

# ريم البواحي

Reem Al Bawadi



MENU



Reem Al Bawadi

Welcome to Reem Al Bawadi,  
the home of authentic  
Middle Eastern Cuisine

Food is central to Middle Eastern culture and is at the heart of the Reem Al Bawadi experience.

Our food is fresh, authentic, exotic and our chefs specialise in working with the true, rustic flavours of the Middle East.

The whole Reem Al Bawadi team is here to offer you the romance of old world Arabian hospitality, as part of a relaxed, modern dining experience.

## COLD MEZZA

Mezza is not only the perfect introduction to the culinary delights of the Middle East, but also Middle Eastern culture itself. Translating loosely as 'snack' or 'taste' Mezza consists of many small items of food, created to encourage sharing and conversation between friends and family.

### Hummus s 26

The Middle Eastern staple: A creamy dip (or spread) of mashed and seasoned chickpeas blended with tahini, olive oil and lemon juice

### Hummus Beiruti s 27

Our classic hummus blended with finely chopped parsley and garlic

### Hummus Oregano s 30

A vibrant hummus variation with added oregano for a rich, herby flavor

### Hummus with Pine Seeds N-S 32

Our traditional Reem al Bawadi hummus dressed with lightly toasted pine nuts

### Hummus Triple Delight s 45

An extravagant twist on the original, blended with basil, oregano and fresh black olives

### Eggplant Moutabal S-D 26

A rich, smoky and creamy combination of eggplant, tahini, olive oil, a splash of tangy lemon juice, garnished with pomegranate seeds

### Walnut Moutabal S-D-N 30

A rich, smoky and creamy combination of eggplant, tahini, olive oil, a splash of tangy lemon juice, garnished with walnuts

### Baba Ghannouj 26

A rich, smoky and creamy combination of eggplant, onions, tomatoes, green capsicum, olive oil and pomegranate seeds

### Labneh with Fresh Mint D 24

A thick, creamy, strained yoghurt (halfway between yoghurt & cheese) blended with fresh mint and drizzled with olive oil

### Yalange (Vine leaves) s 25

Slow cooked vegetable and rice stuffed vine leaves

### Mohammarah G-N-🌶️ 24

An exotically flavoured rich combination of chilli and walnuts, with texturising bread crumbs and a touch of pomegranate molasses to balance

### Shankleesh D 26

A powerful fermented cheese served with a light combination of diced tomato, olive oil, and finely chopped parsley and onions

### Mixed Arabic Pickles N-🌶️ 25

A tangy selection of pickled vegetables including makdous (oil cured eggplant), turnip, cucumber, chilli and olives

### Kibbeh Nayah G-🌶️-N 45

Freshly ground raw lamb flavoured with chilli paste, fine bulgar and a selection of Middle Eastern spices

**Labneh**  
Lab - neh.  
Originated in Lebanon, labneh is a yogurt which has been strained in a cloth or paper bag to remove its whey, resulting in a creamy delicious yoghurt cheese. Considered low in calories, it is the perfect alternative to traditional cream cheese

**Zaatar**  
Zaatar means thyme; it is actually a blend of dried thyme, sesame seeds and sumac. This combination that gives Zaatar its unique and iconically Middle Eastern flavor. One of the most common ways to eat Zaatar is to have it as a "Man'ousheh" which can be found in our bakery section



Hummus



Eggplant Moutabal



Reem Al Bawadi Mezzah Mix



Chicken Shawarma

## HOT MEZZA

### Reem Al Bawadi Mezza Mix N-G-D 125

The best of all Middle Eastern worlds – including fried kebbeh, cheese sambousek, meat sambousek, fried cheese sticks and fried calamari

### Hummus with Shawarma (Meat) G-S-D 32

Our original Reem Al Bawadi hummus topped with succulent meat shawarma and tahini sauce

### Hummus with Shawarma (Chicken) G-D 32

Our original Reem Al Bawadi hummus topped with succulent chicken shawarma and garlic sauce

### Hummus with Diced Lamb S-N 36

Our original Reem Al Bawadi hummus topped with marinated, finely chopped lamb meat garnished with pine seeds

### Shawarma Plate (Meat) G-D-S 45

Fresh from the spike shawarma meat, served with vegetables, mixed pickles and tahini dip

### Shawarma Plate (Chicken) D 45

Fresh from the spike shawarma chicken, served with vegetables, garlic dip and mixed pickles

### Fried Kebbeh G-N 35

5 pieces of fried Middle Eastern meatballs – a firm shell of lamb and crushed bulgar, filled with minced lamb and pine nuts

### Sambousek Lahmeh G-N 25

4 pieces of mini Middle Eastern pockets of flaky dough filled with minced meat

### Sambousek Cheese G-D 25

4 pieces of mini Middle Eastern pockets of flaky dough filled with savoury cheese and traditional herbs

### Spinach Fatayer G 24

A popular street food throughout the region, these spinach filled mini pastry triangles are seasoned with sumac, onions and lemon juice

