



Jordan

A rose-red city carved into rock, a desert of red sand and granite, and a salt lake at the lowest land on Earth, in a small country famous for its welcome.

AT A GLANCE

Facts to know

CAPITAL

Amman

POPULATION

About 12 million (Department of Statistics estimate, July 2026)

OFFICIAL LANGUAGE

Arabic. People speak Jordanian Arabic in daily life, and English is widely used in business and universities

CURRENCY

Jordanian dinar (JOD, often written JD), divided into 100 qirsh (piastres) or 1,000 fils

AREA

About 89,300 km²

GOVERNMENT

Constitutional monarchy: the king is head of state and holds wide powers, and the lower house of parliament is elected

HIGHEST MOUNTAIN

Jabal Umm ad Dami, near Wadi Rum, about 1,854 m (some sources give 1,840 m)

LONGEST RIVER

The Jordan River, about 251 km long in all, which forms part of the western border and flows into the Dead Sea

NEIGHBOURS

Syria to the north, Iraq to the northeast, Saudi Arabia to the east and south, and Israel and the West Bank (Palestine) to the west. Across the Gulf of Aqaba lies Egypt

DRIVES ON THE

Right

CALLING CODE

+962

A 45-minute trip to Jordan

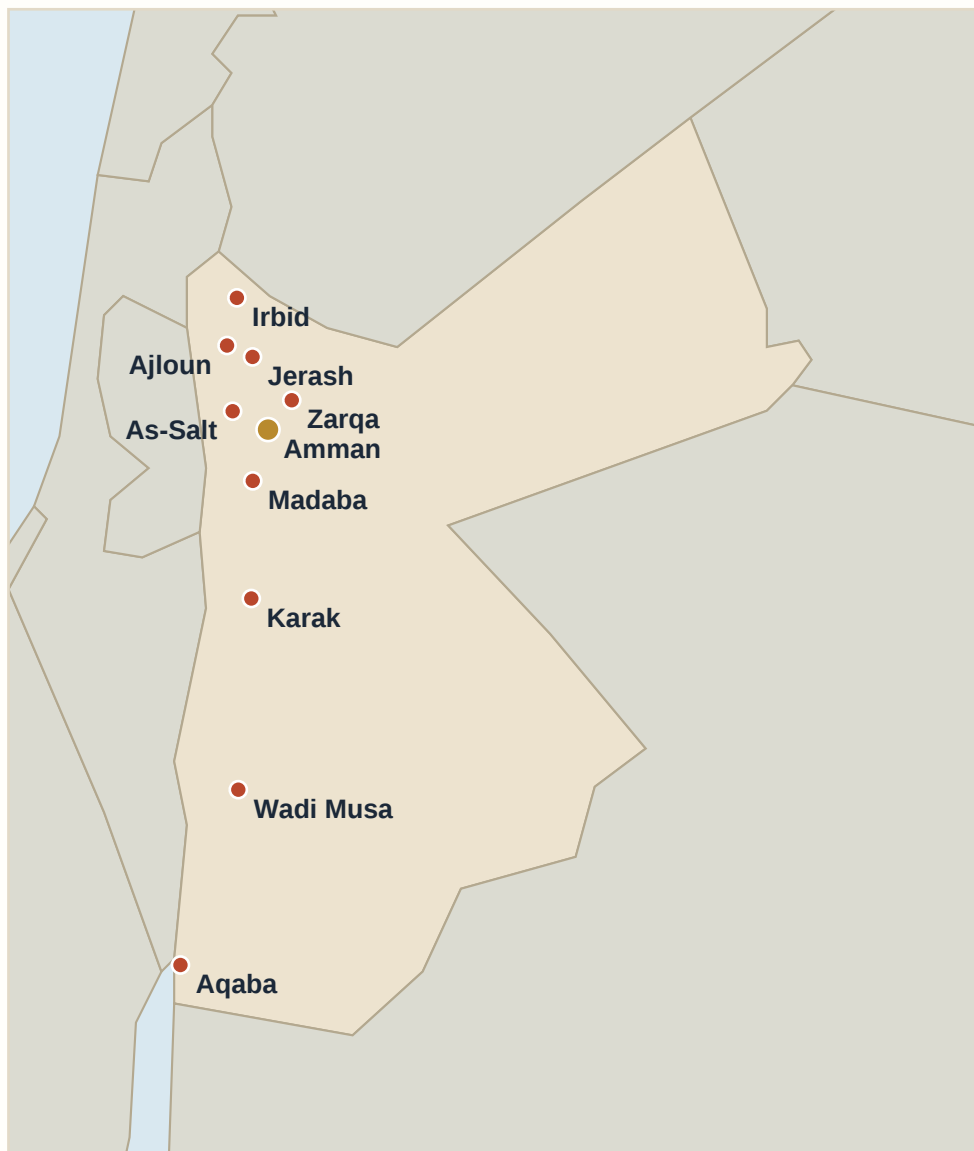
Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Jordan together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story: 7200 BC: The Ain Ghazal statues are made; 1812: Burckhardt reaches Petra; 2024: Umm el-Jimal joins the World Heritage List. |
| 15 to 25 min | At the table: talk about Mansaf and Maqluba. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "As-salamu alaykum" (Peace be upon you (hello)), "Wa alaykum as-salam" (And upon you be peace (the reply)), "Sabah el-khair" (Good morning). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://preview.worldstroll.com/countries/jordan/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Jordan and its cities



