

WINTER BREAKFAST MENU

OUR MENU CHANGES SEASONALLY

Daily Breakfast: 9 a.m. to 12 p.m.

Weekends: 9 a.m. to 1 p.m.

GF gluten friendly

***** no added sugar

Prices are subject to service charge and sales tax

Items labeled as gluten friendly are produced in a kitchen that contains gluten and may not be suitable for those with a severe celiac allergy.

1 JD donation for King Hussein Cancer Foundation will automatically be added to your bill, over 25JD, kindly inform us otherwise

TRADITIONAL BREAKFAST

Falafel 1.95

5 pieces

Foul 1.95

Hummus 1.95

add: minced meat 1.00

Moutabal 1.95

Fatteh Hummus 3.75

contains gluten

add: minced meat 1.00

Labaneh Balls 2.95

Grilled Halloum 4.25

Za'atar and olive oil dip 2.25

Qalaya

mildly spicy cooked tomatoes 2.95

Makdous 2.50

stuffed small eggplants with walnuts and mild chili

Seasonal Mixed Vegetable Platter 2.50

Mixed Homemade Pickles 2.50

Black or Green Olives 2.50

All the above are served with local pita or whole wheat taboun bread

TRADITIONAL BREAKFAST

25.00 (meal for 4)

hummus, fowl, mofarakah potato, saj cheese and za'atar, plain labaneh balls, grilled halloum, qalaya, makdous, green and black olives, mixed pickles and seasonal mixed vegetable platter.

All the above are served with pita or taboun bread, brewed black tea with sage and filtered water



WRAPS AND TOAST

Za'atar Saj 3.25

Falafel Saj with tahini sauce 2.95

Halloum Saj 4.50

Za'atar and Cheese Saj 4.25

Avocado on Toast 5.25

two pieces of whole grain toast topped with our special hummus, sliced avocados, cherry tomatoes and flaxseeds

add: poached eggs 1.50

RCSN Reserve Honey 2.25

with toast and butter

RCSN Reserve Jam 2.25

with toast and butter

EGGS

Eggs Any Style 3 eggs 3.50

your choice of omelette, scrambled, poached, sunny side up, over easy, or hardboiled

Mofarakah 4.25

eggs served with potatoes and a hint of parsley

Shakshuka 3.50

eggs cooked with tomatoes, bell peppers, onion, garlic, and chili pepper

Za'atar Olive Oil Fried Eggs 3.50

three sunny side up eggs prepared with a special mix of olive oil and za'atar

All the above are served with roasted potatoes, grilled mushrooms, grilled tomatoes and fresh za'atar, local pita or whole wheat taboun bread

PANCAKES, CREPES

Apple Oatmeal Pancakes 3.75

apple and oatmeal batter, seasonal fruit with a drizzle of honey

Pancakes with Maple Syrup 3.25

extra toppings vary

Choco Banana Crêpe 3.95

served with Nutella

French Toast 3.25

two pieces of white toast in beaten egg, milk and cinnamon, topped with RCSN reserve honey or maple syrup

