



MedSNAIL Chefs' Alliance

Work Package 4 Market-driven pilot initiatives

Activity 4.2.2 Development of a Euro-Mediterranean Chefs' Alliance

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Fondazione Slow Food
per la Biodiversità
ONLUS



AMERICAN
UNIVERSITY OF BEIRUT
FACULTY OF AGRICULTURAL
& FOOD SCIENCES





MedSNAIL CHEFS ALLIANCE is an initiative implemented in the framework of MedSNAIL and inspired by Slow Food methodology -an international grassroots organisation that promotes traditional food with a strong focus on the preservation of biodiversity and respect for local land and culture.

This initiative works to consolidate direct relationships and linkages among professionals in the gastronomic sector. At the same time, MedSNAIL CHEFS ALLIANCE seeks to foster and strengthen the collaboration between chefs and producers.

This directory compiles an entire catalog of Mediterranean restaurants committed to local products grown and processed taking into account the value of tradition, respect for local biodiversity and artisan work.

This MedSNAIL initiative also seeks to highlight the work of the gastronomic sector and the crucial role played by restaurants in promoting responsible consumption, as well as in the recovery and dissemination of recipes and dishes linked to the territories.



RESTAURANTE CABRA LOCA *Almócita*

Juanmi Rodríguez

Contact data

Email: torosanjm@gmail.com

Brief description of the restaurant

The restaurant "Cabra Loca" is located in Almócita, in the heart of the Alpujarra region of Almeria. Active since 2022, its gastronomic offer is diverse and includes traditional Alpujarran dishes made from local and agro-ecological products. Traditional stews such as ham and chickpea soup, fennel stew and bean stew of the "correa" variety, typical of the municipality, stand out. In addition, potatoes 'a lo pobre' with chorizo, bacon and egg make up the Alpujarra dish par excellence.

The products used in the restaurant's dishes include eggs, potatoes, fennel, beans and tomatoes from local producers.





GASTROTABERNA MATIZES *Laujar de Andarax*

Luis Miguel Pérez

Contact data

Website: <https://www.matizes.es/>

Telephone: +34 655573204



Brief description of the restaurant

Matizes is a restaurant located in front of vineyards in the municipality of Laujar de Andarax that offers a wide range of dishes characterised by respect for the products and the Mediterranean gastronomic memory of the territory as well as the adaptation to new culinary trends. Among its dishes, the scrambled eggs with mushrooms, the seasonal roast peppers and the stews of the day, which incorporate a wide variety of vegetables such as pumpkin or fennel following traditional recipes, stand out.

Matizes also offers house wine to experience the grape varieties of the municipality.





PATIO GARBÍN *Laujar de Andarax. Almería.*

Manolo Viedma Catena

Contact data

Telephone: +34 618090903

Social media: <https://www.instagram.com/patiodgarbin/?hl=es>



Brief description of the restaurant

The Patio Garbín restaurant is a gastronomic space located in the main square of Laujar de Andarax. Its cuisine focuses on the traditional dishes of the region through dishes such as grilled meats, the "plato alpujarreño", a combination of potatoes, eggs and black pudding or rice dishes that incorporate seasonal garden ingredients. As for desserts, Patio Garbín offers products such as "Pan de Calatrava", a pudding made with bread, milk, eggs, spices and sugar.





RAFA RODRÍGUEZ GASTRONOMY AND ART *Almería*

Rafa Rodríguez

Contact data

Website: rrodriguezcarrasco.wixsite.com/gastronomyart

Telephone: +34 680469039

Brief description of the restaurant

Rafa Rodríguez is a company that offers gastronomic advice and management of teams related to the hospitality sector and also acts as a private chef. In his menu creation and design services, Rafa Rodríguez works towards the incorporation of local and seasonal products that value Almería's identity and accompanies the transition of the culinary teams he works with in the formation of teams to achieve these objectives. One of the dishes that best exemplifies the gastronomic criteria of its elaborations is based on the fusion of two very symbolic products of the Levante region of Almería, the tomato, the bean and the watermelon. The dish also contains fennel and local olive oil. A 100% vegan dish that allows you to taste Almería's vegetable garden.