### Fried Cheese Sticks G-D 28

5 lightly breaded, deep fried sticks of melted, creamy mozzarella, with a Middle Eastern salsa dip

### Chicken Liver 35

Marinated chicken liver sautéed with vegetables, pomegranate molasses

### Grilled Chicken Wings 25

Chicken wings coated in garlic and lemon, grilled to perfection

### Spicy Potatoes 🌶️ 25

Potatoes with coriander and chilli, fried in a hot pan until flavours are absorbed and abundant

### Sujuk with Pomegranate Molasses 30

Dried sausage flavoured with red pepper, garlic and salt, pan fried and balanced with pomegranate molasses

### Fried Calamari G 35

Breaded calamari rings and French fries, deep fried to an exquisite level of crispiness served with tartar sauce



## SOUPS

### Lentil Soup 25

A hearty traditional Middle Eastern soup of lentils spiced with coriander and cumin

### Cream of Chicken Soup D-G 25

A classic creamy soup with tender chicken cubes, known around the world

### Cream of Mushroom Soup D-G 25

A delicious creamy soup with mushrooms

### Vegetable Soup 25

Diced mixed vegetables slow cooked in vegetable stock and served with fresh coriander leaves

### Seafood Soup G-D-F-C 30

A selection of fresh seafood cooked in our special cream sauce

For a brown bread bowl with your soup this can be requested at an additional AED 8

## SALADS

### Tabouleh G 26

A classic Middle Eastern salad using finely chopped parsley, tomato, bulger and onion seasoned with salt, lemon juice and olive oil for a tangy finish

### Fatoush G 24

A zesty refreshing combination of tomato, diced cucumber, lettuce, parsley, radish, watercress, with fresh thyme, lemon, olive oil dressing and crispy bread

### Jarjeer Salad D 24

Fresh rocket leaves topped tomato, white onions, sumac powder with a crumbly white cheese served with a lemon-olive oil dressing with pomegranate molasses

### Zaatar Salad 30

Fresh zaatar, tomato and onions, tossed with a zesty thyme, lemon and olive oil dressing and sumac powder

### Arabic Salad 25

Romaine lettuce, cucumber, tomato and dry mint, in a zesty lemon and olive oil dressing

### Greek Salad D 38

Crisp iceberg lettuce dressed with lemon and olive oil dressing, tomatoes, oregano, black olives, green capsicum, white onion, feta cubes and cucumber

### Chicken Caesar Salad D-G-E 40

A global favourite of mixed lettuce with a light Caesar dressing, crispy croutons, a sprinkle of shaved parmesan and topped with tender chargrilled chicken breast

**Tabouleh**  
Tab - bou - leh.  
Sometimes considered a salad, sometimes considered a dip. A vegetarian dish that is often regarded as the classic Middle Eastern salad and perfect as an accompaniment to a heavy dish like a mixed grill.

**Fatoush**  
Fat - toush.  
A Levantine salad made from toasted pieces of pita bread combined with fresh vegetables.



Tabouleh



Fatoush



Reem Al Bawadi Mixed Grill



Lamb Chops

## FROM THE GRILL

### MEAT

#### Kabab

A global favourite, but particularly loved in the Middle East, kabab refers to pieces of meat, fish or vegetables that are roasted or grilled on a skewer or a spit. Traditionally only lamb was used, however over time it has come to include most meats as well as vegetables

All of our grilled dishes are prepared on demand on our open grill over red hot coals for that supreme smokey BBQ flavour and chargrilled freshness

#### Reem Al Bawadi Mixed Grill G-D 85

This is one of our specialities. An assortment of lamb cubes, kabab halabi, shish tawook, Lebanese kafta, kabab khash-khash, meat arayess and lamb chops grilled over red hot coals for a smokey authentic taste of the Middle East, with grilled vegetables

#### Lamb Shuqaf G 65

4 skewers of tender succulent lamb cubes grilled to perfection with grilled vegetables

#### Lamb Chops G 70

Grilled chops marinated in a flavoursome special sauce using Arabic spices with grilled vegetables

#### Kabab Halabi G 60

5 skewers of prime tender minced lamb cubes flavoured with a selection of the finest Arabic spices

#### Lebanese Kafta 60

5 skewers of grilled minced lamb mixed with spices, chopped parsley and onion for a true taste of the Levant

#### Khash-khash Kabab 🌶️ 60

5 skewers of grilled minced lamb meat infused with fresh parsley, chilli sauce, garlic and topped with delightful tomato sauce with grilled vegetables

#### Iranian Kabab D-G 65

A traditional Iranian take on the kabab. Chargrilled Iranian lamb kabab and Iranian chicken tikka served with saffron rice and grilled tomato

#### Arayes Meat G 60

A delicious savoury dish of smokey chargrilled minced lamb combined with garlic, tomato, bell pepper and mint spread in traditional Arabic flatbread with fries and garlic dip

