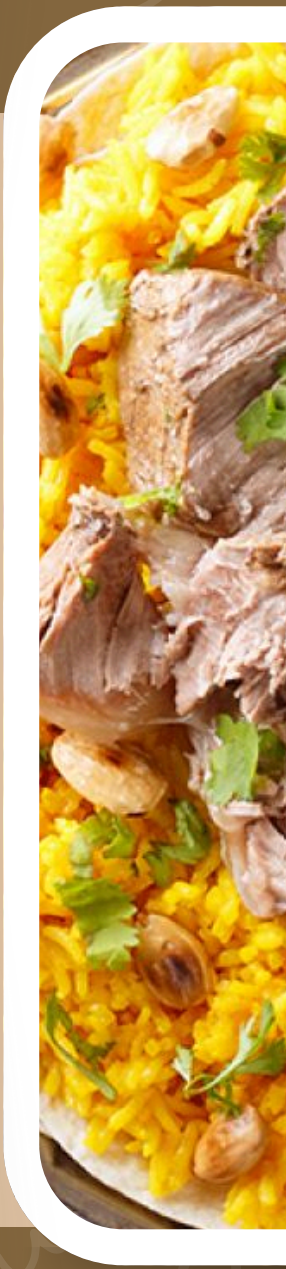
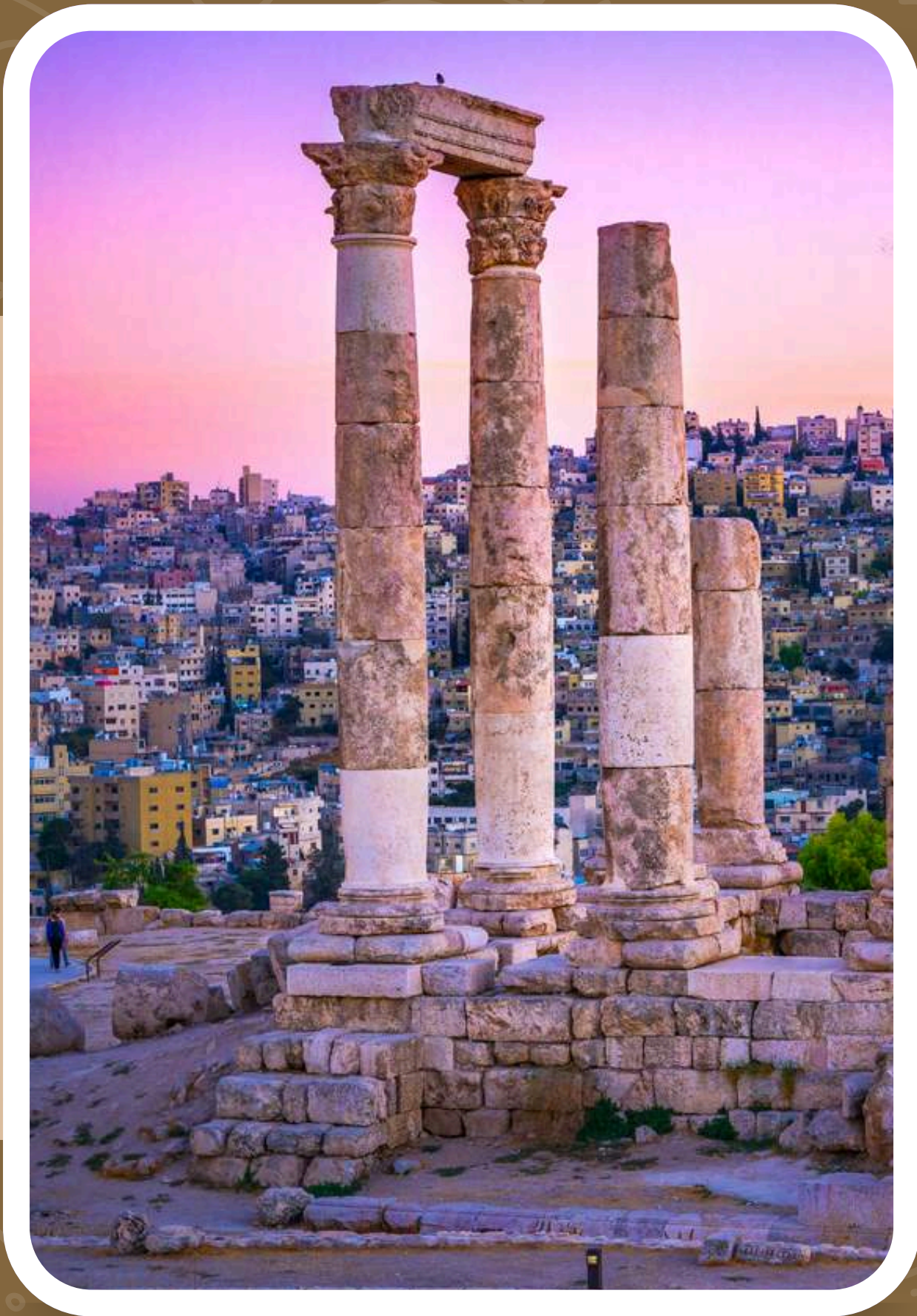
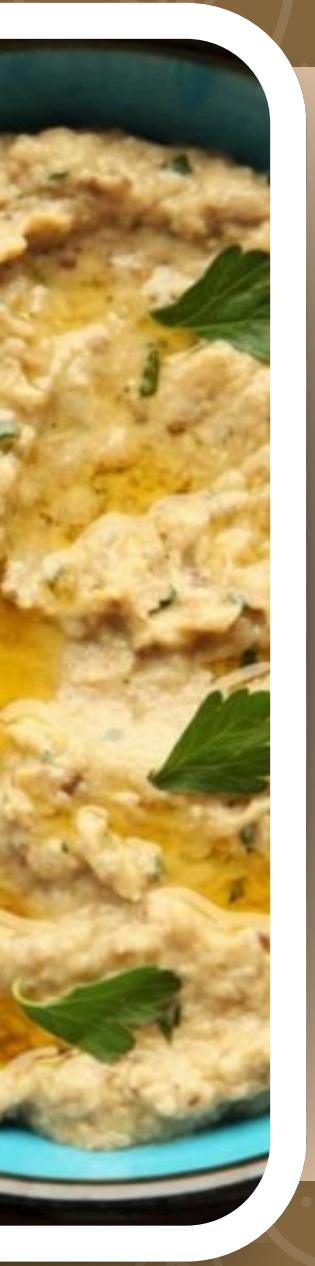


