

Local cuisine, global appeal

Traditional Swiss recipes revisited by Mövenpick to entice the modern palate, marrying tradition with culinary innovation. Savour these classic dishes, always cooked to perfection, in our restaurants worldwide

Beef tartare

One of Mövenpick's greatest culinary successes, perfected by our chefs over time, steak tartare is true classic, not only in Switzerland, but worldwide.

Riz Casimir

Curry and tropical fruit flavours suggest an exotic origin, yet Riz Casimir was invented in the Mövenpick kitchen by our founder, the legendary Ueli Prager. It's been served in our restaurants since 1952!

Zürich-style veal

Succulent veal in a mouth-watering cream and mushroom sauce, served with a traditional crispy rösti, a quintessential Swiss dish popular at Mövenpick restaurants the world over.

Club Sandwich

Brioche toast , chicken breast ,beef bacon , fried egg, iceberg | tomato French fries and Ketchup

Swiss Carrot Cake

A modern take on the traditional Swiss 'Rüebli Chueche', our contemporary gluten-free carrot cake is light to bite, but big on flavour and topped with a smooth and velvety cream cheese glace.

Caesar Salad G, V	portion	JOD 6.500
Romana lettuce delicate garlic-anchovydressing beef bacon brioche croûtons and cracker		
Beef Tartare L, A, E	small portion	JOD 8.000
Mild medium or fiery brioche toast and butter refined with cognac calvados or whisky (+ JD 4.00)	portion	JOD 11.000
Zurich-Style Veal L, G	small portion	JOD 13.000
Sliced veal button mushrooms cream sauce butter rösti	portion	JOD 20.000
Riz Casimir L, N, S	portion	JOD 16.000
Sliced veal mild curry sauce jasmine rice exotic fruits Sambal crispy krupuk		
Gruyère Burger L, G, E, V	portion	JOD 10.500
%100 Beef patty sesame bun Gruyère cheese beef bacon fried egg french fries Mövenpick burger sauce		
Swiss Carrot Cake E, G, L, N	portion	JOD 4.500
Gluten-free carrot cake cream cheese glace candied carrots		

V veg | S shellfish | N nuts | E eggs | G gluten | P pork | L lactose | A alcohol

Please let us know if you have special allergy. Thank you!

All prices are quoted in Jordanian Dinar, excluding 10% service charge and 7% government tax.

SOUPS

Corn Soup S, V, N	JOD 4.500
Cream soup with corn served with shrimp and pesto sauce	
Oriental Lentil Soup V, G	JOD 4.500
Lentil soup served with croutons and lemon	
Clear Vegetable Soup V	JOD 4.500
With seasonal vegetables	
Soup Of The Day	JOD 4.500
Ask your waiter for the daily soup	

SALAD CREATIONS

Green Bean Salad V, N, L	JOD 5.500
Green beans Swiss cheese olives toasted almonds sweet peppers served with Swiss dressing (lemon juice garlic and olive oil)	
Smoked Salmon G, L	JOD 14.000
Served with horseradish cream and toast bread	
Shrimp Cocktail S	JOD 11.800
Served with rose island dressing	
Assorted Mezza E, V, G	JOD 7.000
Hummus tabbouleh moutabel fattoush fatayer sambousek and kibbeh	
Chef Salad E, L, V	JOD 9.000
Butter lettuce emmental cheese smoked chicken smoked beef tomato and egg	
Mixed Salad V	JOD 6.000
Mixed garden greens tomatoes sweet peppers and cucumber	
Greek Salad L, V	JOD 6.000
Lettuce cucumber tomatoes black olives and feta cheese	

All our dishes are available from 11.00 am until 12.00 pm

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PASTA MANIA AND PIZZAS

Fettuccine Alfredo L, V, G, E

Fettuccini served with fresh cream and mushrooms
served with parmesan cheese

JOD 8.500

Penne Alla Arrabbiata G, L, V, E

Penne with spicy tomato sauce served with parmesan cheese

JOD 7.500

Pizza Margherita G, L, V, E

Tomato sauce | garlic | oregano and mozzarella cheese

JOD 8.000

Pizza Quattro Stagioni L, V, G, E

Beef bacon | smoked turkey | mushrooms | sweet pepper,
topped with mozzarella cheese

JOD 11.500

Pizza Di Verdura L, V, G, E

Tomato sauce | artichokes | mushrooms and mozzarella cheese

JOD 10.000

Pizza Al Salmone L, V, G, E

Tomato sauce | mozzarella cheese | smoked salmon and rocca salad

JOD 10.000

FROM THE GRILL & FROM THE PAN

Beef Satay V, N

Beef fillet sticks with peanut sauce and grilled vegetable

JOD 14.000

Chicken Mushroom with Swiss Cheese L, V

Pan chicken breast with mushroom | thyme | garlic
and tomatoes | melted with Swiss cheese

JOD 12.000

Beef Fillet Steak V, L

Grilled to your liking with your choice of pepper sauce or
café de Paris butter | seasonal vegetables and french fries

JOD 14.000

Chicken Oregano V

Grilled marinated chicken breast | served with french fries
seasonal vegetables and oregano garlic sauce

JOD 10.500

Shrimps Pil Pil S, L, V

King prawns peeled with hot cream tomato sauce
served with white rice

JOD 16.000

Grilled Salmon V

Grilled salmon fillet | dill potatoes and seasonal vegetables
served with saffron sauce

JOD 15.000

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SANDWICHES

Sandwich “Al Saraya” S, V, G	JOD 12.000
Smoked salmon with baby shrimps and lettuce served on brown bread	
Chicken Sandwich G, V	JOD 8.000
Grill chicken lettuce and tomatoes served with submarine bread	
Croque Monsieur L, G	JOD 9.500
Beef bacon and melted emmental cheese in toasted bread	
Tuna Fish Sandwich V, G	JOD 9.500
Tuna salad lettuce in toasted bread	

ARABIC FOOD PROMOTION

Rich Arabic Mezza V, E, G, N, L	JOD 15.500
For 4 persons hommus moutabal tabouleh kishkeh fatoush turkish salad mixed pickles kibbeh spinach fatayer and sambousek	
Makloobah V, L, N	JOD 10.500
Traditional Arabic rice eggplant cauliflower lamb and nuts served with cucumber yogurt sauce	
Mixed Arabic Grill V, L, N	JOD 13.000
Shish kebab shish taouk kofta and lamb chops baked potato grilled tomato served with BBQ sauce	
Mansaf L, N	JOD 11.000
Traditional Jordanian dish rice on shrak bread lamb cooked in yogurt with nuts	
Grilled Whole Denies Fish V	JOD 18.000
served with black olives and chili tomato sauce	
Sorarr Dajaj G, N, L	JOD 10.500
Roasted chicken leg stuffed with crushed wheat and a sprinkle of pine seeds served with cucumber yogurt sauce	

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DESSERTS AND PASTRIES

Fresh Strawberries L	JOD 6.000
with fresh cream and icing sugar	
Fresh Fruit Salad V	JOD 5.000
Crème Brûlée L, N	JOD 7.500
with dried apples and walnuts	
Chocolate Mousse E, L	JOD 5.000
Black Forest Cake E, L, G	JOD 4.500

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