#### Arayes Toshka G-D 65

Chargrilled tender minced lamb topped with cheddar cheese in traditional Arabic flatbread with French fries and garlic dip

\* All Grilled Items are served with a choice of French fries or steamed rice



## FROM THE GRILL

### CHICKEN

#### 1/2 Grilled Boneless Chicken G-D 50

Succulent boneless half chicken grilled and marinated in a zesty marinade of garlic, lemon and olive oil sauce

#### Stuffed Baby Chicken 60

Baby chicken roasted and stuffed with oriental rice

#### Chicken Kabab 50

5 hearty skewers of minced chicken breast seasoned with saffron and Arabic spices

#### Shish Tawook G-D 55

4 skewers of chargrilled chicken breast marinated in lemon, garlic and a combination of Middle Eastern herbs and spices

#### Chicken Arayes G 46

Grilled minced chicken spread in traditional Lebanese bread

### SEAFOOD

#### Chef's Fresh Seafood Selection G-D-E-C 380

One for seafood lovers. A fresh selection of hamour fillet, lobster, sea bass, salmon fillet and prawns all grilled to perfection on our open coal grill for a smoky BBQ taste, served with tartar sauce

#### Reem Al Bawadi Mixed Seafood F-C-G 120

Grilled hamour fillet, gulf shrimps, Sultan Ibraheem (a locally caught threadfin bream), mussels and calamari

#### Lobster with Mushroom & Cheese Sauce D-C 159

Fresh red lobster grilled to perfection topped with rich creamy cheese and mushroom sauce

#### Grilled Hamour Fillet G-F 65

Flat grilled hamour fillet served with spicy tomato sauce on the side

#### Grilled Prawns C-D 99

Chargrilled tiger prawns. Simple and delicious, served with tartar sauce

#### Grilled Salmon Fillet F 80

Fresh Norwegian salmon fillet seasoned with fennel and served with sautéed vegetables

#### Breaded Fried Shrimp C-F 70

Fresh shrimp breaded and deep fried for a delightful crispy finish

\* All Grilled Items are served with a choice of French fries or steamed rice

**Shish Tawook**  
A chicken dish translated directly as 'Chicken Skewer'. It consists of marinated chicken cubes that have been freshly grilled over our open flame. It can be enjoyed with rice, vegetables or tabouleh.

**Sultan Ibraheem**  
Sultan Ibraheem is a locally caught fish, a favourite in the UAE, more commonly known as threadfin bream. It is known for its shrimp-like taste.



1/2 Grilled Boneless Chicken



Chef's Fresh Seafood Selection



Roasted Lamb Shank



Pepperoni Pizza

## INTERNATIONAL FLAVORS

### Angus Fillet **D** 85

200 gms of grilled lean angus fillet served with sautéed vegetables, your choice of mashed potato or rice and a choice of pepper, mushroom or Italian tomato sauce

### Filet Mignon **D** 85

180gms of beef tenderloin served with sautéed fresh mushrooms, smoked beef bacon, brown sauce and mashed potatoes

### Roasted Lamb Shank **D** 69

Roasted lamb shank served with dijon mashed potatoes and a rich gravy

### Beef Fajita **G-D** 68

Grilled beef strips with bell peppers and onions served with guacamole, sour cream and jalapeño. Served with thin Mexican style flatbreads to wrap

### Chicken Fajita **G-D** 68

Grilled chicken strips with bell peppers and onions served with guacamole, sour cream and jalapeño. Served with thin Mexican style flatbreads to wrap

### Moroccan Chicken 55

Tajine of Moroccan chicken cooked with herb sauce

### Chicken Ala King **D** 50

Sautéed strips of chicken breast cooked in a creamy mushroom sauce, served with rice

### Chicken Cordon Bleu **G-D** 52

Rolled and breaded chicken breast stuffed with turkey ham, mushroom and Swiss cheese

### Chicken Escalope **G** 50

Deep fried breaded boneless chicken breast with French fries

### Chicken Steak **D-G** 50

Lightly seasoned chicken breast fried to crispy perfection, served with mushroom sauce

### Chicken Curry **V** 50

Pan fried chicken breast cubes cooked in our special curry sauce with white rice

### Shrimp Curry **C-D** 70

Pan fried shrimps, cooked in our special creamy sauce with white rice



## PASTAS & PIZZAS

### Fettuccini Alfredo **D-G** 50

Fettuccine pasta tossed in fresh mushroom and garlic cream sauce with strips of tender chicken breast and Parmesan cheese

### Spaghetti Bolognese **D-G** 48

The Italian staple. Thin spaghetti pasta with a tomato and minced meat sauce

### Penne Arrabiata **G-D** 45

A spicy arrabiata sauce mixed with penne pasta topped with shaved parmesan cheese

### Meat Lasagna **G-D** 50

The traditional Italian stack of fresh, tender pasta, rich meat sauce, and a creamy béchamel, topped with a layer of golden melted cheese

### Margherita Pizza **G-D** 48

Pizza with large juicy slices of mozzarella cheese with dried oregano for added flavour

