

Wild Jordan Center Breakfast

A Guaranteed Good Morning

TRADITIONAL BREAKFAST

Foul	1.95
Hummus	1.95
Moutabal	1.95
Labaneh Balls	3.25
Plain or coated with za'atar or sesame	
Grilled Halloumi	4.25
White Local Cheese	4.25
Fresh Za'atar with olive oil	2.25
Dukka with olive oil	2.25
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	3.25
White cheese, za'atar, or falafel with tahini sauce	
Qalaya	2.95
Mildly spicy cooked tomatoes	
Grilled Imshat	2.50
Grilled cauliflower patties	
Seasonal Mixed Vegetable Platter	2.25
Mixed Homemade Pickles	2.25
Homemade Makdous	2.50
Stuffed small eggplant with walnuts and mild chilli peppers	
Black or Green Olives	2.50
Reserve Honey	1.95
Reserve Jam	1.95
Date Molasses served with tahini sauce	1.95
Fatteh Hummus	3.50
Fatteh Hummus with meat	4.95

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 and seasonal mixed vegetable platter.

Served with whole wheat pita or local pita and taboun bread

EGGS

Eggs Any Style (3 eggs)	3.95
Your choice of omelette, scrambled, poached, sunny side up, over easy or hardboiled	
Mofarakah	3.95
Eggs with potatoes and a dash of parsley	
Local Frittata	3.95
Baked eggs, parsley and onions	
Eggs Benedict with Salmon	5.95
Poached eggs with smoked salmon and hollandaise sauce	
Egg Muffin	4.25
Oven baked eggs cooked with light cream and herbs served with grilled tomato and mushroom	

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	3.50
Two pieces of white or rye toast topped with reserve honey or maple syrup	
Pancakes	3.50
Extra toppings vary	
Gluten-Free Pancakes	6.00
Extra toppings vary	
Chocolate or Strawberry Crêpe	3.50
Organic Muesli	5.25
With fresh yoghurt	
Organic Granola	5.25
Extra toppings vary	
Fresh Yoghurt	1.50
Extra toppings vary	
Oats and Fresh Yoghurt	3.25
With honey, walnuts and a dash of cinnamon	
Fresh Yoghurt Parfait	2.95
Yoghurt, toasted organic granola with (berry, strawberry or apple) in fresh orange juice and flax seeds	
Strawberry Parfait	2.95
Yoghurt and strawberries topped with blanched almonds	
Banana Parfait	2.95
Yoghurt, bananas and oats topped with blanched almonds	

EXTRA TOPPINGS

Fresh Seasonal Toppings	0.75	Non-dairy milk	4.50
Apple, banana, orange, and seasonal fruits		A full glass of soy or almond milk	
Frosting	1.50	Nuts	1.00
Organic syrup, organic chocolate syrup, organic maple syrup, reserve honey and reserve jam		Walnuts, almonds, sunflower seeds, pumpkin seeds and flax seeds	

Wild Jordan Center Meals and Dishes

Indulge In The Freshness

SOUPS

V Traditional Lentil Soup	3.00
Served with toasted brown baguette	
Soup of the Day (ask your waiter)	3.00

SALADS

V Quinoa Salad	5.25
Rocca, quinoa, local sundried tomatoes, with a pinch of cheese and pine seeds with dill lemon dressing	
V Walnut Apple Flax Salad	4.25
Chunks of apples, mixed greens, walnuts and flax seeds with Dijon honey dressing	
V Black lentil Tabouleh	4.25
Parsley, black lentils, tomato, lettuce, mint with olive oil and lemon dressing	
V Wild Rocca Salad	4.95
Rocca, red radish, mushrooms, cherry tomatoes and toasted walnuts with lime dressing	
V Fatoush Za'atar Salad	4.50
Fresh za'atar, tomatoes, cucumbers, green onions, lettuce, colored bell peppers, toasted pita bread with pomegranate molasses dressing	
V Foul Salad	4.50
Green fava beans, cherry tomatoes, colored bell peppers, red onions, toasted sesame seeds with vinaigrette dressing and a sprinkle of sumac	
V Sweet Potato Salad	4.50
Baby spinach, radish shavings, green beans, cherry tomatoes, segments of orange with citrus dressing	
V Stuffed Sweet Pepper With Freekeh Salad	5.50
Roasted bell peppers stuffed with a mixture of freekeh, green onions, pine nuts with pomegranate sauce	

LIGHT WRAPS & SANDWICHES

All sandwiches and light wraps are served with a side salad

Grilled Halloumi	5.50
Halloumi, tomatoes and homemade pesto on multigrain bread	
Open-Faced Smoked Salmon and Avocado	7.95
Salmon with avocado mousse and dill on multigrain bread	
Musakhan Rolls	6.95
Saj bread, onions, sumac and shredded chicken served with fresh yogurt and cucumber	
Dibeen Chicken Shawerma	3.95
Saj bread with chicken shawerma, tahini sauce and pickles served with grilled wedged potatoes	
Dana Oriental Burger	4.95
Kofta burger, with roasted tomato, tahini sauce served with grilled wedged potatoes	
V Grilled Cheese Sandwich	4.25
Buttered toast with mozzarella and cheddar cheese served with crudites and a tomato dip	
Beef Roll	5.50
Marinated shredded beef rolled in shraq bread served with tahini dip, onions and sumac	
V Trio Open Face Avocado On Toast	8.25
Grilled toast with avocado, tomatoes and red onion salsa. Three different toppings: smoked salmon, poached egg and cheddar cheese	
Grilled Chicken Sandwich	5.25
Grilled chicken on toasted brown bread with mushrooms, onions and melted cheddar cheese	

