

Breakfast

7:00 AM–11:30 AM

Dial Room Service to place your order

Good Things from our Kitchen

Complete Breakfast

Choice of fresh seasonal juice

Orange, lemon, grapefruit or carrot

Fresh seasonal fruit slices or fruit salad

Breakfast cereals

Corn flakes, special K, rice krispies, frosties or choco's with your choice of hot or

cold, full fat, low fat, skimmed or soy milk

Sheraton Bakery

Croissant, danish, muffin, white toast, rye toast and rolls, served with butter, preserves and honey

Two eggs any style

Fried, scrambled, poached or boiled, served with hash browns, button mushrooms, grilled tomato, beef bacon and chicken sausage. 17.50

Continental Breakfast

Choice of fresh seasonal juice

Orange, lemon, grapefruit or carrot

Fresh seasonal fruit slices or fruit salad

Yoghurt

Natural, low fat or fruit

Sheraton Bakery

Croissant, danish, muffin, white toast, rye toast and rolls, served with butter, preserves and honey 13.00

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Arabic Breakfast

Choice of fresh seasonal juice
Orange, lemon, grapefruit or carrot

Fresh seasonal fruit slices or fruit salad

Foul medames, hummus, labaneh, olives, akawi cheese or fried haloumi cheese, falafel served with sliced cucumber, tomatoes and Arabic bread 16.00

Light and Healthy Breakfast

Choice of fresh seasonal juice
Orange, lemon, grapefruit or carrot

Fresh seasonal fruit slices or fruit salad

Strawberry Parfait

Oats, strawberries, flax seeds and raisins combined with yoghurt and honey

Egg white omelet

With grilled tomato, avocado and steamed spinach
Multi grain bread and sugar free preserve 15.00

Hot Beverages Served with all Breakfasts

Turkish coffee, brewed coffee, decaffeinated coffee or a selection of tea
Served with your choice of cold or hot, full fat, low fat, skimmed or soy milk

A La Carte Breakfast Cold Selection

Cold Selection

Fresh Fruit Salad 6.00

Mango Blueberry Smoothie 5.00

Fresh Seasonal Fruit Slices 6.00

Yoghurt

Natural, low fat or fruit 4.00

Breakfast Cereals

Corn flakes, Special K, Rice Krispies, Frosties or Choco's with your choice of cold or hot, full fat, low fat, skimmed or soy milk 5.00

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Norwegian Smoked Salmon
Capers, onions, lemon wedges and whole meal bread 10.00

Selection of Local and Imported Cheese
With crackers and grissini 11.00

Hot Selection

Egg White Omelet
With grilled tomatoes, avocado and steamed spinach 7.00

Two Eggs any Style
Fried, scrambled, poached or boiled served with hash browns, button mushrooms, grilled tomatoes, beef bacon and chicken sausage 7.00

Three Egg Omelet
With your choice of mushrooms, tomatoes, capsicum, onion or cheddar cheese, served with hash browns, beef bacon and chicken sausage 8.50

US Sirloin Minute Steak
With two fried eggs any style, served with hash browns, grilled tomatoes and sautéed mushrooms 17.00

Traditional Gallayeh
Sautéed onions, garlic and tomatoes with tender diced lamb and pine nuts 10.00

Buttermilk Pancakes
Served with maple syrup, berry compote and cream 5.50

Belgian Waffle
Served with maple syrup, berry compote and cream 5.50

Sheraton Bakery
Croissant, danish, muffin, white and rye toast and rolls served with butter, preserves and honey 7.50

Oatmeal
Whole milk, oat porridge with golden honey and flax seeds 5.00

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Breakfast Extras

Hash Browns 2.50
Chicken Sausage 2.50
Sautéed Mushrooms 2.50
Grilled Tomatoes 2.50
Grilled Beef Bacon 2.50
Baked Beans 2.50

Cold Beverages

Choice of Fresh Seasonal Juices
Orange, lemon, grapefruit or carrot 3.75

Chilled Juices
Tomato, pineapple, mango or apple 3.50

Full Fat, Low Fat, Skimmed or Soy Milk 3.75

Hot Beverages

Tea Selection
Earl grey, English breakfast, green, herbal or decaffeinated 3.75

Coffee Selection
Freshly brewed coffee, espresso, cappuccino, latte, Turkish coffee or decaffeinated 3.75