# THE 10 MOST TYPICAL FOODS IN JORDAN



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# 1. MANSAF

**MANSAF IS  
A PLATE OF WHITE RICE ON A VERY THIN  
BREAD CALLED "SHRAK", TOPPED WITH  
PIECES OF LAMB AND SOAKED IN A  
SPECIAL SAUCE MADE FROM DRIED  
YOGURT CALLED JAMEED.**

**18€**



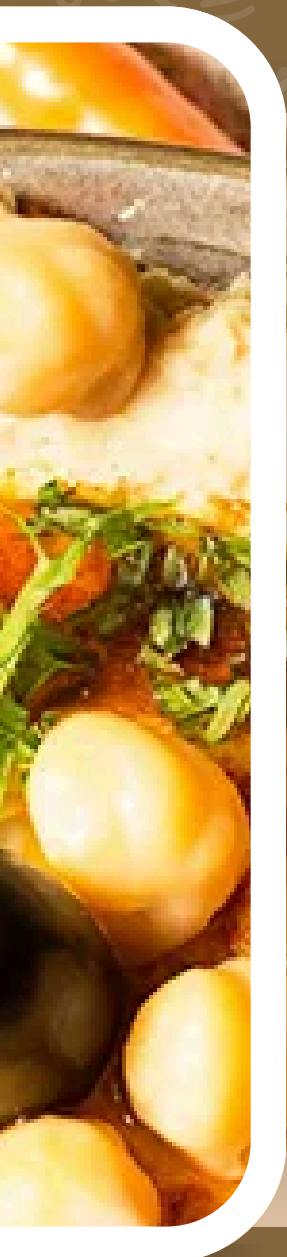
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# 2. MAKLOUBEH

