

PAUL  
depuis 1889

## Lunch & All Day Brunch



# ALL DAY BRUNCH

## Steak & Eggs

A fulfilling brunch meal of prime tenderloin steak, grilled corn ribs, candied bacon, sweet potatoes, two eggs with your choice of: fried, boiled, or poached, drizzled with Chimichurri sauce. 16.5



*Steak & Eggs*

## Salmon Croll

Poached eggs, layered on smoked salmon, tartar cream cheese, rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with crispy crushed onions, with Allumette potatoes on the side. 7.9



*Salmon Croll*

## Halloumi Pesto Quinoa

Nutritious combination of quinoa, pesto, homemade chia crackers, grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing. Choose your pick of poached or boiled eggs. 11.5



*Halloumi Pesto Quinoa*

## Miso Avocado Toast

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 7.25



*Miso Avocado Toast*

## Brunch Burger

Beef patty, topped with grilled turkey Emmental, served with your choice of: fried or poached egg, candied bacon & sriracha honey mayo sauce, served in our soft potato bun, with allumette potatoes on the side. 9.9



# SOUPS

## Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 4.9



## Traditional Onion Soup

Onion, Mozzarella cheese served in our homemade bread bowl 5.9



## Mushroom Soup

Fresh mushroom creamy soup 5.9  
Add chicken 4.3



## Chef's Soup

Soup of the day 4.9

# APPETIZERS

## Crusted Feta Chili Honey

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 7.9



## Grilled Corn Ribs

Grilled corn ribs, with dry rub, yogurt ranch, infused oil, topped with parmesan cheese. 6.9

## Furikake Sweet Potato

Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo. 5.9



## Truffle Mac & Cheese

Crispy Mac & Cheese truffle rock, pesto pomodoro sauce 8.9

## Avocado Shrimp Basket

Tempura-battered, served with honey sriracha aioli 14.9

## Horseradish Salmon Pizzetta

Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 9.9



## Our Fries

Truffle Parmesan Fries 4.1  
French Fries 3.5  
Sweet potato Fries 4.5

# SANDWICHES

## Steak Sandwich

Tenderloin strips, sautéed with fresh mushrooms, green pepper & onion in steak sauce, topped with lettuce, Emmental cheese & avo-mayo sauce in sesame soft bread, with sesame oil & peanuts, served with a side salad & French fries 10.5



*Steak Sandwich*

## Smoked Salmon

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad 10.5



*Smoked Salmon*

## Chicken Avocado

Pan-seared chicken topped with Emmental cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries 9.4



*Chicken Avocado*

## Halloumi Pesto

Grilled Halloumi, polka bread, pesto, balsamic sundried tomato paste, fresh tomatoes, cucumber, basil, rocca, served with side a salad 6.9



*Halloumi Pesto*

## Smoked Turkey

Smoked turkey sandwich on a mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 7.5  
Add Emmental cheese 1.99



*Smoked Turkey*

Please be advised:  
Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team. The daily amount for an average adult is 2000 Calories. Requirements may vary based on individual needs.

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses, especially if you have certain medical conditions.





# BURGERS & CLUBS

## Crunchy Slaw Burger

Flake crispy chicken breast, honey mustard, pickles, honey sriracha aioli, crispy slaw, served with French fries, in your choice of potato bun or multigrain 9.9  
Add cheddar cheese 1.6



*Crunchy Slaw Burger*

## BBQ Cheesy Burger

Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy bacon, served with French fries in your choice of potato bun or multigrain 9.9

## Mrs. Vegan Burger

Homemade sweet potato & quinoa patty, tahini gremolata, fresh vegetables, sliced avocados, 6 cereals toasted, served with a side salad 6.4  
Add French fries 1.80



*Vegan Burger*

## Rustic Beef

Roast beef, drizzled with rustic parmesan sauce, rocket leaves, tomatoes, emmental cheese, fresh mint, served in our Emmental soft bread, with french fries on the side. 9.9

## Chicken Club

Grilled chicken mixed in mustard, mayonnaise & lettuce, pickles, avocado & tomato slices, in toasted white Pain de Mie bread, served with French fries on the side 9.9