SANARE.COCINA Y NUTRICIÓN *Almería*

Yolanda Navarro

Contact data

Website: <https://sanareweb.es/carta>

Telephone: +34 664563595

Brief description of the restaurant

Sanare is a restaurant and take-away food shop based on Kilometre Zero and unrefined products with a strong commitment to vegetarianism. Its ingredients come from LaSimiente, a local organic distributor, and its dishes include hot and cold vegetable soups and broths made with iconic local products such as almonds, as well as chowders, creams and “gazpachos”.

The high vegetable content of its dishes is complemented with local legumes such as lentils, beans and flours, thus offering a gastronomic product that offers an alternative to the kilometric diets.





AKLETNA COMMUNITY KITCHEN *Beirut, Lebanon*

Emile Abi Aad

Contact data

Telephone: +961 76768952

Social media: @akletnacomunitykitchen

<https://www.instagram.com/akletnacomunitykitchen/>

Brief description of the restaurant

Akletna is a network of regional community kitchens operated by women from marginalized communities that provide healthy traditional ready-to-eat and ready-to-cook food from local raw material, with the aim of traditional food promotion, humanitarian relief (with more than 10,000 platters prepared for humanitarian relief), and for the purpose of food security.

The short value chain of this system allows rural women to directly benefit from the sales of their production in one hand, and for consumers to trace back the origin of their food in the other.

The network established a central kitchen in Beirut to assemble, package, and distribute around Beirut, as well as catering Traditional Lebanese Cuisine for events; highlighting regional culinary specialties and providing daily lunch boxes. In conclusion, Akletna Community kitchen:

- Supports small-scale producers and cooperatives by sourcing raw materials directly from them.
- Supports in establishing and promoting a network of regional community kitchens in rural areas.
- Empowers rural communities specially women in rural areas by creating opportunities for economic empowerments and sustainable development.





AL HAUSH

Houch El Ghanam, Caza of Zahle, next to Rayak

Faysal Saab

Contact data

Email: info@alhaush.com

Website: www.alhaush.com

Instagram: [@alhaush](https://www.instagram.com/alhaush)

WhatsApp: +1 855 563 1662



Brief description of the restaurant

Al Haush is an agrotourism destination synonymous with calm, charm & authentic agricultural traditions with a farm to table restaurant where most of our ingredients come from our farm





BEIT KANZ *Beirut, Sursock*

Maya Ibrahimchah / Kanz Beit el Baraka

Contact data

Email: Reservations@kanz.com.lb

Website: www.kanz.com.lb

Telephone: +961 81777098

Instagram: @beitkanz

Brief description of the restaurant:

Beit Kanz is a journey in time, a culinary adventure that celebrates Lebanon's most precious treasure: its land. Ever since the dawn of agriculture 12,000 years ago, the inhabitants of Lebanon engaged with their fertile land, producing a treasure (Kanz in Arabic). Lebanon is part of the Fertile Crescent, and it's from this land that farming first emerged. Beit Kanz' menu celebrates Lebanese ancestral culinary heritage by depicting the historical background of every seasonal dish on its menu, deeply rooted in Lebanese culture, and representative of the exceptional biodiversity of the Mediterranean diet. All products served and sold are locally sourced, with low carbon footprint, empowering women in villages all over Lebanon.

Beit Kanz is a hub that allows us to honour our heritage, celebrate our culinary traditions, and share our collective knowledge. It is a place of dialogue, food, craftsmanship, history, music, and arts. We aim at achieving scalable and lasting change in Lebanon's rural areas by providing sustainable solutions that tap into Lebanon's boundless opportunities. Perpetrating artisanal craftsmanship by empowering women, custodians of culinary art, is Beit Kanz's primary goal. All proceeds made by Kanz are fully donated to Beit el Baraka.





