

It is a great pleasure to welcome you to Najel - All day dining restaurant.

A Kitchen is the heart and soul of any home And therefore Najel can be seen as The heart and soul of Tala Bay.

Through this menu, we would like to take you through A culinary passage for a gourmet experience the Swiss way.

We pride ourselves in preparing only the most genuine and Best available products in the market to give our diners a true insight of tailor-made exquisite cuisine,
Where tradition blends magically with modern cooking.

Enjoy our Cuisine the Swiss way.

Please enjoy our famous daily buffet

Breakfast Buffet From 6.00 am until 10.30 am	12.00 JOD
Lunch Buffet From 12.30 pm until 3.30 pm (Not available every day)	20.00 JOD
Dinner Buffet From 6.30 pm until 10.30 pm	24.00 JOD



COLD APPETIZERS

Greek Salad L Cucumber, tomato, lettuce, black olive feta cheese and Olive oil lemon dressing	8.500
Caesar Salad L, E, G Romana lettuce, delicate garlic-anchovy dressing, brioche croutons topped with parmesan cheese	6.500
With beef bacon With grilled chicken strips With grilled shrimp	8.000 8.750 12.500
Assorted Cold & Hot Mezza L, E, G, N Hummus, Moutabal, tabbouleh, fattoush, pickles, olives, vine leaves, kibeh and fatayer	10.500
Smoked Salmon s, L, E Norwegian smoked salmon with capers, caviar, onions, toasted Bread, lemon and creamy horseradish sauce	13.000

SOUPS

Clear chicken vegetables soup	5.000
Oriental Lentil Soup V Served with bread, croutons and lemon	5.500
Soup of the Day	5.500

SANDWICHES

Gruyère Burger L, E, G,N Grilled minced beef burger (180gr) with onion, tomato, pickles topped with gruyère cheese served with Mövenpick burger sauce in toasted sesame bun and your choices of fried egg or beef bacon	12.500
Chicken Burger 180 grams L, E, G, N Grilled minced chicken, served inside toasted sesame bun with cheese, mushrooms and onic	11.000 ons
Club Sandwich L, E Grilled chicken breast with mayonnaise, crispy beef bacon with mustard, tomatoes, lettuce And fried egg served in toasted white bread	10.000
Salmon Sandwich S, L, E Smoked salmon in bagel bread with cream cheese, lemon and rocca	12.500

All sandwiches & burgers are served with coleslaw salad and your choice of French fries or potato wedges

DACTA

PASIA	
Spaghetti alla Napolitana G, L, E Spaghetti with tomato sauce served with parmesan cheese	7.500
Spaghetti alla Bolognese G, L, E Spaghetti with minced beef and tomato sauce served with parmesan cheese	8.000
Food allergy notice: Please be advised that the food prepared here may contain these ingredients	

G: GLUTEN | L: LACTOSE | N: NUTS | S: CONTAIN SHELL FISH OR FISH | V: VEGETARIAN | E: EGG

All our dishes are available from 12.30 pm until 3.30pm | 6.30 pm until 10.30 pm All prices are in Jordanian Dinars and subject to 10% service charge and 7% sales tax



Linguine Alfredo G, E, L
Fine noodles with creamy mushroom sauce served with parmesan cheese

Farfalle al Pesto con Gamberetti S, L, E, G

10.500

Farfalle in cream pesto sauce topped with shrimps served With parmesan cheese

MAIN COURSES

Vegetables and French fries

Chicken Oregano L
Grilled marinated chicken breast with oregano topped with cherry
Tomatoes, mushrooms and lemon oregano sauce served with seasonal

Catch of the Day S
Your choice:

Fried: served with vegetables, potato wedges and garlic sauce Baked: served with vegetables, potato wedges and garlic sauce

Arabic Mixed Grill G

Kofta, shish tawook, lamb chops and beef medallion served with

French fries, grilled vegetables and barbecue sauce

Salmon Dill S,L
Grilled salmon topped with shrimp, caviar served with seasonal

Vegetables, French fries and dill cream sauce

FROM THE GRILL

 Beef Tenderloin, 220 grams L
 27.000

 Veal Rack 320 gram L
 28.000

 Beef Rib Eye, 320 grams L
 28.000

 US T-bone steak 450 grams L
 30.000

With your choice of two side dishes and sauce

Side orders
Potato wedges
Pepper sauce
Baked potato
French fries
Basmati rice

Sause
Pepper sauce
Mushroom sauce
Gravy jus

DESSERTS

Fresh vegetables

Seasonal fresh fruit cuts served with exotic smoothie	8.000
Chocolate brownies N, G, L, E Brownies cake served with vanilla sauce	7.000
Baked cheese cake and red berry compote E, L, G	7.500
Pears tart served with vanilla ice cream E, G, L	7.000
Dark chocolate mousse E, G, L	6.500
Selection of Arabic sweets N, G, E, L	8.500

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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.

Swiss Carrot Cake

A modern take on the traditional Swiss 'Rüebeli 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.

Beef tartare E

Mild I medium or fiery I brioche toast and butter Refined with cognac, calvados or whisky (+ JD 4.00)	small portion large portion	8.000 11.000
Zurich-style veal L Sliced veal I button mushrooms I cream sauce I butter rösti	small portion large portion	13.000 20.000
Riz Casimir L Sliced veal I mild curry sauce I jasmine rice I exotic fruits Sambal I crispy krupuk		16.000
Swiss carrot cake L Gluten-free carrot cake I cream cheese glace I candied carrots	S	6.500