### Vegetarian Pizza 46

Combination pizza of mushroom, onion, bell pepper, sweetcorn, artichokes, tomato and mozzarella

### Pepperoni Pizza **G-D** 48

Mozzarella cheese, pepperoni and oregano

## BURGERS & SANDWICHES

### Reem Al Bawadi Burger **G-D** 65

An XL jumbo brioche bun served with our grilled to perfection beef patty, cheddar cheese, tomato, lettuce, caramelized onions, crispy beef bacon served with French fries

### Reem Al Bawadi Sliders **G-D** 55

4 mini brioche buns served with our grilled to perfection mini beef patties, tomato, lettuce with beef bacon and French fries

### Beef Philly Sandwich **G-D** 53

Thin strips of beef fillet, sautéed bell pepper and onions finished with melted mozzarella cheese in our homemade toasted ciabatta with French fries

### Chicken Fillet Sandwich **G-D** 53

Strips of succulent chargrilled chicken breast, sautéed bell pepper and onions finished with melted mozzarella cheese in our homemade toasted ciabatta



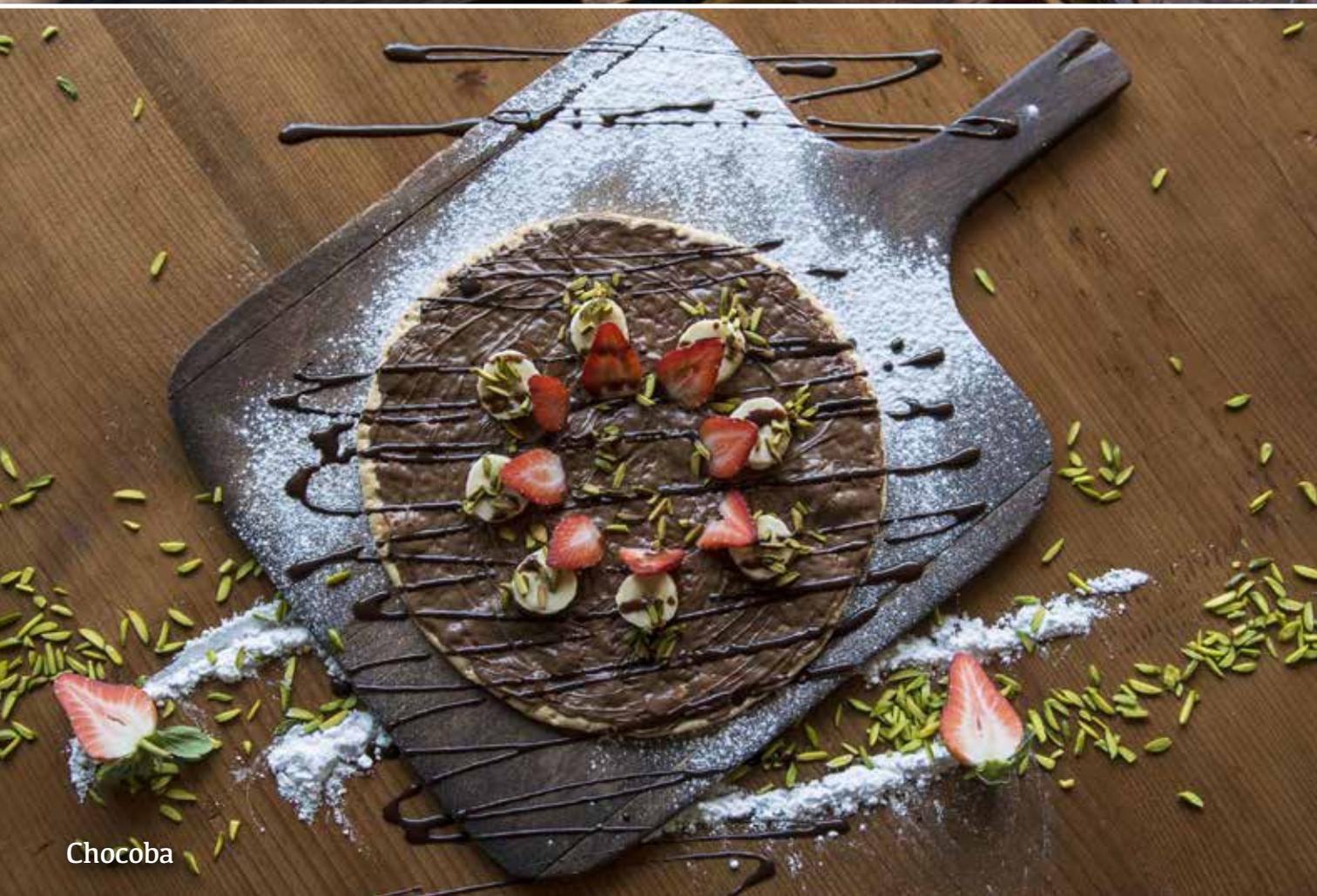
Penne Arrabiata



Reem Al Bawadi Burger



Zaatar Mana'aosha



Chocoba

## FROM THE BAKERY

### Mana'eesh

Also manaqish, manakeesh or in singular form man'ousheh is a popular Lebanese dough topped with thyme, cheese, or ground meat. Similar to a pizza, it can be sliced or folded, and it can either be served for breakfast or lunch. The Arabic word manqūshah (from the root verb naqasha 'to sculpt, carve out'), means decorated or stamped, referring to how the dough is flattened using the tips of the fingers which leave a stamp-like decorative pattern to create little dips for the topping to lie in.

