haddad family's quest to revive winemaking in the untapped Terroir of Jordan. Guided by the vision of Mudieb M. Haddad since 1953, the family explored Jordan's challenging Volcanic Basalt Desert planting over 40 grape varieties of the best Italian, Spanish and French vines, creating the award-winning wines savoured today.



JR CLASSIC WINES

Chardonnay 2022

£28.00

Tasting Notes: This bright golden colour wine is rich with distinct aromas of tropical fruits, ripe apples, pears, and spice. The silky texture on the palate, with a smooth finish.

Sauvignon Blanc 2022

£30.00

Tasting Notes: This light bodied, shiny golden wine has vibrant aromas of citrus, with hints of orange and florals. On the palate, smooth and persistent, with an almost twist finish.

Cabernet Sauvignon 2022

£28.00

Tasting Notes: Releasing lovely strawberry, raspberry, and intriguing black currant aromas with delicate spiciness on the palate, it is well structured and well balanced with characterized fruit finish and rich depth.

Shiraz 2022

£32.00

Tasting Notes: Releasing an intriguing aroma of violets, herbs and spice, red berry, ground pepper and currant flavours. On the palate it is well balanced with a long, sweet finish.

Rosé 2022

£29.00

Tasting Notes: This charming, vivid pink wine is rich with white pepper, herbs, and red fruit aromas. Smooth on the palate, revealing fresh flavours of wild strawberries.

JR RESERVE WINES

Chardonnay 2020

£37.00

Tasting Notes: This golden -coloured, full bodied, smooth wine is rich in tropical and stone fruit aromas, with hints of vanilla. A crisp texture on the pallet, with vanilla undertones.

Chardonnay 2017

£39.00

Tasting Notes: This golden -coloured, full bodied, smooth wine is rich in tropical and stone fruit aromas, with hints of vanilla. A crisp texture on the pallet, with vanilla undertones.

Shiraz 2020

£37.00

Tasting Notes: This Tasting Notes: Deep purple in colour, with oozing aromas of plum, cherry and a hint of spice. A mouth filling fruit taste on the palate, with a long smooth finish. undertones.

JR LIMITED EDITION WINES

Cabernet Sauvignon 2012

£44.00

Tasting Notes: This ruby red, dry, full-bodied, fruit forward wine is a treat for the senses. Each bottle carries aromas of black fruits and dark chocolate. Smooth on the palate, oozing with flavours of fruits and black pepper, with a lingering vanilla and oak finish.

Shiraz 2012

£44.00

Tasting Notes: This dry, full-bodied wine will greet your nose with exciting aromas of cherries and jam, with a hint of pepper and leather. Ruby red colour, with purple hue. Warm yet refreshing on the palate, with smooth yet firm tannins, a perfect balance of dark fruits and a lingering vanilla spice.



Little Petra Middle Eastern Wine & Beer List

RED WINE

Domaine des Tourelles **£28.00**

It has a wonderfully rich ruby hue while the nose gives hints of Morella cherries and other spices. In the mouth berry fruits are underpinned with silky tannins.

Reserve du Couvent - Chateau Ksara **£30.00**

A delicious complex wine that resonates with the subtle combination of spicy fruit, Oak, and vanilla tones. Issued from Syrah, Cabernet Sauvignon and Cab-Franc.

Merlot - Château Oumsiyat **£33.00**

An intense and concentrated wine displaying a depth of black fruits complemented by notes of dark chocolate. Textured and full- flavoured, with lovely ripe tannins through to a long finish.

House Red, White or Rosé

Per Glass: (175ml) £6.50

Per Bottle: £28.00

WHITE WINE

Blanc Finesse - Coteau Du Liban **£28.00**

A blend of Chardonnay, viognier and Obeidi, with pale gold hints and an intense exotic aroma.

Blanc De L'Observatoire - Chateau Ksara **£28.50**

Issued from Clairette 45% Muscat 35% Sauvignon 20%. A very elegant nose with floral and hazelnuts notes. On the palate it is crisp, fresh, and long lasting.

