

COLD MEZZA

Price

Cold Mix Mezza



270.00

Selection of Labneh with Olive Oil, Mutabal, Tahini, Muhammara Spicy with Nuts ,Tabbouleh & Vine Leaves

Baba Ganouj (Batenjan Rahib)



130.00

Smoked Aubergine Mixed with Tomato, Minced Onions, Garlic, Red & Green Peppers Drizzled with Lemon and Extra Virgin Olive Oil

Hummus Beirut



130.00

Hummus Blended with Finely Chopped Parsley, Cumin Flavor & Garlic

Salad

Jarjeer (Watercress Salad)



110.00

Fresh Rocket Leaves, Tomato, White Onions, Sumac, Feta Cheese with Lemon-Olive Oil Dressing & Pomegranate Molasses

Can be served **Vegan**

Fattoush Salad



110.00

A Colorful Tossed Salad with Lemon Garlic Dressing & Crispy Pita Bread

Sensatori Farro Salad



160.00

Boiled wheat, Parsley, Mix Greens, Tomato cherry's, Feta Cheese, walnuts, Pomegranate Molasses, Lemon Juice & Olive Oil

Can be served **Vegan without cheese** or with **Tofu cheese**

HOT MEZZA

Hot Mix Mezza



270.00

Selection of Fried Kibbeh, Cheese Samosa , Arayes & Grilled Halloumi Cheese

Batata Harra With Coriander



110.00

Pan Fried Spicy Potato with Garlic, Coriander topped with Lemon Juice

Oriental Falafel



110.00

Fried Handcrafted Pieces of Delicious Marinated Beans served with Tomato, Cucumber & Sesame Sauce

SOUP

Lentil Soup



210.00

Egyptian Style Yellow Lentil Thick Soup with Oriental Spices topped with Croutons Made with Vege Stock

Can be served as **gluten free**

Seafood Soup



260.00

Egyptian Flavors Seafood Soup with Cream.

Harira Billaham



260.00

Classic Moroccan Lentil and Chickpea Soup with Fresh Herbs and Beef

*If you have any special dietary requirements like vegetarian, gluten free, lactose free or any food allergies

kindly refer to the Restaurant Manager or the Chef on Duty

*All prices are in Egyptian pound and inclusive of all service charge & taxes.

MAIN COURSE

Price

Shish Tawook



390.00

2 Skewers of Char-Grilled Chicken Breast Marinated in Lemon, Garlic and Middle Eastern Herbs Spices served with French Fries & Yogurt Garlic Sauce

Meats on the Grill



690.00

Assortment of Shish Tawook, Kofta, Beef Fillet, Lamb chops served with Grilled Vegetables & Garlic Yogurt Dip

Can be served as gluten free



Seafood Mixed Grill



770.00

Fish Tilapia Fillet, Shrimps, Salmon & Calamari served with Saffron Sauce

Fish Arabic Style Masala



270.00

Grilled Fish Fillet, Yogurt Mint Sauce served with Saffron Rice, Grilled Vegetables and Crispy Onions

Beef Chaqf



530.00

2 Skewers of Tender Succulent Beef Cubes Grilled to Perfection with French Fries & BBQ Sauce

Eggplant Fattah



280.00

Toasted Peta Bread, Eggplant, Chickpeas Spiced Tomato Broth, Tahini Sauce, topped with Toasted Nuts served with Vermicelli Rice

Can Be Gluten Free



Roasted Chicken with Freekeh



400.00

Roasted Chicken with Arabic Aromatic Spices served on Freekeh with Nuts, Parsley, Fried Onion topped with Yogurt Mint Sauce

Vegan Meat Ball



280.00

Middle Eastern Vegan Meatball Stew Made with Cubes of Tender Potatoes and Peas, Simmered in a Flavorful Tomato Sauce served with White Rice

TAGINE (CASSEROLE)

Seafood Tagine



530.00

Fish Fillet, Calamari & Shrimp with Tomato Sauce, Coriander & Onion served with Rice

Okra Tagine



270.00

Egyptian Okra Cooked with Tomato Sauce & Meat Cubes served with Rice.

can be served without Meat as vegetarian and vegan option



Egyptian Molokhia



220.00

Egyptian Green Leaves Cooked with Chicken Stock, Butter, Garlic, Chicken Cubes served with White Rice

can be served without Meat as vegetarian and vegan option



SIDE DISHES

Price

Roasted Potato Wedges



110.00

French Fries






















110.00

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DESSERT

Selection of Arabic Desserts (Sharing)     	280.00
Balah El Sham, Mafroukeh, Bassbosa, Phyllo Pastry Stuffed with Peanuts and Nuts	
Umm Ali     	210.00
an Egyptian Warm Phyllo Pastry Pudding topped with Coconut, Almond & Raisins	
Rice Pudding   	210.00
Milk Pudding Infused Rosewater & Orange Blossom topped with Pistachio served Cold or Hot	
Vegan Desserts & Gluten Free of the Day	210.00
Please Ask Your Server for Today's Special  	
Fruits Platter  	210.00
Selection of Fresh Seasonal Fruits Platter	
Ice Cream  	170.00
3 Scoops of Your Preferred Choice of Vanilla, Mango, Chocolate or Strawberry	

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