### Sujuk

A spicy, dried sausage flavoured with cumin, sumac, red pepper, garlic and salt. It is pan fried and balanced with pomegranate molasses.

### Reem Al Bawadi Manaosha Surprise D-G-N 150

Mana - oo - sha

Traditional Arabic thin flatbread topped with a delicious combination of zaatar, meat cheese, labneh and Nutella. Serves 8 - 12 people

### Lahm Bea'ajin G 21

Tomato, minced meat, onions and spices in our famous savoury pastry

### Zaatar Mana'aosha S-G 20

Dry thyme stirred with olive oil baked on a savoury pastry

### Cheese Mana'aosha G-D 20

Arabic flat pastry baked in our brick oven, topped with white cheese

### Cheese & Zaatar Mana'aosha G-D-S 22

Zaatar and cheese on our savoury pastry

### Four Cheese Mana'aosha G-D 26

A distinctly Middle Eastern combination of halloumi, kashkaval, mozzarella and feta

### Sujuk & Cheese Mana'aosha D-G 26

Delicious chopped dried spicy sausage with white cheese on our savoury pastry

### Chocoba G-D 30

A delicious hazelnut and chocolate spread on a savoury pastry topped with banana and strawberry slices



## DESSERTS

### Mixed Arabic Sweets G-D 60

An assortment of baklava, kenafa and halawat al jiben

### Baklava Pistachio N-G 55

Fresh layers of thin baklava dough stuffed with pistachio

### Baklava Cashew N-G 55

Fresh layers of thin baklava dough stuffed with cashew nuts

### Kenafa Nabulsieh (Soft or Hard) G-D-N 35

Our fresh, homemade, mild, stretchy white cheese, covered in a pastry and soaked in a sweet sugary syrup

### Ashta Cream & Honey D-N 35

A thick clotted cream prepared with rose water and orange blossom water, topped with honey and pistachio

### Aish Al Saraya G-D-N 35

Soft bread soaked in sugar syrup topped with fluffy homemade double thick ashta cream and pistachio with honey

### Halawat Al Jiben D-N 35

Literally translated as 'the sweetness of cheese', these sweet cheese pastries are stuffed with fresh ashta and topped with honey and pistachio

### Umm Ali G-N-D 25

An Egyptian warm bread pudding topped with coconut, almond, dried raisin and pistachio

### Muhallabia with Ice Cream G-D 30

A silky creamy pudding (similar to blancmange) topped with pistachio and your choice of ice cream

### Muhallabia with Banana & Honey N-D 30

A silky creamy pudding, topped with a sliced banana and honey

### Rice Pudding D-N 25

Creamy rice pudding with Arabic gum, flavoured with rose water and topped with pistachio and honey

### Fresh Fruits Platter | Small-75 | Medium-105 | Large-130

The guilt free option of freshly sliced fruit cuts

### Reem Al Bawadi Cakes | Slice 25 Whole 170

A selection of Reem Al Bawadi cakes either as slices or as whole

### RAB Special Ice Cream D-N 55

Half a pineapple filled with fresh fruit salad, topped with 3 scoops of ice cream covered with fresh whipped cream and nuts

### Arabic Ice Cream D-N 35

A selection of traditional Arabic flavoured ice-creams

### Banana Split N-D 40

A global favourite of bananas with vanilla, chocolate and strawberry ice-cream topped with nuts

**Muhallabia**  
Moo-hel-la-bee-ya meaning Custard in Turkish, is a creamy pudding, similar to blancmange, in the cuisines of Cyprus and Turkey.

It is a milk pudding scented with cardamom and cinnamon, and is served with chopped pistachios or nuts sprinkled on top. Flavorings such as vanilla, orange water, and rose water may be added to the pudding.

