



Doživite emiratsko gostoprimstvo

Experience Emirati Hospitality

Zaman Awaal (Old Dubai)

Zaman Aval (Stari Dubai)



JESTE LI ZNALI DA JE BOGATA ISTORIJA UAE UKORIJENJENA U TRGOVINI?

Značaj Zaliva datira još od 1902. godine, kada je Njegovo visočanstvo Šeik Maktum bin Hašer - prethodni vladar Dubaija - ukinuo sve carine na uvoz, čime je praktično stvorio zonu slobodne trgovine. Strateški geografski položaj privukao je, također, i trgovce iz Evrope, Dalekog istoka, Kine, Indije i arapskog poluostrva.

Dubai je u međuvremenu postao glavni trgovački centar, pri čemu je većina aktivnosti bila usmjerena na Zaliv (Najčešća roba kojom se trgovalo bile su žitarice, začini i bilje).

DID YOU KNOW THAT THE UAE'S RICH HISTORY IS ROOTED IN TRADE!

The Creek significance can be traced back to 1902, when HH Sheikh Maktoum bin Hasher - the previous ruler of Dubai - abolished all customs duties on imports, essentially creating a free trade zone. Also, the strategic geographical location attracted traders from Europe, Far East, China, India and Arabian Peninsula.

Since then Dubai became a major trading hub, with much of the activity centered around the Creek. (The most common traded goods were grains, spices and herbs).

Kids Breakfast Tray

Posebna palačinka

Naša tradicionalna palačinka 🌿🍊 ATH Special Pancake

€ 6.00

Emirati čebab hljeb za djecu (Naša tradicionalna palačinka), sir, sirup od hurmi, poslužen s jogurtom i svježe cijedenim sokom od narandže.

Emirati Chebab bread tray for children, featuring our special traditional pancake, served with cheese, date syrup, yogurt, and freshly squeezed orange juice.

Naša tradicionalna palačinka
ATH Special Pancake



Emiratski dječji doručak
Emirati Kids Breakfast Tray



Emiratski dječji ručak (piletina)
Emirati Kids Lunch Tray (Chicken)



Emiratski dječji ručak (gambori)
Emirati Kids Lunch Tray (Robyan)



Emiratski dječji ručak (govedina)
Emirati Kids Lunch Tray (Beef)



Emirati Kids Menu

Emiratski Dječiji Meni

Kids Breakfast Tray

Dječji Doručak

Emiratski dječiji doručak    Emirati Kids Breakfast Tray
Živopisna kajgana kao glavno jelo, služi se sa pomfritom, jogurtom, hljebom i sokom od narandže.

€ 6.00
300g

A colorful tray of scrambled eggs as the main dish, served with French fries, yogurt bread, and orange juice.

Kids Lunch Trays

Dječiji Ručak

Emiratski dječiji ručak (piletina)   Emirati Kids Lunch Tray (Chicken)
Ražnjići sa mljevenom piletinom i bijelom rižom. Dekorisan svježom šargarepom i krastavcem. Servira se sa jagoda lasi-jogurtom.

€ 7.00
300g

Lunch tray with minced chicken kebab and white rice, garnished with fresh carrot and cucumber, served with strawberry lassi.

Emiratski dječiji ručak (govedina)   Emirati Kids Lunch Tray (Beef)
Ražnjići sa mljevenim mesom i bijelom rižom. Dekorisan sa svježom šargarepom i krastavcem. Servira se sa jagoda lasi-jogurtom.

€ 7.50
300g

Lunch tray with minced meat kebab and white rice, garnished with fresh carrot and cucumber, served with strawberry lassi.

Emiratski dječiji ručak (gambori)   Emirati Kids Lunch Tray (Robyan)
Birjani riža sa gamborima, dekorisan sa šargarepom i krastavcem, servira se sa sokom od narandže.

€ 9.00
300g

Lunch tray with shrimp and biryani rice, decorated with fresh carrot and cucumber, served with orange juice.

Sokovi za djecu

Kids Drinks

Jagoda lasi jogurt	Strawberry lassi	€ 2.50
Sok narandža	Orange Juice	€ 2.50
Šargarepa sok	Carrot Juice	€ 2.50
Lubenica sok	Watermelon Juice	€ 2.50

Sve cijene navedene su sa PDV-om.
All prices include VAT.

Regular Breakfast Trays

Obični Doručak

Doručak džigerica 🌿🍅🥬 Liver Breakfast Tray

Svježa goveđa džigerica pržena sa krompirom, paradajzom, emiratskim začinima, humusom i miješanim povrćem, i salatam se sa tanur hljbom i salatam od svježeg povrća.

Fresh beef liver fried with potatoes, tomatoes, Emirati spices, hummus, and mixed vegetables, served with tanoor bread.

€ 6.00

400g



Egipatski doručak 🍅🥬 Egyptian Breakfast Tray

Falafel (pljeskavica od leblebija), bijeli sir sa paradajzom i miješanim povrćem, služi se sa tanur hljbom.

A tray including falafel (chickpea patties), cheese with tomatoes, and mixed vegetables, served with tanoor bread.

€ 6.00

400g



Emiratski Doručak 🌿 Emirati Breakfast Tray

€ 5.50

Balalet (rezanci kuvani sa karadamomom, cimetom), sa jajima, sirom dango (leblebija), poslužuju se sa tanur hljebom.

400g

A tray that includes balaleet (vermicelli cooked with cardamom and cinnamon) with eggs, bajella (large fava beans), and dango (chickpeas), served with tanoor bread.

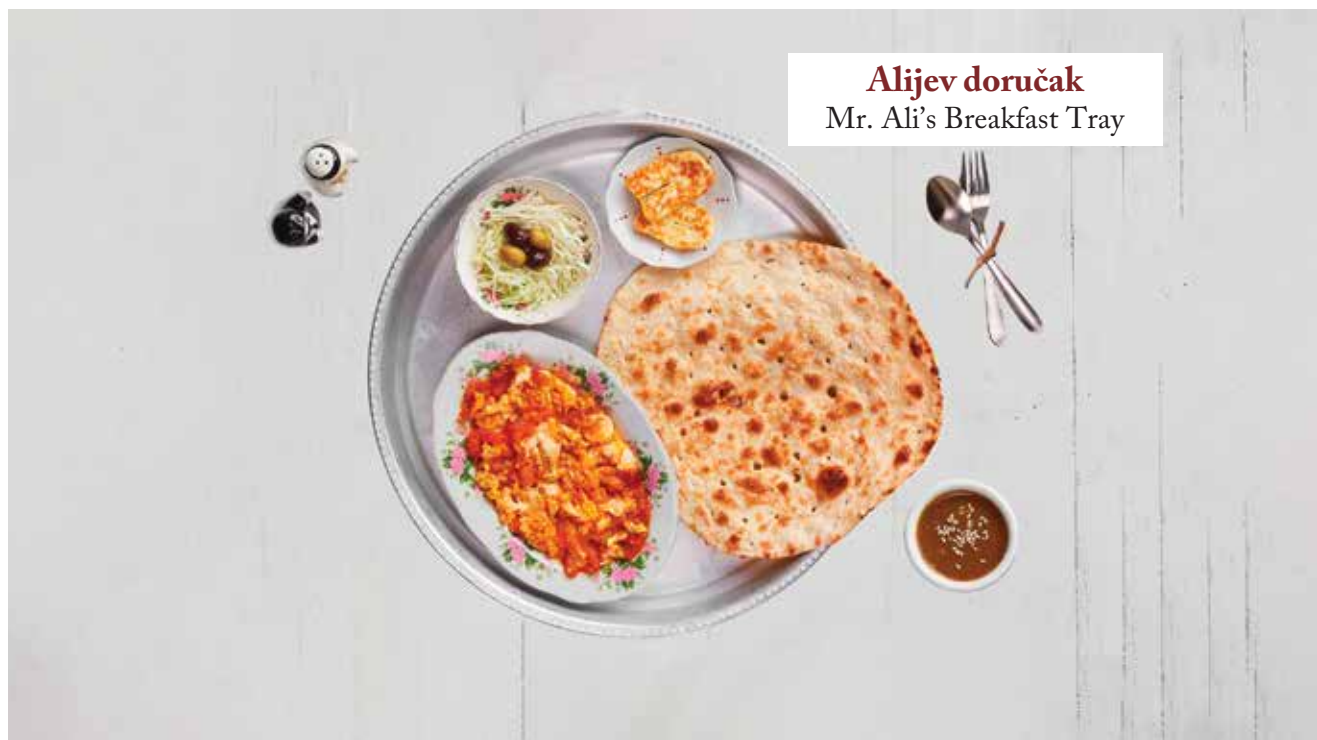
Alijev doručak 🍳🥗🍷 Mr. Ali's Breakfast Tray

€ 6.00

Kajgana sa kvanim paradajzom, sirom i džemom, služi se sa tanur hljebom.