Hot Chocolate 4.00

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All Day

11:30 AM–10:30 PM

Dial Room Service to place your order

From the Soup Kettle

Traditional Lentil Soup

Served with fried bread and lemon wedges 5.50

Soup of the Day

Please ask for the soup of the day 5.50

Just to Start

Norwegian Smoked Salmon

Capers, onions, lemon wedges and whole meal bread 14.00

Selection of Cold and Hot Mezzeh

Hummus, mutabal, fattoush, labneh, stuffed vine leaves, fried kubbeh, spinach and cheese sambusek 12.50

Grilled Eggplant with Green Roasted Wheats

Drizzled with creamy buttermilk and dill dressing 7.00

Prawns & Calamari Tempura (12 pcs)

Deep fried, served with a rich lime, wasabi & sesame dressing 14.00

Salads

Caprese Salad

Sliced tomatoes and buffalo mozzarella with basil olive oil 10.00

Greek Salad

Tomatoes, cucumber, capsicum, iceberg lettuce, onions, feta cheese and Kalamata olives dressed with lemon olive oil 7.50

Quinoa & Smoked Trout

Baby spinach leaves, mixed quinoa, smoked trout, beans sprouts, pomegranate drizzled with Italian dressing 10.00

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Arugula, Vegetables & Blue Cheese

Baby arugula, cherry & sun-dried tomatoes, radish, capsicum, asparagus, blue cheese, walnuts, scented with olive oil balsamic vinaigrette 8.00

Sesame Crusted Seared Tuna

Arugula, ripe avocado, capsicum, portobello mushrooms and capers, drizzled with balsamic soy-ginger vinaigrette 10.00

Sheraton Amman Caesar Salad

Romaine lettuce tossed in a creamy caesar dressing, topped with croutons, anchovies, crisp beef bacon, sundried tomatoes and shavings of parmesan 8.00

Add

Grilled Cajun Chicken Breast 11.00

Grilled Shrimps (6 pieces) 13.00

Create your Own Pasta

Choose from the following pastas and sauces

Pasta

Penne

Spaghetti

Fettuccine

Sauces

Pesto 10.50

Mushroom and cream 10.50

Neapolitan - tomato sauce 10.50

Bolognese 13.00

Seafood and tomato 14.00

Pizza from the Wood Oven

Available from 12:30 PM - 11:00 PM

Personal Pizza

Create your own wood fired pizza

Start with the base of our own secret recipe pizza dough with our homemade tomato sauce base 12.50

Just add your toppings and we will finish your choice with Italian mozzarella choose three toppings from the following 3.00

Mushrooms

Onions

Capsicum

Olives

Salami

Beef strips

Chicken breast strips

Anchovies

Mussels

Calamari

Smoked Salmon

Artichoke

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From the Grill

250 gm Angus beef tenderloin 28.00
300gm Angus sirloin 25.00
280gm Angus ribeye 29.00
180gm Butterfly Atlantic salmon 18.50
200gm Chicken breast supreme 13.50

All grilled items are served with your choice of the following:
Mashed potatoes, french fries, wedges or steamed rice
Vegetables: grilled, steamed or buttered
Sauces: pepper, lemon butter, mushroom, mustard or tomato

Main Courses

Traditional Jordanian Mansaf

Lamb shank, slowly cooked in a goat yogurt sauce served with saffron rice, shrak bread and pine nuts 17.00

Oriental Mixed Grill

Marinated lamb cutlet, kofta, chicken and shish kebab with oriental rice, grilled vegetables and yoghurt cucumber salad 20.00

US Sirloin Minute Steak

With two fried eggs any style, served with hash browns, grilled tomatoes and sautéed mushroom 17.00

Oven Baked Fillet of Sea Bass

Basil potato croquette and grilled vegetables with caper and lemon butter sauce 18.50