BEIT AL JABAL *Deir Al Qamar*

Antoine Sfeir

Contact data:

Email: Reservation.beyteljabal@gmail.com

Telephone: +961 71160767

@beyteljabal_lb



Brief description of the restaurant

Beyt el Jabal restaurant and guesthouse is located in the historical part of Deir el Qamar. Comprising a number of restored, centuries-old houses. The restaurant focuses on terroir food, local recipes and ingredients.





SHALLALAT AL BAROUK HOTEL & RESTAURANT *Barouk, Chouf*

Nizar Imad Mahmoud

Contact data

Email: MAHMOUDNIZAR1@GMAIL.COM

Telephone: +961 70972322

Social media: <https://www.linkedin.com/in/nizarmahmoud>



Brief description of the restaurant

Shallalat Al Barouk Hotel and Restaurant is an authentic Lebanese Restaurant, located on both sides of the Barouk River, and overlooking the majestic Cedars of Shouf Biosphere Reserve. For more than 30 years, Shallalat Al Barouk has been the go-to place for all Shouf visitors. We work hard to supply our quality ingredients from local suppliers, and strongly believe in a sustainable ecosystem that can lift the business forward.





CHEF MAJD RESTAURANT AND KITCHEN – ORIENTAL KITCHEN
Al- Nazarith St. Jenin City/ Jenin Governorate, West Bank, Palestine

Majd Oroq

Contact data

Telephone: +972569770876

Social media: [facebook.com/majdjeninbranch1](https://www.facebook.com/majdjeninbranch1)

Brief description of the restaurant

Chef Majd Restaurant and Kitchen is located in the center of Jenin City, and has been active since 2019, serving different types of popular and traditional food, such as Freekeh, Musakhan, Stuffed Grape Leaves, Bulgur, numerous vegetables meals, Palestinian Mansaf, Mulukhiyah, Beans, Peas, Tripe dishes, Kibbeh, as well as potatoes meals. In addition to salads, and meat dishes of all kinds. These foods are widespread and traditional in the Jenin area. The kitchen provides the food in on daily basics in its restaurant in Jenin.





CHEF OMAR RAFEE RESTAURANT AND KITCHEN.
Jenin City/ Jenin Governorate, West Bank, Palestine.

Omar Rafea

Contact data

Email :mohammadyhy1234@icloud.com

Telephone: +972598230197

Social media: facebook.com/m0h3mmad?mibextid=ZbWKwL



Brief description of the restaurant

Chef Omar Rafi's restaurant and kitchen is located in the center of Jenin City, active since 2022, offering various types of popular and traditional food, such as Freekeh, Maftoul, Bulgur, and various vegetables dishes, including Palestinian Mansaf, Mulukhiyah, Local White Beans, as well as Potatoes meals, in addition to the pleasant-tasting meat of all kinds. These foods are widespread and traditional in the Jenin area, and the demand for them is constant. Chef Omar offers food for all local occasions throughout the year, in addition to the daily meals at its restaurant.





AL-AQSA RESTAURANT

King Faisal St, Jenin City, Jenin Governorate, West Bank, Palestine.

Nasser Qaraawi

Contact data

Telephone: +972599659553

Social media: [facebook.com/100064446289611](https://www.facebook.com/100064446289611)

Brief description of the restaurant

Al-Aqsa Restaurant is located in the center of Jenin city, and has been active since 1986. It offers different types of popular and traditional food, such as Hummus (cooked, mashed chickpeas), Beans, Falafel (broad beans, ground chickpeas, or both), Shawarma (consisting of meat cut into thin slices), Cheese, Tomatoes, Dairy, and Kibbeh, as well as Potatoes snacks, Salads, Meat meals of all kinds, Specially Mansaf, and Vegetable soup. These foods are widespread and traditional in the Jenin area. The Restaurant offers food on daily basics.





CHEF HADEEL'S KITCHEN & RESTAURANT

Al-Nakheel Bldg. Schools St. Jenin City, Jenin Governorate, West Bank, Palestine.

