



AUTHENTIC EGYPTIAN CUISINE

ROKN WARDA

English Menu • 2026

Charcoal grills, Egyptian casseroles and the warm hospitality of home — served in the heart of Al Khobar.

AL KHOBAR • SAUDI ARABIA

Al Yarmouk Street • +966 53 601 6056



Soups & Salads

A generous table starts with something fresh and warm.

Soups

A warm start, made the Egyptian way.

Orzo Soup شوربة لسان عصفور

17 SAR

A comforting orzo soup rich in warm Egyptian flavors.

Lentil Soup شوربة عدس

19 SAR

Egyptian lentil soup with vegetables and aromatic oriental spices.

Trotters Soup شوربة الكوارع

35 SAR

A rich, hearty broth made with trotters and traditional Egyptian seasoning.

Salads

Fresh, crisp and made for sharing.

Fattoush Salad سلطة الفتوش

20 SAR

Fresh crunchy vegetables, toasted bread and pomegranate molasses.

Arugula & Pomegranate Salad سلطة جرجير بالرمان

20 SAR

Fresh arugula and pomegranate seeds with a bright, lightly tangy dressing.

Salad Buffet بوفيه سلطة

20 SAR

A mix of fresh vegetables, sauces and Egyptian pickles of your choice.



Appetizers

Egyptian favorites to open the table.



Meat Hawawshi حواوشي لحم

32 SAR

Baladi bread filled with seasoned meat, onions and peppers, grilled until crisp.

Sausage Hawawshi حواوشي سجق

19 SAR

Baladi bread filled with seasoned meat, sausage, peppers and mozzarella.

Alexandrian Liver كبدة إسكندراني

39 SAR

Sliced liver with garlic, hot peppers and classic Alexandrian spices.

Mixed Mahshi محاشي مشكلة

34 SAR

An assortment of stuffed cabbage, grape leaves, peppers, zucchini and eggplant.

Stuffed Grape Leaves محشي ورق عنب

35 SAR

Grape leaves filled with seasoned Egyptian rice and herbs.

Mombar ممبار

34 SAR

Egyptian stuffed sausage filled with seasoned rice, herbs and vegetables, then fried golden.

Egyptian Rice — White or Vermicelli أرز مصري أبيض أو بالشعرية

14 SAR

مصيري أبيض أو بالشعرية

Fluffy Egyptian rice with a comforting homemade taste.



Egyptian Casseroles

Slow-cooked comfort, served bubbling hot.

Molokhia Casserole طاجن ملوخية

27 SAR

Molokhia in a rich broth with Egyptian garlic and coriander taqleya.

Okra & Beef Casserole طاجن بامية باللحم البقري

69 SAR

Okra and beef in rich tomato sauce, served with Egyptian rice.

Beef & Pearl Onion Casserole طاجن لحمية بالأورمة

59 SAR

Tender beef and onions in brown sauce, served with Egyptian rice.

Potato & Beef Casserole طاجن بطاطس باللحم البقري

70 SAR

Tender beef and potatoes in tomato sauce, served with Egyptian rice.

Macaroni Béchamel Casserole طاجن مكرونة

39 SAR

بشاميل

Macaroni, seasoned minced meat, creamy béchamel and mozzarella.

Chicken & Potato Casserole طاجن دجاج بالبطاطس

52 SAR

بالبطاطس

Charcoal-grilled chicken and potatoes in Egyptian-spiced sauce with rice.

Grape Leaves & Trotters Casserole طاجن ورق عنب بالكوارع

67 SAR

ورق عنب بالكوارع

Seasoned stuffed grape leaves slow-cooked with Egyptian trotters.

Moussaka & Minced Meat Casserole

49 SAR

طاجن مسقعة باللحم المفروم

Eggplant, minced meat, peppers and onions in rich tomato sauce.



House Specialties

Celebration dishes for a table worth gathering around.

Stuffed Pigeon with Freekeh حمام محشي فريك

69 SAR

Pigeon stuffed with seasoned freekeh, tender inside and roasted golden outside.

Stuffed Pigeon with Rice حمام محشي أرز

69 SAR

Pigeon stuffed with seasoned rice, herbs and Egyptian spices.

Lamb Shank with Freekeh موزة بالفريك

79 SAR

Slow-cooked lamb shank with deeply flavored freekeh.

Waraqet Lahma — Baked Beef Parcel ورقة اللحم البقري

69 SAR

Tender beef baked with potatoes, vegetables and aromatic spices.

Dawood Basha داوود باشا

52 SAR

Seasoned kofta meatballs in rich tomato sauce, served with white rice.

Beef Fatteh فتة باللحمة البقري

72 SAR

Toasted bread, Egyptian rice and tender beef with garlic-vinegar sauce and broth.

Lamb Shank Fatteh فتة موزة الضاني

79 SAR

Lamb shank, Egyptian rice and toasted bread with garlic-vinegar sauce and rich broth.

Stuffed Grape Leaves with Lamb

99 SAR

Chops ورق عنب بالريش

Stuffed grape leaves in pomegranate molasses sauce with tender lamb chops.



Charcoal Grills

Fire, smoke and the unmistakable flavor of the grill.



Rokn Warda Platter طبلية ركن وردة

479 SAR

Mixed grills, stuffed pigeon, chicken shish, grilled sausage, lamb chops, kebab, kofta and tarb, served with Egyptian rice.

Mixed Grills — Third / Half /

76 / 105 / 192 SAR

Kilo مشاوي مشكلة تلت / نصف / كيلو

Beef kebab, kofta and chicken shish grilled over charcoal.

Special Mixed Grills — Third /

82 / 125 / 225 SAR

Half / Kilo مشاوي مشكلة خاص تلت / نصف / كيلو

A special selection of charcoal-grilled meats.

Kebab — Third / Half / Kilo كباب

74 / 115 / 215 SAR

تلت / نصف / كيلو

Tender beef marinated with oriental spices and grilled over charcoal.

Kofta — Third / Half / Kilo كفتة

65 / 105 / 185 SAR

تلت / نصف / كيلو

Minced meat kofta seasoned with spices and herbs, grilled over charcoal.

Tarb — Third / Half / Kilo طرب

68 / 115 / 192 SAR

تلت / نصف / كيلو

Egyptian-spiced kofta wrapped in caul fat and grilled over charcoal.

Lamb Chops — Third / Half /

79 / 138 / 255 SAR

Kilo ريش ضاني تلت / نصف / كيلو

Tender lamb chops marinated with oriental spices and grilled over charcoal.

Chicken Shish شيش دجاج

48 SAR

Tender marinated chicken pieces grilled over charcoal.



Desserts & Signature Drinks

A generous table starts with something fresh and warm.



Desserts

A sweet finish, Egyptian style.

Rice Pudding أرز باللبن

Please ask our team

Creamy rice pudding topped with whipped cream and pistachios.

Kunafa with Cream كنافة بالقشطة

Please ask our team

Crisp kunafa layered with cream and finished with pistachios.

Mango Kunafa كنافة مانجو

Please ask our team

Kunafa layered with cream, mango and pomegranate seeds.

Signature Drinks

Colorful house blends made to refresh.

Hulk هالك

Please ask our team

Rokn Warda signature chilled drink.

Cocktail كوكتيل

Please ask our team

A layered mixed-fruit cocktail.



Come hungry. Leave part of the family.

We look forward to welcoming you at Rokn Warda in Al Khobar.

+966 53 601 6056 · Al Yarmouk Street

Prices and availability may be updated by the restaurant. Please ask our team about dessert and drink prices.