

APPETIZERS & SALADS

Price

Salad

Sensatori Tex-Mex Sharing Platter

290.00

2 Persons Portion of Grilled Chicken Strips, Potato Skins and Nachos served with Onion Rings, BBQ Sauce and Sour Cream

Avocado Salad

250.00


Mix Green, Avocado, Cucumber, Tomato Cherry, Sweet Corn, Red Beans, Onion, Feta Cheese, Nachos & Cilantro Dressing

For vegan will be served without feta cheese

Vege Taco Salad

370.00

Refreshing Mix of Crisp Romaine Lettuce, Juicy Cherry Tomatoes, Black Beans, Sweet Corn, Avocado and Shredded Cheddar and Sour Cream.

Can be served vegan 

Hot Appetizers

BBQ Wings

220.00

Large Chicken Wings Braised in our Own Special Sticky BBQ Sauce



Vegetarian Taquito

290.00

Baked Crispy Tortilla Stuffed with Vegetables, Cheddar Cheese served with Cheese Sauce, Sour Cream & Guacamole

Tasty Tater Tots (can be served as gluten free)

250.00

Breaded Mashed Potato Stuffed, served with Cheese Sauce , topped with Your Choice of Chili , Crispy Beef bacon

SOUP

Green Mexican With Mushroom Soup

250.00

Flavorful Mexican Soup, Vegetables Broth, Green Chilli, Aromatic Herbs, Diced Avocado & Chopped Radish and Mushroom

Mexican Seafood Stew

350.00

Tomato and Chilli Broth. Infused with Garlic, Onions and Cilantro, Shrimp, Mussels, Squid, White Fish and Octopus

Chef's Soup of The Day

180.00

Ask Your Server for Our Chef's Creation of The Day



*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

Sizzling Fajitas

All served with Warm Soft Tortillas , Sour Cream , and Homemade Guacamole, with Your Choice of Rice or French Fries

Chicken   

550.00

Beef   

650.00

Chicken & Beef   

650.00

Trio Fajita    

750.00

Steak, Shrimp and Beef Sausage

Roasted Vegetable Fajita 

280.00

Roasted Vegetables Seasoned with Spices served Over Sizzling Onions and Mixed Peppers

Seafood Fajita     

460.00




a Flavorful Combination of Tilapia, Shrimp, Calamari Seasoned and Grilled to Perfection

Sensatori Fajitas    

750.00

Steak, Chicken and Beef Sausage

BURRITOS

a Large Flour Tortilla Rolled with Your Preference, Covered with Cheese served with Pico De Gallo and Sour Cream, Mexican Rice or Fries   

Sautéed Spinach and Feta Cheese 

220.00

Grilled Chicken

390.00

Grilled Steak

590.00

CHIMICHANGA

a Large Flour Tortilla Rolled with Your Preference, Pan Fried served with Pico De Gallo and Sour Cream, Mexican Rice or Fries   

Chicken

390.00

Beef Steak

620.00

Vegetables

280.00

Missouri Burger    

460.00

Double Burger with Fried Onions, Mushrooms, Cheddar Cheese & Garlic Mayo

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PLATTER

Price

Grilled Chicken Stack

450.00

Marinated Grilled Chicken Breast topped with Cheeses Sauce, Sautéed Sweet Corn, Red Bean, Vegetables & Caramelized Onion served with Mexican Rice

Can be served as gluten free 

New York Striploin Steak

630.00


Grilled Steak topped with Garlic Butter served with Caramelized Carrot, Grilled Broccoli, Sautéed Mushrooms, Potato Puree with Your Choice of Black Pepper / Brown or Mushroom Sauce

Can be served as gluten free 

Mexican Fish Style

490.00

Marinated Green Light Spicy Grilled Fish, Green Pea Puree, Romesco Sauce, Avocado and Caramelized Onions served with Mexican Rice or Tortilla and Sour Cream

Can be served as gluten free 

Vegan Enchiladas

280.00

Topped with Tomato Chilli Sauce served with Wedge Potato and Guacamole

SIDE DISHES



Sour Cream

70.00

French Fries / Baked Potato or Potato Puree

110.00

Mexican Rice or Vegetable Sauté

110.00

DESSERTS

NY Cheesecake

210.00

Cheese Cake served with Vanilla Ice Cream & Strawberry Sauce   

Mexican Flan

210.00

Vanilla Custard topped with a Yummy Caramel Sauce and Caramelized Banana  

Vegan Desserts & Gluten Free of the Day

210.00

Please Ask Your Server for Today's Special   

Selection of Fresh Seasonal Fruits platter

210.00



Chocolate Walnut Brownie

250.00

Served with Vanilla Ice Cream, Salted Caramel Sauce   

Selection of Ice Cream

170.00

Choose 3 Scope of Your Flavor Vanilla, Strawberry, Mango and Chocolate topped with Chocolate Sauce or Caramel  

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