

SALADS AND APPETIZERS

Arugula Salad (V)

Rocket greens, parmesan flakes, drizzled
balsamic reduction, basil pesto

Buffalo Mozzarella (V)

Fresh cherry tomatoes, mozzarella cheese

Caesar Salad (V)

Crisp romaine lettuce, croutons, anchovies, beef bacon
Caesar dressing

Cajun roasted chicken

Chili pepper red sea shrimps (S)

Grilled salmon (S)

Antioxidant Salad (V)

Mixed greens, celery, grapes, cucumber, walnuts, apple
blue cheese, red onions, berries, pomegranate, mint,
honey-mustard vinaigrette

Home Cured Salmon (S)

Mixed garden greens, apple shavings, melba toast,
orange sauce

Kunafa Shrimps (S)

Dough wrapped shrimp tails, mixed greens,
sweet chili sauce

SOUPS

Shorbet Adds (V)

Arabic, mildly spiced yellow lentil soup, lemon,
flatbread croutons

Italian Vegetable Soup (V)

White rice, vegetables, pesto sauce

Chef's Daily Soup

Inspired by the day's fresh seasonal ingredients

(V) VEGETARIAN (N) CONTAINS NUTS (S) SEAFOOD

Above prices are in Egyptian pounds,
subject to all applicable government taxes and service charge

SANDWICHES

(served with your choice of side seasonal salad or belgian fries)

Ciabatta Club

Toasted ciabatta, fried egg, lettuce, beef bacon, chicken, avocado, tomato

The Classic Beef Burger

(your choice of any two toppings)

Fresh south american beef patty on brioche sesame bun, lettuce, tomato

Additional toppings

Cheddar cheese

Caramelized onions

Beef Bacon

Fried Egg

Mushrooms

Australian Sirloin Sandwich

Lettuce, turkey bacon, caramelized onion, cheese, barbecue sauce, fried egg, on toasted white bread

Chicken Tikka Wrap

Indian spice marinated chicken morsels, cucumber, tomato mint yoghurt

Tuna Melt Sandwich

Tuna salad and emmental cheese on toasted homemade brown bread

Halloumi Sandwich (V)

Grilled halloumi cheese, thyme, tomato, lettuce and cucumber on fresh panini

Quesadillas (V)

Tortilla bread, assorted vegetables, sour cream, tomato salsa, fresh coriander

ITALIAN CORNER

PASTA CHOICES

Choice of Spaghetti, Penne, Fusilli or Farfalle

Chef's Homemade Fettuccine

Choice of sauce

Alfredo	butter, cream, parmesan, black pepper
Arrabbiata	tomatoes, onion, garlic, parsley
Bolognese	minced meat, tomatoes, basil, parsley
Carbonara	egg yolk, parmesan, pepper, beef bacon
Pesto (N)	basil, pine nuts, parmesan, olive oil
Tomato-basil	fresh tomato, basil, olive oil,

Add Chicken, Salmon or Shrimps

STONE FIRED PIZZAS

Our pizzas are homemade with italian tomato sauce and fresh ingredients

Arabesque

Lamb kofta, onion, rocket lettuce, mozzarella cheese and fresh tomato sauce

Spicy Pepperoni

Pepperoni, chili, red onion, mozzarella cheese, tomato sauce

Margherita (V)

Sliced garden tomatoes, mozzarella cheese, tomato sauce

Seafood (S)

Shrimps, mussels, calamari, basil, tomato sauce

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EGYPTIAN FAVOURITES

COLD MEZZEH (V)

Hummus

Chickpea puree, sesame paste, lemon juice

Mouttabel

Baked eggplant puree, sesame paste, lemon juice

Fattoush

Levantine salad of tomatoes, cucumber, mixed greens,
toasted pita crisps

Tabouleh

Parsley, tomato, crushed wheat, lemon juice, mint

Warak Enab

Level, Belvedere, G Wine leaves stuffed with rice,
parsley, tomato, olive oil

Tehina

Thick sesame dip, lemon juice, garlic

Labneh

Strained greek yoghurt with mint and olive oil

Babaganoush

Eggplant, sesame, olive oil

HOT MEZZEH

Fattayer (N)

Spinach, pine nuts, onion stuffed in pastry triangles

Kebbeh

Fried minced lamb and crushed wheat

Cheese Sambousek (V)

Fried pastry stuffed with akawy and halloumi cheese

Grilled Halloumi Cheese (V)

Tomatoes and olives

Hot Mezze Sampler(two of each)

kobeba, chese sambousek , spinach fattayer

Falafel (V)

Fried fava beans and parsley patties, tahina sauce

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Mixed Grill

Lamb chop, shish kebab, shish tawouk, kofta, garlic-tahina sauce

Assorted Seafood Platter(S)

Salmon, gulf prawns, sea bass, calamari

INTERNATIONAL FAVOURITES

Herb Crusted Salmon Fillet (S)

Buttered seasonal vegetables, herb roasted potato, red pepper coulis

Fish and Chips (S)

Belgian fries, lemon caper remoulade sauce

Veal Piccata

Pan-fried veal, egg parmesan coat, spaghetti, tangy tomato basil sauce

Grain Fed Pan-Roasted Chicken Breat

Saffron risotto galette, cacciatore sauce

U.S Angus Beef Tenderloin 8 oz.

Herb roasted potatoes, green peppercorn sauce

Australian Lamb Chops

Honey-balsamic glazed chops, eggplant raisin caponata

SWEET CRAVINGS

New York Cheese Cake

Shortbread crust and raspberry ragout

Double Chocolate Fudge Brownie (N)

Pecan nuts, caramel ice cream

Crème Brûlée

Burnt french cream, madagascar vanilla, raspberry salad

Tiramisu

Mascarpone cheese, biscuit wafers soaked in espresso

Fruit Platter

Seasonal sliced fruits, mint yoghurt

Om Ali (N)

Oriental bread pudding, dried fruits and nuts

Artisanal Cheese Platter

Blue cheese, goat cheese, cheddar, emmental, crackers and fig chutney

Premium Ice Creams and Sorbets (per scoop)

Ice Creams: Caramel, Maple Walnut **(N)**, Coconut, Vanilla, Strawberry, Chocolate

Sorbets: Mango, Lime, Raspberry

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