

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 I 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.

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!



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

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!



SOUPS

Corn Soup S, V, N Cream soup with corn served with shrimp and pesto sauce	JOD 4.500
Oriental Lentil Soup V, G Lentil soup served with croutons and lemon	JOD 4.500
Clear Vegetable Soup V With seasonal vegetables	JOD 4.500
Soup Of The Day Ask your waiter for the daily soup	JOD 4.500
SALAD CREATIONS	
Green Bean Salad V, N, L Green beans Swiss cheese olives toasted almonds sweet peppers served with Swiss dressing (lemon juice garlic and olive oil)	JOD 5.500
Smoked Salmon G, L Served with horseradish cream and toast bread	JOD 14.000
Shrimp Cocktail S Served with rose island dressing	JOD 11.800
Assorted Mezza E, V, G Hummus tabbouleh moutabel fattoush fatayer sambousek and kibbeh	JOD 7.000
Chef Salad E, L, V Butter lettuce emmental cheese smoked chicken smoked beef tomato and egg	JOD 9.000
Mixed Salad v Mixed garden greens tomatoes sweet peppers and cucumber	JOD 6.000
Greek Salad L, V Lettuce cucumber tomatoes black olives and feta cheese	JOD 6.000

All our dishes are available from 11.00 am until 12.00 pm

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!

MÖVENPICK Al Maga'ad

PASTA MANIA AND PIZZAS

RESORT PETRA

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 chees 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
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!



SANDWICHES

Sandwich "Al Saraya" S, V, G Smoked salmon with baby shrimps and lettuce served on brown bread	JOD 12.000
Chicken Sandwich G, V Grill chicken lettuce and tomatoes served with submarine bread	JOD 8.000
Croque Monsieur L, G Beef beacon and melted emmental cheese in toasted bread	JOD 9.500
Tuna Fish Sandwich V, G Tuna salad lettuce in toasted bread	JOD 9.500
ARABIC FOOD PROMOTION	
Rich Arabic Mezza V, E, G, N, L For 4 persons hommus moutabal tabouleh kishkeh fatoush turkish salad mixed pickles kibbeh spinach fatayer and sambousek	JOD 15.500
Makloobah V, L, N Traditional Arabic rice eggplant cauliflower lamb and nuts served with cucumber yogurt sauce	JOD 10.500
Mixed Arabic Grill V, L, N Shish kebab shish taouk kofta and lamb chops baked potato grilled tomato served with BBQ sauce	JOD 13.000
Mansaf L, N Traditional Jordanian dish rice on shrak bread lamb cooked in yogurt with nuts	JOD 11.000
Grilled Whole Denies Fish V served with black olives and chili tomato sauce	JOD 18.000
Sorarr Dajaj G, N, L Roasted chicken leg stuffed with crushed wheat and a sprinkle of pine seeds served with cucumber yogurt sauce	JOD 10.500

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!



DESSERTS AND PASTRIES

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