400g

A tray including scrambled eggs stewed with tomatoes, cheese, and jam, served with tanoor bread.



Alijev doručak
Mr. Ali's Breakfast Tray

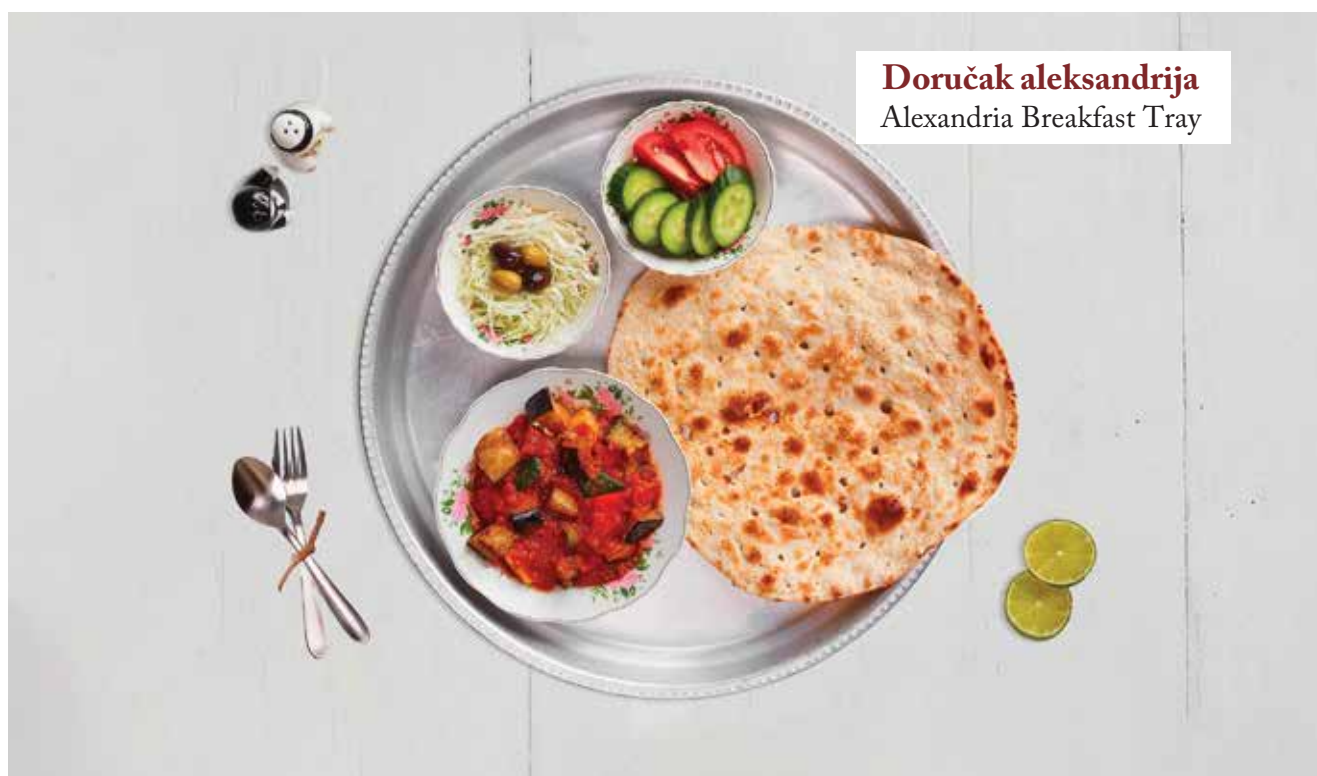
Doručak aleksandrija 🌿 Alexandria Breakfast Tray

€ 6.00

Musaka (kuvani patlidžan sa krompirom i paprikom u paradajz sosu), jogurt sa nanom, crveni kupus sa miješanim maslinama, služi se sa tanur hljebom.

400g

A tray that includes moussaka (cooked eggplant with potatoes and capsicum in tomato sauce), yogurt with mint, red cabbage with mixed olives, served with tanoor bread.



Doručak aleksandrija
Alexandria Breakfast Tray

Emirati Breakfast Trays

Emiratski Doručak

Naš autentični doručak 🍳🍷 Arabian Tea House Special Tray

Specijalitet sa mljevenim mesom, jogurtom i pomfritom, služi se tanur hljebom.

A tray that includes keema (minced meat), yogurt, and French fries, served with tanoor bread.

€ 6.00

300g

Crnogorski doručak 🍳🍷🥬 Montenegrin Breakfast Tray

Kajgana sa mljevenim mesom, mjesanim povrćem, sirom i maslinama. služi se sa tanur hljebom.

A tray that includes scrambled eggs with minced meat, mixed vegetables, cheese, and olives, served with tanoor bread.

€ 6.00

400g

Egg cooked with Tomato

Šakšuka

Šakšuka 🍳🍷🍷 Egg cooked with Tomato

Jaja kuvana sa paradajzom, sirom i salata sa tanur hljebom.

A tray of eggs stewed with tomato, cheese, and salad, served with tanoor bread.

€ 6.00

400g

Šakšuka

Egg cooked with Tomato



Emirati Breakfast Trays

Emiratski Doručak

Posebni emiratski doručak 🌿🍅🥑 Special Emirati Breakfast Tray

€ 10.00

700g

Balalit (vermiceli pasta kuvana sa kardamonom, cimetomi prekrivena omletom), dango (leblebije), džem, bajella (pasulj), pečeni pasulj iurme. Služi se sa tanur hljbom.

Balaleet (vermicelli cooked with cardamom and cinnamon, topped with an omelette), dango (chickpeas), jam, bajella (large broad beans), cheese, baked beans, and date molasses, served with tanoor bread.



Posebni emiratski doručak
Special Emirati Breakfast Tray

Egipatski dorucak 🌿🍅🥑 Egyptian Breakfast Tray

€ 10.50

700g

Ful (kuvani bob), falafel (pljeskavica od leblebija), tvrdo kuvano jaje, džem, pomfrit, musaka (kuvani patlidžan sa krompirom i paprikom u paradajz sosu) i bijeli sir sa paradajzom, služi se sa tanur hljbom.

A breakfast tray of fowl (cooked fava beans), falafel (chickpea patties), hard-boiled egg, jam, French fries, moussaka (cooked eggplant with potatoes and capsicum in tomato sauce), and cheese with tomatoes, served with tanoor bread.



Egipatski dorucak
Egyptian Breakfast Tray

Doručak džigerica Liver Breakfast Tray

€ 9.50
600g

Svježa goveđa džigerica pržena sa krompirom, paradajzom, začinjena arapskim začinima i limunovim sokom, služi se sa tanur hljebom, i salatom od svježeg povrća.

Fresh beef liver fried with potatoes and tomatoes, seasoned with Arabic spices and lemon juice, served with fresh sliced vegetables, hummus, and tanoor bread.

*Za 2 osobe (For 2 persons.)

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All prices include VAT.



