

Wild Jordan Center Breakfast A Guaranteed Good Morning

Summer Menu 2018

TRADITIONAL BREAKFAST

Foul	1.95
Hummus	1.95
Moutabal	1.95
Labaneh Balls	2.95
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)	1.95
Circassian Cheese Saj	3.50
Za'atar Saj	3.25
Falafel Saj	2.95
with tahini sauce	
Qalaya	2.95
Mildly spicy cooked tomatoes	
Grilled Imshat	2.95
Grilled cauliflower patties	
Seasonal Mixed Vegetable Platter	2.75
Mixed Homemade Pickles	2.50
Homemade Makdous	2.50
Stuffed small eggplant with walnuts and mild chili peppers	
Black or Green Olives	2.50
Reserve Honey	2.25
Reserve Jam	2.25
Date Molasses served with tahini sauce	1.95
Fatteh Hummus	3.75
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 (serves 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 whole wheat pita or local pita and taboun bread

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	

EGGS

Eggs Any Style (3 eggs)	3.50
Your choice of omelette, scrambled, poached, sunny side up, over easy, hard boiled	
Mofarakah	4.25
Eggs with potatoes and a dash of parsley	
Local Frittata	3.75
Baked eggs, parsley and onions	
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 grilled hash brown, grilled mushroom, cherry tomato and fresh za'atar, whole wheat pita and whole wheat taboun or local pita and taboun bread

CONTINENTAL BREAKFAST

French Toast	3.25
Two pieces of white or rye toast topped with reserve honey or maple syrup	
Pancakes	3.25
Extra toppings vary	
Gluten-Free Pancakes	5.95
Extra toppings vary	
Chocolate Crêpe	3.75
Strawberry Crêpe	3.50
Organic Muesli	5.50
With fresh yoghurt	
Organic Granola	5.95
Extra toppings vary	
Fresh Yoghurt Parfait	3.95
Yoghurt, toasted organic granola with berry, strawberry or apple in fresh orange juice and flax seeds	
Oats and Fresh Yogurt	3.95
With honey, walnuts and a dash of cinnamon	
Strawberry Parfait	2.95
Yoghurt and strawberries topped with blanched almonds	
Banana Parfait	2.95
Yoghurt, bananas and oats topped with blanched almonds	
Fresh Yogurt	1.50
Extra toppings vary	

Wild . Rugged . Adventurous
Jordanian . Healthy . Natural

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

Wild Jordan Center Meals and Dishes

Indulge In The Freshness

SOUPS

VV Traditional Lentil Soup	3.50
Served with toasted brown pita bread	
VV Zucchini Soup	3.50
A cold soup with a zesty combination of zucchini, leeks, potatoes and onions	
Soup of the Day (ask your waiter)	3.50

SALADS

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	
VV Baqlah and Mushroom Salad	4.95
Simmered green beans mixed with green leaves, purslane leaves, grilled mushrooms and a sherry vinegar 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	
VV Mixed Beans Salad	4.25
A mix of white beans, red beans, chickpeas with lentils, red onion, celery and parsley with curry vinaigrette dressing	
VV 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

V Grilled Halloumi	5.75
Halloumi, tomatoes and homemade pesto on multigrain bread	
VV All Green Sandwich	5.95
Spinach, rocca, avocados, cucumbers and pesto sauce in brown baguette	
Open-Faced Smoked Salmon and Avocado	8.25
Salmon with avocado mousse and dill on multigrain bread	
Musakhan Rolls	7.25
Saj bread, onions and shredded chicken served with fresh yogurt cucumber salad	
V Veggie Brown Tortilla	4.75
Grilled mushrooms with zucchini, eggplants, white onions, pitted black olives and Circassian cheese in grilled brown tortilla bread	
V Grilled Cheese Sandwich	4.25
Buttered toast with mozzarella and cheddar cheese served with crudités and tomato dip	
Beef Roll	5.50
Marinated shredded beef rolled in shraq bread served with tahini dip, onions and sumac	
Dibeen Chicken Shawerma	4.95
Saj 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	
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	
Open Face Steak Sandwich	6.95
Grilled tenderloin steak served with caramelized onion and horseradish, on top of brown baguette	
Chicken Lettuce Wrap	5.95
Sautéed chicken breast with red bell peppers, white onions, crushed almonds, striped tomatoes and parsley served over lettuce	
*Gluten-free bread available upon request	2.00

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Oriental Meal of the Day

(ask your waiter)
Salad; Oriental dish; Dessert 10.00

Kids' Corner

Spaghetti	4.50
Bolognese tomato sauce or cream sauce	
Grilled Chicken Tenders	3.95
Served with grilled potatoes and mixed salad	
Mini-Lean Burger	4.95
Served on a white bread bun with grilled potatoes and a mixed salad	