Indian Paneer Butter Masala

Marinated paneer cheese served in a spiced Masala, with jeera rice 9.00

Beef, Shrimp and Broccoli Stir Fry

Gingered oyster sauce and bean sprouts accompanied with vegetable fried rice 21.00

Thai Green Vegetable Curry

Slow cooked vegetables in coconut milk and green curry served with steamed rice 9.00

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Signature Sandwiches

The Classic Burger

200gm Beef patty, melted red cheddar cheese, tomatoes, lettuce in a sesame seeded bap with caramelized onions

French fries & mango salad with lime chili sauce 14.00

Surf & Turf Burger

200gm Beef patty, grilled shrimps in creamy cheddar sauce, tomatoes, lettuce, gherkin pickles, spicy 1000 island dressing in a sesame seeded bap

French fries & mango salad with lime chili sauce 16.00

Grilled Steak Sandwich

Shredded tender beef fillet in a soft twist bread with sautéed onions & button mushrooms topped with melted cheddar cheese & homemade BBQ sauce French fries & mango salad with lime chili sauce 13.50

Lamb Kofta Ahlan Wa Sahlan

Lamb patty wrapped in shrak bread, spring onions, hummus, arugula & tomatoes French fries, mixed green salad & tahini dip 12.00

Sheraton Club Sandwich

White toasted bread layered with fried egg, grilled chicken breast, crispy beef bacon, tomatoes & iceberg lettuce

French fries & mango salad with lime chili sauce 10.00

Charcoal Grilled Chicken & Vegetables

Lettuce, pesto, dijon mustard seeds & cheddar cheese, whole grain bread French fries & mango salad with lime chili sauce 10.00

Vegetable Quesadilla

Mixed fresh vegetables, red cheddar cheese with guacamole, sour cream & tomato salsa 8.00

Lunch and Dinner Extras

Seasonal Mixed Leaves 2.50

Grilled Vegetables 2.50

French Fries 2.50

Potato Wedges 2.50

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Sweet Endings

New York Cheesecake

Citrus cheesecake, anglaise sauce & caramelized pineapple 6.00

Tiramisu

Traditional Italian delicacy 7.00

Double Chocolate & Walnut Brownie

Vanilla ice cream 6.00

Ginger Crème Brulee

Homemade mango ginger chutney 6.00

Ice Cream & Sorbets by The Scoop

Chocolate, vanilla, mango, strawberry or lemon 3.00

Seasonal Sliced Fresh Fruits

Sliced selected fruits with minted yoghurt 7.00

Kids Breakfast

7:00 AM– 11:30 AM

Dial Room Service to place your order

One Egg Any Style

Fried, scrambled, poached or boiled, served with hash browns, mushrooms, grilled tomato, beef bacon and chicken sausage 4.00

Buttermilk Pancakes

Served with maple syrup, berry compote and whipped cream 4.00

Chocofast

Chocolate brownie topped with nutella 4.00

Golden Waffle

Served with maple syrup, berry compote and whipped cream 4.00

Fresh Seasonal Fruit Slices 3.50

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Kids Lunch & Dinner

11:30 AM– 10:30 PM

Mixed Salad

Seasonal leaves, cherry tomatoes, sweet corn and crisp croutons with ranch dressing 6.00

Mini Burger

In a toasted bun with lettuce, tomato and cheddar cheese served with coleslaw salad and french fries 6.50

Chicken Tenders

Tender crumbled chicken breast served with coleslaw salad and french fries 7.00

Mini Beef Steak Sandwich

In a soft twist bread sautéed mushrooms topped with melted mozzarella cheese. Served with coleslaw salad and french fries 7.00