Local



Meat



Seafood



Vegetarian



Egg



The Original Taste

Izvorni Ukus



KAO ŠTO JE BAKA NEKAD PRAVILA!

Većina naših jela inspirisana je našim porodičnim receptima, pošto je hrana imala autentičniji ukus u vrijeme naših baka.

Od davnina su kuvanje i pripremanje hrane od najjednostavnijih sastojaka predstavljali umjetnost kojom su vladale žene iz Emirata, posebno dok bi njihovi muževi, glave porodice, bili odsutni na višemjesečnim ronilačkim ili trgovačkim putovanjima.

LIKE GRANDMA USED TO MAKE IT!

Most of our dishes are inspired by our family's recipes as food had a more authentic taste during our grandmother's time.

Since long time ago, the cooking and preparation of food from the simplest ingredients was the art Emirati women mastered, especially in the absence of their husbands, heads of the families, who travelled for months on diving or trading trips.

Kajgana
Scrambled Eggs



Omlet
Omelette



Kamir sir sa zatarom
Khameer Cheese and Zaatar



Čebab hljeb
Chebab Bread



Jaja na oko
Sunny Side Up

Light Breakfast

Lagani Doručak

Kamir sir sa zatarom Khameer Cheese and Zaatar (Emilevant)

€ 4.00

250g

Domaći hljebe inspirisan kombinacijom kuhinja Emirata i Levanta, punjen bijelim sirom, krastavcem i paradajzom, posut svježim zatarom (orijentalnom mješavinom sa majčinom dušicom i susamom), i maslinama.

Homemade bread inspired by the combination of Emirati and levant cuisine stuffed with white cheese, cucumber and tomatoes, sprinkled with fresh zaatar (oriental mixed thyme with sesame) and olives.

Jaja na oko Sunny Side up

€ 5.00

300g

Tri pržena jajeta, služi se sa sirom, svježim povrćem i hljbom.

Sunny side up (3 eggs) served with white cheese, fresh vegetables and bread

Omlet Omelette

€ 5.00

300g

Omlet serviran sa sirom, svježim povrćem i hljbom.

Omelette served with white cheese, fresh vegetables and Bread

Hamsat Dango Hamsat Dango

€ 4.50

200g

Domaći tradicionalni specijalitet od cijelih leblebija kuvanih sa posebnim emiratskim začinima, i svježim tanur hljbom.

Homemade inspired traditional whole chickpeas cooked with special Emirati spices served and fresh tanoor bread.

Hebab Hljb (Emiratska Palačinka) Chebab Bread

€ 4.00

150g

Emiratski hljb koji se služi uz sirni namaz i med ili sirupom od urmi (6 komada)

Emirati bread that comes with cheese spread and honey or dates molasses (6 pieces).

Tanur Sir Ili Sir sa Zatarom Tanoor Cheese or Cheese with Zaatar

€ 4.00

250g

Tanur hljb napunjen miješanim sirom ili miješanim sirom sa zatarom (orijentalna mješavina sa majčinom dušicom i susamom), svježe ispečen u našoj tradicionalnoj pećnici, služi se sa svježim povrćem i maslinama.

Tanoor bread filled with mixed cheese or mixed cheese with zaatar (oriental mixed thyme with sesame), freshly baked in our traditional oven served with fresh vegetables and olives.

Omlet sa Povrćem Vegetable Omelette

€ 5.50

300g

Omlet sa paradajzom, sirom i pečurkama, služi se sa svježim povrćem, tanur hljbom i lukom.

Omelette with tomato, cheese and mushrooms served with fresh vegetables, tanoor bread with onion

Kajgana Scrambled Eggs

€ 5.00

300g

Kajgana, služi se sa sirom, svježim povrćem i hljbom.

Scrambled Eggs served with white cheese, fresh vegetables and bread

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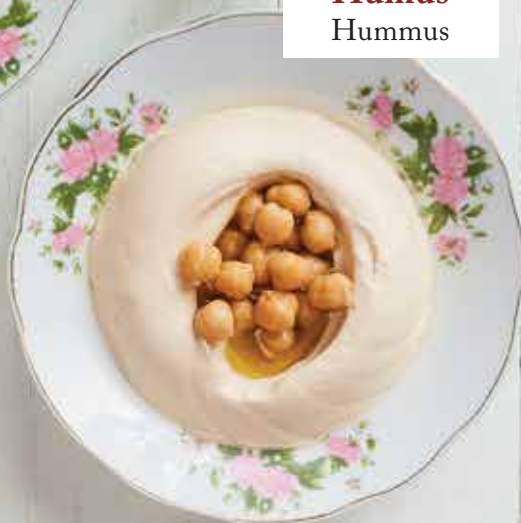


Local | Meat | Seafood | Vegetarian | Egg

Humus sa mesom
Meat Hummus



Humus
Hummus



Sambosa
Sambosa



Humus sa džigericom
Liver Hummus



Falafel
Falafel



Appetizers

Predjela

Falafel (jelo poznato širom svijeta) Falafel (World Known Dish)

€ 6.00

300g

Pljeskavice napravljene od leblebije i mješavine arapskih začina, spolja hrskave, tople i sočne iznutra, služe se sa svježim povrćem i tanur hlebom i tahina sosom.

Patties made of chickpeas and a mixture of Arabic spices that is crunchy on the outside, warm and moist on the inside, served with fresh vegetables, tahina sauce and tanoor bread.

Humus Hummus

€ 5.50

160g

Kremasti, gusti namaz napravljen od pirea od leblebije pomiješan sa tahinijem (pastom od susama) prelivenim maslinovim uljem, služi se sa svježim tanur hlebom.

Creamy, thick dip made of mashed chickpeas mixed with tahina and topped with olive oil, served with fresh tanoor bread.

Humus sa džigericom Liver Hummus

€ 6.50

160g

Kremasti, gusti namaz od pirea od leblebije, sa tahinijem, i sjeckanim džigericom. Služi se sa svježim tanur hlebom.

Creamy, thick dip made of mashed chickpeas mixed with liver and topped with olive oil, served with fresh tanoor bread.

Humus sa mesom Meat Hummus

€ 7.50

160g

Kremasti, gusti namaz od pirea od leblebije, sa tahinijem, i sjeckanim mesom. Služi se sa svježim tanur hlebom.

Creamy, thick dip made of mashed chickpeas mixed with meat and topped with olive oil, served with fresh tanoor bread.

Sambosa sa sirom Cheese Sambosa

€ 5.00

150g

Prženo arapsko pecivo punjeno sa sirom, služi se sa našim posebnim sosom.

Fried Arabic pastry stuffed with cheese, served with our special sauce.

Emiratska sambosa sa povrćem Emirati Vegetable Sambosa

€ 5.50

150g

Prženo arapsko pecivo sa miješanim povrćem, služi se sa našim posebnim sosom.

Fried Arabic pastry stuffed with mixed vegetables, served with our special sauce.

Sambosa sa mesom Meat Sambosa

€ 6.00

150g

Prženo arapsko pecivo sa mesom, služi se sa našim posebnim sosom.

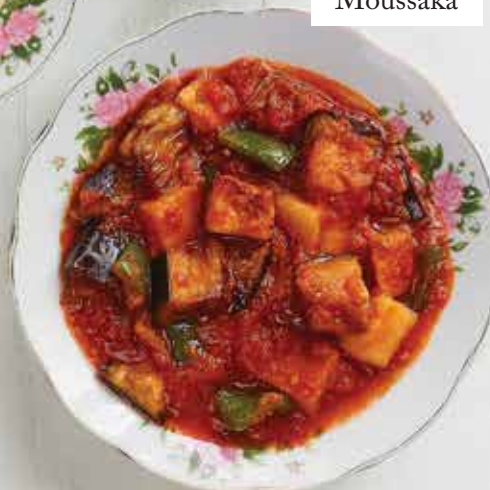
Fried Arabic pastry stuffed with meat, served with our special sauce.

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All prices include VAT.

