

Summer Menu 2019

TRADITIONAL BREAKFAST

Foul	1.95	Za'atar Saj	3.25
Hummus	1.95	Falafel Saj with tahini sauce	2.95
Moutabal	1.95	Qalaya mildly spicy cooked tomatoes	2.95
Fatteh Hummus	3.75	Seasonal Mixed Vegetable Platter	2.75
Fatteh Hummus with meat	4.95	Mixed Homemade Pickles	2.50
Labaneh Balls plain or coated with za'atar or sesame	2.95	Homemade Makdous stuffed small eggplant with walnuts and mild chili peppers	2.50
Grilled Halloumi	4.25	Black or Green Olives	2.50
White Local Cheese	4.25	Reserve Honey	2.25
Fresh Za'atar with olive oil	2.25	Reserve Jam	2.25
Falafel (5 pieces)	1.95		
Circassian Cheese Saj	3.50		

The above is served with pita or whole wheat 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.

The above is served with pita or whole wheat taboun bread

EGGS

Eggs Any Style (3 eggs)	3.50
your choice of omelette, scrambled, poached, sunny side up, over easy, hard boiled	
Mofarakah eggs with potatoes and a dash of parsley	4.25
Local Frittata baked eggs, parsley and onions	3.75
Eggs Benedict with Salmon	5.95
poached eggs with smoked salmon and hollandaise sauce	
Egg Muffin	3.95
oven baked eggs cooked with light cream and herbs served with grilled tomato and mushroom	

The above is served with roasted potatoes, grilled mushroom, cherry tomato and fresh zatar, local pita or whole wheat taboun bread



Daily Breakfast: 9 a.m. to 12 p.m. | Weekends: 9 a.m. to 1 p.m.

CONTINENTAL BREAKFAST

French Toast	3.25	Kiwi Strawberry Parfait	2.95
two pieces topped with reserve honey or maple syrup		yogurt with sliced kiwi and strawberries with a drizzle of honey and toasted almonds	
Pancakes extra toppings vary	3.25	Pomegranate Parfait	2.95
Gluten-Free Pancakes extra toppings vary	5.95	yogurt with pomegranate and homemade granola*	
Chocolate Crêpe	3.75	Make your own bowl extra toppings vary	1.50
Strawberry Crêpe	3.50		
Organic Muesli with fresh yoghurt	5.50		
Oats and Fresh Yogurt with honey, walnuts and a dash of cinnamon	3.95		

EXTRA TOPPINGS

Fresh Seasonal Toppings	0.75
apple, banana, orange, and seasonal fruits	
Frosting	1.50
chocolate syrup, maple syrup, reserve honey, reserve jam	
Non - Dairy Milk almond milk	4.50
Nuts	1.00
walnuts, almonds, sunflower seeds, pumpkin seeds and flax seeds	
Crunch	2.50
homemade granola*, organic muesli and oats	

SALADS

SOUPS

VV Traditional Lentil Soup	3.50
served with toasted brown pita breadt	

KIDS' CORNER

Spaghetti	4.50
bolognese with a homemade tomato sauce	
Grilled Chicken Tenders	3.95
served with grilled potato wedges and a mixed salad	
Mini-Lean Burger	4.95
with grilled potato wedges and a mixed salad	

ORIENTAL MEAL

OF THE DAY (ask your server)	10.00
salad, oriental dish, dessert	

PASTA LOVERS

V Penne Pasta	8.75
homemade tomato sauce, homemade pesto sauce, cream sauce or aglio e olio	
Spaghetti Bolognese	8.75
bolognese with a homemade tomato sauce or cream sauce	

V Quinoa Salad	5.50		
rocca, quinoa, local sundried tomatoes, a pinch of cheese and pine seeds with dill lemon dressing			
VV Walnut Apple Flax Salad	4.75		
chunks of apples, mixed greens, walnuts and flax seeds with dijon honey dressing			
VV Black Lentil Tabouleh	4.50		
parsley, black lentils, tomato, lettuce, mint with olive oil and lemon dressing			
VV Fatoush Za'atar Salad	4.50		
fresh za'atar, tomatoes, cucumbers, green onions, lettuce, colored bell peppers, toasted pita bread with pomegranate molasses dressing			
Chicken Avocado Salad	5.75		
a mix of local lettuce, avocados, spring onions, grilled chicken breast and crumbled white feta cheese with citrus dressing			
V Halloum Salad	4.50		
halloum cheese, mushrooms, sesame seeds, local lettuce, cherry tomatoes with a pomegranate sauce			
New VV Strawberry Avocado Salad	4.75		
freekeh with kale, rocca, avocados and strawberries, with an orange balsamic vinaigrette sauce and a sprinkle of grilled pine nuts on top			
New V Goat Cheese Salad	4.75		
a mix of local lettuce, rocca, dried apricots, dates, pomegranate seeds, caramelized walnuts with a honey mustard pomegranate sauce and goat cheese crumbled on top			
Salad Add On			
avocado	1.50	feta cheese	1.00
beef strips	3.00	free Range boiled egg	1.50
grilled chicken breast	2.00	baked falafel balls	0.50
smoked salmon	3.00		

