#### Wild Jordan Breakfast

## **A Guaranteed Good Morning**

## **Traditional Breakfast**

Foul	1.75
Hummus	
Moutabal	1.75
Labaneh Balls	2.95
Plain or coated with za'atar or sesame	
Grilled Halloumi	3.95
White Local Cheese	3.95
Fresh Za'atar with olive oil	1.95
Dukka with olive oil	1.95
A ground mix of roasted wheat, dried	
coriander, ground cumin, dried dill, ground	
sumac, caraway, sesame seeds, red	
peppers and salt	
Falafel (5 pieces)	1.75
Saj	2.95
White cheese, za'atar, or falafel with tahini	
sauce	
Qalaya	2.75
Mildly spicy cooked tomatoes	
Grilled Imshat	2.50
Grilled cauliflower patties	
Seasonal Mixed Vegetable Platter	
Mixed Homemade Pickles	
Homemade Makdous	2.25
Stuffed small eggplant with walnuts and	
mild chilli peppers	
Black or Green Olives	
Reserve Honey	
Reserve Jam	
Local Dates	
Date Molasses served with tahini sauce	1.95

The above is served with whole wheat pita and whole wheat taboun or local pita and taboun bread

## **Large Traditional Breakfast**

20.00 (meal for 4)

Hummus, foul, mofarakah potato, saj cheese and za'atar, plain labaneh balls, grilled halloumi, qalaya, makdous, green and black olives, mixed pickles, seasonal mixed vegetable platter
Served with pita and taboun bread (white bread or whole wheat)

## Eggs

Eggs Any Style Your choice of omelette, scrambled, poached, sunny side up, over easy, hardboiled	3.50
Mofarakah	3.50
Eggs with potatoes and a dash of parsley	
Local Frittata	3.50
Baked eggs, parsley and onions	
Eggs Benedict with Salmon	5.25
Poached with smoked salmon and hollandaise	
sauce	
Egg Muffin	3.95
Oven baked eggs cooked with light cream and	
herbs served with grilled tomato and mushroon	n

The above is served with grilled hash brown, grilled mushroom, cherry tomato and fresh zaatar, whole wheat pita and whole wheat taboun or local pita and taboun bread

## **Continental Breakfast**

French Toast	2.95
Two pieces of white or rye toast topped with	
reserve honey or maple syrup	
Pancakes	3.00
Extra toppings vary	
Gluten-Free Pancakes	5.50
Extra toppings vary	
Chocolate or Strawberry Crêpe	3.25
Organic Muesli	4.95
With fresh yoghurt	
Organic Granola	4.95
Extra toppings vary	
Fresh Yoghurt Parfait	3.75
Yoghurt, toasted organic granola with (berry,	
strawberry or apple) in fresh orange juice and	
flax seeds	
Porridge	2.25
Extra toppings vary	
Oats and Fresh Yoghurt	2.95
With honey, walnuts and a dash of cinnamon	
Organic Cereal	6.95
With fresh milk and seasonal fruit	
Fresh Yoghurt	1.50
Extra toppings vary	

## **Extra Toppings**

Fresh Seasonal Toppings	0.75
Apple, banana, orange, and seasonal fruits	
Frosting	1.50
Organic syrup, organic chocolate syrup, organic	
maple syrup, reserve honey, reserve jam	

Milk	4.50
Soy milk, almond milk	
Nuts	1.00
Walnuts, almonds, sunflower seeds, pumpkin	
seeds, flax seeds	

## Wild Jordan Meals and Dishes **Indulge In The Freshness**

Soups	
<u>V</u> Traditional Lentil Soup Served with toasted white pita bread	3.50
V Seasonal Vegetable Soup  Clear vegetable broth with mixed seasonal	3.50
vegetables Soup of the Day (ask your waiter)	3.50

Salads		
	local sundried tomatoes, with a and pine seeds with dill lemon	4.95
V Walnut Apple Chunks of apple	e Flax Salad es, mixed greens, walnuts and Dijon honey dressing	4.25
V Mixed Bean S Mixed beans, lo	Galadocal sundried tomatoes, local and seasonal herbs, with lemon	4.95
<u>V</u> Black lentil Ta	abouleh entils, tomato, mint with olive oil sing	4.95
	omato, lettuce, green mint and	4.95
Seasonal fresh v	alad vegetables with green olives and h vinegar dressing	4.95
<u>V</u> Wild Rocca Sa Rocca, red radis	aladsh, mushrooms, cherry tomatoes Inuts with lime dressing	4.95
	<b>A</b> . —	