Mutabal
Mutabal



Musaka
Moussaka



Balalit
Balaleet



Haris
Harees



Zapečeni pasulj
Baked Beans



Autentični mladi krompir
Arabian Tea House Fresh Potatoes



Humus sa pilećom shawarmom  Chicken Shawarma Hummus € 7.00
Kremasti, gusti namaz od pirea od leblebije, sa tahinijem, i sjeckanim pilećom shawarmom. Služi se sa svježim tanur hljbom. 160g

Creamy, thick dip made of mashed chickpeas mixed with chicken shawarma and topped with olive oil, served with fresh tanoor bread.

Haris (piletina)   Harees (Chicken) € 6.00
Tradicionalno emiratsko jelo od pšenice i piletine, služi se sa svježim tanur hljbom. 250g

Traditional Emirati dish made of wheat and chicken, served with fresh tanoor bread.

Zapečeni pasulj   Baked Beans € 5.00
Bijeli pasulj kuvan sa sosom od paradajza, lukom, emiratskim začinima, prženim lukom, služi se sa svježim tanur hljbom. 200g

White beans cooked with tomato sauce, onion, Emirati spices, fried onion, served with fresh tanoor bread.

Mutabal  Mutabal € 6.00
Pečeni patlidžan mariniran u jogurtu, tahiniju (pasti od susama), maslinovom ulju i zrnima sezonskog nara, služi se sa svježim tanur hljbom. 160g

Roasted eggplant marinated in yoghurt, tahina, olive oil and pomegranate seeds (seasonal), served with fresh tanoor bread.

Musaka  Moussaka € 5.50
Prženi patlidžan, kuvani krompir i paprika u paradajz sosu, lukom i posebnim začinima, služi se sa tanur hljbom. 250g

Fried eggplant, potatoes cooked with capsicum in tomato sauce, onion and special seasoning served with tanoor bread.

Balalit   Balaleet € 3.50
Rezanci spremljeni na poseban emiratski način začinjeni kardamonom i cimetom 350g

Vermicelli pasta cooked in a special Emirati way seasoned with cardamom and cinnamon.

Autentični mladi krompir   Arabian Tea House Fresh Potatoes € 4.00
Prženi mladi krompir začinjen arapskim začinima i zelenim korijanderom. 350g

Fried fresh potatoes seasoned with Arabic spices and green coriander.

Dango Leblebija   Dango (Chickpea beans) € 4.00
Tradicionalana Emirati leblebija spremljena na domaci nacin i servirana sa svjezim tanor hljbom. 350g

Homemade inspired traditional Emirati chickpea beans served with fresh tanoor bread.

Bazela (fava pasulj)   Bajella (Fava beans) € 4.00
Tradicionalni Emirati pasulj spremljen na domaci nacin i serviran sa svjezim tanor hljbom. 350g

Homemade inspired traditional Emirati beans served with fresh tanoor bread

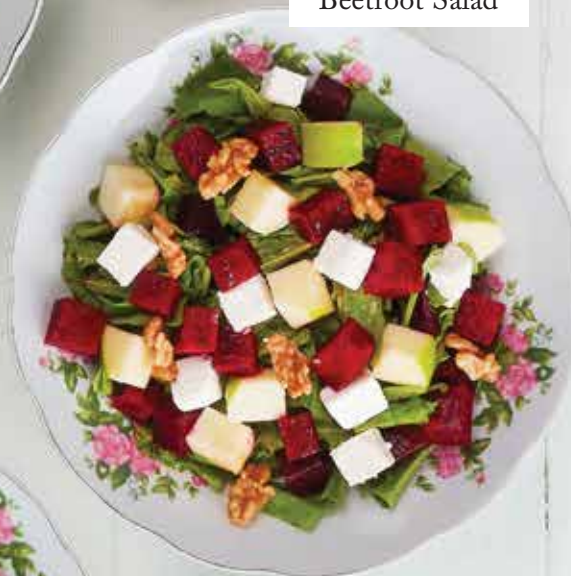
Supa od sočiva
Lentil Soup



Fatuš
Fattoush



Salata od cvekle
Beetroot Salad



Salata od sira
Cheese Salad



Soups Supe

Supa dana 🌱🌿 Soup of the Day

€ 4.00
250g

🌱🌿 Lentil Soup

€ 4.00
250g

Arapska Supa od Sočiva - Supa kuvana sa lukom, šargarepom, krompirom i žutim sočivom, dinstana sa arapskim začinima, kremasta.

Arabic Lentil Soup cooked with onions, carrots, potatoes and yellow lentils simmered with arabic spices and then blended until smooth.

Supa od povrća s mesom 🌱🌿 Vegetables with Meat Soup

€ 5.00
250g

Supa pripremljena od miješanog povrća i mesa, kuvana sa začinima.

Soup cooked with mixed vegetables with meat simmered with arabic spices.

Salads Salate

Fatuš 🌱 Fattoush

€ 7.00
350g

Sjeckana zelena salata, paradajz, krastavac, paprika, isitnjeni luk, nana, zrna sezonskog nara pomiješana sa sosom od bijelog luka i limuna, sa pečenim hljbom na vrhu, sirupom od nara i bijelim susamom.

Chopped lettuce, tomato, cucumber, capsicum, shredded onion, mint, pomegranate seeds (seasonal) mixed with garlic lemon sauce, topped with fried bread, pomegranate molasses and white sesame.

Salata od sirom 🌱 Cheese Salad

€ 8.50
400g

Prženi sir, avokado, sjeckana zelena salata, paradajz, krastavac, maslinovo ulje, sušena nana i poseban sos.

Fried cheese, avocado, chopped lettuce, tomatoes, cucumber, olive oil, dry mint and special sauce.

Salata od cvekla 🌱 Beetroot Salad

€ 9.00
450g

Cvekla, zelena jabuka, zrna sezonskog nara, bijeli sir, svježa nana, orasi, limunov sok, maslinovo ulje, crni luk i sirup od nara.

Beetroot, green apples, pomegranate seeds (seasonal), white cheese, fresh mint, walnuts, lemon juice, olive oil, onion and pomegranate molasses.

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Supa od sočiva



Local | Meat | Seafood | Vegetarian | E

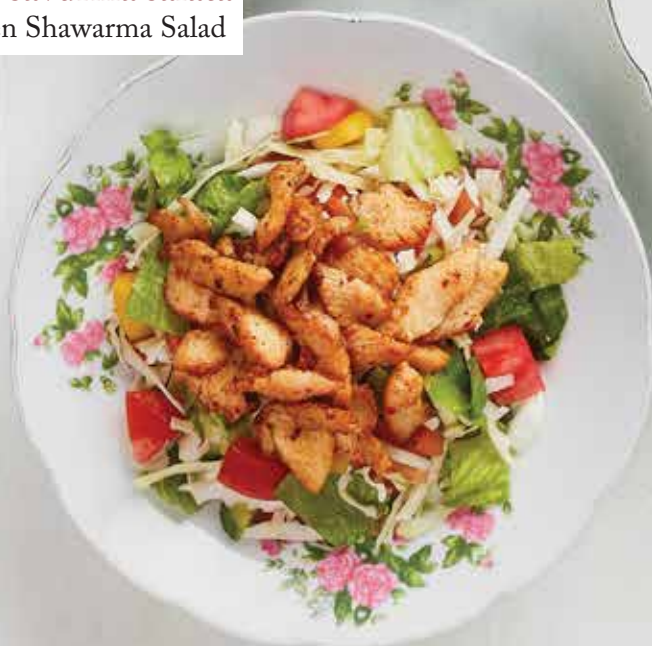
Roka salata
Rocca Salad



Arapska salata
Arabic Salad



Pileća šavurma salata
Chicken Shawarma Salad



Salads

Salate

Pileća šavurma salata Chicken Shawarma Salad

€ 8.00

Isjeckana piletina pomješana sa paradajzom, kupusom, krastavcima, lukom i paprikom.