- Amman (Amman Governorate, on the hills of the central plateau): The Citadel and the Roman Theatre, The Jordan Museum and its Ain Ghazal statues, Rainbow Street and the downtown souks, Knafeh and falafel in the old centre
- Zarqa (Zarqa Governorate, northeast of Amman): Industry and trade, A stop on the old Hejaz Railway, Its Chechen founding families
- Irbid (Irbid Governorate, in the far north): Yarmouk University, Nearby Umm Qais, ancient Gadara, Olive groves and farms
- As-Salt (Balqa Governorate, west of Amman): Yellow limestone mansions, A UNESCO World Heritage Site since 2021, Mansaf, which people from Salt say is the best
- Jerash (Jerash Governorate, north of Amman): Hadrian's Arch and the Oval Plaza, Roman chariot shows in the hippodrome, The Jerash Festival of Culture and Arts

- Ajloun (Ajloun Governorate, in the northern hills): Ajloun Castle, Forest walks in the Ajloun reserve, Olive oil and fruit orchards
- Madaba (Madaba Governorate, southwest of Amman): The Madaba Map mosaic, Mount Nebo nearby, Mosaic workshops
- Karak (Karak Governorate, on the King's Highway): Kerak Castle, Jameed, the dried yogurt for mansaf, Views over the Dead Sea valley
- Wadi Musa (Ma'an Governorate, in the southern mountains): The gateway to Petra, Ain Musa, the spring of Moses, Petra by Night candlelit walks
- Aqaba (Aqaba Governorate, on the Red Sea): Coral reefs and diving, The Aqaba Marine Reserve, Fresh fish and seafood, The 1917 capture of Aqaba in the Arab Revolt

A short history of Jordan

Jordan sits on old crossroads between Arabia, Egypt, Syria and Mesopotamia, so traders, pilgrims and armies have passed through for thousands of years. Early dates are approximate. The Nabataeans grew rich from the incense trade and built Petra, Rome turned the region into a province, and later Muslim dynasties, Crusaders, Mamluks and Ottomans ruled it. The modern country took shape after the Arab Revolt of 1916 and became independent in 1946.

7200 BC **The Ain Ghazal statues are made**

About 9,000 years ago, farmers at Ain Ghazal, in today's Amman, made large statues and busts of people from lime plaster over reed frames, with wide-open eyes outlined in bitumen. Found in 1983 and 1985, they are among the earliest large statues of people ever found. Even earlier, more than 14,000 years ago, hunter-gatherers in Jordan's Black Desert baked the oldest bread known as of 2026.

840 BC **The Mesha Stele is carved**

Around 840 BC Mesha, king of Moab, set up a black basalt stone describing his building works and his victory over the kingdom of Israel. Found at Dhiban in 1868, it is one of the most important inscriptions from the ancient Near East and is now in the Louvre in Paris.

AD 106 **Rome annexes the Nabataean kingdom**

The Nabataeans, Arab traders who had grown rich on the incense routes, ruled from Petra for centuries. In 106, after the death of their last king, the Roman emperor Trajan annexed their kingdom and made it the province of Arabia Petraea.

AD 129 **Emperor Hadrian visits Gerasa**

The emperor Hadrian stayed in Gerasa, today's Jerash, in the winter of 129 to 130, and the city built a great triumphal arch in his honour. Gerasa was one of the Decapolis, a group of Greco-Roman cities, and its ruins are among the best preserved in the Middle East.