*Gluten-free bread available upon request

Sustainable Living . Local Nature . Ethical . Community

Oriental Meal of the Day

(ask your waiter)	
Salad, oriental dish, dessert	10.00

Kids' Corner

Spaghetti	3.95
Bolognese tomato sauce or cream sauce	
Grilled Chicken Tenders	3.95
Served with grilled potatoes and mixed salad	
Mini-Lean Burger	4.50
Served with white bread bun with grilled potatoes and mixed salad	

HEALTHY MAINS

V Oven-Baked Eggplants	4.25
Eggplant, chopped tomatoes, garlic, onions, chickpeas topped with roasted onion rings served on bulgur	
V Penne Pasta	7.95
With your choice of tomato sauce, homemade pesto sauce, cream sauce or aglio e olio sauce	
*Gluten-free, organic or whole wheat pasta is available	
Shamari Clay Pot Spicy Chicken	7.95
Marinated spicy chicken with coriander and curry served with basmati rice	
Finan Grilled Circassian Chicken	7.50
Grilled chicken breast stuffed with Circassian white cheese, served with grilled vegetables and tomato Parmesan sauce	
Umm Qais Grilled Chicken	7.75
Marinated in fresh garden herbs, served with black olive sauce, lemon zest, potato and grilled vegetables	
Mujib Salmon Steak	14.00
Whole and mashed black lentils, cherry tomatoes and rocca	
Feynan Veal With Sweet Potato And Sage Butter	7.95
Grilled veal with roasted sweet potatoes and broccoli served with sage sauce	
Azraq Lamb Skewers	7.75
Grilled lamb cubes with onions, mushrooms, zucchini and eggplant served with roasted potatoes and a mint sauce	
Yarmouk Fish Fillet	9.25
Hamour fish fillet with spicy bell peppers, onions, pine nuts and roasted potatoes or roasted sweet potatoes	
V Koshari	4.50
Black lentils, rice, macaroni and chili pepper relish with a garnish of caramelized onions	

HOMEMADE DESSERTS


Ice Cream (per scoop)	1.75
Chocó Banana Crepe	3.95
Mahalabiya	2.25
Chilled thickened milk with mastic gum, served with reserve honey	
Dessert of the day	3.50
Ask your waiter for the dessert of the day	

Wild Jordan Center Beverages Sip Your Way To Health

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, pomegranate and organic lemonade 

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 yogurt and kiwi ice cream

Orange Lemonade Smoothie

Slices of orange and lemon blended with orange and lemon juice

Freshness Smoothie

Fresh strawberries, mint and lime

Wild Smoothie

Orange juice, strawberries, bananas and light vanilla ice cream

Purple Rain Smoothie

Light blueberry ice cream, fresh strawberries and chilled fresh yogurt

Date Smoothie

Dates and mint with skimmed fresh milk

Garden Smoothie

Pomegranate, apple, peach, honey and fresh milk

Nutty Smoothie

Strawberry ice cream, banana, skimmed milk, pomegranate molasses, sesame and almonds

GREEN AND VEGGIE COCKTAILS 3.25

Romaine Apple Mint

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

Cucumber Ginger

Apples, cucumbers, ginger and mint

Green Detox

Apples, kiwi, celery, honey from reserves, spinach leaves and lime juice

Groovy Green

Banana, mandarin, plain yogurt, apple, fresh spinach leaves with honey from reserves

Red Riser

Beetroots, carrots, strawberries, blood oranges and celery sticks

Coriander Honey

Coriander, avocado, banana and honey

Wild . Rugged . Adventurous
Jordanian . Healthy . Natural

Cinnamon Berry

Cucumber, spinach, strawberry, banana and cinnamon

Purifier

Avocado, cherry tomatoes, green onions, honey, grapefruit and apple

Lemonieh

Organic lemon, honey, mastika, ginger with hot water 

Signature Reserve Teas

2.75

Sage Herbal Tea

Rosemary Herbal Tea

Thyme Herbal Tea

Verbena Herbs (Malleeseh)

STILL & SPARKLING WATER

1L Filtered Water 0.50

S. Pellegrino - Sparkling Water (large) 4.95

San Benedetto - still water (500 ml) 2.75

Perrier (small) 3.50

S. Pellegrino (small) 3.50

Tchaba Ice Tea cocktails

3.75

Iced Peach

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

Iced Berry

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

COFFEE

Turkish Coffee 1.75

Organic Italian Coffee 3.95

Esbarlo (Barley Coffee) 3.25

Nespresso Coffee

Ristretto (Espresso) 2.95

Lungo (American Coffee) 2.95

Decaffeinated (Nespresso) 2.95

Leggero (Cappuccino) 3.25

Iced Macchiato 3.25

Latte Macchiato 3.25

Espresso Macchiato 3.25

Nespresso Coffee Cocktails

Chocolate Dream 3.95

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

Iced Hazelnut Macchiato 3.95

Decaffeinated Espresso, hazelnut syrup and crushed ice

Almond Coffee 3.95

Espresso Leggero, almond syrup and hot milk topped with whipped cream

TCHABA TEA SELECTION

3.25

Royal Breakfast

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

Green Tea Curls

Green tea leaves. Rich in antioxidants

Earl Grey Flora

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

Moroccan Nights

Green tea and mint. Refreshing and best enjoyed with sugar

Masala Chai

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

Jasmine Haze

White tea and jasmine blossom. Best enjoyed after dinner

Rosa

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

Chamomile Breeze

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

Ginger Calm

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

Add soy or almond milk 1.00

Fresh Garden Herbs 1.75

Ask your waiter about our selection of fresh garden herbs served with boiled water

Sahlab 2.50

Warm milk thickened by cornstarch and sugar to taste and topped with a dash of cinnamon

Explore. Enjoy. Engage. Sustain.

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