HEALTHY MAINS

VV Tagine with Couscous	6.75
A slow cooked vegetable stew served with couscous in an earthenware pot	
V Penne Pasta	8.75
With your choice of tomato sauce, homemade pesto sauce, cream sauce or aglio e olio	
Shaumari Clay Pot Spicy Chicken	7.50
Marinated spicy chicken with coriander and curry served with basmati rice	
Ajloun Grilled Circassian Chicken	7.95
Grilled chicken breast stuffed with Circassian white cheese, served with grilled wedged potatoes, grilled vegetables and tomato parmesan sauce	
Umm Qais Grilled Chicken	7.95
Marinated in fresh garden herbs, served with black olive sauce, lemon zest, grilled wedged potato and vegetables	
VV Vegetable Zoodles	4.75
Stringy carrots, zucchini and potatoes in curry sauce	
VV Lasagna	6.75
Layered eggplants, carrots, zucchini and white onions with tomatoes	
*Parmesan cheese available	
Mujib Salmon Steak	15.00
Whole and mashed black lentils, cherry tomatoes and rocca	
Feynan Veal with Potatoes and Sage Butter	7.95
Grilled veal with roasted potatoes and broccoli served with sage sauce	
Azraq Grilled Lamb Chops	14.00
With onions, mushrooms, zucchini and eggplant served with roasted potatoes and mint sauce	
Yarmouk Fish Fillet	9.25
Hamour fish fillet with spicy bell peppers, onions, pine nuts and grilled baby potatoes	
VV Koshari	4.50
Black lentils, rice, macaroni and chili pepper relish with a garnish of caramelized onions	

HOMEMADE DESSERTS

Chocolate Fountain	3.95
Served with mixed fruits and low fat chocolate	
Granola Bar	3.95
Dates, dried fruits, nuts and white oats served with cardamom sauce	
Warm Mixed Berries Crumble	3.95
Mixed berries in fresh orange sauce served with low sugar vanilla ice cream	
Apple Pie	3.95
Served with low sugar vanilla ice cream	
Chocolate Cake	3.95
Mahalabiya	2.25
Chilled thickened milk with mastic gum, served with reserve honey	
Choco Banana Crepe	3.95
Ice cream - (per scoop)	1.95
Ask about our dessert of the day	3.50

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, pineapple, lemon, tomato, organic lemon or water melon

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 strawberry, mint and lime

Wild Smoothie

Orange juice, strawberries, bananas and light vanilla ice cream

Purple Rain Smoothie

Fresh strawberry, chilled fresh yoghurt and blueberry ice cream

Date Smoothie

Dates, mint and fresh skimmed milk

Mango Smoothie

Fresh banana, lemon, milk and mango ice cream

Pineapple Coco Smoothies

Fresh pineapple, orange, banana and coconut milk

GREEN AND VEGGIE COCKTAILS 3.25

Romaine Apple Mint

Apple, head of romaine lettuce, mint and lemon

Broccoli Mint

Broccoli, mint, apple, yoghurt and honey

Cucumber Ginger

Apple, cucumber, ginger and mint

Green Detox

Apple, kiwi, celery, honey, spinach leaves and lime juice

Sour Green

Spinach, banana, vanilla, yoghurt and lemon

P&B

Peach, black berry, broccoli and pears

Watermelon Green

Watermelon, spinach leaves, lime and coconut

Green Goddess

Avocado, banana, blueberries and cucumber

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

TCHABA ICE TEA COCKTAILS

Iced Peach	3.25
Peach syrup, brown sugar, fresh Lemon juice with royal breakfast tea	
Iced Berry	3.75
Cranberry juice, grenadine syrup with ginger calm tea	

COFFEE

Turkish Coffee	1.75
Organic Italian Coffee	3.95
Esbarlo (Barley Coffee)	3.25

Nespresso Coffee

Ristretto (Espresso)	2.75
Lungo (American Coffee)	2.95
Decaffeinated (Nespresso)	2.95
Leggero (Cappuccino)	2.95
Iced Macchiato	2.95
Latte Macchiato	2.95
Nespresso Macchiato	2.95

Nespresso Coffee Cocktails

Chocolate Dream	3.75
Nespresso Ristretto, chocolate ice cream, whipped cream, chocolate chip and mint	
Iced Hazelnut Macchiato	3.75
Nespresso Decaffeinated, hazelnut syrup and crushed ice	
Almond Coffee	3.75
Nespresso lungo, almond syrup, hot milk, whipped cream and toasted almonds	
Vanilla Cappuccino	3.75
Nespresso Leggero, vanilla ice cream, whipped cream and chocolate chip	

SIGNATURE RESERVE TEAS

2.50

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

TCHABA TEA SELECTION

3.25

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 and best 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

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

A selection of our homemade ice tea flavors 1.95

Explore. Enjoy. Engage. Sustain.

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