*Chicken Club*

## Chicken Sando

Flake crispy chicken pressed between 2 soft bread, honey sriracha mustard, tomatoes, pickles, lettuce, melted cheese, served with French fries on the side 9.9



*Chicken Sando*

# SALADS

## BBQ Steak & Avocado 🌱🥗

Mixed lettuce, grilled tenderloin steak sautéed in smokey barbecue sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flex, served with sesame vinaigrette dressing 11.9



*BBQ Steak & Avocado*

## Crab & Salmon 🌱🐟

Fresh rocca, mixed green, fresh avocado & tomato slices served with lemon dressing 13.9



*Crab & Salmon*

## Quinoa Citrus

Quinoa mixed with pomegranate, edamame, avocado & mango, infused in citrus dressing 11.9  
Choice of:

Smoked salmon 🌱🐟 13.9

Grilled salmon 🌱🐟 13.9

Grilled chicken 11.9

Poached or grilled shrimp 🌱🐟 13.9

## Fermière 🌱🥗

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese & carrots served with balsamic dressing 10.9



*Fermière*

## Avocado Fraîcheur 🌱🥗

Mixed green salad with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions & green thyme served with balsamic dressing 9.9



*Avocado Fraîcheur*

## Caesar 🌱🥗

Romaine lettuce, cherry tomatoes, Parmesan cheese & herb toasted bread served with Caesar dressing 8.4

Add on:

Smoked salmon 🌱🐟 12.4

Grilled salmon 🌱🐟 12.4

Grilled chicken 11.9

Poached or grilled shrimp 🌱🐟 12.4

Any dressing, can be substituted with a light dressing:

Lemon oil 🌱



# BOWLS

## Chicken & Corn Bowl 🌱

An ultimate combination of Mango Chutney chicken, grilled sweet corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing 13.9



*Chicken & Corn Bowl*

## Ginger Chicken Cashew 🌱

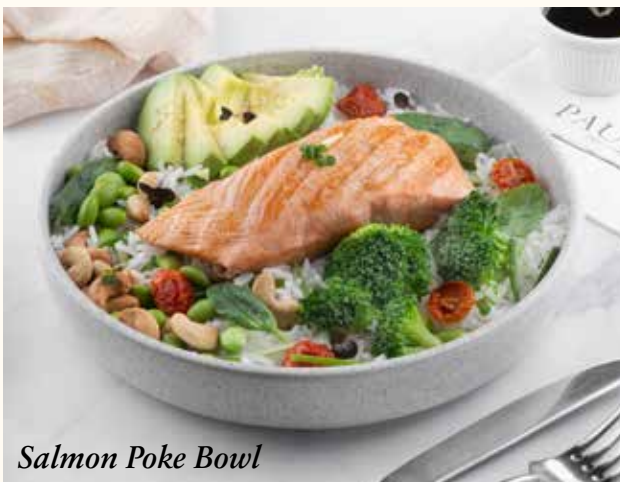
Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice or white rice topped with sunny-side up egg 16.9



*Ginger Chicken Cashew*

## Salmon Poke Bowl 🌱

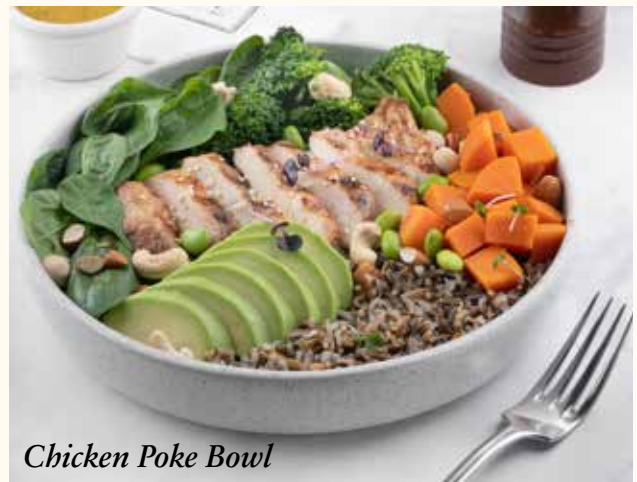
Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing 21.9