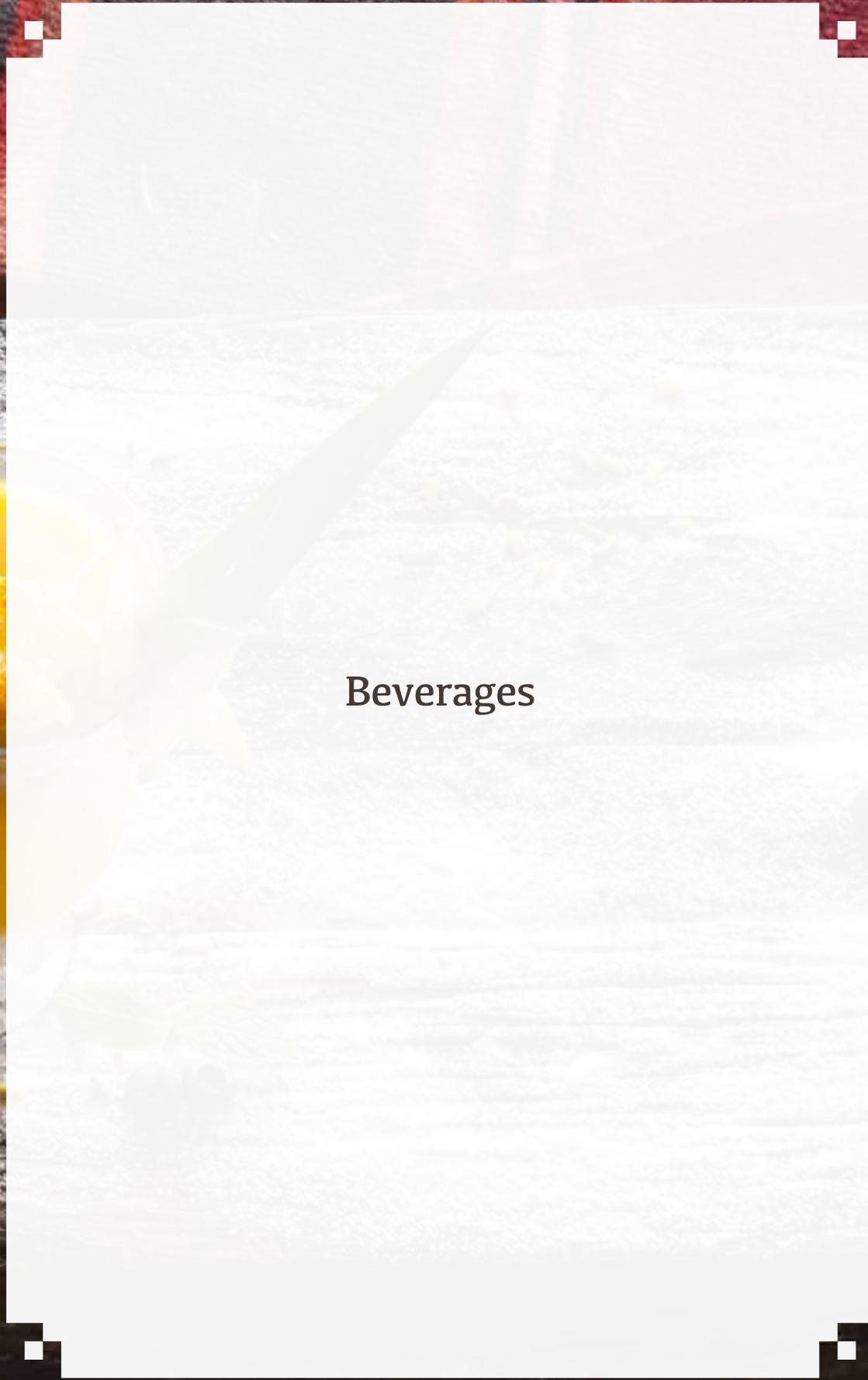
**Baklava**  
Bak -la- wa is a dessert originating in the Middle East made of filo pastry filled with chopped nuts -typically walnuts or pistachios, but hazelnuts and soaked in honey or syrup



Umm Ali



Kenafa Nabulsieh



Beverages

## FROM THE JUICE BAR

At our juice bar you'll find a great selection of juices that are all freshly made to order using fresh fruits and vegetables. We serve a mixture of Middle Eastern and International inspired cocktails and they're the perfect match to any of our food.

### Reem Al Bawadi Cocktail 40

A superbly refreshing mix of fresh fruit chunks and tropical fruit juice, topped with fresh ashta cream, crushed pistachio and sweetened with honey

### Fresh Cocktail 30

A zesty cocktail blending fresh mangoes, kiwi, avocado and strawberry

### Avocado Juice 35

### Orange Juice 27

### Lemon Juice 25

### Lemon Mint Juice 27

### Pomegranate Juice 35

### Watermelon Juice 27

### Pineapple Juice 35

### Carrot Juice 27

### Kiwi Juice 35

### Apple Juice (Red) 28

### Apple Juice (Green) 28

### Mango Juice 35

### Sweet Melon Juice 27

### Strawberry Juice 35

### Grapefruit Juice 26

### Pomegranate & Pineapple 40

### Carrot & Apple 30

### Orange & Carrot 30

### Orange & Pineapple 35



Reem Al Bawadi Cocktail



Avocado Juice



Strawberry Juice

## OTHER DRINKS

### Iced Tea 20

A light ice tea flavoured with your choice of mango, strawberry, lemon or peach

### Iced Mocha 25

Give yourself an energy boost with this delicious mix of espresso coffee, chocolate, milk, vanilla pod ice cream and chocolate syrup

