



HADRAMAWT KITCHEN

RESTAURANT & CATERING

Authentic Yemeni Cuisines & Mediterranean Fusions



WELCOME

We bring you the best of Middle Eastern fusion cooking with our very own recipes of **Yemeni and Mediterranean origins**, passed down from family for generations.

Cooked fresh with humble ingredients, we serve an array of our signature dishes consisting of aromatic spices, pillowy rice, and generous portions of slow cooked meats – our culinary ethos is sure to create an unforgettable and fulfilling **communal experience** with your companions.

So, time to grab a plate and elevate your senses!

Everyone is welcome in our kitchen.

APPETIZERS & SALADS

Hummus

\$10.90

A smooth and creamy puree of chickpeas, tahini, fresh garlic, olive oil and fresh lemon juice made traditionally. Served with pita bread.

Baba Ganoush

\$11.90

A smoky and flavourful spread made from roasted eggplant, garlic, lemon juice, and various seasonings. Served with salad and pita bread.

Eggplant Shakashuka

\$13.90

A very rich in taste savoury dish combines tender chunks of eggplant with a flavorful tomato and pepper sauce. Served with salad and pita bread.

Mezze Platter (3-4pax)

\$22.90

A harmonious assortment of delightful appetizers includes hummus, baba ganoush, shakashuka, crackers, sliced salad and pita bread. A perfect serving for a crowd.

Falafel

\$13.90

Croquet-fritter style deep-fried patties made from chickpeas, fresh herbs and spices. A very popular Middle Eastern snack. **Comes in 6 pieces.**

Sambusa (Samosa)

\$7.90 ^(B)

\$9.90 ^(C)

Triangular shaped pastry filled with generous meat mixture and herbs / mozzarella cheese. **Comes in 4 pieces.**

Choice of Beef / Cheese available.

Arabic Salad

\$12.90

A traditional Middle Eastern mix of healthy fresh flavors combining sliced lettuce, baby tomatoes, cucumbers, onions, parsley, mint, and a tangy dressing of lemon juice and olive oil.

Greek Salad

\$16.90

A classic mix of greens consisting of romaine lettuce, sliced cucumbers, tomatoes, green bell pepper, red onions, olives, and feta cheese.

Pita Bread

\$5

Round, leavened flat bread. **Comes in 2 pieces.**





PLATTERS (4 PAX)

Mandhi Rice Platter \$68.90

1 Lambshank, 500g Mutton and Half Chicken. Served w garlic sauce, sahawiq and side salad.

Kabsah Rice Platter \$71.90

1 Lambshank, 500g Mutton and Half Chicken. Served w garlic sauce, sahawiq and side salad.

HK Rice Combo Platter \$73.90

Mix of Mandhi and Kabsah rice, 1 Lambshank, 500g Mutton and Half Chicken. Served w garlic sauce, sahawiq and side salad.

Omani Rice Platter \$77.90

1 Lambshank, 500g Mutton and Half Chicken. Served w Omani gravy, dhal, sahawiq, raita and side salad.

Afghan Butter Rice Platter \$78.90

1 Lambshank, 500g Mutton and Half Chicken. Served w Afghan gravy, sahawiq, raita and side salad.

Monggol Butter Rice Platter \$78.90

1 Lambshank, 500g Mutton and Half Chicken. Served w Monggol gravy, sahawiq, raita and side salad. ***Subject to Availability**

A LA CARTE MAINS

Mandhi Rice

This signature traditional Yemeni dish is cooked with a special blend of herbs and aromatic spices including saffron and black pepper alongside homemade garlic sauce, sahawiq and side salad for a unique and flavourful taste. It's **healthier** too!

 \$13.90

 \$16.90

 \$22.90

Choice of Chicken / Mutton / Lamb Shank available.

Kabsah Rice

A spiced rice dish primarily cooked with tomatoes, whole black dried lime, and a mix blend of freshly ground spices such as cardamom, cinnamon, allspice, and white pepper.

 \$15.90

 \$17.90

 \$24.90

Choice of Chicken / Mutton / Lamb Shank available.

Omani Rice

A twist to the popular Briyani dish, the basmathi rice is cooked in broth with chickpeas, raisins and a medley of whole spices to bring out the fragrance and flavours of Omani-Style cooking, Easily our **must try best-selling** dish in town!

 \$18.90

 \$21.90

 \$25.90

Choice of Chicken / Mutton / Lamb Shank available.

Afghan Gravy with Butter Rice

A creamy, aromatic and rich in flavor gravy prepared with ginger, masala seasoning and fresh cream. Served with butter rice or 3 pieces of pita bread.