400g

Special Salad of shredded chicken shawarma mixed with sliced tomato, lettuce, cucumber, onion, and capsicum.

Roka salata Rocca Salad

€ 10.00

Listovi Roke, luk, paradajz, zrna sezonskog nara, orasi, sok od limete, maslinovo ulje, sirup od nara.

350g

Rocca leaves, onion, tomato, pomegranate seeds (seasonal), walnuts, lime juice, olive oil, pomegranate syrup

Arapska salata Arabic Salad

€ 6.00

400g

Sjeckani paradajz, zelena salata, krastavac, maslinovo ulje i peršun pomiješan sa sokom limete, sa lukom i paprikom.

Chopped tomato, lettuce, cucumber, olive oil, onion and capsicum and parsley mixed with lime juice.



Sendvič sa džigericom
Liver Sandwich

Arapski sendvič sa mesom
Arabic Meat Sandwich

Tortilji sa kebab mesom
Meat Kabab Wrap

Tortilja sa falafelom
Falafel Wrap

Naša posebna tortilja
Arabian Tea House Special Wrap

Sandwiches

Sendviči

Tortilji sa kebab mesom (Kofta)

Meat Kabab Wrap

€ 7.50

370g

Pečeno mljeveno meso uvijeno u arapski hljeb sa susamom, zelenom salatom, paradajzom i lukom, služi se sa pomfritom i tahinijem (pastom od susama).

Roasted minced meat wrapped in Arabic bread with salad and tahina, lettuce, tomato and onion, served with french fries and tahina.

Naša posebna tortilja

Arabian Tea House Special Wrap

€ 8.00

350g

Naše posebno pečeno meso sjeckano na kocke i uvijeno u arapski hljeb, sa humusom, zelenom salatom, paradajzom i lukom, služi se sa pomfritom i tahinijem (pastom od susama).

Our special roasted meat cubes wrapped in Arabic bread with hummus, lettuce, tomato and onion, served with french fries and tahina.

Arapski sendvič sa mesom

Arabic Meat Sandwich

€ 7.00

300g

Mljeveno meso umotano u arapski hljeb, paradajz, krastavac, služi se sa pomfritom i tahinijem.

Minced meat wrapped in Arabic bread, tomatoes and cucumber, served with french fries and tahina.

Tortilja sa Falafelom

Falafel Wrap

€ 6.50

300g

Prženi falafel (pljeskavica od leblebija i mješavine arapskih začina) uvijen u arapski hljeb, sa zelenom salatom, krastavcem, tahini sosom, kiselim krastavcima, paradajzom, služi se sa pomfritom i tahinijem (pastom od susama).

Fried falafel (patties made of chickpeas and a mixture of Arabic spices) wrapped in Arabic bread with lettuce, cucumber, tahina sauce, pickled cucumber and tomato, served with french fries and tahina.

Sendvič sa džigericom u shawarma stilu

Shawarma Liver Sandwich

€ 5.50

370g

Svježa juneća džigerica pržena sa krompirom, paradajzom, začinjena arapskim začinima i limunovim sokom i tahinijem uvijena u arapski hljeb.

Fresh beef liver fried with potato, tomato, seasoned with Arabic spices, lemon juice and tahina sauce, wrapped in Arabic bread.

Sve cijene navedene su sa PDV-om.
All prices include VAT.



Local



Meat



Seafood



Vegetarian



Egg

A collection of four food items: Arabic Chicken Shawarma, Fish Chips Sandwich, Tortilja sa prženim gamborima, and Pileća kebab tortilja (Kofta). The shawarma is a long wrap on a wooden board with a bowl of fries nearby. The fish chips sandwich is a wrap on a wooden board with a bowl of sauce. The tortilja is a wrap on a wooden board with a bowl of sauce. The kebab tortilja is a wrap on a wooden board with a bowl of sauce. The background is a white lattice.

Arapska pileća šavarma
Arabic Chicken Shawarma

Ribljí číps sendvič
Fish Chips Sandwich

Tortilja sa prženim gamborima
Fried Shrimps Wrap

Pileća kebab tortilja (Kofta)
Chicken Kebab Wrap (Kofta)

Arapska pileća šavurma  Arabic Chicken Shawarma **€ 7.00**
370g
Pečena začinjena piletina umotana u arapski hljeb sa sosom od bijelog luka, zelenom salatom, krompirom i kisjelim krastavcima, služi se uz pomfrit i sos od bijelog luka.

Spiced roasted wrapped in Arabic bread with garlic sauce, lettuce, potato and pickled cucumber served with french fries and garlic sauce.

Arapska šavurma sa mesom  Arabic Meat Shawarma **€ 7.50**
370g
Pečeno začinjeno meso umotano u arapski hljeb sa tahina sosom (pastom od susama), zelenom salatom, krompirom i kisjelim krastavcima, služi se uz pomfrit i tahina sosom (pastom od susama).

Spiced roasted meat wrapped in Arabic bread with tahina sauce, lettuce, potato and pickled cucumber, served with french fries and tahina.

Sendvič sa ribom i pomfritom  Fish & Chips Sandwich **€ 7.50**
370g
Pržena riba umotana u arapski hljeb sa krompirom, lukom, tahina (pastom od susama) sosom i začinjena arapskim začinima, služi se uz pomfrit i koktel (sosom od susama).

Fried Fish with potato, onions and seasoned with Arabic spices and tahina sauce, wrapped in Arabic Bread served with french fries and cocktail sauce.

Tortilja sa prženim gamborima  Fried Shrimps Wrap **€ 10.50**
370g
Prženi gambori umotani u arapski hljeb sa zelenom salatom i koktel sosom, služi se uz pomfrit i koktel sos.

Our special fried shrimps wrapped in Arabic bread with lettuce and cocktail sauce, served with french fries and cocktail sauce.

Pileća kebab tortilja (Kofta)  Chicken Kabab Wrap (Kofta) **€ 6.50**
370g
Pečena mljevena piletina umotana u arapski hljeb sa zelenom salatom, lukom i paradajzom, služi se uz pomfrit i sos od bijelog luka.

Roasted minced chicken wrapped in Arabic bread with lettuce, Garlic sauce, onion and tomato served with french fries and garlic sauce.

Arapski povrtni sendvič  Arabic Veggin Sandwich **€ 6.50**
370g
Miješano grillano povrće patlidžan, cvjetača, tikvica zamotano u našem kruhu, posluženo s pomfritom i sezam umakom.

Mixed grilled vegetables eggplant, cauliflower, zucchini wrapped in our bread, served with French fries and sesame sauce.

Side Sauce **€ 1.50**
40g

Sve cijene navedene su sa PDV-om.
All prices include VAT.

Mačbos sa mesom

Meat Machboos



Zapečeni pasulj s mesom

Baked Beans with Meat



Saluna sa piletinom

Chicken Saloona



Birjan sa piletinom

Chicken Biryani



Emirati Main Course

Emiratska Glavna Jela

Birjan sa piletinom Chicken Biryani

€ 12.50

500g

Svježa pileтина spremljena sa rižom i aromatičnim zalivskim začinima, služi se sa jogurt salatом (jogurt, krastavac i sušena nana).

Fresh chicken cooked with rice and aromatic gulf spices, served with yoghurt salad (yoghurt, cucumber, and dry mint).

Birjan sa mesom Meat Biryani

€ 16.00

500g

Svježe meso spremljeno sa rižom i aromatičnim zalivskim začinima, služi se sa jogurt salatом (jogurt, krastavac i sušena nana).

Fresh meat cooked with rice and aromatic gulf spices, served with yoghurt salad (yoghurt, cucumber, and dry mint).

Mačbos sa piletinom Chicken Machboos

€ 12.50

500g

Svježa pileтина spremljena sa rižom, paradajzom, lukom, zelenim korijanderom i zalivskim začinima, služi se sa jogurt salatом (jogurt, krastavac i sušena nana).

Fresh chicken cooked with rice, tomato, onion, green coriander and gulf spices, served with yoghurt salad (yoghurt, cucumber and dry mint).