AD 363 **An earthquake strikes Petra**

In 363 a strong earthquake destroyed many buildings in Petra and damaged its clever water system. Trade had already moved to sea routes, and the city slowly declined until it was left to a few nomads.

AD 636

The Battle of the Yarmuk

In 636 Muslim Arab armies defeated the Byzantine army near the Yarmuk River, just north of today's Jordan. The region became part of the early Islamic caliphates, and the Umayyads later built desert palaces here, such as Qusayr Amra.

1142

Kerak Castle is begun

Crusader lords started building a huge castle at Karak, high above the Dead Sea, in the 1140s. It controlled the trade and pilgrim routes between Damascus, Egypt and Mecca, and Saladin besieged it in 1183 and 1184 before it fell to his forces in 1188.

1812

Burckhardt reaches Petra

In 1812 the Swiss traveller Johann Ludwig Burckhardt, dressed as a local and speaking Arabic, entered Petra and became the first European known to describe it. News of the lost 'rose-red city' soon spread across Europe.

1908

The Hejaz Railway reaches Medina

The Ottoman Empire built the Hejaz Railway from Damascus through Jordan to carry Muslim pilgrims towards Mecca. It reached Medina on 1 September 1908, and towns along the line, including Amman and Zarqa, grew around its stations.

1916

The Great Arab Revolt begins

In June 1916 Sharif Hussein of Mecca and his sons began a revolt against Ottoman rule, with British support. In July 1917 Arab forces took Aqaba, and the revolt's flag later became the model for Jordan's flag.

1921

The Emirate of Transjordan is founded

On 11 April 1921 the Emirate of Transjordan was set up with Abdullah, a son of Sharif Hussein, as emir, under a British mandate. Amman became its capital.

1946

Jordan becomes independent

A treaty with Britain in March 1946 recognised Transjordan's independence, and on 25 May 1946 it became a kingdom with Abdullah I as its first king. 25 May is Independence Day, a public holiday. The country's name in English became the Hashemite Kingdom of Jordan in 1949.

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1967

The Six-Day War

In June 1967 war broke out between Israel and Egypt, Syria and Jordan. Jordan lost control of the West Bank and East Jerusalem, which it had held since 1948, and many more refugees crossed the river into Jordan. In 1988 Jordan gave up its claims to the West Bank.

1994

Peace treaty with Israel

Jordan and Israel signed a peace treaty on 26 October 1994, at a ceremony in the Arava valley on their shared border. Jordan was the second Arab country, after Egypt in 1979, to make peace with Israel.

2024

Umm el-Jimal joins the World Heritage List

In July 2024 UNESCO added Umm el-Jimal, a town of black basalt houses, churches and reservoirs in the northern desert, to the World Heritage List. In 2026 the Aqaba Marine Reserve followed, bringing Jordan's total to eight sites.

What people eat in Jordan

Jordanian cooking is part of the wider Levantine kitchen, with deep Bedouin roots: lamb, yogurt, rice, bread, olive oil and plenty of herbs, garlic, onion and lemon. A meal often begins with mezze, small shared plates of dips, salads and pickles eaten with bread, followed by one big main dish in the middle of the table. Breakfast might be hummus, falafel, labneh, olive oil and za'atar, and a guest is always offered sweet tea with mint or sage, or small cups of cardamom-scented Arabic coffee.

Mansaf

All of Jordan; Karak and As-Salt are said to make the best

Jordan's national dish: lamb cooked slowly in a sauce of jameed, a hard dried yogurt made from sheep's or goat's milk, then served on a huge tray over thin shrak bread and rice, topped with toasted almonds and pine nuts and more hot yogurt sauce. It is made for weddings, births, Eid, Christmas and to honour a guest.

Maqluba

All of Jordan and the Levant, a favourite family lunch

Layers of fried vegetables, usually aubergine and cauliflower, with chicken or lamb and spiced rice, cooked in one deep pot. At the table the pot is turned upside down onto a big platter and lifted away, leaving a tall, golden cake of rice.

Musakhan

A Palestinian dish that is widely cooked in Jordan, especially in the olive harvest season

Roast chicken baked on thick taboon bread with a great deal of onion slowly cooked in olive oil and dark red sumac, then scattered with fried pine nuts. It is eaten with the hands, tearing off pieces of the soaked, tangy bread.