 \$16.90

 \$18.90

 \$23.90

Choice of Chicken / Mutton / Lamb Shank available.

Monggol Gravy with Butter Rice

A savoury and sweet brown sauce made with soy sauce, brown sugar, garlic, ginger and scallions. Served with butter rice.

 \$14.90

 \$16.90

 \$22.90

Choice of Chicken / Mutton / Lamb Shank available.

Grilled Chicken with Pita Bread

A wholesome plate of juicy and tenderly marinated grilled chicken served together with hummus and side chopped salad paired with homemade garlic and tahini sauce. Comes with pita bread.

 \$18.90

 \$31.90

*Choice of **Half** or **Whole** Chicken available.*

Mediterranean-Style Lamb Shank with Mash

A generous plate of juicy and tenderly cooked lamb shank served with creamy mashed potato, side chopped salad, lemon paired with homemade garlic sauce and gravy. Comes with Pita Bread.

 \$25.90

 Chicken  Mutton  Lamb Shank





SNACKS & BITES

Cauliflower Popcorn

\$9.90

Little nuggets of cauliflower drizzled in yoghurt sauce with a hint of garlic and mint.

Beef Pepperoni Bitza

\$14.90

Fresh-from-the-oven pizza made with flatbread dough topped with olive oil, mozzarella cheese & beef pepperoni. **Comes in 4 slices.**

Chicken Béchamel Bitza

\$14.90

Fresh-from-the-oven pizza made with flatbread dough topped with mozzarella cheese, pepper & bechamel-based sauce. **Comes in 4 slices.**

Spicy Mediterranean Bitza

\$14.90

Fresh-from-the-oven pizza made with flatbread dough topped with olives, mozzarella cheese, beef, chili flakes & pepper. **Comes in 4 slices.**

Margherita Bitza

\$14.90

Fresh-from-the-oven pizza made with flatbread dough topped with mozzarella cheese, basil & tomato-based sauce. **Comes in 4 slices.**

DESSERTS

Baklava Bites

\$8.90

A popular 4 bite-sized pieces of arabian pastry served with small scoops of coconut ice-cream on top and pistachio nuts.

Persian Pudding

\$8.90

A creamy and cooling dessert made with sago, fruits and mixed nuts topped with pistachio.

Muhalabiyah

\$9.90

A smooth textured Arabian-style milk pudding infused with a hint of rose and orange blossom waters, adorned with pistachio nuts.

Kunafa

\$12.90

A well-loved Middle Eastern dessert made with shredded *Kaitaifi* drizzled in scented simple syrup, surrounded with pistachio nuts and fresh cream. Topped with coconut ice-cream.

HK Halwaa Platter

\$19.90

A sweet treat platter mix of baklava pieces and kunafa goodness with a scoop of coconut flavoured ice-cream on top and pistachio nuts all in one plate served with fresh cream at side. A definite delight for **celebrations!**



BEVERAGES

Signature Arabic Brew* (HOT)

Na'ana'a Mint Tea	\$5
Cardamom Tea	\$5
Adeni Tea (Milk-based)*	\$8
Gahwa (Arabic Coffee)*	\$8
Na'ana'a Mint Tea (Pot)	\$10
Cardamom Tea (Pot)	\$10
Adeni Tea (Pot)	\$12
Gahwa (Arabic Coffee)	\$12

Fresh Blend Series (COLD)

Apple	\$7.50
Watermelon	\$7.50
Pineapple	\$7.50
Orange	\$7.50
Jug (4-6 pax)*	\$28
Lime with Mint*	\$8.50
Banana Milk	\$8.50
Tamar Milk (Dates)	\$8.50
Carrot Milk	\$8.50
Jug (4-6 pax)*	\$32

Juice & Cold Series

Mango Juice	\$5
Pomegranate Juice	\$5
Pink Guava Juice	\$5
Jug (4-6 pax)*	\$18
Homemade Lemon Tea	\$6.50
Jug (4-6 pax)*	\$24
Iced Chocolate	\$7
Turkish Ayran (Yoghurt-based)	\$5
Choice of Sweet / Salty	

Fizzy Series

Mandalinah (Mandarin)	\$5.50
Osman Menyeli (Tripple Berries)	
Limoneli (Lime)	
Turkish Cola	

Hot Tea Infusions (GIFEL)

White Ginger Pear	\$5.50
Yoga Chai	
Lemongrass Detox	
Strawberry Cream*	
Harvest Apple Spice	





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