**DISH OF RICE, VEGETABLES AND CUTS OF LAMB OR CHICKEN, THERE ARE MANY VARIATIONS IN TERMS OF THE VEGETABLES USED, MOST HAVE POTATOES, CAULIFLOWER AND EGGPLANTS.**

**14€**



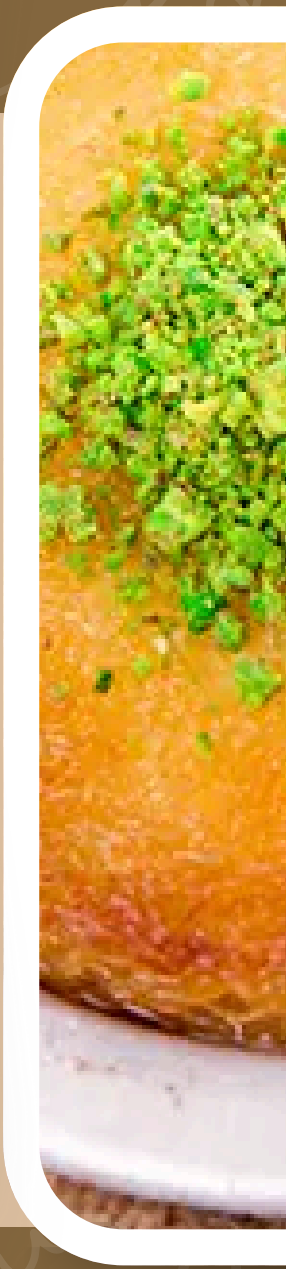
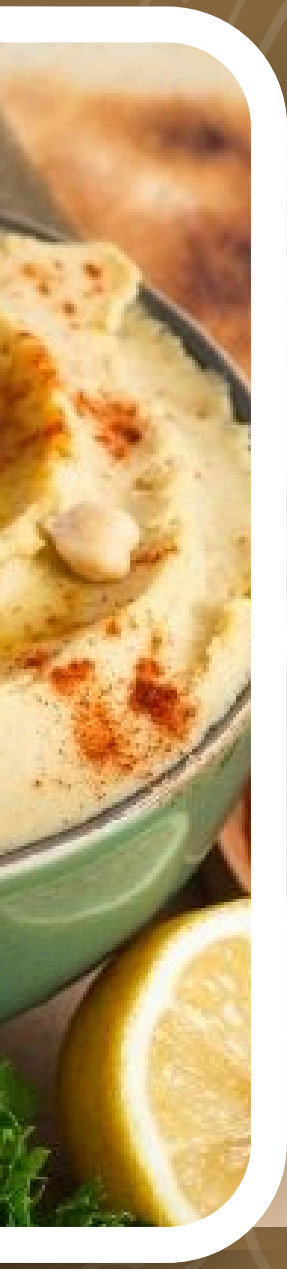
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# 3. FALAFEL

**FALAFEL IS A DELICIOUS OPTION FOR VEGETARIANS AND VEGANS VISITING JORDAN. THESE CHICKPEA OR BROAD BEAN CROQUETTES, FRIED UNTIL GOLDEN AND CRISPY, ARE SERVED IN PITA BREAD WITH HUMMUS, TAHINI, FRESH VEGETABLES AND TAHINI SAUCE**

**4,29€**



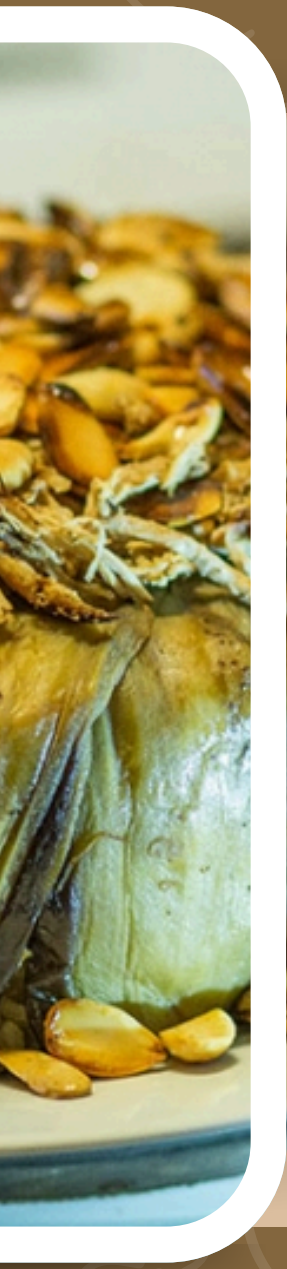
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# 4. KNAFEH