Mačbos sa mesom Meat Machboos

€ 16.00

500g

Svježe meso spremljeno sa rižom, paradajzom, lukom, zelenim korijanderom i zalivskim začinima, služi se sa jogurt salatом (jogurt, krastavac i sušena nana).

Fresh meat cooked with rice, tomato, onion, green coriander and gulf spices, served with yoghurt salad (yoghurt, cucumber, and dry mint).

Saluna sa Piletinom Chicken Saloona

€ 10.50

500g

Svježa pileтина spremljena na tradicionalan način sa paradajzom, krompirom, lukom, zelenim korijanderom, zalivskim začinima, služi se sa bijelom rižom.

Fresh chicken cooked in a traditional way with tomato, potato, onion, green coriander, and gulf spices, served with white rice.

Zapečeni pasulj s mesom Baked Beans with Meat

€ 16.00

500g

Svježa pileтина spremljena na tradicionalan način sa paradajzom, krompirom, lukom, zelenim korijanderom, zalivskim začinima, služi se sa bijelom rižom.

Meat Cooked with white beans, tomato sauce, onion, Emirati spices, fried onion, served with white rice.

Sve cijene navedene su sa PDV-om.
All prices include VAT.



Local | Meat | Seafood | Vegetarian | Egg

Tahta meso
Tahta Meat



Saluna sa povrćem
Vegetable Saloona



Pečena piletina
Roasted Chicken



Emirati Main Course

Emiratska Glavna Jela

Tahta meso Tahta Meat

€ 16.00
500g

Isjeckano meso spremljeno u emiratskim začinima u bijeloj riži i posuto karamelizovanim lukom, listovima svježeg korijandera i suvim grožđem, služi se sa jogurtom.

Tender shredded beef cooked in Emirati spices served between two layers of white rice and topped with caramelized onions, fresh coriander leaves, and dried raisins served with yogurt.

Saluna sa mesom Meat Saloona (Stew)

€ 14.50
500g

Svježe meso spremljeno na tradicionalan način sa paradajzom, krompirom, lukom, zelenim korijanderom, zalivskim začinima, služi se sa bijelom rižom.

Fresh meat cooked in a traditional way with tomato, potato, onion, green coriander, and gulf spices, served with white rice.

Saluna sa povrćem Vegetable Saloona (Stew)

€ 8.50
500g

Svježe povrće spremljeno na tradicionalan način sa paradajzom, krompirom, lukom, zelenim korijanderom, patlidžanom i zalivskim začinima, služi se sa bijelom rižom

Fresh vegetables cooked in a traditional way with tomato, potato, onion, green coriander, eggplant and gulf spices, served with white rice.

Pečena piletina Roasted Chicken

€ 10.0 / € 16.00
Full / Half

Pečena piletina poslužena s krompirom i hljebom.

Roasted chicken served with fries and bread.

Birjan sa gamborima
Shrimps Biryani

Hamsat sa gamborima
Hamsat Shrimps

Našif gambori
Nashif Shrimps

Pečeni gambori
Fried Shrimps

Leptirasti gambori
Butterfly Shrimps



Emirati Main Course (Seafood)

Emiratska Glavna Jela (Morski Plodovi)

Birjan sa gamborima



Shrimps Biryani

€ 16.50

500g

Svježi gambori spremljeni sa rižom i aromatičnim zalivskim začinima, služi se sa jogurtom.

Fresh shrimps cooked with rice and aromatic gulf spices served with the yoghurt salad.

Mačbos sa ribom



Fish Machboos

€ 13.50

500g

Svježa riba spremljena sa rižom, paradajzom, lukom, zelenim korijanderom i zalivskim začinima, služi se sa jogurtom.

Fresh fish cooked with rice, tomato, onion, green coriander and gulf spices served with yoghurt.

Mačbos sa gamborima



Machboos Shrimps

€ 16.50

500g

Svježi gambori spremljeni sa rižom i aromatičnim zalivskim začinima, služi se sa jogurt salat (jogurt, krastavac i sušena nana).

Fresh shrimps cooked with rice and aromatic gulf spices, served with yoghurt salad (yoghurt, cucumber, and dry mint).

Mufti sa ribom (gulaš od ribe)



Mutfi Fish (Fish Stew)

€ 13.50

500g

Pržena riba spremljena sa paradajz sosom, krompirom i zalivskim začinima sa bijelom rižom.

Fresh fish cooked in a traditional way with tomato sauce, potato and gulf spices, served with white rice.

Našif gambori



Nashif Shrimps (Shrimps with vegetables)

€ 16.50

500g

Svježi gambori spremljeni na tradicionalan način s paradajzom, krompirom, lukom i zalivskim, služi se sa bijelom rižom.

Fresh shrimps cooked in a traditional way with tomato, potato, onion and gulf spices, served with white rice.

Leptirasti gambori



Butterfly Shrimps

€ 16.50

350g

Grilovani škampi sa limunom, posluženi sa hlebom

Grilled shrimps with lemon served with bread.

Prženi gambori



Fried Shrimps

€ 15.50

350g

Svježi gambori pripremljeni na tradicionalni način I služeni sa hlebom

Fresh shrimps cooked in a traditional way served with bread.

Hamsat sa gambori (Gulaš od Gambora)



Hamsat Shrimps (Shrimps with tomato sauce)

€ 15.50

500g

Svježi gambori spremljeni na tradicionalan način s paradajzom, krompirom, lukom i zaljevskim začinima, služi se sa bijelom rižom.

Fresh shrimps cooked in a traditional way with tomato, potato, onion and gulf spices, served with white rice.

Sve cijene navedene su sa PDV-om.
All prices include VAT.



Local | Meat | Seafood | Vegetarian | Egg

Barbeque Roštilj

Emirati kabab sa roštilja (Junetina sa roštilja) Emirati Kabab Meat

€ 14.50
500g

Svježe govede mljeveno meso marinirano u tradicionalnom stilu, grilovano na ćumuru, služi se sa bijelom rižom ili pomfritom.

Fresh minced meat marinated in a traditional style and grilled on charcoal, served with white rice or french fries.

Komadi piletine sa roštilja Emirati Tikka Chicken (Chunks Barbeque)

€ 13.00
500g

Komadi svježe piletine marinirani u arapskim začinima, grilovani na ćumuru, služe se sa bijelom rižom ili pomfritom.

Fresh chicken chunks marinated in Arabic spices, and grilled on charcoal, served with white rice or french fries.

Emiratska tika (Komadi govedine sa Roštilja) Emirati Tikka Meat

€ 14.50
500g

Komadi svježeg mesa marinirani u arapskim začinima grilovani na ćumuru, služe se sa bijelom rižom.

Fresh meat chunks marinated in Arabic spices, and grilled on charcoal, served with white rice or french fries.



Emirati tikka mesni komadi
Emirati Tikka Meat

Komadi piletine sa roštilja
Emirati Tikka Chicken



Emiratski pileći kabab
Emirati Kabab Chicken

Emiratski pileći roštilj
Emirati Chicken Barbeque

Barbeque Roštilj

Emiratski pileći kabab sa roštilja Emirati Kabab Chicken

€ 13.00
500g

Svježa mljevena piletina marinirana u tradicionalnom stilu, grilovana na ćumuru, služi se sa bijelom rižom ili pomfritom.

Fresh minced chicken marinated in traditional style, and grilled on charcoal, served with white rice or french fries.

Emiratski pileći roštilj (grilovana piletina) Emirati Chicken Barbeque

€ 13.50
500g

Polovina pileta grilovana na ćumuru, služi se sa bijelom rižom ili pomfritom.

Half chicken grilled on charcoal, served with white rice or french fries.

Sve cijene navedene su sa PDV-om.
All prices include VAT.

Miješano meso sa roštilja
Mixed Barbeque



Miješano meso sa roštilja
Mixed Barbeque



Miješano meso sa roštilja 🌿🔥 Mixed Barbeque

€ 15.00

Tri ražnjica - piletina, meso, i tika od mesa ili piletina. Služi se sa bijelom rižom ili pomfritom.