### Oreo Bash 30

Crushed Oreo biscuit with ice, milk, chocolate powder and topped with whipped cream

### Milk Shake 28

For those looking to indulge. A choice of vanilla, strawberry or banana or chocolate ice cream blended with milk

### Soft Drinks 14

Your choice of Coca-Cola, Diet Coke, Sprite and Orange Fanta

### Mineral Water Large 10

### Mineral Water Small 5

### Perrier Large 28

### Perrier Small 16

### Energy Drink 22

### Non-Alcoholic Beer (Malt, Pomegranate, Apple) 22

### Laban Ayran 18



## HOT DRINKS

### Hot Tea (Black, Green) 20

A classic hot tea served with mint leaves

### Moroccan Tea 28

An Arabic green tea with fresh mint leaves, served Moroccan-style

### Koushari Tea 20

A classic hot tea served with mint leaves

### Karak Tea 20

A regional tea with cardamom and milk

### Turkish Coffee 18

Traditional Turkish coffee with cardamom

### Espresso 18

### Double Espresso 25

### American Coffee 22

A long coffee, usually black, but can be served with milk on the side

### Cappuccino 22

Espresso coffee with hot milk topped with foamed milk

### Mochaccino 22

Espresso coffee with chocolate powder and milk

### Café Latte 22

Espresso coffee and hot milk

### Flavored Café Latte 27

Espresso coffee and hot milk with an optional flavouring of vanilla, cinnamon, caramel or hazelnut

### Hot Chocolate 22

Chocolate lover's delight

### Hot Chocolate Hazelnut 26

Our traditional hot chocolate with hazelnut syrup

### Sahlab 19

Cinnamon flavoured hot Middle Eastern pudding topped with coconut and nuts

## SPECIALITY HOT DRINKS

### Yansoun - Anise 20

### Shourat - Mixed Blossoms & Flowers 20

### Babounej - Chamomile 20

### Nanaa - Mint 20

### White Coffee 20

### Ginger Tea 20

### Zattar - Thyme 20

### Karak

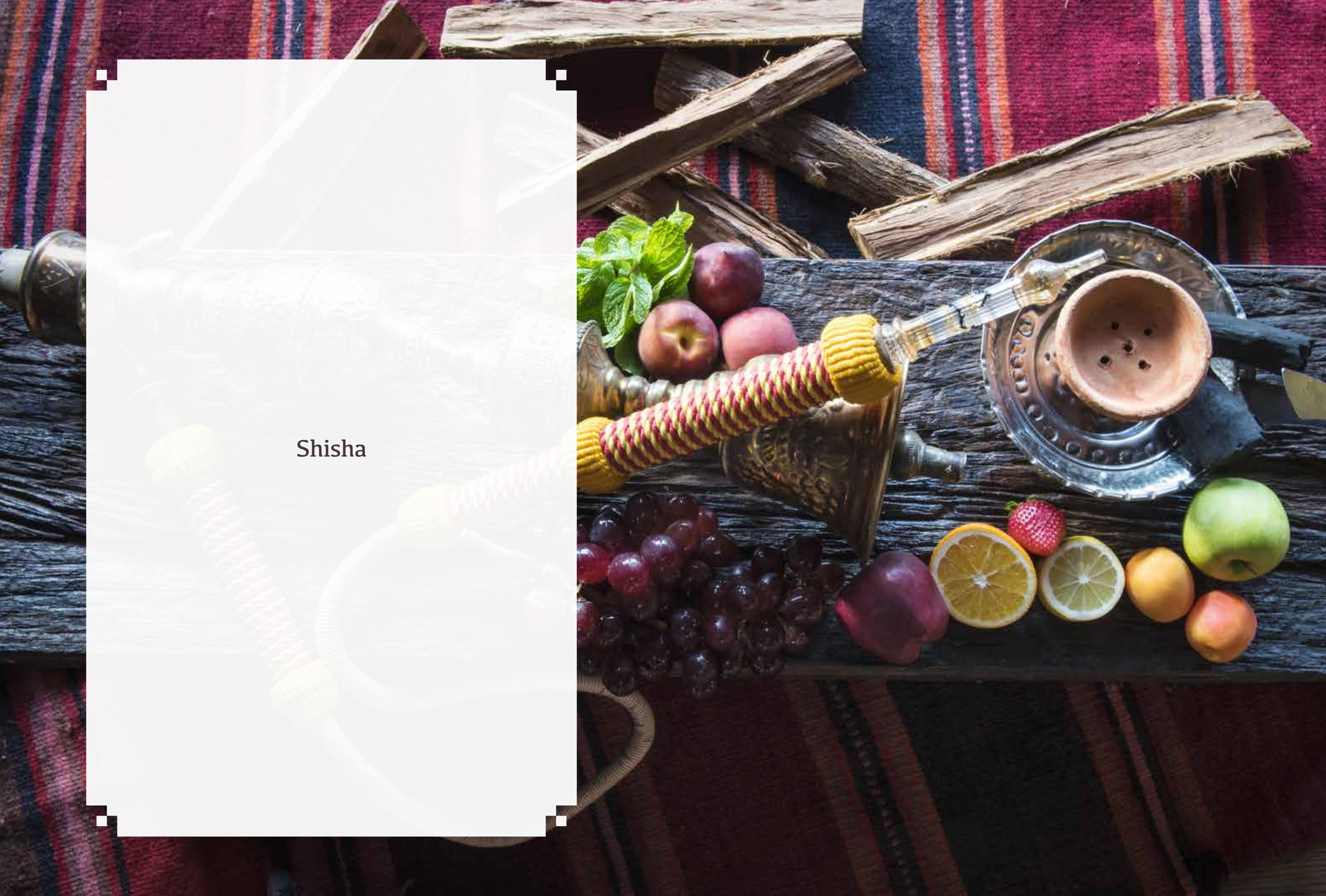
Originally from South Asia, this drink has over time become one of the most popular drinks in the Middle East. A blend of black tea, milk, sugar and cardamom, it is prepared by boiling this combination together on a low flame.