Hadeel Awad

Contact data

Telephone: +972597474194

Social media: [facebook.com/chefhadeel.jenin/about](https://www.facebook.com/chefhadeel.jenin/about)

Brief description of the restaurant

Chef Hadeel Kitchen & Restaurant has been located in the center of Jenin since 2019. A restaurant specializing in popular and traditional food such as Freekeh, Maftoul, Mansaf, Meat, Vegetables, Upside Down meal (Maqluba), Stuffed Grape leaves, Kibbeh and Bulgur, as these foods are present in the Jenin area and the demand for them is increasing. The restaurant prepares food for all occasions throughout the year, and providing services in external festivals and seminars.





FIG AND OLIVE RESTAURANT AND COFFEE SHOP

Al-Khanfar Bldg, 7th Floor, Al-Nazarith St. Jenin City, Jenin Governorate, West Bank, Palestine.

Saleh Al-Khatib

Contact data

Email : teenozaytoon@gmail.com

Telephone: +972593111666

Social media: [facebook.com/teenozaytoon1](https://www.facebook.com/teenozaytoon1)

Brief description of the restaurant

Tin Wa Zaytoun Restaurant is located in the center of Jenin city, and has been active since 2019, serving different types of popular and traditional food, such as Hummus, Beans, Falafel, Shawarma, Cheese, Tomatoes, Dairy products, Mushroom Soup, Vegetables soup, Freekeh, Kibbeh, Potatoes, Salads, Meat dishes of all kinds, as Tripe Mansaf, Stiff Grape leaves (Dolma), Fish, and Pizza. These foods are widespread and traditional in the Jenin area. The Restaurant offers food on daily basics.





RESTAURANT AL-MANSOUR IN DAR BAYA (GUEST HOUSE) *Sfax Medina, Sfax*

Naceur Ben Arab

Contact data

Website: <https://www.dar-baya.com/en/le-restaurant/>

Email: darbaya.contact@gmail.com

Telephone: +216 74200814

Social media: [facebook.com/DarBayaSfax](https://www.facebook.com/DarBayaSfax)



Brief description of the restaurant

The medina of Sfax, built in 235 H/849 Ap. J.C, by Aghlabides under the reign of Abbassides, is one of rare medieval cities of North Africa having kept intact its ramparts during the history. The project of Dar Baya is the one at first of the rescue of one of the traditional resting places of the medina of Sfax, thanks to the tenacity of a passionate man, love of the his natal city and determined to value the cultural heritage. Restaurant Al-Mansour in Dar Baya retains the old charm of a house whose patio is filled by light. The chefs offer traditional, spicy meals whose recipes are transmitted from a generation to another.

The products used in the restaurant's dishes include cereals, vegetables, fruits, fishes and breads from local producers.





RESTAURANT DAR MIMA *Mahares, Sfax*

Ikhlas Rekik

Contact data

Website: artisansdart.tn/1901__dar-mima

Email: dada1993bouhamed@gmail.com

Telephone: + 216 50377105

Social media: facebook.com/profile.php?id=100057239928111

Brief description of the restaurant

In Mahares, about thirty km south of Sfax, on the road to Agareb more precisely, in the heart of nature, Dar Mima is a table d'hôte meal that will allow you to escape for a hearty meal based on authentic local products. A breakfast based on bezine, a culinary specialty of Sfax, a cream with olive oil, bssissa or zammit mkhdour, a preparation of roasted legumes and cereals, traditional tabouna and jardkaa breads, sesame paste (chamia), dates such as Rtob, honey, Fig jam... The lunches are just as delicious. The chefs offer traditional, spicy meals whose recipes are transmitted from a generation to another.

The products used in the restaurant's dishes include cereals, vegetables, fruits, fishes and breads from local producers.





