

Soup

Rashouf (Mid & South Regions): JD 4

A hearty chowder made with JHR signature Jameed (dried yogurt) and lentils, pulses, and grains of the season

Salads

Durzi Tabouleh (Azraq): JD 5

The unique Durzi Tabouleh with garbanzo beans, cucumbers and pomegranate molasses dressing, the salad is served and traditionally eaten with pickled vine leaves

Aubergine Salad (Northern Region): JD 4.25

Delicately grilled aubergine served over a bed of lettuce and rocca leaves, topped with diced tomato and shreds of crispy shrak bread (Jordanian thin and light bread) with Jordanian virgin olive oil & vinegar dressing

Jameed Salad (Chef's special): JD 6

Diced tomato, chopped scallions, and parsley, topped with gently grated JHR signature Jameed (dried yogurt)

Za'atar & Circassian Cheese Salad (Madaba/Nau'r):

A cultural fusion dish between the original thyme salad in Madaba and neighbouring Circassian community in Nau'r. Circassian cheese with fresh thyme leaves, tomato, lettuce and pomegranate molasses with Jordanian virgin olive oil & vinegar dressing

JD 4

Freekeh Salad on Zucchini Boats (North Region): JD 4.25

Grilled crispy zucchini boats topped with Freekeh (crushed wheat) pomegranate, green onions, tomato & molasses dressing

Beetroot & Spinach Salad (Jordan Rift Valley): JD 4.25

Cooked spinach with beetroot, onions, lemon, ripe pomegranate pearls, walnuts on a fried zucchini bed with Jordanian virgin olive oil & vinegar dressing

Walnut Salad (Ajloun): JD 4.25

Fulfilling, healthy & rich walnut salad. Green onions, bulgur, tomato, rocca leaves, raisins, walnuts in vinegar dressing

Green Apples Salad (Chef's special): JD 4.25

Perfect for summer time! Lettuce, orange segment, sliced green apples, green onions with Jordanian virgin olive oil & vinegar dressing

Appetizers

Gras' (Northern Region):

Savory pie stuffed with a mixture of

-Kishek JD 3.75

Savoury dried yogurt soaked bulgur wheat and crushed onions

-Gras Sabanekh JD 3.5

Cooked spinach, pomegranate pearls, onions and summac

-Gras Gare' JD 3.5

Mashed pumpkin mixed with herbs

Haliva (Amman):

Circassian fluffy turnover pastry filled with artisan cottage cheese or pureed potato

-Potato JD 4

-Circassian cheese JD 4.25

Ekbab Obeidat (Irbid): JD 4.5

Attributed to the Obeidat tribe northwest of Irbid, the original recipe is a steamed special blend of lamb with bulgur wheat and cardamom. The JHR version of this dish is fried

Fatet Kishek (Northern Region): JD 5.25

Fried bread, kishek topped with shredded chicken

Bazina/Rgagah (Southern and Eastern Regions):

The Hwaitat tribe calls it Bazina, the Bani Sakher and some Easter tribes name it Rgagah; we like to describe it as the Nabatean fettuccine made by sun drying yeast free dough strips cooked in JHR signature Jameed (dried yogurt), lentils drizzled with sammen (ghee) JD 5

Foul Akhdar bel zeit (All Regions): JD 3.75

Fava beans cooked in garlic, coriander and virgin Jordanian olive oil

Mtabbal Koussa (North Regions): JD 4.25

Tapenade of roasted courgettes whipped with yogurt and taheeni sauce, sprinkled with dried mint and drizzled with virgin Jordanian olive oil

Ma'roufeyeh (Mafraq): JD 5.5

Attributed to the Durzi tribe of Bani Ma'arouf and enjoyed in Mafraq and some parts of Irbid. Made from cracked wheat pilaf cooked with tomato and sage

Vartin Aubergine (Amman):

A traditional Armenian dish made of oven-cooked aubergine and slices of bell peppers in a rich tomato sauce; the aubergines are embedded with chicken, minced meat or enjoyed vegan

-Chicken JD 7

-Meat JD 9

-Vegan JD 6

Main Course

Mansaf JHR (All Regions): JD 12.5

Mansaf, the formal Jordanian dish served at weddings, funerals and most commonly at family gatherings. Evidence of mansaf cookware and serving plate (Sedder) goes thousands of years and some urban myths have linked it to age-long political struggles. At JHR, we take great pride in our Mansaf and its unique source from a woman-owned micro business just beside Mujib reserve and its Hwajeh (local herbs)

Mansaf 'Aish (Karak): JD 12

The majestic mansaf served over Jareesh (split wheat) instead of rice as was the case after rice plantation has seized in the 18th century

Mlookheyeh (Amman): JD 8.5

Mlookheyeh (a green leafy plant indigenous to the region) made the Ammani way after a fusion of Nabulsi and Balgawi cultures in Amman where tallow is fried along with onion, garlic, and green chili with lamb chops. Served with rice and a side of vinegar and lemon