500g

Three skewer choices from kabab chicken, kabab meat, tikka meat or tikka chicken served with white rice or french fries.

Miješano meso sa roštilja 🌿🔥 Mixed Barbeque

€ 37.00

Kilogram miješanog mesa (piletine i govedine), služi se sa rižom ili pomfritom, tanur hlebom i tahinijem.

1.3kg

Kilogram of mixed meat, chicken and beef, served with rice or french fries along with tanoor bread and tahina.

Bahreinska tika 🌿🔥 Tikka bahraini (Lemon Tikka)

€ 15.00

Komadi svježeg jagnječeg mesa začinjeni sa arapskim začinima i suvim crnim limunom, grilovani na čumuru, služi se sa tanur hlebom.

500g

Fresh lamb chunks mixed with arabic spices and dried black lemon grilled in charcoal, served with tanoor bread.

Barbeque Sides

Prilozi za Roštilj

Riža | Rice

100g € 2.50

Pomfrit | Fries

100g € 2.50

Bahreinska tika
Tikka bahraini



Grilled Lamb

Grilovana jagnjetina 🍖

Polako kuhana cijela janjetina s ATH začinima, poslužena s Machboos rižom i našim posebnim umakom.

€ 450.00
20.0 kg

Slow-cooked full lamb infused with ATH spices, served with Machboos rice and our special sauce.

Polako kuhana polovica janjetine s ATH začinima, poslužena s Machboos rižom i našim posebnim umakom.

€ 225.00
10.0 kg

Slow-cooked half lamb infused with ATH spices, served with Machboos rice and our special sauce.

Ketering dostupan – Jagnjetina sa rižom i sosom (Naručiti 24h unaprijed)

Catering Available – Grilled Lamb with Rice & Sauce (Pre-order 24 hrs in advance)



Sve cijene navedene su sa PDV-om.
All prices include VAT.

Sweets & Drinks

SLATKIŠI I PIĆA



Ukus Tradicije!

Narodi Emirata su vjekovima uzivali u toplim napitcima spremljenim sa zacinama i ljekovitim biljkama koje se savršeno nadopunjuju. Ovi napitci su tradicionalno bili način da se dočekaju gosti i da im se ukaze gostoprimstvo.

Najcesce se dodaju : kardamom, safran, dzindzer i nana koji zajedno daju savrsen ukus za zivot u pustinjskoj klimi. Urme, pustinjska biljka, se koriste svjeze ili suve i kao sastojak ukusnim pecivima. Cak i danas u socijalnim ritualima se nudi solja kafe ili caja i uziva se u ritualima koji njeguju tradiciju

A TASTE OF TRADITION!

For centuries, Emirati people have enjoyed warm beverages brewed with spices and herbs, alongside sweet treats that perfectly complement them. These drinks were traditionally a way to welcome guests and show hospitality.

Common ingredients include cardamom, saffron, ginger, and mint, creating flavorful and aromatic concoctions perfect for the desert climate. Dates, a desert staple, are enjoyed fresh or dried and incorporated into rich pastries. Even today, sharing a cup of tea or coffee and indulging in local sweets is a social ritual that fosters connection.

* SWEETS AND DRINKS NEXT PAGE

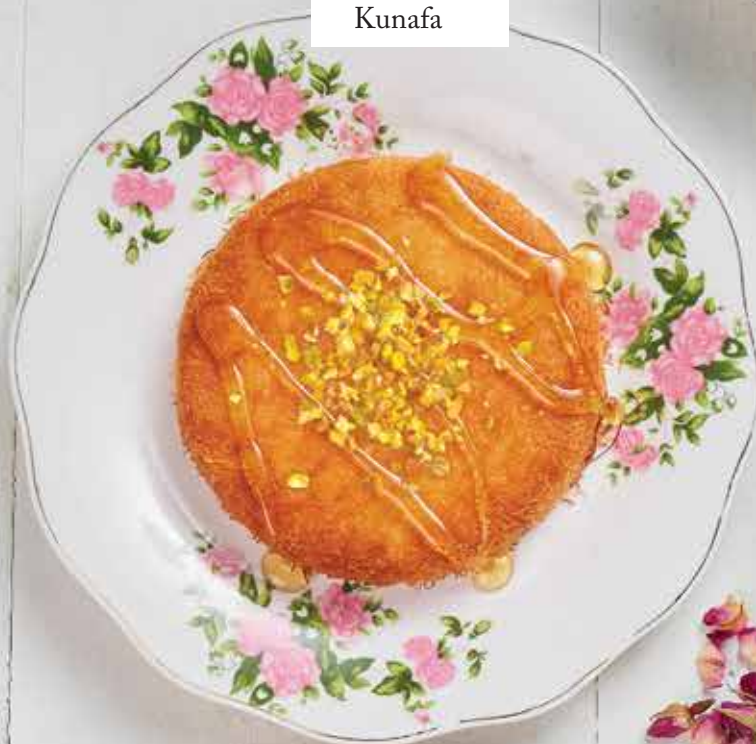
Sladoled
Ice cream



Luqaimat
Luqaimat



Kunafa
Kunafa



Ferni
Feni



Umm Ali
Umm Ali



Torta od urmi
Dates Cake

Traditional Sweets

Tradicionalni Slatkiši

Desert dana | Dessert of the day

€ 4.00

Luqaimat

€ 3.50

Slatke i hrskave arapske knedle punjene kardamonom, posute sirupom od urmi i sjemenkama susama.

150g

Sweet and crunchy Arabic dumplings infused with cardamom, drizzled with dates syrup and sprinkled with sesame seeds.

Ferni

€ 3.50

Tradicionalni puding napravljen od prokuvanog mlijeka, šećera i riže, sa ukusom kardamona i posut orasima.

150g

Traditional pudding made with boiled milk, sugar and rice, flavoured with cardamom and topped with walnuts.

Torta od urmi | Dates Cake

€ 4.50

Parče tradicionalne torte, napravljeno sa posebnim brašnom pomiješanim sa urmama i posuto orasima.

150g

Traditinal slice cake made with special flour mixed with dates and topped with walnuts.

Kunafa

€ 5.00

Tradicionalni dezert sa Bliskog istoka, napravljen od glatkog tijesta od griza, potopljen u slatki sirup na bazi šećera, sa slojevima krema, kajmaka i oraha.

150g

Traditional Middle Eastern dessert made with fine semolina dough, soaked in sweet sugar-based syrup, layered with custard clotted cream and walnuts.

Umm Ali | Umm Ali

€ 5.00

Poseban puding od hljeba.

150g

Special bread pudding.

Baklava | Baklava

€ 3.50

150g

Ice Cream

Sladoled

Specijalni ATH sladoled sa baklavom | Special ATH Baklava Ice Cream

€ 3.00

80g

Sladoled od vanile | Vanilla Ice Cream

€ 2.00

50g

Sladoled od lešnika | Hazelnut Ice Cream

€ 2.50

50g

Sladoled od čokolade | Chocolate Ice Cream

€ 2.00

50g

Sladoled od jagode | Strawberry Ice Cream

€ 2.00

50g

Sve cijene navedene su sa PDV-om.

All prices include VAT.