RESTAURANT HAMID (مطعم حميدة) Sfax

Salma Trabelsi

Contact data

Telephone: +216 25848016

Social media: [facebook.com/profile.php?id=100093795046127](https://www.facebook.com/profile.php?id=100093795046127)



Brief description of the restaurant

The major part of the menu items in Hamida restaurant are inspired by Tunisian traditional cuisine. The chefs offer traditional, spicy meals whose recipes are transmitted from a generation to another. Jardkaa bread is a local Tunisian barley breed you should try if you visit the restaurant.

The products used in the restaurant's dishes include cereals, vegetables, fruits, fishes and breads from local producers.





RESTAURANT IN MANARET KERKENNAH (GUEST HOUSE) *Kerkennah*

Rahma Ben Hmida

Contact data

Website: manaret-kerkennah.com/En/

Email: contact@manaret-kerkennah.com

Telephone: +216 22707809

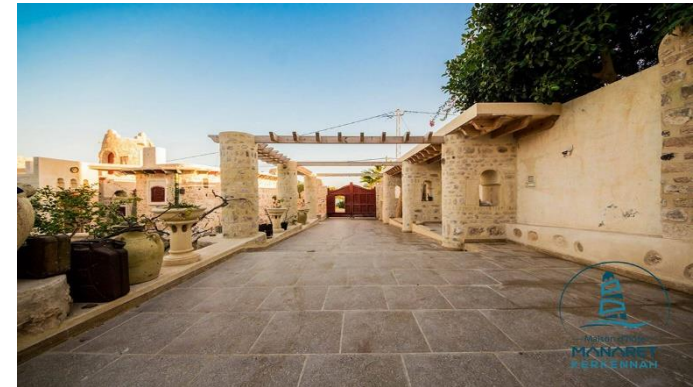
Social media: facebook.com/ManaretKerkennah

Brief description of the restaurant

Choose to eat in a sea view restaurant; it is to wish to go to the discovery of the local life, to live like a kerkennian. Your hosts will advise you on sites and walks not to be missed and may take you to a game of fishing or picking figs and grapes in the corners they know well...

The chefs offer traditional meals whose recipes are transmitted from a generation to another. Breakfast typically consists of coffee or Legmi. Zammit makhdhour and fresh fruit including rtob, pomegranate, Fig and win, are often part of a simple breakfast, and are accompanied by Jardkaa (Barley bread), with various spreads: olive oil, fig jam, pomegranate jam or butter.

The products used in the restaurant's dishes include cereals, vegetables, fruits, fishes and breads from local producers.





RESTAURANT YOUNGA *Mahares, Sfax*

Hammouda Soussi

Contact data

Website: fr.restaurantguru.com/Restaurant-younga-Al-Maharas

Telephone: +216 74628700

Social media: [facebook.com/younga3060](https://www.facebook.com/younga3060)

Brief description of the restaurant

The major part of the menu items in Younga restaurant are inspired by Tunisian traditional cuisine, after studying authentic cuisine in Mahres, Sfax and Kerkennah regions. Not only do we have fresh flown-in seafood from the Sfax and Mahres regions such as fish soup accompanied with barely bread, but we also have a variety of meals, breakfast including Zammit Makhdhour, Fig jam, Rtob and juice to choose from.

The products used in the restaurant's dishes include cereals, vegetables, fruits, fishes and breads from local producers.





TMUN **Mġarr, Gozo**

Chef Paul Buttigieg

Contact data

Website: <https://tmunrestaurant.com/>

Email: hello@tmunrestaurant.com

Telephone: +356 21566276

Social media: <https://www.facebook.com/tmunmgarr>

<https://www.instagram.com/tmunrestaurant>



Brief description of the restaurant

Chef Paul Buttigieg took over the running of the restaurant from his parents in 2009. Chef Paul is without doubt one of the foremost ambassadors of local cuisine across the Maltese Islands. Following in the footsteps of his mother, whom he meticulously watched in the kitchen as a boy, his path in the kitchen was defined by the age of 16. He has fast become one of the island's most creative chefs, and owing to Gozo's geographical position on one of the oldest trading routes between Europe and Asia, the maritime influence is evident throughout the menu.





