

Exquisite Middle Eastern Cuisine

Lebanese and Yemeni

قائمة الطعام FOOD MENU



Warm Greetings

ترحيب دافئ

Welcome to Saba Palace Restaurant, your gateway to the rich and authentic flavors of Yemeni cuisine. Each dish on our menu is prepared with traditional spices, slow-cooked methods, and heartfelt hospitality to bring you the warmth of a true Hadrami dining experience. Whether you're here for a family gathering, a casual meal, or a special celebration, we invite you to sit back, relax, and enjoy the unforgettable taste of Hadramawt.

لـى مرحبًا بكم في مطعم قصر حضرموت - بوابتكم إ
النكهات الأصيلة والغنية للمطبخ اليمني . يتم إعداد كل
طبق في قائمتنا باستخدام التوابل التقليدية وطرق الطهي
البطيء وبضيافة دافئة تعكس روح المائدة الحضرمية .
سواء كنتم هنا لقضاء وقت عائلي ، أو تناول وجبة غير
رسمية ، أو الاحتفال بمناسبة خاصة ، ندعوكم للاسترخاء
والاستمتاع بمذاق حضرموت الأصيل .

المقبلات

APPETIZERS



APPETIZER

المقبلات



مكس مقبلات حنرموت Mix Appetizer

A curated selection of our finest Middle Eastern appetizers, ideal for sharing and exploring diverse flavors.



سلطة يونانية Greek Salad

A refreshing medley of crisp vegetables, briny olives, and tangy feta cheese, drizzled with a light dressing.



سلطة عربية Arabic Salad

Our house specialty, a vibrant and fresh salad bursting with authentic Arabic flavors.



This meal served with Arabic Bread



تبولة Tabouleh

A classic Middle Eastern salad with finely chopped parsley, tomatoes, mint, and bulgur, dressed with lemon and olive oil.



فتوش Fattoush

A zesty and refreshing salad featuring mixed greens, vegetables, and toasted bread pieces, tossed in a tangy sumac dressing.



سلطة زيتون Olive Salad

A simple yet flavorful salad highlighting the rich and briny taste of premium olives.



بابا غنوج Babaganuj

A smoky and creamy dip made from roasted eggplant, blended with tahini, lemon, and garlic.



حمص Hummus

Our smooth and creamy hummus, a beloved Middle Eastern staple made from chickpeas, tahini, and lemon.



حمص باللحم Hummus with Lamb

Our classic hummus generously topped with savory, seasoned meat for a heartier appetizer.



This meal served with Arabic Bread

حمص بيروتى Hummus Beiruti

A vibrant and zesty version of hummus, featuring fresh parsley, garlic, and a hint of spice.



متبل Muttabel

A luscious and smoky dip crafted from roasted eggplant, tahini, and yogurt, offering a delightful texture.



ورق عنب Grape Leaves

Tender grape leaves expertly stuffed with seasoned rice and herbs, a traditional and savory delight.



شفوت يمنى Shafoot Yemeni

A unique Yemeni appetizer, offering a refreshing and tangy taste with a distinctive blend of flavors.



سلطة تونة Tuna Salad

A light and flavorful salad featuring tender tuna, mixed with crisp vegetables and a delightful dressing.



سلطة زبادى بالخيار Yogurt Cucumber Salad

A cool and refreshing salad made with creamy yogurt and crisp cucumber, perfect as a palate cleanser.



This meal served with Arabic Bread



سحاق جبن Cheese Sahawiq

A spicy and flavorful Yemeni sauce, enhanced with cheese for a delightful kick.

زبادي Plain Yogurt

Simple, creamy, and refreshing plain yogurt, a versatile and healthy option.



سمبوسة Sambussa

Crispy and savory pastries filled with your choice of delicious spiced fillings, a perfect bite-sized treat.



كبة مقلية Fried Meat Kuba

Golden-fried, flavorful bulgur and meat croquettes, offering a crispy exterior and tender, spiced filling.



بطاطا مقلية French Fries

Perfectly golden and crispy French fries, a classic and irresistible side dish.



This meal served with Arabic Bread

الشوربات

SOUPS



Vegetable Soup شوربة خضار

A comforting and healthy blend of garden-fresh vegetables, perfect to start your meal.



Mushroom Soup شوربة فطر

A creamy and rich soup featuring earthy mushrooms, a delightful and savory choice.



Lentil Soup شوربة عدس

A hearty and nutritious classic, packed with wholesome lentils and aromatic spices.



Moroccan Harira Soup حريرة مغربية

Experience the taste of Morocco with this traditional and flavorful soup, a true culinary journey.