*Salmon Poke Bowl*

## Chicken Poke Bowl 🌱

Fresh spinach, raw cashew & almond, honey grilled chicken, warm ginger wild rice, sweet potatoes, broccoli, avocado, edamame, served with mango glazed dressing 14.9



*Chicken Poke Bowl*

# PASTA

## Shrimp Burrata Rosé 🌊

A perfect blend of linguini pasta, topped with shrimps, fresh mozzarella cheese, mixed with sauce rosée, chili garlic oil & sprinkled with crispy onion 14.9



Shrimp Burrata Rosé

## Chicken Tagliatelle 🍗

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary 9.9



Chicken Tagliatelle

## Veggie Pomodoro 🌱

Fussili pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in pomodoro sauce, topped with Parmesan cheese 8.1

## Linguine Bolognese

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 9.9



Linguine Bolognese

# MAIN DISHES

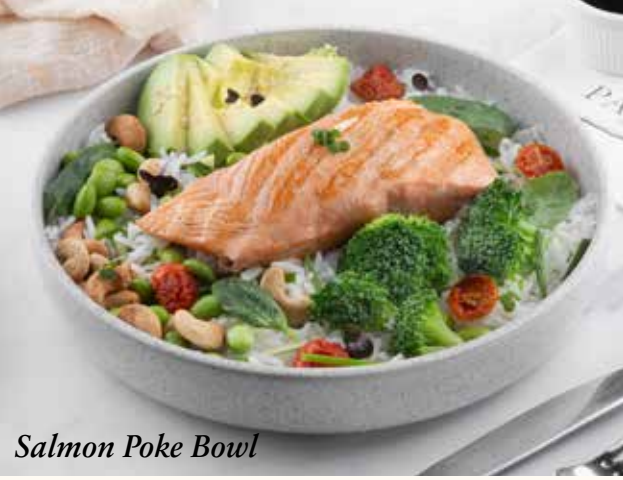
## Grilled Beef Tenderloin

Mashed Potatoes, Sautéed Vegetables, with our homemade Sauces 22.9

Substitute Truffle Mac & Cheese with mashed potatoes 6.9

## Salmon Poke Bowl 🍣🌊

Fresh grilled salmon, sesame rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing 21.9



Salmon Poke Bowl

## Chicken Cordon Bleu 🍗

Fried chicken breast stuffed with turkey, thyme & three cheeses served with your choice of our homemade sauces & your choice of: sautéed veggies, mashed potatoes, or linguine tomato sauce 17.9



Chicken Cordon Bleu

## Healthy Grilled Chicken

Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauces 17.9

### Choice of Sauces:

- Mushroom
- Pepper
- Truffle Mushroom
- Edamame Salsa 🌱
- Lime Soya dressing 🌱
- Marinara Pesto 🌱🍗
- Chimichurri Sauce



# DESSERTS

## Apple Tarte Tatin 🌱

Crunchy puff pastry filled with apple, drizzled with Caramel sauce & garnished with vanilla chantilly cream 5.9  
Add vanilla ice cream 1.9



Apple Tarte Tatin

## Chocolate Fondant 🌱

Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings 6.9



Chocolate Fondant

## Chocolate Choux au Craquelin 🌱 🍌

Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce 6.9  
Add vanilla ice cream 1.9



Chocolate Choux au Craquelin

## Pain Perdu

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits 6.9



Pain Perdu

## Tiramisu 🌱

Coffee soaked lady fingers, topped with mascarpone cheese, garnished with cocoa powder & dark chocolate 6.9



Tiramisu

## Tropézienne Crêpe Brûlée 🌱

Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries 6.9  
Add vanilla ice cream 1.9



Tropézienne Crêpe Brûlée

## Mango Chia Pudding 🌱 🍌

Chia seeds & coconut milk base topped with mango coulis, fresh mangoes, pomegranate & almond flakes 5.3



Mango Chia Pudding

## Red Fruits Chia Pudding 🌱 🍌

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits. 5.3



Red Fruits Chia Pudding

Our Traditional French pastry is available in our display, please contact our team.