**KNAFEH IS A TRADITIONAL JORDANIAN DESSERT. THIS SWEET TREAT IS MADE WITH LAYERS OF CHEESE SOAKED IN A SUGAR SYRUP AND ROSE WATER, AND IS OFTEN GARNISHED WITH PISTACHIOS OR WALNUTS**

**4.50€**



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# 5. BAKLAVA

**BAKLAVA IS A POPULAR JORDANIAN DESSERT THAT WILL WIN YOU OVER WITH ITS SWEET AND CRUNCHY FLAVOR. THIS SWEET TREAT IS MADE WITH LAYERS OF DOUGH FILLED WITH NUTS AND TOSSED IN A SUGAR AND ROSEWATER SYRUP.**

**3,53€**



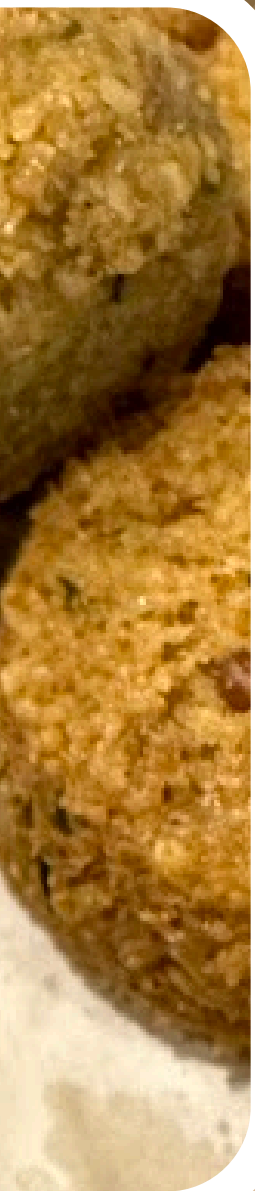
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# 6. MUTABBAL

**MUTABBAL WILL SURPRISE YOU WITH ITS TEXTURE AND FLAVOR. THIS DIP IS MADE WITH ROASTED EGGPLANT, TAHINI, GARLIC, LEMON JUICE, AND OLIVE OIL. IT HAS A CREAMIER TEXTURE AND A SMOKY FLAVOR THAT DISTINGUISHES IT FROM HUMMUS.**

**6€**



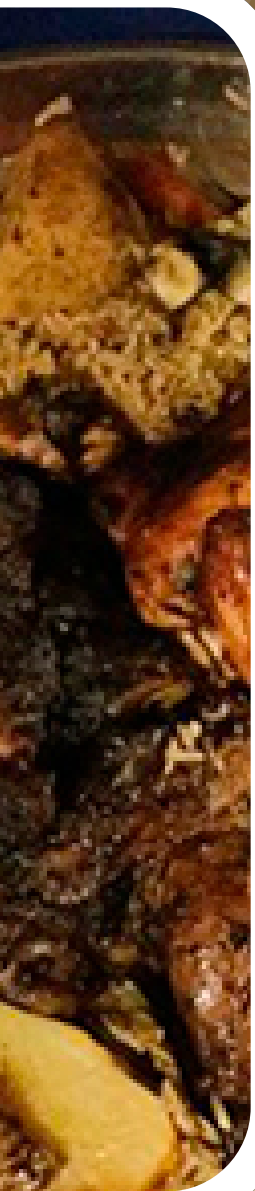
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# 7. BLACK TEA WITH SAGE