Chicken Soup شوربة دجاج

Warm and comforting chicken soup, a timeless classic to soothe your soul.



المشاوي

BARBEQUE



BARBEQUE المشاوي



مشكل مشاوي حضرموت Mix Grilled Hadramawat

A magnificent assortment of our finest grilled meats, showcasing the authentic flavors of Hadramawt.



مشكل مشاوي Mix Grilled

A tempting selection of perfectly grilled meats, offering a variety of flavors and textures.



مشكل مشاوي دجاج Chicken Mix Grilled

A house specialty: tender chicken cooked in a special taboon oven for 3 hours, served with smoked flavored basmati rice, then grilled to perfection.



This meal served with Arabic Bread

كباب لحم Lamb Kebab

Juicy and flavorful ground lamb skewers, grilled to perfection.

20 min



كباب دجاج Chicken kebab

Tender and seasoned ground chicken skewers, grilled to a delicious finish.

20 min



كباب اورفلي Orfali Kebab

A distinct and flavorful kebab, showcasing unique spices and preparation.

20 min



كباب حلي Kebab Halabee

Traditional Halabi-style kebab, known for its rich taste and perfect grilling.

20 min



كباب خش خش Kebab Kash Kash

Spicy and aromatic kebab, with a delightful kick of flavor.

20 min



كباب باذنجان Eggplant Kebab

Flavorful ground meat mixed with eggplant, grilled to tender perfection.

20 min



This meal served with Arabic Bread



سندويش كباب Sandwich Kebab

Our delicious kebab served in a warm bread, a perfect on-the-go meal.



سندويش فلافل Sandwich Falafel

Crispy falafel patties tucked into warm bread, a flavorful and satisfying vegetarian sandwich.



شيش طاووق Shish Tawooq

Tender and marinated chicken cubes, grilled to juicy perfection.



أوصال لحم Grilled Lamb Cube

Succulent lamb cubes, perfectly grilled to highlight their natural flavor.



دجاج على الفحم Grilled Chicken

Grilled chicken, marinated and cooked to tender, juicy perfection.



دجاج مسح Grilled Chicken Mosahab

Boneless grilled chicken, tender and flavorful, perfect for a lighter option.



عرايس Arayes

Grilled pita bread filled with seasoned ground meat, a crispy and savory delight.



This meal served with Arabic Bread

المأكولات البحرية

SEA FOODS



SEAFOOD

المأكولات البحرية



مشكل مأكولات بحرية

Mix Seafood

A delightful assortment of fresh seafood, expertly prepared and bursting with flavor.



سمك موفى Oven Baked Fish

A house specialty: tender fish cooked in a special taboon oven for 3 hours, served with smoked flavored basmati rice, offering a unique and savory experience.



سمك مقلي Fried Fish

Crispy and golden fried fish, a classic and delicious seafood option.



This meal served with Arabic Bread

Roast Fish سمك مشوي

Perfectly roasted fish, seasoned to perfection for a healthy and flavorful meal.



Fish Fillet Escalope أسكلوب

Crispy and tender fish fillet, breaded and fried to a golden finish.



Grilled Fish Fillet سمك فيلية مشوي

Lightly seasoned fish fillet, perfectly grilled for a healthy and delicious choice.



Prawns Escalope أسكلوب جمبري

Succulent prawns, breaded and fried to crispy perfection.



Grilled Prawns جمبري مشوي

Juicy prawns, expertly grilled to highlight their natural sweetness.



Claypot Prawns فخار جمبري

Flavorful prawns cooked in a traditional claypot, infusing deep and rich flavors.



Claypot Fish فخار سمك

Tender fish cooked in a claypot, creating a deeply aromatic and savory dish.



This meal served with Arabic Bread

الاطباق الرئيسية

MAIN COURSE



MAIN COURSE

الوجبات الرئيسية



مكس لحم حضرموت

Mix Lamb Hadramawt

A generous platter of tender lamb cooked in four signature styles – Mandi, Haneeth, Madghout, and Kabsa – served with a rich mix of traditional rice varieties. Perfect for families of 5–8.



مندي لحم Mandy Lamb

A house specialty: tender lamb cooked to perfection, served with fragrant basmati rice.



مضغوط لحم Lamb Madghout

A house specialty: tender lamb cooked in a special taboon oven for 3 hours, served with smoked flavored basmati rice.



This meal served with Gravy & Sahawiq





كيسة لحم Lamb Kabsa

A flavorful and aromatic rice dish with tender lamb, cooked with traditional spices.