Kushna (Agaba):

Red Sea fish stir-fried with maritime spices served with rice or bread and cooked in either:

- Tomato sauce JD 9
- Taheeneh sauce JD 9.25

Areb Quoy Ships (Amman): JD 9

A token of sociocultural exchange on a plate; the fusion dish between the Balgawis and Circassians is symbolic of the city of fraternal love "Philadelphia" and consists of traditional Circassian "ships" made of rice and bulgur wheat alongside Jameed (dried yogurt), topped with Shibji Dagha (spicy drizzle) and oven roasted chicken

Makmoora (Northern Region):

A feast of a crispy layered pie filled with either spiced chicken or marinated lamb

- Chicken JD 8.5
- Meat JD 10

Mahashi Burdganyeh (Mid Region):

Stuffed courgettes and aubergine cooked in a Jameed (dried yogurt) and tomato sauce fusion giving it its unique "Burdgany" or orange colour JD 8

Basbasoan (Al Salt):

Hand rolled pasta pearls served with squash, garbanzo beans and cauliflower stew; served with:

- Chicken JD 8.5
- Meat JD 9
- Vegan JD 6

Burghul Dafeen (Al Husson):

Traditionally made during Christian lent where sautéed vegetables are "buried" (the literal translation of dafeen" and slow cooked with bulgur wheat and a hint of cinnamon; resulting in a wheat pilaf topped with:

- Chicken JD 7.5
- Vegan JD 5.5

Magloobeh (All Regions): JD 10.5

The rich heart-warming dish of Jordan. Made up of three layers: rice spiced with local herbs, aubergine & cauliflower, lamb chunks and then served "upside down" (the name "Magloobeh's translation) accompanied by a tomato and cucumber salad and a bowl of rich yogurt

Younseyeh (Ajloun): JD 10.75

Identical to the Magloobeh above but with layer of pumpkin chunks instead of aubergine and cauliflower

Fanagesh (Al Salt): JD 8.75

Sautéed pumpkin with minced meat cooked in a Taheeneh sauce topped with pomegranate molasses and walnuts and served with a side of rice

Mutafyeh (Mid Regions):

Soul food made of fried cauliflower in Jameed (dried yogurt) served with rice in a:

- Vegetarian option JD 6.5
- Meat option JD 8.5

Foul Akhdar (All Regions):

A must try presenting a difficult choice between handpicked fava beans cooked to a soft perfection in:

- Jameed (dried yogurt) vegetarian JD 6.5
- Jameed (dried yogurt) with Lamb JD 8.5
- Yogurt vegetarian JD 5.5
- Yogurt with Lamb JD 7.5

Flailfeh Mahsheyeh (All Regions): JD 6.75

Green bell peppers stuffed with JHR's rice and meat mixture, cooked in tomato sauce. A definite crowd pleaser.

Dessert

Traditional Lazagyat (All Regions): JD 4

A hearty dough mix of flour, black sesame seeds, anise and cinnamon fried with Sammen (Ghee) before being splashed with some more Sammen & raisins

Lazagyat Al Sroor (Mafrag): JD 4

The hearty lazageyat dough drenched with a rich molten Halaweh (Sesame-oil based sweet) in fresh milk

JHR Lazgyat (Chef's Special): JD 4

The hearty lazageyat dough topped with seasonal jams from our women-owned micro businesses

Zalabya with ice cream (North Region):

Golden deep fried dough balls made by mixing fresh fennel, anise, black sesame seed and served with ice cream. JD 5.5

Haitalyeh (All Regions): JD 3.5

Creamy milk pudding topped with sammen (Ghee) and sprinkled with pistachios

Honey Cake (Zarqa'): JD 3.75

The renowned Chechen traditional honey cake made from layers of honey and peanut butter

Joazyeh (Zarqa'): JD 3.75

Shiny caramel balls historically served by Chechens in Eid

Beverage Menu

Cold Beverages & smoothies:

Large water JD 2.5

Karkadeh JD 2.5

Tamernade JD 2.5

Laban with mint & garlic JD 2.5

Makheed JD 2.5

Lemon mint smoothie JD 3.5

Strawberry mint smoothie JD 3.5

Refreshing detox water:

-Lemon/ cucumbers/ mint JD 3

-Orange/ strawberry/ lemon JD 3

Iced tea Isteakan

(ask your waiter for the full menu & tray)

Fresh juice: JD 3.5

-Orange

-Carrot

-Pomegranate

-Watermelon (seasonal)

Hot beverage:

Special Isteakn JHR Tea Blends

(ask your waiter for the full menu & tray)

Gahweh H'elweh JD 2.25

The traditional boiled powder coffee with your choice of sweetness; served in a "finjan"

Gahweh Saddah JD 2.50

boiled coffee beans with cardamom without sugar, served in a dalleh

Black tea with your choice of herbs handpicked from our garden: JD 2.25

-Mint

-Sage

-Etrah

-Thyme