Grilled Fillet of Sea Bass Fish

Served with seasonal vegetables, white rice and homemade tomato sauce 9.00

Spaghetti Napoletana

Tossed in homemade tomato sauce 7.00

Chocolate and Walnut Brownie

Served with vanilla ice cream and a glass of milk 5.00

Fresh Seasonal Fruit Slices 5.00

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Wine List

Available 24 hours a day, dial Room Service to place your order

White Wines of France

Chablis

Chardonnay, Chablis Domaine Long Depaquit 78.00

Burgundy

Chardonnay, Pouilly Fuisse, Barton & Guestier 67.00

Bordeaux

Sauvignon, Louis Eschenauer 50.00

White Wines of Italy

Veneto

Soave, Classico Levarie, Masi 49.00

Friuli

Pinot Grigio, Collio, Attems 55.00

White Wines of the New World

South Africa

Chenin Blanc, Cape Creek 45.00

Chile

Chardonnay, Por Escudo Rojo 49.00

Sauvignon Blanc, Miguel Torres, Santa Digna 49.00

Australia

Chardonnay, Penfolds Koonunga Hill 48.00

White Wines of the Middle East

Jordan

Chardonnay, JR Classic 44.00

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Rose Wines of the Middle East

Jordan

Shiraz-Pinot Noir, JR Classic 44.00

Red Wines of France

Vin De Pays

Cabernet-syrah, Maison JP Chenet 48.00

Bordeaux

Haut-medoc, Chateau Magnol, Barton & Guestier 75.00

Red Wines of Italy

Veneto

Bardolino, Frescaripa, Masi 53.00

Piemonte

Barbaresco D.O.C.G, Angelo Gaja 320.00 Barbaresco, Sperss, D.O.C,
Angelo Gaja 380.00

Red Wines of the New World

Chile

Cabernet Sauvignon, Montes Classic 47.00

Cabernet Sauvignon, Miguel Torres, Santa Digna 49.00

South Africa

Cabernet Sauvignon-Merlot , Cape Spring 45.00

Australia

Shiraz Cabernet, Penfolds Koonunga Hill 48.00

Red Wines of the Middle East

Jordan

Cabernet Sauvignon, JR Classic 44.00

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Champagnes

France

Pol Roger Brut, Epernay 115.00
Mumm Cordon Rouge Brut, Epernay 115.00
Laurent Perrier, Brut 125.00
Moet and Chandon Brut, Epernay 125.00
Dom Perignon Epernay 400.00

Sparkling Wine

Italy

Bottega Alexander, Brut 55.00
Bottega Alexander, Rosé 60.00

Wine by the Glass “125 ml” White Wine

Jordan

Chardonnay, JR Classic 8.00

Italian

Soave, Classico Levarie, Masi 9.00

Australia

Chardonnay, Penfolds Koonunga Hill 9.50

Rose Wine

Jordan

Shiraz-Pinot Noir, JR Classic 8.00

Red Wine

Jordan

Cabernet Sauvignon, JR Classic 8.00

Italy

Campofiorin Rosso Del Veronese, Masi 10.50

Australia

Shiraz Cabernet, Penfolds Koonunga Hill 11.00

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Beverage List

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Cocktails

Pina Colada

Light rum, malibu, coconut puree and pineapple juice 8.00

Sea Breeze

Vodka, grapefruit and cranberry 8.00

Margarita

Tequila, cointreau, lime juice and dash of sugar syrup 8.00

Spirits

J&B Rare Whiskey 8.00

Johnnie Walker Black Label Whiskey 9.25

Gordon's Gin 7.50

Smirnoff Red Vodka 7.00

Bacardi Light Rum 7.00

Jose Cuervo White Tequila 7.00

Campari Liqueur 7.00

Beer by Bottle

Amstel 5.75

Heineken 7.75

Corona 7.75

Juice and Soft Drinks

Fresh Orange, lemon, grapefruit or carrot 3.75

Pepsi, Diet Pepsi 3.00

7up, Diet 7up 3.00

Mountain Dew 3.00

Red Bull 3.75

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Still Water

Aquafina (S) 2.00
Aquafina (L) 3.50
San Benedetto Anlica Fonte (L) 4.00
Sparkling Water
San Benedetto Prestige (S) 3.20
Perrier (S) 3.20

Hot Beverages

Tea Selection

Earl grey, English breakfast, green, herbal or decaffeinated 3.75

Coffee Selection

Freshly brewed coffee, espresso, cappuccino, latte, Turkish coffee or decaffeinated 3.75

Hot Chocolate 4.00

Sheraton Amman Al Nabil Hotel | 5th Circle, P.O. Box 840064, Amman 11184 Jordan | +962 6 593 4111

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