TA' PHILIP *Ghajnsielem, Gozo*

Philip Spiteri, owner

Contact data

Email: taphilipgozo@gmail.com

Website: <https://taphiliprestaurant.com>

Telephone: +356 79001965

Social media: <https://www.facebook.com/TaPhilipRestaurant>

<https://www.instagram.com/taphilipgozo>



Brief description of the restaurant

Ta' Philip Restaurant highlights traditional cooking methods by means of a wood burning oven, which is endowed with a rotating interior mechanism that optimises cooking whilst preserving the environment. The restaurant is committed to supporting locally sourced seasonal produce, with a vision to bringing to the table a "Made in Gozo" dish. By prioritising produce coming from the Maltese archipelago, it comes as close as local resources will allow to a zero-mileage restaurant. Ta' Philip restaurant bills itself as the "place where the locals go", highlighting its authentic take on local cuisine.





TA' FRENÇ *Xaghra, Gozo*

Executive Chef Joseph Brincat

Contact data

Website: <https://www.tafrenc.mt>

Email: info@tafrenc.mt

Telephone: +356 21553888 | +356 79013864

Social media: <https://www.facebook.com/tafrencrestaurant>

<https://www.instagram.com/tafrencrestaurant>



Brief description of the restaurant

Ta' Frenç has been a haven for discerning diners in the Maltese islands for almost forty years. It is situated in an authentic, centuries-old farmhouse in a rural setting. Having been listed in the very first Michelin on-line guide to restaurants in the Maltese islands in 2020, the management and staff are very proud that this accolade has been renewed every year since then. For Executive Chef Joseph Brincat, food has been his passion since he left school, when he began a certificate course in cooking at the and coming to Ta' Frenç on a student placement at the age of just sixteen.





CHEF GEORGE BORG

Gozo

Contact data

Email: georgeborg70@gmail.com

Telephone: +356 21556918

Social media: <https://www.facebook.com/p/George-Borg-100066942920333/>

https://www.instagram.com/_george_borg

Brief description

Gozo-born George Borg inherited his passion for cooking from his father, a professional chef. After working in restaurants in the Maltese islands and building relationships with local farmers, cheese producers and artisans, Chef George became a local celebrity and a respected chef renowned for his use of Maltese produce. Nowadays he appears as guest chef, TV host, and Head of Food & Beverage at catering company Catermax. He has authored a number of books about Gozitan cuisine, and is a respected authority in the field.





IL-KARTELL *Marsalforn, Gozo*

Chef Christian Mifsud

Contact data

Website: <https://www.kartellrestaurant.com>

Email: info@kartellrestaurant.com

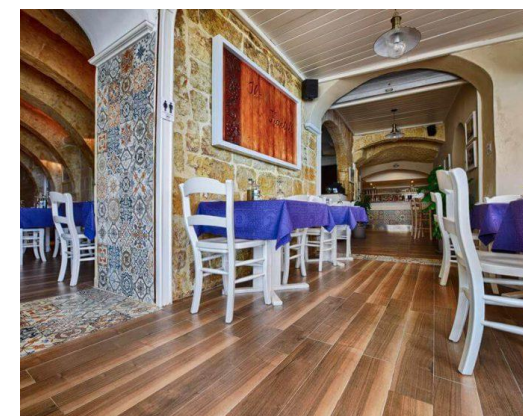
Telephone: +356 21556918

Social media: <https://www.facebook.com/kartellrestaurant>

<https://www.instagram.com/explore/locations/947804088/il-kartell-restaurant>

Brief description of the restaurant

Il-Kartell is a family owned and run restaurant that served its first customers way back in 1973. It has a relaxed ambience, billing itself as offering family-oriented, good and honest dining. It is situated right at the edge of the Mediterranean Sea in Marsalforn bay, and has been a landmark and meeting place since its inception. The restaurant is built around the original structures of three old boat houses. Chef Christian Mifsud is passionate about his craft, and has devised a menu that uses fresh and locally-sourced produce presented simply and casually by the sea.