Zarb

The Bedouin of the southern desert, around Wadi Rum and Petra

A Bedouin feast of meat, usually chicken or lamb, with vegetables, placed on metal trays and lowered into a pit oven in the sand, then covered with a lid, hot coals and sand and left to cook for a few hours. Visitors to the desert camps of Wadi Rum often watch it being dug out for dinner.

Galayet bandora

All of Jordan, a quick everyday dish

Tomatoes fried in olive oil with onion, garlic and hot green chilli until soft and jammy, eaten straight from the pan with bread. It is one of the simplest and most loved meals in

Jordan, cooked at home and over campfires alike.

Hummus

All of Jordan and the Levant, a breakfast and mezze favourite

A smooth dip of chickpeas blended with tahini (sesame paste), lemon juice and garlic, spread in a shallow bowl and finished with olive oil. In Jordan it is a classic breakfast, eaten with falafel, pickles, onions and warm bread.

Falafel

All of Jordan, a street food from Amman to Aqaba

Crisp fried balls of ground chickpeas mixed with parsley, onion, garlic and spices, green and soft inside. They are eaten hot for breakfast with hummus or stuffed into bread with salad, pickles and tahini sauce.

Mutabbal

All of Jordan and the Levant, part of every mezze

Aubergines charred over a flame until the skin is black and the flesh is soft and smoky, then mashed with tahini, lemon and garlic and served with olive oil and pomegranate seeds.

Fattet hummus

All of Jordan, a hearty breakfast

Pieces of toasted or fried bread covered with warm chickpeas, a garlicky yogurt and tahini sauce, and a spoonful of sizzling ghee or butter with pine nuts. It is rich and filling and served in deep bowls.

Warak enab

All of Jordan, a dish for family gatherings

Vine leaves rolled tightly around rice, often mixed with minced meat, tomato and herbs, then packed into a pot, sometimes over lamb chops or courgettes, and simmered with lemon and garlic. Rolling them is often a job shared by the family.

Shrak

The Bedouin and villages of Jordan

A huge, paper-thin flatbread made from just flour, water and salt, stretched over a round cushion and flipped onto a saj, a domed iron griddle heated over a fire. It is the bread laid under the rice in mansaf, and is also called markook.

Manakish with za'atar

All of Jordan, a bakery breakfast

Round flatbreads spread with za'atar, a mix of wild thyme, sum

in the morning, sometimes topped with cheese instead.

Knafeh

All of Jordan; the favourite version, knafeh nabulsieh, comes from the city of Nablus

A warm dessert of soft white cheese baked under a layer of fine shredded pastry or semolina, coloured orange, soaked in sugar syrup and sprinkled with crushed pistachios. It is cut from a huge round tray and eaten hot, while the cheese is still stretchy.

Qatayef

All of Jordan, made especially during Ramadan

Small, spongy pancakes cooked on one side only, then folded around sweet cream or walnuts and cinnamon. They are eaten fresh, or baked or fried and dipped in syrup. They appear in bakeries mainly during the holy month of Ramadan.

Arabic coffee (qahwa sada)

The Bedouin tradition, served all over Jordan

Bitter, unsweetened coffee flavoured with cardamom, poured from a long-spouted pot called a dallah into small handleless cups called finjan, only a mouthful at a time. It is the drink of hospitality, and families drink it together at weddings and at funerals.

GOOD MANNERS

At the table

- Hospitality is a point of honour. A guest is offered coffee or tea straight away, and it is polite to accept at least one cup.
- A 'Jordanian invitation' means you are expected to bring nothing and eat everything.
- Mansaf is traditionally eaten standing around the shared tray, using only the right hand, with the left hand behind the back.
- When drinking Arabic coffee, gently shake the small empty cup from side to side to show you do not want any more.
- During Ramadan, families break the fast together at sunset, and sweets such as qatayef follow the evening meal.

Mansaf

Jordan's national dish: lamb cooked slowly in a sauce of jameed, a hard dried yogurt made from sheep's or goat's milk, then served on a huge tray over thin shrak bread and rice, topped with toasted almonds and pine nuts and more hot yogurt sauce. It is made for weddings, births, Eid, Christmas and to honour a guest.