ARABIC TEA IS AN ESSENTIAL DRINK IN JORDANIAN CULTURE AND IS SERVED ON ANY OCCASION. THIS BLACK TEA IS USUALLY FLAVORED WITH CARDAMOM, MINT OR PEPPERMINT AND SERVED IN SMALL CUPS WITH SUGAR. ARABIC TEA IS A SYMBOL OF HOSPITALITY AND IS OFFERED TO GUESTS AS A TOKEN OF WELCOME

**FREE**



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# 8. CAFÉ À RABE

**ARABIC COFFEE IS ANOTHER POPULAR DRINK IN JORDAN THAT WILL AWAKEN YOUR SENSES. THIS COFFEE IS MADE WITH FINELY GROUND COFFEE BEANS AND IS OFTEN ROASTED WITH SPICES LIKE CARDAMOM, CLOVES, AND CINNAMON.**

**4€**



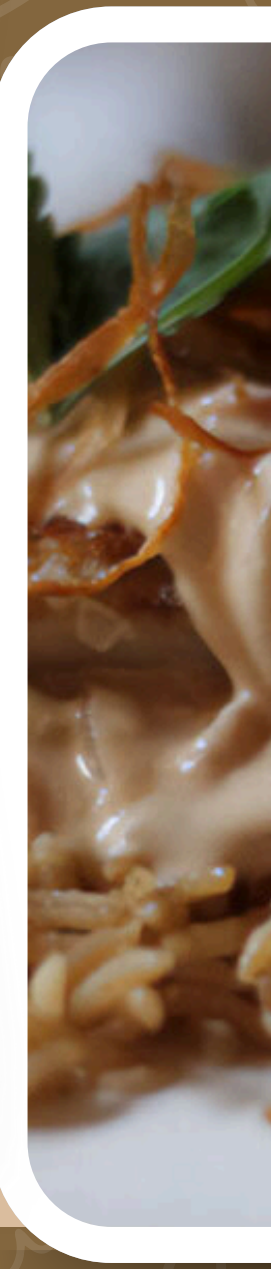
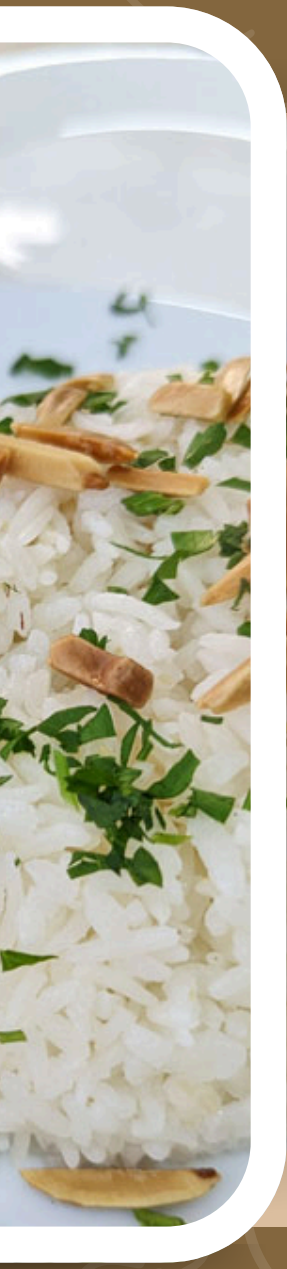
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# 9. HUMMUS

**IT'S CONSIDERED A STAPLE ON THE JORDANIAN TABLE. IT'S MADE WITH CHICKPEAS, TAHINI, GARLIC, LEMON JUICE, AND OLIVE OIL, AND IS OFTEN SERVED WITH FRESH PITA BREAD OR RAW VEGETABLES.**

**4.50€**



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# TABBOULEH

**TABBOULEH, ALSO TRANSCRIBED TABOULEH, TABBOULI, TABOULI, OR TABOULAH, IS A LEVANTINE SALAD OF FINELY CHOPPED PARSLEY, SOAKED BULGUR, TOMATOES, MINT, AND ONION, SEASONED WITH OLIVE OIL, LEMON JUICE, SALT AND SWEET PEPPER.**

**\$20**



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