PARFAITS AND BOWLS

Apple Pie Parfait 2.95

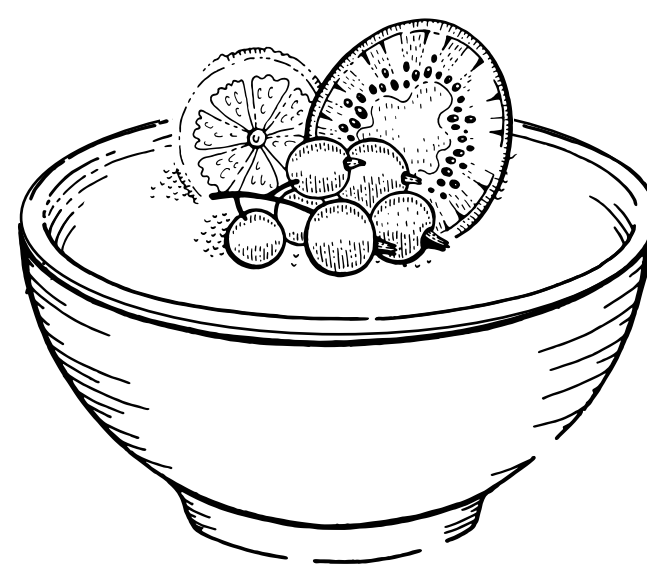
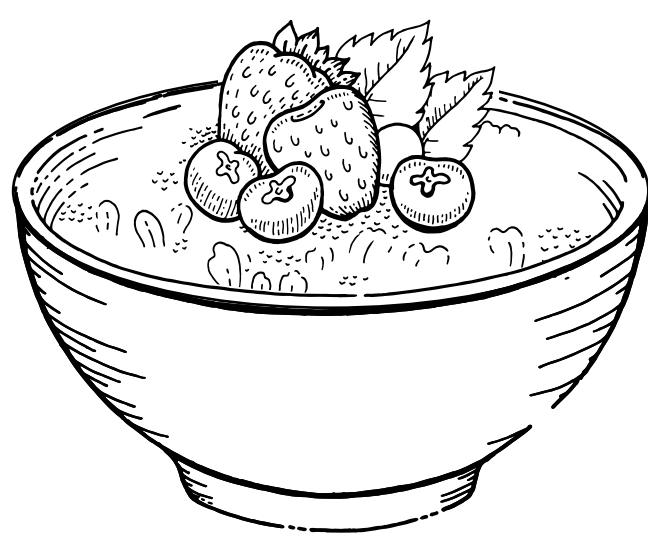
yoghurt with sliced apples, walnuts, toasted almonds and a drizzle of honey and a dash of cinnamon

Pomegranate Smoothie Bowl 3.75

yoghurt with a creamy strawberry blend, oats with pomegranate, strawberries, shaved almonds and a drizzle of honey

Make Your Own Yoghurt Bowl 1.50

yoghurt with your choice of toppings



EXTRA TOPPINGS

Fresh Seasonal Toppings 0.75

apple, banana, orange, kiwi, and seasonal fruits

Frosting 1.50

chocolate syrup, maple syrup, reserve honey, reserve jam, nutella

Non-dairy milk 1.50

a glass of almond milk

Nuts 1.00

walnuts, almonds, flax seeds

Crunch 2.50

oats

HOMEMADE DESSERTS

Warm Mixed Berries Crumble 3.95

mixed berries in fresh orange sauce served with vanilla ice cream

Apple Pie 3.95

served with vanilla ice cream

Chocolate Cake 3.95

* Sugar Free Carob Bar 3.50

WJC garden picked fresh carob, coconut flakes, dark chocolate with coconut oil

Feel Good Brownie 3.25

with brown sugar

* Date Molasses 1.95

served with tahini sauce

Ice cream 1.95

per scoop

FRESH JUICES, GREEN COCKTAILS, SMOOTHIES AND SHAKES

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

Juice & Cocktails 3.75

Fresh Juice

orange, carrot, strawberry, apple, banana, kiwi, lemon, tomato

Cocktail

choose your own combination from any of the fruits available

choose your own combination from any of the fruits available

Green Cocktails 3.75

* **Apple Pomegranate**

apple, pomegranate, banana, spinach, honey

Cucumber Ginger

apple, fresh cucumber, ginger, mint, lime syrup

Green Detox

apple, kiwi, celery, honey, spinach leaves, lime syrup

* **Aloe Vera Goodness**

organic aloe vera gel from RSCN reserves, cucumber, ginger, honey, lemon juice

Smoothies & Shakes 3.75

Frozen Lemonade

lemons, zest of lime, mint, lime syrup

Orange Lemonade

blended oranges and lemons with orange, lemon juice, lime syrup

Freshness

strawberries, mints, limes, lime syrup

* **Beetroot Strength**

beetroot, strawberry, kiwi, ginger, honey

* **Orange Warrior**

blended orange, carrot, ginger (optional: honey)