Ingredients

- 1.5 kg lamb on the bone (shoulder or leg), cut into large pieces
- 1 onion, halved, 2 bay leaves, 4 cardamom pods and 1 teaspoon allspice berries
- For the sauce: 1 ball of jameed (about 250 g), soaked overnight and blended with water until smooth, or 1 kg thick plain yogurt mixed with 1 tablespoon cornflour and 1 teaspoon salt
- 500 g long-grain rice, rinsed
- 2 tablespoons ghee or butter, ½ teaspoon turmeric and salt
- 2 large sheets of shrak or other very thin flatbread
- 50 g blanched almonds and 30 g pine nuts, toasted in a little ghee
- Chopped parsley to garnish

Method

1. Cover the lamb with cold water, bring to the boil and skim off the foam. Add the onion, bay leaves, cardamom and allspice, and simmer gently for about 1 hour. (Soak the jameed the night before.)
2. Lift out the lamb and strain the broth. In a large pot, heat the jameed or yogurt mixture over a medium heat, stirring all the time in one direction so it does not split, until it just simmers.
3. Add the lamb and about 500 ml of the broth to the sauce and simmer gently for another 45 minutes, until the meat is very tender. Taste for salt: jameed is already salty.
4. Meanwhile, fry the rice in the ghee with the turmeric for 2 minutes, add 750 ml of broth or water and a little salt, cover and cook on a low heat for 15 to 18 minutes.

5. Lay the bread on a large round tray and moisten it with a few ladles of sauce. Pile the rice on top, arrange the lamb over it and scatter with the almonds, pine nuts and parsley.
6. Serve at once, with the rest of the hot sauce in a bowl for everyone to pour over. Nut allergy: leave out the almonds and pine nuts.

Maqluba

Layers of fried vegetables, usually aubergine and cauliflower, with chicken or lamb and spiced rice, cooked in one deep pot. At the table the pot is turned upside down onto a big platter and lifted away, leaving a tall, golden cake of rice.

Ingredients

- 1 chicken (about 1.5 kg), cut into 8 pieces
- 1 onion, halved, 3 cardamom pods and 1 cinnamon stick
- 2 aubergines, sliced into rounds 1 cm thick
- 1 cauliflower, broken into florets
- 2 tomatoes, sliced
- 400 g long-grain rice, soaked in water for 30 minutes and drained
- 2 teaspoons baharat (Arabic seven-spice) or allspice, 1 teaspoon turmeric and salt
- Vegetable oil for frying
- To serve: toasted almonds or pine nuts, and plain yogurt or a chopped salad

Method

1. Put the chicken in a pan with the onion, cardamom, cinnamon and 1.5 litres of water. Simmer for 40 minutes, skimming off the foam, then lift out the chicken and keep the broth.
2. Salt the aubergine slices and leave them for 15 minutes, then pat dry. Fry the aubergine and cauliflower in batches until deep golden, and drain on kitchen paper. You can also brush them with oil and roast them in a hot oven.
3. Mix the drained rice with the baharat, turmeric and 1 teaspoon of salt.
4. In a deep, heavy pot, lay the tomato slices over the base, then the chicken, then the aubergine and cauliflower. Spread the rice evenly on top and press it down gently.
5. Pour in hot broth until it covers the rice by about 2 cm. Put a small plate on top to hold the layers, bring to the boil, then cover and cook on the lowest heat for 35 to 40 minutes, until the rice is tender.

6. Rest for 10 minutes off the heat. Place a large platter on top of the pot, turn it over in one quick movement and lift the pot away slowly. Scatter with nuts and serve with yogurt or salad. Nut allergy: leave out the nuts.

Galayet bandora

Tomatoes fried in olive oil with onion, garlic and hot green chilli until soft and jammy, eaten straight from the pan with bread. It is one of the simplest and most loved meals in Jordan, cooked at home and over campfires alike.

Ingredients

- 4 tablespoons olive oil
- 1 onion, finely chopped
- 2 cloves garlic, sliced
- 1 or 2 hot green chillies, sliced
- 5 ripe tomatoes, chopped
- Salt and a pinch of black pepper
- To serve: warm flatbread, and toasted pine nuts if you like

Method

1. Heat the olive oil in a frying pan and fry the onion over a medium heat for 5 minutes, until soft.
2. Add the garlic and chilli and fry for another minute.
3. Add the tomatoes and a good pinch of salt. Cook, stirring now and then, for 12 to 15 minutes, until the tomatoes have broken down into a thick sauce but are not dry.
4. Season with pepper, scatter with pine nuts if you like and serve hot in the pan, with bread to scoop it up.