Marokanski ledeni čaj sa nanom
Moroccan Iced Tea with Mint

Hibiskus (Karkadeh)
Hibiscus (Karkadeh)

Ledeni karak čaj
Iced Karak Tea

Sok od pomorandže
Fresh Orange

Frappuccino
Frappuccino

Milkšejk od čokolade
Chocolate Milkshake

Milkšejk od jagode
Strawberry Milkshake

Specijalna limeta i nana
Special Lime and Mint



Cold Drinks Hladna Pića

Specijalna limeta i nana
Special Lime and Mint



€ 4.00
400mL

Hibiskus (Karkadeh)
Hibiscus (Karkadeh)

€ 4.00
400mL

Marokanski ledeni čaj sa nanom
Moroccan Iced Tea with Mint

€ 4.00
400mL

Svježa limunada
Fresh Lemonade

€ 3.50
400mL

Iledeni oblak late od jagode
Iced strawberry cloud latte

€ 4.50
400mL

Ledena moka
Iced Mocha

€ 4.00
400ml

Ledeni karak čaj
Iced Karak Tea

€ 3.50
400ml

Frapučino
Coffee Frappuccino

€ 4.50
400mL

Iledeni španjolski late
Iced Spanish Latte

€ 4.50
400mL

Fresh Juices Svježe Cijedeni Sokovi

Sok od pomorandže
Fresh Orange

€ 4.00
400mL

Sok od šargarepe
Fresh Carrot

€ 4.00
400mL

Sok od zelene jabuke
Fresh Green Apple

€ 5.00
400mL

Sok od lubenice
Fresh Watermelon (Sezonski)

€ 4.00
400mL

Milkshakes Milkšejk

Milkšejk od Banane
Banana Milkshake

€ 5.50
400mL

Milkšejk od Čokolade
Chocolate Milkshake

€ 5.50
400mL

Milkšejk od Jagode
Strawberry Milkshake

€ 5.50
400mL

Milkšejk od Vanile
Vanilla Milkshake

€ 5.50
400mL

Milkšejk od urmi
Dates Milkshake

€ 5.50
400mL

Ajran jogurt
Laban Ayran

€ 5.50
400mL

Čoko banana
Choco banana

€ 5.50
400mL

Milkšejk avokado
Avacado Milkshake

€ 6.50
400mL

Cocktail Juices Koktel-Sokovi

Pomorandža i šargarepa
Orange-Carrot

€ 5.00
400mL

Jagoda i banana
Strawberry and Banana

€ 5.00
400mL

Flamingo koktel
Flamingo Cocktail

€ 5.00
400mL

Zalazak sunca koktel
Sunset Cocktail

€ 5.00
400mL

ATH specijalni sok od cvekle
ATH special beetroot juice

€ 5.00
400mL

Other Beverages Bezalkoholna Pića

Gazirana pića
Coca Cola/C. Light/Sprite/Fanta

€ 2.50
300mL

Mineralna voda (mala/velika)
Mineral Water (Small/Large)

€ 2.50/4.00
251mL/451mL

Kisjela voda (mala/velika)
Sparkling Water (Small/Large)

€ 2.50/4.00
251mL/451mL

Flavoured Syrup Aromatizirani Sirup

**Čokolada/Karamela/Lješnik/
Breskva/Vanila**
Chocolate/Caramel/Hazelnut/
Peach/Vanilla

€ 1.50
20mL

A collection of coffee drinks and a silver coffee pot on a white wooden table. In the top left, a silver coffee pot with a decorative lid. To its right, a glass mug of Iced Latte with a white base and orange coffee on top, garnished with a swirl of orange sauce. Below the pot, a small glass jar of orange coffee. To the left of the jar, a small white cup with a red and green pattern, filled with dark red Arabic coffee. In the center, a glass mug of Iced Americano with ice and a dark red coffee base. In the foreground, a glass mug of Cappuccino with a white base and orange coffee on top, garnished with a swirl of white foam. To the right of the cup, a small pile of dark brown coffee beans. In the bottom left, a small pile of green cardamom pods. A woven basket is visible in the top left corner.

Ledena kava s mlijekom
Iced Latte

Ledeni americano
Iced Americano

Arapska kafa
Arabic Coffee

Kapućino
Cappuccino

Coffee Kafa

Arapska kafa		Arabic Coffee (Dala)	€ 4.50 300mL
Turska kafa		Turkish Coffee	€ 1.50 100mL
Francuska kafa		French Coffee	€ 2.00 100mL
Španjolski late		Spanish latte	€ 3.00 200mL
Kapućino		Cappuccino	€ 3.60 200mL
Late Kafa		Café Latte	€ 2.50 200mL
Američka kafa		Café Americano	€ 2.70 150mL
Makijato		Café Macchiato	€ 2.00 75mL
Moka		Café Mocha	€ 2.50 150mL
Espresso (kratki/dupli)		Espresso (Single/Double)	€ 1.60/2.70 30mL / 60mL
Dojč		Deutch	€ 2.00 150mL
Topla čokolada		Hot Chocolate	€ 2.50 250mL
Ledena kafa sa mlijekom		Iced Latte	€ 4.00 400mL
Ledena amerikana		Iced Americano	€ 3.00 400mL

Čaj od svježeg cimeta
Fresh Cinnamon Tea

Hibiskus (Karkadeh)
Hibiscus (Karkadeh)

Sulejmani čaj
Sulaimani Tea

Čaj od svježe nane
Fresh Mint Tea

Karak čaj
Karak Tea



Special Tea of the House

Posebni Čajevi u Ponudi

Sulejmani čaj (čajnik)		Sulaimani Tea (Pot)	€ 4.00
			400mL
Karak čaj (čajnik)		Karak Tea (Pot)	€ 5.00
			400mL
Arapska kuća posebni čaj (čajnik)		Arabian Tea House Special Tea (Pot)	€ 5.00
			400mL
Čaj od hibiskusa (čajnik)		Hibiscus Tea (Pot)	€ 5.00
			400mL
Crni čaj (čajnik)		Black Tea (Pot)	€ 4.00
			300mL
Zeleni čaj (čajnik)		Green Tea (Pot)	€ 4.00
			300mL
Čaj od nane (čajnik)		Mint Tea (Pot)	€ 4.00
			300mL

Herbal Tea

Biljni Čaj

Kamilica		Chamomile Tea	€ 4.00
			400mL
Čaj od svježeg kardamona		Fresh Cardamom Tea	€ 4.00
			400mL
Čaj od svježeg cimeta		Fresh Cinnamon Tea	€ 4.00
			400mL
Čaj od svježeg đumbira		Fresh Ginger Tea	€ 4.00
			400mL
Čaj od svježe limete		Fresh Lemon Tea	€ 4.00
			400mL
Čaj od svježe nane		Fresh Mint Tea	€ 4.00
			400mL
Anis čaj (Yansoon)		Anis Tea	€ 4.00
			400mL

Sve cijene navedene su sa PDV-om.
All prices include VAT.

Our Branches in UAE

Naše Podružnice u UAE

Al Fahidi Branch

Step into a wonderful journey in the Al Fahidi region known for its Arabic architecture and marvel at the traditional wind tower or badgir (bad “wind” + gir “catcher”) designed to cool the desert wind.



Sharjah Branch

From the feel of the traditional wooden benches, to the smell of the burning Luban scent, to the sound of traditional Emirati music playing in the background, visitors of Arabian Tea House relish the taste of the most delicious traditional Emirati dishes in a truly deep-rooted ambience.



Jumeirah Archaeological Site

Located at Jumeirah Archaeological Site beside Jumeirah Archaeological Museum, dive into the past and experience the wonderful history of the Emirates while enjoying authentic Emirati cuisine.



Our Branches in UAE

Naše Podružnice u UAE

Jumeirah Beach

Arabian Tea House at Jumeirah Beach is a great place to start the day with breakfast by the beachside. A true getaway from the daily hustles with authentic Emirati food and the sound of the serene waves.



Mercato Mall

Arabian Tea House Mercato Mall branch is the best location to dine with friends and family while shopping. With a serene and idyllic ambience, Mercato Shopping Mall compliments our authentic Emirati cuisine.



Arabian Boutique Hotel

Located at Al Shindagha - Dubai the first Emirati Boutique Hotel based in old Dubai housed within the historic residences of Thani bin Abdullah Al Rumaithi and Al Durwais.





ARABIAN TEA HOUSE BRANCHES IN THE U.A.E.

AL FAHIDI

ARCHAEOLOGICAL SITE

SHARJAH

MERCATO MALL

JUMEIRAH BEACH

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