Domaine des Tourelles White **£29.75**

This wine has floral reflections and aromas. Blend of Ugni blanc, Clairette and Muscat. It is harmonious and sharp, with hints of citrus fruit conveying a sensation of freshness.

Assyrtiko - Château Oumsiyat **£34.50**

Subtle aromas of white fruits and flinty mineral notes are framed by a delicate floral character. Linear on the palate with a wonderfully refreshing and mouth-watering finish.

ROSÉ WINE

Rosé Desir - Coteaux Du Liban **£28.50**

A blend of Cinsault, Syrah and Grenache, with intense floral aromas.

BEER

Beirut Beer 4.6% 330ml **£4.95**

Birra Moretti 4.6% Italian Beer **£4.95**

Lebanese ARAK

Refreshing, Lively Clean Aniseed-flavours mark out Lebanon's best Arak, distilled from grapes grown on the property. Delicious as a long drink, or over crushed ice and fresh mint leaves.

Haddad Arak Crystal

50cl	£32.50
70cl	£48.00

Haddad Arak Elite

75cl	£58.00
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Haddad Arak Gold

75cl	£53.00
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House Arak

(Single 35ml)	£5.75
(Double 50ml)	£8.00

About the Vineyards

Domaine des Tourelles

Domaine des Tourelles was founded in 1868 by French adventurer François-Eugène Brun and is one of the most highly acclaimed and oldest wineries still operating in Lebanon. It was also the first commercial cellar in 'modern' Lebanon to produce wines, arak, and other spirits. This place has history! The Brun family owned and ran the winery up until the last descendant died in 2003 but luckily two local families - the Issa and Issa el-Khoury families - joined forces to buy the property and continue the fine tradition.

Château Ksara

Château Ksara has preserved Lebanon's rich wine making heritage for over 150 years. Founded in 1857 by Jesuit Priests who produced the country's first dry red wine, Château Ksara is Lebanon's oldest and largest vineyard. All Ksara's vineyards are in the central and western Bekaa Valley. At an average altitude of 1,000 meters, the Bekaa enjoys dry summers and has the bonus of its own natural water table, courtesy of the melting snow that runs off the Lebanon and Anti-Lebanon mountain slopes.

Château Oumsiyat

Founded in 1950, Château Oumsiyat is operated by fourth generation winemaker Joseph Bou Sleiman and his wife. Having learned from his father, Victor, Joseph has gradually implemented his own techniques, updated the winery, and championed his own blends whilst respecting the traditions that have for so long been in place. So, whilst old terracotta amphorae can be seen in the cellar, the imposing stainless-steel tanks on the side of the building point to the careful, temperature-controlled handling of today's wines to preserve pure fruit aromas.

Coteaux du Liban

Coteaux Du Liban is a small modern family-owned winery located in Zahle and founded in 2000 by Nicolas Abou Khater and has been run by his wife and son after his death in 2009. The winery aims to produce high-quality wines, reflecting the true identity of Zahle's exceptional terroir as well as the family's passion and philosophy in wine and arak production.

Interesting Facts about Jordan

National Symbols



The national bird is the Sinai Rose finch



The national tree is the Valonia Oak



The national flower is the Iris Nigricans - the 'real' black iris



The national animal is the Arabian Oryx



The national dish is Mansaf (unfortunately this is not on the menu)

Fun Facts



There are over 100,000 archaeological sites in Jordan



Only 15% of Petra has been explored



The lowest point on Earth is in Jordan (at 420 meters below sea level the Dead Sea is the lowest point on Earth).



The water in the Dead Sea is ten times saltier than ocean water.



Many famous movies have been filmed in Jordan including *The Martian*, *Indiana Jones*, and the *Last Crusade* (filmed in Petra), *Prometheus*, *Queen of the Desert*, *Rogue One: A Star Wars story*, *Dune*, to name a few.



Amman is one of the oldest cities on the planet.