# Sustainable Living . Local Nature . Ethical . Community

## 

## **Light Wraps & Sandwiches**

All sandwiches and light wraps are served with a side salad Cucumbers, rocca, black olives, tomatoes and V Tabbouleh and Feta 3.95 Served on whole wheat taboun bread V Grilled Halloumi 5.50 Halloumi, tomatoes and homemade pesto on multigrain bread V Grilled Vegetable Sandwich 4.25 Seasonal grilled vegetables, rocca and hazelnut, crushed nuts and paprika sauce on rye bread Mini Sandwich Mix 5.75 V Labaneh, rocca, and beetroot in whole wheat pita bread, tabbouleh and feta on whole wheat taboun bread, hummus with whole wheat pita Smoked turkey on multigrain bread, homemade roast beef on rye bread, salmon on multigrain bread Salmon with avocado mousse and dill on multigrain bread Musakhan Rolls 6.95 Saj bread, onions, sumac and shredded chicken pieces served with fresh yoghurt and cucumber Chicken with avocado mousse, chicken with tahini sauce and chicken with garlic paste on rye bread Turkey Sandwich 6.95 Smoked turkey with paprika and crushed nut paste on rye bread Roast Beef Sandwich ......7.95 Homemade roast beef with red lettuce and cucumber pickles served on rye bread Gluten-free bread available upon request 2.00



Spaghetti	3.95
Bolognese tomato sauce or cream sauce	
Grilled Chicken Tenders	3.95
Served with grilled potatoes and mixed salad	
Mini-Lean Burger	4.25
Served on a white bread bun with grilled	
potatoes and a mixed salad	

## Wild Jordan Beverages Sip Your Way To Health

## **Healthy Mains**

V Oven-Baked Eggplants Eggplant, chopped tomatoes, garlic, onions, chickpeas topped with roasted onion rings served on bulgur	4.25
V Qalaya with Buckwheat Mildly spicy cooked tomatoes served with buckwheat	5.50
	7.95
Shaumari Clay Pot Spicy Chicken  Marinated spicy chicken with coriander and curry served with basmati rice	7.50
Finan Grilled Circassian Chicken Grilled chicken breast stuffed with circassian white cheese, served with grilled baby potatoes, grilled vegetables and tomato parmesan sauce	7.50
FIFA Chicken Legs with Buckwheat Grilled chicken legs, cooked with buckwheat and a side dish of fresh yoghurt	7.95
Umm Qais Grilled Chicken  Marinated in fresh garden herbs, served with black olive sauce, lemon zest potato and grilled vegetables	7.75
Dana Grilled Beef Grilled beef with steamed green beans and roasted baby potatoes with tomato sauce on the side	16.50
Azraq Lamb Chops with Freekeh  Lamb chops with freekeh, served with a side dish of fresh yoghurt	16.50
Mujib Salmon Steak Whole and mashed black lentils, cherry tomatoes and rocca	14.00
Yarmouk Grilled Sea Bass Onion, pea puree and eggplant mousse with lemon jam	14.00

## **Homemade Desserts**

Ice Cream (per scoop) Chocó Banana Crepe Apple Pie Chocolate Cake	3.95 3.95 3.95
Mahalabiya	2.25
Chilled thickened milk with mastic gum, served with reserve honey  Carrot Loaf	3.25
	00