حنيز لحم Lamb Haneeth

Succulent lamb, slow-cooked until it falls off the bone, served with aromatic rice.



مقلوبة لحم Lamb Maqluba

An upside-down rice dish with tender lamb and vegetables, a beautiful and flavorful presentation.



برمة لحم Lamb Buram

A traditional lamb dish, slow-cooked to achieve exceptional tenderness and flavor.



This meal served with Gravy & Sahawiq



MAIN COURSE

الوجبات الرئيسية



مكس دجاج حضرموت

Mix Chicken Hadramawt

Succulent chicken prepared in Mandi, Haneeth, Madghout, and Kabsa styles, paired with a flavorful mix of classic rice. Ideal for sharing with 5-8 people.



مندي دجاج Mandy Chicken

A house specialty: succulent chicken cooked to perfection, served with fragrant basmati rice.



مضغوط دجاج Chicken Madghout

A house specialty: chicken cooked in a special taboon oven for 3 hours, served with smoked flavored basmati rice.



This meal served with Gravy & Sahawiq





كيسة دجاج Chicken Kabsa

A delicious and aromatic rice dish featuring tender chicken and traditional spices.



مقلوبة دجاج Chicken Maqluba

An exquisite upside-down rice dish with tender chicken and vegetables.



رز كيسة Kabsa Rice

Fragrant basmati rice, seasoned to perfection, perfect as a side for your main course.



رز مندي Mandy Rice

Aromatic basmati rice, specially prepared to complement our Mandy dishes.



رز مضغوط Madghout Rice

Smoked flavored basmati rice, prepared to perfection to accompany your meal.



This meal served with Gravy & Sahawiq



الأطباق الساخنة

HOT DISHES





عقدة لحم Oqda Lamb

Tender lamb cooked in a rich and aromatic stew, a comforting and flavorful hot dish.



عقدة دجاج Oqda Chicken

Succulent chicken simmered in a fragrant and savory stew, a delightful and hearty option.



كبدة مقلية Fried Lamb Liver

Deliciously fried lamb liver, seasoned to perfection for a rich and savory experience.



فاصوليا ناشف Dry White Bean

A simple yet satisfying dish of tender white beans, cooked to perfection with savory spices.



شكشوكة Shakshouka

A vibrant and flavorful dish of eggs poached in a rich tomato sauce with aromatic spices.



فول Foul

A traditional Middle Eastern staple, hearty fava beans simmered with herbs and spices.



This meal served with Arabic Bread

Vegetarian Spaghetti معكرونة خضار

Delicious spaghetti tossed with a colorful array of fresh vegetables and a savory sauce.



Lamb Spaghetti لحم معكرونة

Hearty spaghetti served with tender lamb, coated in a rich and flavorful sauce.



Chicken Spaghetti دجاج معكرونة

Savory spaghetti combined with succulent chicken, a satisfying and delicious meal.



Falafel فلافل

Crispy and flavorful fried chickpea patties, a beloved vegetarian delight.



Chicken Escalope دجاج اسكلوب

Tender chicken breast, breaded and pan-fried to golden perfection.



Lady Fingers with Lamb بامية باللحم

Tender lamb cooked with okra (lady fingers) in a rich and flavorful tomato-based stew.



This meal served with Arabic Bread



Fried Lamb Meat مقلل لحم

Perfectly fried lamb meat, seasoned and cooked to tender perfection.

Fried Chicken مقلل دجاج

Crispy and delicious fried chicken, a satisfying classic.



Fahsa Lamb فحسة لحم

A rich and savory Yemeni lamb stew, slow-cooked to tender perfection and served bubbling hot.

Fahsa Chicken فحسة دجاج

A delicious Yemeni chicken stew, slow-cooked with aromatic spices for a deeply flavorful experience.



Saltah سلته

A Yemeni national dish, a flavorful and hearty stew with various ingredients, served bubbling hot.

Tuna Saltah سلته تونة

A flavorful hot dish featuring tender tuna, prepared with aromatic spices.



This meal served with Arabic Bread

ملوخية Molokhia

A traditional green stew, made from jute mallow leaves, known for its unique texture and rich flavor.



ملوخية لحم Molokhia with Lamb

Our delicious molokhia stew, made even heartier with tender pieces of lamb.



ملوخية دجاج Molokhia with Chicken

A comforting molokhia stew, enhanced with succulent pieces of chicken.



مشكل خضار Gravy

A rich and savory gravy, perfect for enhancing your main course.



خبز ملوح Mullawah

A traditional Yemeni flatbread, soft and perfect for scooping up savory dishes.



خبز رطب Ruttab

A delightful Yemeni bread, offering a unique texture and flavor.