# LIGHT & REFRESHING

## Chamomile Yuzu 🌿

A refreshing fusion of cold brew chamomile tea with Japanese twist 5.25



## Passion Surprise 🌿

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit 5.25



## Kiwi Honey Sparkler 🌿

A fragrant & sweet kiwi mix with natural honey and fresh basil 5.25



## Honeybee Sparkler 🌿

Our take on the classic lemonade with natural honey and torched rosemary finish 5.25



**Sip and savor the difference!**

Our drinks are freshly made with real, natural flavors.





# BODY & MIND

## Heart Beet

A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 5.25



## Greenfields

A crisp tropical fruits combined with fresh spinach and a hint of ginger 5.25



## Miel Et Soleil

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 5.25



## Avopassion

Dairy rich blend of avocado, passion fruit and granny smith apple 4.9



## BODY & MIND

### Bluebanana 🌱

Fresh blueberries, blueberry purée, fresh banana and milk 5.25

### Four Berries 🌱

4 types of berries, passion fruit and natural honey 4.9

### Takes Two 🌱

A pair of Mango and yogurt, with hints of cinnamon 4.9

### Passion Mango 🌱

A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves 5.25

## FRESH & FRUITY

### Orange 5.1 🌱

### Orange and Carrot 5.5 🌱

### Kiwi 4.9 🌱

### Mango 4.9 🌱

### Strawberry 5.1 🌱

### Mint Lemonade 4.9 🌱

### Carrot 4.9 🌱

## PAUL TEA & INFUSIONS

### Earl Grey 3.9 🌱

### Chamomile 3.9 🌱

### Mint Green 3.9 🌱

### English Breakfast 3.9 🌱

### PAUL Special Blend 3.9 🌱

## HOT & WARMTH

### Espresso (S/D) 🌱 3.25 / 3.5

### Café Crème 🌱 4.25

### Cappuccino 🌱 4.25

### Flat White 🌱 4.25

### Cortado 2.5

### Piccolo 2.5

### Americano 🌱 3.6

### Mocha 4.25

### PAUL Hot Chocolate 🌱 4.25

Alternative milk substitute 1.3

Coconut milk 🌱

Almond Milk 🌱

Oat Milk

Soya Milk

Please ask your server for alternative options

## OTHER DRINKS

### Aqua Panna (small) 2.9 / (large) 4.6

### Nestle Water (small) 1.9 / (large) 2.9

### Sparkling Water (small) 3.9 / (large) 5.9

### Soft Drinks 2.6

### Sip and savor the difference!

Our drinks are freshly made with real, natural flavors.





## PAUL SPECIALS

### PAUL Mix

A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 5.25

### PAUL Spanish Latte

Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 32

### PAUL Caramel Cappuccino

House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 4.5



### Vanilla Almond Latte

Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 4.9

### Cinnamon Honey Latte

Velvety smooth latte spiced up with cinnamon and natural honey 4.5

### PAUL Matcha Latte

Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 5.5

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## ICED & FROZEN

### Iced Spanish Latte

The trendy milk beverage using our house blend coffee combined with condensed milk 4.5



### Iced Matcha Latte

Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice 5.5

### Iced Caramel Cinnamon

Latté over ice with a touch of cinnamon and indulgent caramel 4.9

### Mocha Frappé

A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish 4.5

### Salted Caramel Frappé

Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle 4.5

### Low- Calorie Frappé

Selection of Caramel or Hazelnut 4.4

### Shaken Homemade Iced Tea

Selection of Lemon or Peach 4.25

### Chocolate Duo Cafe Frappe

A crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel 5.25



Try our refreshing  
***Iced Spanish Latte***



Prices are subjected to 5% Service Charge & 8% Sales Tax,  
All prices are in JD



# New Refreshing Smoothies

NO ADDITIVES OR PRESERVATIVES ADDED

## *BlueBanana* 🍌

Fresh blueberries, blueberry purée,  
fresh banana and milk

**5.25**

## *Four Berries* 🍌

4 types of berries, passion  
fruit and natural honey

**4.90**

## *Passion Mango* 🍌

A tropical-thirst quencher of  
passion fruit and mango with a  
handful of fresh mint leaves

**5.25**

## *Takes Two* 🍌

A pair of Mango and yogurt,  
with hints of cinnamon

**4.90**

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