CAROB House **Madaba**

Rakan Mihyar

Contact data

Website: <https://carob.earth/>

Email: info@carobfarms.com

Telephone: +962 797784433

Social media: [instagram.com/carob.house/](https://www.instagram.com/carob.house/)



Brief description of the restaurant

Quoted From the restaurant “Carob house farm-to-table kitchen and restaurant, through which we transform the products of our farms and the products of our partners from rural farmers and food artisans into valuable dishes, products, and experiences. It is a collective kitchen and food hub where the freshest and tastiest crops come together to fuel up our zeal for cooking and celebrating nutritious foods.”





DANA HILLS RESTAURANT *Madaba*

Bassam Twal
Nabila Zawaideh

Contact data

Email: danahills.restaurant@gmail.com
Telephone: + 962 795533830 | +962 53245749

Brief description of the restaurant

Dana Hills opened in 1995 a family-run business with a time-honored philosophy to offer a taste of Jordan to visitor with the aim to promoting traditional Jordanian food and dishes and staying authentic to the traditions and heritage. most of the clientele are tourists looking to enjoy traditional food in the area where they can preorder the menu to be served to them. As it is a small business establishment therefore the owners source their menu ingredients from local producers and small farms around the city.





FAKHERELDIN Restaurant **Amman**

ATICO Fakhreldin Group - Issam Fakhreldin

Contact data

Website: <http://fakhreldin.com/>

Email: info@atico-jo.com

Telephone: + 962 795430055

Brief description of the restaurant

Quoted From the restaurant “Fine Levantine cuisine in the elegance of an authentic Jordanian home. Fakhreldin Restaurant, a fine dining restaurant for the past 20 years, has earned public acclaim as one of the leading restaurants in Amman and the region. The cuisine, developed from Levantine cuisine, offers a healthy and wholesome menu that includes over a hundred choices of vegetarian and non-vegetarian dishes. The flavorful dishes use only the finest quality fresh produce from the region. Only garden-fresh vegetables, grains, pulses, juicy meats, fresh fish, and chicken with plenty of olive oil, natural regional spices, and herbs are used. It is also essential that neither imported nor processed ingredients be added.” The owners are also keen to source their menu ingredients from local producers and small farms close to Amman whenever possible.





HIKAYET SITTI FOOD BASKET RESTAURANT *Madaba*

Feryal Karadsheh

Contact data

Email: hikayetsitti@yahoo.com

Telephone: + 962 795910188

Social media: facebook.com/HikayetSitti.Madaba



Brief description of the restaurant

The owners took their love of cooking, food, and hospitality and turned the ancestor's home into a restaurant where countless tourists can enjoy Jordan's rich culture and savory flavors. The restaurant offers traditional Jordanian food with a home-cooked touch and offers what they call "foodtainment" with food demonstrations and classes for tourists. It is a small business establishment therefore the owners source their menu ingredients from local producers, and small farms around the city.





SUFRA RESTAURANT *Amman*

Mr. Haitham Goussous
Ali Faour

Contact data

Website: romerogroup.jo/restaurants/sufra/

Email: sufra@romerogroup.jo, haitham@romerogroup.jo

Telephone: +962 796969680, +962 064611468

Social media: [instagram.com/sufra.restaurant.jo/?hl=en#](https://www.instagram.com/sufra.restaurant.jo/?hl=en#)



Brief description of the restaurant

Quoted From the restaurant “Sufra was born out of the idea that our unique Jordanian culture is better understood through the journey of our kitchens. at Sufra we have carefully combined the elements and aromas of our beloved Jordanian kitchen to recreate and retell the stories of our ancestors through a culinary experience that celebrates flavor and tradition. From the North to the South, Sufra captures the Jordanian palette and hospitality of its people.” The owners are also keen to source their menu ingredients from local producers and small farms close to Amman whenever possible.