LIGHT WRAPS & SANDWICHES

All sandwiches and light wraps are served with a side salad

V Grilled Halloumi	5.75	Open Face Steak Sandwich	6.95
halloumi, tomatoes and homemade pesto in multigrain bread		grilled tenderloin steak served with caramelized onion and horseradish on sourdough bread	
VV All Green Sandwich	5.95	Chicken Lettuce Wrap	5.95
spinach, rocca, avocados, cucumbers and pesto sauce in a brown baguette		sautéed chicken breast with red bell peppers, white onions, crushed almonds, striped tomatoes and parsley served over lettuce	
Open-Faced Smoked Salmon and Avocado	8.25	New VV Grilled Vegetable Wrap	3.50
salmon with avocado mousse and dill on sourdough bread		grilled cauliflower, potatoes, eggplants and tahini sauce in shrak bread, served with a tahini dip	
Musakhan Rolls	7.25	*Gluten-free bread available upon request	2.00
shrak bread, onions, sumac and shredded chicken served with a small bowl of yogurt and cucumbers			
V Veggie Brown Tortilla	4.75		
grilled mushrooms, zucchini, eggplants, white onions, pitted black olives and circassian cheese wrapped in a grilled brown tortilla			
V Grilled Cheese Sandwich	4.25		
buttered toast with mozzarella and cheddar cheese served with crudités and a homemade tomato dip			
Fifa Beef Shawerma	5.50		
marinated shredded beef rolled in shrak bread served with tahini dip, onions and sumac			
Dibeen Chicken Shawerma	4.95		
shrak bread with chicken shawerma, tahini sauce and pickles served with roasted potato wedges			
Dana Oriental Burger	4.95		
kofta burger, with roasted tomato, tahini sauce served with grilled potato wedges (may be served with lettuce only)			
V Trio Open Face Avocado On Toast	8.25		
grilled toast with avocado, tomatoes and a red onion salsa with smoked salmon, poached egg and cheddar cheese			



Prices are subject to 10% service charge and 16% sales tax.

V Vegetarian VV Vegan GF gluten free *no added sugar

WHOLESOME MAINS

Shamari Clay Pot Spicy Chicken marinated spicy chicken with coriander and curry served with basmati rice	7.50
Ajloun Grilled Circassian Chicken grilled chicken breast stuffed with circassian white cheese, served with grilled potato wedges, grilled vegetables and a homemade tomato parmesan sauce	7.95
Umm Qais Grilled Chicken marinated in fresh garden herbs, served with black olive sauce, lemon zest, grilled potato wedges and vegetables	7.95
Feynan Veal with Potatoes and Sage Butter grilled veal with roasted potatoes and broccoli served with sage sauce	7.95
Azraq Grilled Lamb Chops with onions, mushrooms, zucchini and eggplant served with roasted potato wedges and mint sauce	14.00
Yarmouk Fish Fillet hamour fish fillet with spicy bell peppers, onions, pine nuts and grilled baby potatoes	9.25
New Dana Sea Bass sea bass served with grilled broccoli patties, sautéed potatoes, carrots, sweet peppers, zucchini and a lemon garlic sauce	9.75
VV Vegetable Zoodles herbed sauce with sun dried tomatoes and pine nuts	5.95
VV Lasagna layered eggplants, carrots, zucchini and white onions with homemade tomato parmesan sauce	6.75
VV Koshari black lentils, rice, macaroni and chili pepper relish with a garnish of caramelized onions	4.50

FRESH JUICES, SMOOTHIES & GREEN COCKTAILS

Fresh seasonal fruits are used in all our juices, smoothies & cocktails
All fresh juices & smoothies available for takeaway

Juices 3.75
Fresh Juice orange, carrot, strawberries, apple, banana, kiwi, lemon, tomato or pomegranate
Fresh Juice Cocktail choose a combination from any of our available fruits

Smoothies 3.75
Frozen Lemonade - lemon, zest of lime, mint
Apple Kiwi - apples, mint, fresh yoghurt, kiwi ice cream
Orange Lemonade - slices of orange and lemon blended with orange, lemon juice
Freshness - fresh strawberries, mint, lime
Wild Smoothie - orange, strawberries, banana, vanilla ice cream
Purple Rain - strawberries, yogurt, blueberry ice cream
Date Smoothie - dates, mint, skimmed milk
Mango Smoothie - banana, fresh lemon, milk, mango ice cream
New Green Grape & Banana Flax - green grape, banana, spinach, milk, flax seeds
New Apple Cinnamon - apple, cinnamon, yogurt, nutmeg, cloves, honey

Green Cocktail 3.25
Romaine Apple Mint apple, head of romaine lettuce, mint, lemon
Cucumber Ginger apple, fresh cucumber, ginger, mint
Green Detox apple, kiwi, celery, honey, spinach leaves, lime juice
New Kale & Chia Goodness kale, celery, apple, almond milk, chia seeds, honey