# Wild. Rugged. Adventurous Jordanian. Healthy. Natural

## Fresh Juices & Smoothies

3.75

Fresh seasonal fruits are used in all our juices and smoothies

#### Fresh Juice

Orange, carrot, strawberry, apple, banana, kiwi, lemon or tomato

#### Fresh Juice Cocktail

Choose a combination from any of our available fruits

#### Frozen Lemonade Smoothie

Lemon, zest of lime and mint

#### **Apple Kiwi Smoothie**

Apples and mint blended with fresh yoghurt and kiwi ice cream

#### **Orange Lemonade Smoothie**

Slices of orange and lemon blended with oranges and lemon juice

#### **Freshness Smoothie**

Fresh strawberries, mint and lime

#### Wild Smoothie

Oranges, strawberries, bananas and light vanilla ice cream

#### **Purple Rain Smoothie**

Light blueberry ice cream, fresh strawberries and chilled fresh yoghurt

#### **Date Smoothie**

Dates and mint with skimmed fresh milk

#### Berry Green Wild Jordan Smoothie

A mix of vegetables, fruits and protein

#### **Green Cocktails**

3.25



#### Romaine Apple Mint

Apples, head of romaine lettuce, handful of mint and lemon

#### Banana Pie

Bananas, broccoli, apples and cinnamon

#### **Cucumber Ginger**

Apples, cucumbers, ginger and mint

#### **Green Detox**

Apples, kiwi, celery, reserve honey, spinach leaves and lime juice

#### **Lovely Summer**

Melon, apricot, cinnamon, celery

#### P&F

Peach, black berry, peas, pears

#### Shaumari

Watermelon, mint, green apple, avocado

#### **Green Godess**

Avocado, banana, blueberries, cucumber

#### Yogo Berry

Mixed berries, spinach, yougurt

### **Soft Drinks**

Bario	3.50
Non-alcoholic beer	
Fizzy Drinks	2.50
Pepsi, Diet Pepsi, 7 Up, Diet 7 Up	
g+ Ginseng	2.75
Soda water, ginger ale, pink lemonade, bitter	
lemon, tonic water, cranberry, grenadine	
Energy Drinks	3.50
Red Bull, Red Bull Sugarfree	

## Still & Sparkling Water

1L Filtered Water San Benedetto Still Water (large)	
Small Perrier	3.25
Large S. Pellegrino	4.95

#### Tchaba Ice Tea cocktails

4.25

#### **Iced Peach**

Peach syrup, brown sugar, fresh lemon juice and ice blended with royal breakfast tea

#### Ginger Calm

Cranberry juice, grenadine syrup, fresh ginger and ice blended with ginger calm tea

#### Coffee

Turkish Coffee	1.75
Organic Italian Coffee	4.50
Nespresso Coffee	
Ristretto (Espresso)	3.50
Lungo (American Coffee)	3.50
Decaffeinated (Nespresso)	3.50
Leggero (Cappuccino)	3.75
Iced Macchiato	
Latte Macchiato	
Espresso Macchiato	3.75
Nespresso Coffee Cocktails	

Chocolate Dream 4.50

Ristretto coffee, chocolate ice cream, topped with whipped cream, chocolate chip and mint

Decaffeinated espresso, hazelnut syrup and

Espresso Leggero, almond syrup and hot milk

### **Signature Reserve Teas**

3.00

Sage Herbal Tea

Rosemary Herbal Tea

Thyme Herbal Tea

Verbena Herbs (Malleeseh)

## Explore. Enjoy. Engage. Sustain.

#### **Tchaba Tea Selection**

3.75

#### Royal Breakfast (morning)

A mild blend of black tea leaves; Best enjoyed with milk and sugar

#### Green Tea Curls (night)

Green tea leaves; Rich in antioxidants

#### Earl Grey Flora (morning)

Black tea, bergamot oil, and violets; Best enjoyed with honey

#### Moroccan Nights (anytime)

Green tea and mint, refreshing; Enjoyed with sugar

#### Masala Chai (morning)

Black tea, black pepper, cardamom, ginger and star anise Rich in spices; Best enjoyed with honey and milk

#### Jasmine Haze (night)

White tea and jasmine blossom; Best enjoyed after dinner

#### Rosa (night)

White tea, green tea and rose petals, full of antioxidants; Known for fighting aging and controlling weight

#### Chamomile Breeze (night)

Chamomile, mint, hibiscus, lemongrass and orange peel; Calming and best enjoyed with honey

#### Ginger Calm (night)

Ginger, lemon, orange peels, licorice, mint and lemongrass; Boosts the immunity system

Ask your waiter for a selection of garden grown herbs with boiled water 1.75





Iced Hazelnut Macchiato .....

Almond Coffee

topped with whipped cream

crushed ice