* **Cinnamon Mocha**

coffee, almond milk, medjool dates, walnuts, cinnamon (can be served without coffee)

Wild Shake

orange, strawberry, banana, vanilla ice cream

Purple Rain

strawberry, yoghurt, blueberry ice cream

* **Date Shake**

dates, mint, milk

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



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, violets

Moroccan Nights

green tea and mint

Masala Chai

black tea, black pepper, cardamom, ginger, star anise

Jasmine Haze

white tea and jasmine blossom

Rosa

white tea, green tea, rose petals

Chamomile Breeze

chamomile, mint, hibiscus, lemongrass, orange peel

Ginger Calm

ginger, lemon, orange peel, licorice, mint, lemongrass

add almond milk 0.50

COFFEE

Turkish Coffee 1.75
Organic Italian Coffee 3.95

Molinari

Espresso 2.95
American Coffee 2.95
Decaffeinated 2.95
Latte Machiatto 3.25
Cappuccino 3.25
* Date Coffee 3.25
coffee, almond milk, dates

Molinari Coffee Cocktails

Chocolate Dream 3.95
espresso, chocolate ice cream, whipped cream, chocolate chip and mint
Almond Coffee 3.95
espresso, almond syrup, hot milk, whipped cream
Vanilla Cappuccino 3.95
espresso, vanilla ice cream, whipped cream, chocolate chip
Iced Hazelnut Macchiato 3.95
decaffeinated espresso, hazelnut syrup, crushed ice

* OTHERS

Black Tea with sage 1.50
Wellness Drink 1.75
a selection of garden grown herbs, cinnamon sticks
Garden Grown Herbs with boiled water 1.75
Homemade Iced Tea 1.95
(ask your server for the different flavors)
Cinnamon Sticks 2.25
boiled with coconut flakes and walnuts
Hot Chocolate sweetened with honey 3.25

STILL AND SPARKLING WATER

Filtered Water 1L 1.00
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
Infused Detox Water
Infused Energizing Fruity water

WINTER MAIN MENU

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BITES TO SHARE

Mezze Sampler 4.50

hummus, moutabal, baked falafel balls served with pita or whole wheat taboun bread

GF Keto Almond Breaded Chicken Tenders 5.50

with homemade ranch dip

Avocado Hummus 3.50

with pita bread

Pita Crackers 3.50

toasted Arabic bread with labaneh dip

GF Zesty Garlic Mushroomss 3.50

pan fried mushrooms with lemon and garlic

TRADITIONAL MEAL

32.00 (meal for 4)

hummus, moutabal, potato mofarakah with mushrooms, fatoush salad, grilled halloum, qalaya, chicken shawerma platter, meat shawerma platter, tahini dip, garlic dip, green and black olives, mixed pickles with seasonal mixed vegetables

All the above are served with pita or whole wheat tabboun and filtered water



KIDS' CORNER

Grilled Cheese Sandwich 3.75

buttered white toast with mozzarella and cheddar cheese served with crudités and tomato dip

Kids Chicken Shawerma Wrap **New** 3.95

shraak bread with chicken shawerma, tahini sauce and pickles, served with grilled potato wedges

Kids Beef Shawerma Wrap **New** 5.50

shraak bread with beef shawerma, tahini sauce and pickles, served with grilled potato wedges

SALADS

Fatoush Za'atar Salad 4.50

fresh za'atar, tomatoes, cucumbers, green onions, lettuce, colored bell peppers, toasted pita bread with pomegranate molasses dressing

GF

Buddha Bowl 6.95

avocado, mixed greens, quinoa, roasted beetroot, sweet potatoes, chickpeas with honey mustard dressing

Za'atar Chicken Freekeh Bowl 4.95

pomegranate, green chili, mint, parsley, green onions, rocca, freekeh, za'atar marinated chicken, with pomegranate molasses za'atar

