

3 DAYS ABHA CITY BREAK



Day 1. Arrival & Jabal Sawda

Arrive in Abha — the mountain capital of the Asir region in southern Saudi Arabia, at an altitude of 2,200 metres in the Al Sarawat mountain range, offering a cool and green climate quite unlike the rest of the Kingdom. Drive to Jabal Sawda — Saudi Arabia's highest peak at 3,015 metres, with extraordinary cloud-forest scenery, terraced agricultural hillsides and sweeping views across the Tihama coastal plain to the Red Sea. Overnight in Abha.

Day 2. Rijal Almaa & Al Muftaha Village

Day trip to Rijal Almaa — one of the most beautifully preserved traditional villages in Arabia, a UNESCO-nominated site of multi-storey stone and mud-brick tower houses decorated with coloured stones and ornamental carved plasterwork, built by the Rijal clan over 1,500 years. Afternoon at Al Muftaha village — Abha's artistic quarter, with galleries, workshops and coffee houses in traditional Asiri architecture. Visit Shada Castle — the historic Asiri fortress now housing a fine handicrafts museum. Overnight in Abha.

Day 3. El Sahab Park Cable Car & Departure

Morning ride on the Abha cable car from El Sahab Park — the gondola ascends through misty clouds to a hilltop

viewpoint with spectacular panoramas of the mountains, valleys and the Tihama lowlands far below. Visit the Hussak Tanomah Centre for traditional Asiri culture and crafts. Transfer to Abha International Airport for onward travel.



Must see ATTRACTIONS



Jabal Sawda



Rijal Almaa Village



Shada Castle

ACCOMMODATIONS

Options

Abha



InterContinental Abha
Abha Palace Hotel
Aseer Mountains Hotel Abha



Coral Hotel Abha
Ramada by Wyndham Abha
Ayiana Hotel Abha



Abha Hotel
Sarat Hotel
Al-Qahtan Hotel Abha



Must try FOOD



Haneeth

A slow-roasted lamb dish originally from Yemen; it is cooked in a tannour oven with a spice rub at a low temperature to ensure the meat is succulent and tender; the dish is usually served on a plate of rice.



Areekah

A sweet dish and breakfast staple, it features crumbled wheat flatbread blended with soft, pitted dates; ghee, fresh cream, condensed milk and warm spices are added, together with toppings of drizzled honey, slivered almonds, nuts, black sesame seeds or sometimes, grated cheese.



Miva Bread

Miva bread completes most Aseeri dishes; Miva is baked in an oven known as Tanour and then left to ferment for a significant time; Miva dough is then spread out into an oval shape and baked or toasted over hot coals to give it a light smoky flavour; often served with labneh as a topping.

RESTAURANT

Options

Halal Certified

Abha

1. Al-Mudeer Restaurant – Local Asiri cuisine, mountain views, traditional clay pots
2. Al-Maqam Abha – Traditional Saudi food in heritage Asiri setting, grilled meats
3. Qahwa Café Abha – Saudi coffee and pastries, popular with locals and tourists alike
4. Turkish Nights Abha – Turkish restaurant, good for families visiting the mountains
5. Al-Baik Abha – Popular Saudi fast food, convenient for Asir National Park visitors