Hummus

A smooth dip of chickpeas blended with tahini (sesame paste), lemon juice and garlic, spread in a shallow bowl and finished with olive oil. In Jordan it is a classic breakfast, eaten with falafel, pickles, onions and warm bread.

Ingredients

- 1 tin (400 g) chickpeas, drained, keeping a few chickpeas and some of the liquid
- 4 tablespoons tahini (sesame paste)
- Juice of 1 lemon
- 1 small clove garlic, crushed
- ½ teaspoon salt
- 2 to 4 tablespoons iced water
- To serve: olive oil, a pinch of paprika or cumin, chopped parsley and warm flatbread

Method

1. Blend the tahini, lemon juice, garlic and salt in a food processor for about 1 minute, until thick and pale.
2. Add the chickpeas and blend for 2 to 3 minutes, adding iced water a spoonful at a time, until very smooth and creamy.
3. Taste and add more lemon or salt if needed.
4. Spread in a shallow bowl, make a hollow with the back of a spoon, pour in olive oil, and top with the whole chickpeas, paprika and parsley. Tahini is made from sesame, a common allergen.

Useful phrases

As-salamu alaykum

as-sa-LAA-moo a-LAY-koom · Peace be upon you (hello)

Wa alaykum as-salam

wa a-LAY-koom as-sa-LAAM · And upon you be peace (the reply)

Sabah el-khair

sa-BAAH el-KHAIR · Good morning

Masa' el-khair

ma-SAA el-KHAIR · Good evening

Keef halak? / Keef halik?

KEEF HAA-lak / KEEF HAA-lik · How are you? (to a man / to a woman)

Al-hamdu lillah

al-HAM-doo lil-LAAH · Praise be to God (I'm fine, thank you)

Ahlan wa sahlan

AH-lan wa SAH-lan · Welcome!

Shu ismak? / Shu ismik?

shoo IS-mak / shoo IS-mik · What is your name? (to a man / to a woman)

Ismi...

IS-mee · My name is...

Tsharrafna

tshar-RAF-na · Nice to meet you (literally 'we are honoured')

Law samaHt / Law samaHti

law sa-MAHT / law sa-MAH-tee · Please, excuse me (to a man / to a woman)

Qaddesh?

ad-DAYSH · How much?

Ma baHki arabi

ma BAH-kee A-ra-bee · I don't speak Arabic

Btihki ingleezi?

bit-HEE-kee in-glee-ZEE · Do you speak English?

Ana mish fahim / fahmeh

A-na mish FAA-him / FAAH-meh · I don't understand (said by a man / by a woman)

Biddi aruH ala...

BID-dee a-ROOH a-la · I want to go to...

Yislamu ideyk

yis-LA-moo i-DAYK · Bless your hands (thank you for the food or help)

Inshallah

in-SHAL-lah · If God wills

Things you might not know

1. As of 2025 the shore of the Dead Sea was about 440 m below sea level, the lowest land on Earth, and the level is falling by more than 1 m every year.
2. The Dead Sea is about 9 to 10 times saltier than the ocean. Fish cannot live in it, which is how it got its name, and people float in it like corks.
3. As of 2026, the oldest known bread in the world was found in Jordan: charred crumbs of flatbread baked by hunter-gatherers more than 14,000 years ago in the Black Desert.
4. The Ain Ghazal statues from Amman, made of lime plaster about 9,000 years ago, are among the earliest large statues of people ever found. Most are in the Jordan Museum.
5. Petra was voted one of the New 7 Wonders of the World in 2007, and its Treasury appeared in the film Indiana Jones and the Last Crusade.
6. The red desert of Wadi Rum has stood in for the planet Mars in films, including The Martian (2015), and many desert scenes of Lawrence of Arabia were filmed in Jordan.
7. The seven-pointed white star on Jordan's flag stands for the seven verses of Al-Fatiha, the opening chapter of the Quran. The flag's colours come from the flag of the Arab Revolt of 1916.
8. Jordan is almost landlocked: its only coast is about 26 km on the Gulf of Aqaba, and Aqaba is its only seaport.
9. As of 2026 Jordan has eight UNESCO World Heritage Sites. The newest, the Aqaba Marine Reserve, was added in 2026 and is the first listed only for its nature.
10. The Jordanian dinar is divided into 1,000 fils, so prices are often written with three decimal places, such as 1.250 JD.
11. Amman was named Philadelphia, 'brotherly love', by the Greek king Ptolemy II, who named it after himself.
12. Mansaf is so important that UNESCO added the mansaf banquet to its list of the intangible cultural heritage of humanity in 2022.
13. Jordan's single emergency number for police, ambulance and fire is 911.