GF

Fennel Salad **New** 7.95

raw and grilled fennel on a bed of red lettuce with mint, orange, grapefruit, avocado and pine nuts and Dijon mustard dressing

GF

Date Salad **New** 5.70

dates, pomegranate, feta and walnuts with rocca and lemony pomegranate molasses dressing

Strawberry Salad 4.75

freekeh with mixed greens, avocados and strawberries, with an orange balsamic vinaigrette sauce and a sprinkle of grilled pine nuts

Chicken Salad 5.75

a mix of local lettuce, avocados, spring onions, grilled chicken breast and crumbled white feta cheese with citrus dressing

Quinoa Salad 5.50

red and white quinoa with rocca, cherry tomatoes, pomegranate, feta cheese and orange citrus vinaigrette

Salad Toppings

avocado	1.50
falafel	0.50
feta cheese	1.50
2 boiled eggs	1.50

beef strips	3.00
grilled chicken breast	2.00
grilled chicken skewers	3.00
sweet potato cubes	1.00

Ask your server about our soup and pasta options!

GF

gluten friendly

*

no added sugar

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LIGHT WRAPS AND SANDWICHES

all sandwiches and light wraps are served with a side salad

Dibeen Chicken Shawerma 4.95

shraak bread with chicken shawerma, tahini sauce and pickles, served with grilled potato wedges

Crispy Chicken Wrap 5.75

grilled breaded chicken tenders with lettuce, pickles, tomatoes and homemade ranch sauce in shraak bread

Steak Wrap 7.50

grilled tenderloin steak cooked with colored bell peppers, hot peppers and onions mixed with a creamy steak sauce in shraak bread

Grilled Halloum Sandwich 4.50

halloum, tomatoes, sundried tomato paste with homemade pesto in multigrain bread

Green Goodness Sandwich 3.50

grilled eggplants, carrots, zucchini, avocado slices, mixed greens with a special hummus and pesto sauce served on multigrain bread

Open-Faced Smoked Salmon and Avocado 8.50

avocado mousse with salmon, rocca, green onions, capers on multigrain bread

Gluten-free bread available upon request 2.00

WHOLESOME MAINS

Azraq Grilled Lamb Chops 12.50

vegetable skewers and a potato and corn mash with gravy mint sauce

GF **Ajloun Grilled Circassian Chicken** 7.95

chicken breast stuffed with circassian white cheese, served with grilled potato wedges, vegetables and a homemade tomato parmesan sauce

Steak with Potato Purée 14.95

beef fillet with a side of spinach, quinoa and potato purée

GF **Fish Tagine** 9.50

slow-cooked hammour fillet in a tomato sauce with colored bell peppers, garlic, onions and spices baked in a clay pot

Umm Qais Grilled Chicken 7.95

marinated in fresh garden herbs, served with black olive sauce, grilled potato wedges and vegetables

Kofta Maftoul 5.75

kofta balls and maftoul with chickpeas in a homemade tomato sauce

GF **Eggplant Rolls** 5.95

zucchini spirals, carrots and potatoes wrapped in thinly sliced eggplants with homemade vegan pesto sauce and tomato sauce

Beef Shawerma Platter 7.95

beef shawerma, grilled tomatoes, mixed pickles, onions with sumac, tahini dip and shraq bread

GF **No Pasta Lasagna Bake** 4.25

layered zucchini and spinach with parmesan cheese and white béchamel sauce

Pasta 5.95

your choice of spaghetti or penne with Bolognese, tomato, cream or aglio e olio

HOMEMADE DESSERTS

Warm Berry Crumble 3.95

mixed berries in fresh orange sauce served with vanilla ice cream

Apple Pie 3.95

with vanilla ice cream

Chocolate Cake 3.95

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Feel Good Brownie 3.25

with brown sugar

* Date Molasses 1.95

served with tahini sauce

Ice cream per scoop 1.95

Guilt Free Date Bar 3.50

oatmeal, dates, coconut, ground flaxseed, walnuts, served with yoghurt

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