Moroccan Tea



Cafe Latte



Shisha

## LET'S SHISHA

**Ya Mazajak (Reem Al Bawadi) 50**

**El Majnoon (Apple Iskandarani) 50**

**Dalaani (Double Apple) 50**

**Hammal El Aseia (Rose) 50**

**Troukouni Wahdi (Grape) 50**

**Ayeshni Sawani (Strawberry) 50**

**El Halfoot (Iskandarani) 50**

**Jaaltoni Mojriman (Cherry) 50**

**Shekabala (Cappuccino) 50**

**Leh Ma Nehlamsh (Lemon) 50**

**Ya Wad Ya Tael (Orange) 50**

**Amry Kolo (Sweet Melon) 50**

**El Farah (Fakhfakhema) 50**

**El Keef El Ale (Liquorice) 50**

**Katkout (Watermelon) 50**

**Saloum 75**

**Kass 75**

**Ajami 75**

**Two Flavors 57**

**Three Flavors 65**

**Lord Head 75**

**Hawa 10**

**Mabsam 10**

**Shisha**  
Shee-sha  
Also known as hubble bubble, hooka, water pipe, and narghile, is a single or multi-stemmed instrument for vaporising and smoking flavoured tobacco in which the vapor or smoke is passed through a water basin—often glass-based—before inhalation. The Tobacco comes in so many flavors and combinations of flavors from grapes, to apples, watermelon mint

## SPECIAL SHISHA BLENDS

**Allord Special Ala Mazajak 75**

**Ya Msaharni (lemon, orange and mint) 75**

**Baba Faen (cherry, grape and mint) 75**

**Layli Al Helmeiya (pomegranate, sweet melon and mint) 75**

**Excellence (pomegranate, sweet melon, strawberry) 75**

**Lesafaker (grape and mulberry) 75**

**Loabat El Moot (lemon and orange) 75**

**Malik Wemali (orange and mint) 75**

**Erhamini Ya Donya (lemon and mint) 75**

**Lazez Ya Rayik (grape and strawberry) 75**

**Eshjini Behananik (mango and liquorice) 75**

**Habit Farfasha (sweet melon and strawberry) 75**

**El Majnoon (apple and iskandarani) 75**

**Al Akel Zeeneh (grape and mint) 75**

**Beshwish Ya Aam (grape and cherry) 75**

**Amal Hayati (watermelon and mint) 75**

**Enta Omri (apple and mint) 75**

**Al Embrator (grape and apple) 75**

**Koukou Koukou (bubble gum and mint) 75**

### We sell Shisha Accessories

Whole shisha, pipes, ice pipes, charcoal, tobacco and crustal mabsams  
Please speak to one of our staff member for more information

## OUR LOCATIONS

**Jumeirah Beach Road, Dubai**  
+971 4 394 7444

**Sheikh Zayed Road, Dubai**  
+971 4 330 6663

**Marina Walk, Dubai**  
+971 4 452 2525

**Mohammed Bin Rashid Blvd., Dubai**  
+971 4 443 9690

**Salahudin Road, Deira, Dubai**  
+971 4 259 6111

**Sahara Centre, Sharjah**  
+971 6 749 5002

**Hili Mall, Al Ain, Abu Dhabi**  
+971 3 784 3086

**Al Naeem Mall, Ras Al Khaimah**  
+971 7 233 0940

**Al Rawdah, Jeddah, KSA**  
+966 12 661 7059

**Obhur, Jeddah, KSA**  
+966 555 596 000

**Ramada City Centre Manama, Bahrain**  
+973 1710 4026



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**DELIVERY HOTLINE**

**800-MY REEM**  
**69 7336**

[www.reemalbawadi.com](http://www.reemalbawadi.com)

All prices are listed in UAE Dirham





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DELIVERY HOTLINE

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