STILL & SPARKLING WATER

1L Filtered Water	0.50
Hildon Still Water (large)	3.50
Hildon Still Water (small)	1.75
Hildon Sparkling (large)	4.25
Hildon Sparkling (small)	2.50
Infused Water	1.50
Detox Water	
Energizing Fruity water	



HOMEMADE DESSERTS

Chocolate Melt served with mixed fruits and melted chocolate	3.95	New VV WJC Sugar Free Carob Bar WJC garden picked fresh carob, coconut flakes, dark chocolate with no added sugar, coconut oil	3.50
Warm Mixed Berries Crumble mixed berries in fresh orange sauce served with vanilla ice cream	3.95	VV Date Molasses served with tahini sauce	1.95
Apple Pie served with vanilla ice cream	3.95	Ice cream - (per scoop)	1.95
Chocolate Cake	3.95	New WJC Healthy Homemade Ice Cream banana based ice cream	1.95
Choco Banana Crepe	3.95	Ask about our dessert of the day	3.50

TCHABA ICE TEA COCKTAILS 3.75

Iced Peach
peach syrup, brown sugar, fresh lemon juice with royal breakfast tea
Iced Berry
cranberry juice, grenadine syrup with ginger calm tea
Masala Tea

SIGNATURE RESERVE TEAS 2.75

Sage Herbal Tea
Rosemary Herbal Tea
Thyme Herbal Tea
Verbena Herbs (malleeseh)



TCHABA TEA SELECTION 3.25

Royal Breakfast
blend of black tea leaves
Green Tea Curls
green tea leaves rich in antioxidants
Earl Grey Flora
black tea, bergamot oil, and violets
Moroccan Nights
green tea and mint
Masala Chai
black tea, black pepper, cardamom, ginger and star anise
Jasmine Haze
white tea and jasmine blossom

Rosa
white tea, green tea and rose petals
Chamomile Breeze
chamomile, mint, hibiscus, lemongrass and orange peel
Ginger Calm
ginger, lemon, orange peels, licorice, mint and lemongrass
 Add almond milk 1.00
Ask your server for
A selection of our homemade ice tea flavors 1.95
A selection of garden grown herbs with boiled water 1.75
Cinnamon sticks boiled with coconut flakes and walnuts 2.25
Hot chocolate sweetened with honey 3.25

COFFEE

Turkish Coffee	1.75	Nespresso Coffee Cocktails	
Organic Italian Coffee	3.95	Chocolate Dream	3.95
Nespresso Coffee		nespresso ristretto, chocolate ice cream, whipped cream, chocolate chip, mint	
Ristretto (espresso)	2.95	Iced Hazelnut Macchiato	3.95
Lungo (american coffee)	2.95	nespresso decaffeinated, hazelnut syrup, crushed ice	
Decaffeinated (nespresso)	2.95	Almond Coffee	3.95
Leggero (cappuccino)	3.25	nespresso lungo, almond syrup, hot milk, whipped cream	
Iced Macchiato	3.25	Vanilla Cappuccino	3.95
Latte Macchiato	3.25	nespresso leggero, vanilla ice cream, whipped cream, chocolate chip	

@MYSKINNYSEASONS HEALTHY SPECIALS THIS SECTION IS DEVELOPED BY HEALTH ENTHUSIASTS OF JORDAN

Breakfast		Mains		New Juices (fresh without added sugars)	
New *GFV Oatmeal Pancakes	3.75	New VV Potato, Chickpea & Quinoa Patty	5.25	Cinnamon Mocha (energizing)	4.50
oatmeal, eggs, banana, vanilla extract topped with honey, pomegranate, bananas and strawberries		patty in a lettuce wrap with homemade guacamole and grilled tomatoes with a mixed side salad		coffee, almond milk, medjool dates, walnuts, cinnamon	
Add on: WJC healthy homemade ice cream	1.95	New Grilled Chicken Vegetable Skewers	6.95	Red Ginger (detoxing)	3.75
VV*Rainbow Acai Bowl	5.95	served on a bed of sautéed kale with roasted potato wedges and hummus		red cabbage, ginger, cucumber, red pepper, honey, chia seeds	
with homemade granola*, blueberries, bananas, and pomegranate		Sweet Tooth		Green Garden (clarity)	3.75
Bowls		*GFV Guilt Free Date Bars	3.50	rocca, cucumbers, parsley, apple, honey, walnuts	
New VV Power Bowl	6.95	oatmeal, dates, shredded coconut, ground flaxseed, walnuts, served with yogurt		Protein Boost (pre/post workout)	3.75
avocado, kale, quinoa, grilled sweet peppers, roasted broccoli, chickpeas with honey mustard dressing		New V*Raw Matcha Brownies	3.50	vanilla pea protein, homemade granola*, almond milk, medjool dates, walnuts	
Add on: free-range boiled egg	1.50	a combination of dates, walnuts, cocoa powder, honey and matcha			
VV Baked Falafel Salad	4.25				
baked falafel balls, roasted carrots, cauliflower, red cabbage, spinach with tahini sauce					
Can be served in shrak wrap	0.50				

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