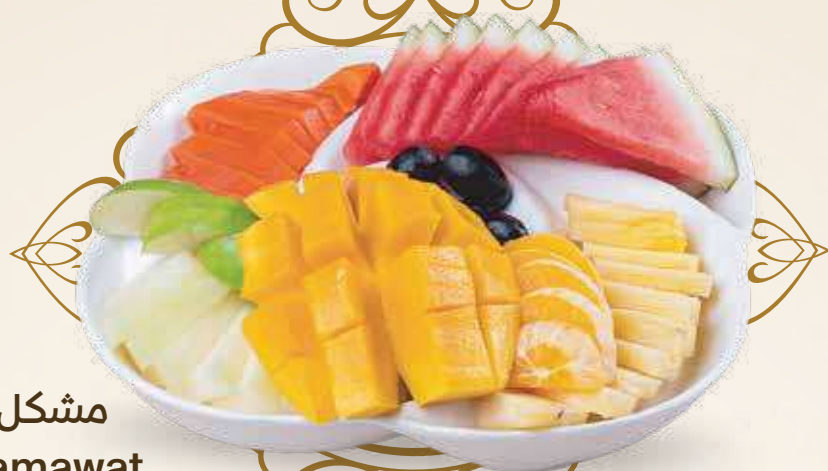


الحلويات DESSERTS



DESSERT

الحلويات



مشكل فواكه حضرموت

Mix Fruit Hadramawat

A vibrant and refreshing assortment of fresh fruits, a healthy and delightful ending to your meal.



عريكة ملكي Arikah King

A luxurious southern Yemeni dish of crumbled bread mixed with honey, ghee, and dates, topped with cream and nuts.



معصوب Masuob Hadramawt

A traditional Yemeni dessert made with mashed bananas, bread, honey, and ghee — rich, sweet, and full of energy.





فتة تمر Masooob Date

A sweet and comforting dessert featuring dates, a delightful traditional treat.



كنافة Kunafah

A delectable Middle Eastern pastry made with shredded phyllo dough and sweet cheese, baked to golden perfection and drizzled with syrup.



زنكة يمني Zanga Yemeni

A traditional Yemeni dessert, offering a unique blend of sweet flavors and textures.



كريم كراميل Cream Caramel

A classic creamy and smooth caramel custard, a delightful and elegant dessert.



بسبوسة Basbosa

A sweet semolina cake soaked in simple syrup, a moist and delicious Middle Eastern dessert.



بقلاوة Baklava

Flaky layers of pastry filled with nuts and sweetened with syrup, a beloved Middle Eastern treat.



شوكولاته دبي Chocolate Dubai

A luxurious and rich chocolate dessert, bringing a taste of Dubai's sweet indulgence.



المشروبات BEVERAGES





Pot of Tea براد شاي أحمر

A warming pot of traditional red tea, perfect for sharing and relaxation.

Pot of Adani Tea براد شاي عدني

A fragrant pot of traditional Adani tea, brewed to perfection for a soothing experience.



Arabic Tea شاي أحمر

A classic and aromatic Arabic tea, a staple for a refreshing break.

Adani Tea شاي عدني

A traditional and flavorful Adani tea, offering a unique and comforting taste.



Nescafe Coffee قهوة نسكافيه

A classic instant coffee, quick and satisfying for your coffee craving.

Black Coffee قهوة سوداء

A rich and bold black coffee, perfect for a caffeine boost.



Turkish Coffee قهوة تركي

A strong and aromatic traditional Turkish coffee, brewed to perfection.



عصير تفاح
Apple Juice

عصير أناناس
Pineapple Juice

عصير برتقال
Orange Juice

عصير بطيخ
Watermelon Juice

عصير أفوكادو
Avocado Juice



عصير ليمون
Lemon Juice

عصير ليمون بالنعناع
Lemon Mint Juice

عصير مانجو
Mango Juice

عصير مانجو بالحليب
Mango Milk Juice

عصير عنب
Grape Juice



عصير شوكولاته
Chocolate Juice



شاي مع ليمون
Iced Lemon Tea



عصير بابايا
Papaya Juice



عصير كوكتيل
Cocktail Juice



عصير فيمتو
Vimto Juice



موهيتو
Mojito



ميلك شيك
Milk Shake



كتكات ميلك شيك
Kitkat Milk Shake



كوكتيل حضرموت
Hadramawt Cocktail



اوريو ميلك شيك
Oreo Milk Shake



كراميل ميلك شيك
Caramel Milk Shake



ميلك شيك فراوله
Strawberry Shake

RM 18



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