Questions for the group

- Have you ever been to Jordan, or has someone in your family? What do you remember?
- Have you ever tasted Mansaf or Maqluba? What is a dish you remember from a trip?
- The Six-Day War (1967). Do you remember hearing about it? Where were you then?
- Peace treaty with Israel (1994). Do you remember hearing about it? Where were you then?
- Have you seen The Treasury (Al-Khazneh), Petra, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Jordan, which would it be and why?

QUIZ

How well do you know Jordan?

Circle the right answer. The answers are on the last page.

1. Jordan has a short coastline on the Red Sea.

- A) True
- B) False

2. Which Jordanian city was called Philadelphia in Greek and Roman times?

- A) Madaba
- B) Karak
- C) Amman
- D) Jerash

3. The Hejaz Railway was built to carry pilgrims from Damascus towards Mecca and reached Medina in 1908.

- A) True
- B) False

4. In 1812, which Swiss traveller became the first European known to describe Petra?

- A) Richard Burton
- B) Heinrich Schliemann
- C) Howard Carter
- D) Johann Ludwig Burckhardt

5. What does 'shukran' mean?

- A) Hello
- B) Goodbye
- C) Please
- D) Thank you

6. Which spice gives Jordanian Arabic coffee its typical flavour?

- A) Nutmeg
- B) Cinnamon
- C) Cardamom
- D) Vanilla

7. A taxi driver in Amman says 'dugri'. Which way should you go?

- A) Straight ahead
- B) Left
- C) Right
- D) Back

8. What is Jordan's official single emergency number for police, ambulance and fire?

- A) 190
- B) 911
- C) 122
- D) 999

9. Which Jordanian site became a UNESCO World Heritage Site in 2026?

- A) Petra
- B) Wadi Rum
- C) The Aqaba Marine Reserve
- D) As-Salt

10. As-Salt was added to the UNESCO World Heritage List in 2021.

- A) True
- B) False

11. As of 2026, the ancient city of Jerash is on UNESCO's World Heritage List.

- A) True
- B) False

12. As of 2026, besides entry to Petra and many other sites, what else can the Jordan Pass cover if you buy it before you arrive?

- A) Car hire
- B) The tourist visa fee
- C) Hotel rooms
- D) Domestic flights

Quiz answers

1. True

True. Jordan's only coast is about 26 km long, on the Gulf of Aqaba, an arm of the Red Sea, and Aqaba is its only seaport.

2. C) Amman

Amman was renamed Philadelphia by the Greek king Ptolemy II. Jerash was called Gerasa.

3. True

True. The Ottoman railway reached Medina on 1 September 1908, and towns along the line in Jordan, including Amman and Zarqa, grew around its stations.

4. D) Johann Ludwig Burckhardt

Johann Ludwig Burckhardt, dressed as a local and speaking Arabic, entered Petra in 1812. Howard Carter found Tutankhamun's tomb, and Schliemann dug at Troy.

5. D) Thank you

'Shukran' means thank you. Hello is 'marhaba', goodbye is 'ma'a salama' and please is 'law samaHt'.

6. C) Cardamom

Arabic coffee is spiced with cardamom and served bitter and unsweetened in small cups, poured from a pot called a dallah.

7. A) Straight ahead

'Dugri' means straight ahead. Left is 'shmal' and right is 'yamin'.

8. B) 911

Jordan uses 911 as its single emergency number for police, ambulance and fire.

9. C) The Aqaba Marine Reserve

The Aqaba Marine Reserve, with its coral reefs, was added in 2026, bringing Jordan to eight sites. Petra was listed in 1985, Wadi Rum in 2011 and As-Salt in 2021.

10. True

True. UNESCO listed As-Salt in 2021 as 'the place of tolerance and urban hospitality', for its late Ottoman stone houses and the way its communities lived together.

11. False

12. B) The tourist visa fee

The Jordan Pass also covers the tourist visa fee for visitors who buy it before arrival and stay the minimum number of nights, as well as entry to Petra and more than 40 other sites.

Jordan visa page

Name: _____ Date: _____



Next stops

Country: _____	Country: _____	Country: _____
Country: _____	Country: _____	Country: _____

Play the interactive version, collect a stamp in your passport:

<https://preview.worldstroll.com/countries/jordan>