



## STARTERS



### ROASTED PEPPER AND GOAT CHEESE BRUSCHETTA

Roasted Red Pepper, Capers, Basil, Goat Cheese with Extra Virgin Olive Oil

EGP 290

### CROSTINI WITH RICOTTA AND GOAT'S CHEESE

Creamy Goat Cheese, Ricotta Cheese, Olive Oil, Fresh Basil and Crispy Garlic Bread

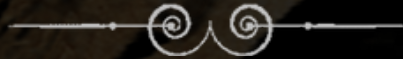
EGP 280

### WHITE CHEESE WITH DICED TOMATOES

Creamy White Cheese with Tomatoes, Pinch of Cumin Dip and Crispy Arabic bread

EGP 115

## COLD APPETIZER



### SUSHI

Nigiri Salmon Sushi, Philadelphia Roll, Sashimi Tuna & California Roll Caviar

EGP 350

### PIGEONS AND GAMBAS

Pigeons and Gambas Salad with Mushrooms & Oriental fine herbs dressing

EGP 360

### SHRIMPS AND AVOCADO

Tiger Shrimps with Avocado, Mustard and Raspberry dressing

EGP 330



## HOT APPETIZERS



### ALEXANDRIAN-STYLE LIVER

Sautéed Beef Liver with Spicy Seasonings, Cumin, Garlic, Chili Peppers and Lemon

**EGP 280**

### KONAFI SHRIMPS

Shrimps in Konafa with Caviar and Coriander Sauce

**EGP 360**

### ORIENTAL SOUJOUK

Homemade Spicy Egyptian Beef Sausage cooked in Olive Oil with Tomato Sauce

**EGP 220**

### PISTACHIO SHRIMPS

Pistachio Crusted King Prawns with Marinated Fruits

**EGP 495**

### ASSORTED MINI HOT MEZZEH

Kibbeh, Cheese Spring Roll, Meat Sambousek and Chicken Liver

**EGP 300**

## WRAPS, SANDWICHES & TORTILLA



### CHICKEN QUESADILLA

Chargrilled Tortilla with Chicken Breast, Roasted Peppers, Smoky Tomato Sauce, Cheddar Cheese and Sour Cream, with Seasoned Skin-on Fries

**EGP 320**

### MINI HAWAWSHI

Stuffed local bread with a mixture of Ground Beef with Onions, Hot Peppers and Fresh Herbs

**EGP 350**

### MINI CHICKEN SHAWARMA

Soft Naan packed with Spiced Chicken with Tomaya and Pickles

**EGP 310**

### LAMB KOFTA

Minced Meat with Thyme Flavor, Served with Grated Cheese and Tahina Sauce

**EGP 380**



## MAIN COURSE



### SALMON WITH PEA MASH AND FENNEL SALAD

Crispy Skin Salmon on a bed of Pea Mash and Fennel Salad with Lemon Butter Sauce

EGP 660

### BEEF SATAY THAI PEANUT SAUCE

Marinade Beef Tenderloin with Red Curry Paste and Coconut Milk

EGP 670

### CRISPY CHICKEN PARMESAN

Chicken Parmesan with rich homemade Tomato Sauce and Melted Mozzarella Cheese

EGP 445

### BEEF MEDALLION WITH PORCINI MUSHROOM SAUCE

Served with Roasted Potatoes and Seasonal Vegetables

EGP 670

### SHREDDED VEAL ESCALOPE PANÉE

Served with Watercress, French Fries, Garlic and Chive Dip

EGP 620

## DESSERT



Raspberry Mousse with Vanilla Crème Brûlée

EGP 180

Iced Nougat with Nuts, Caramel and Strawberry Sauce

EGP 170

Chocolate Brownie with Walnuts and Vanilla Ice Cream

EGP 175

Apple Tarte Tatin with Vanilla Ice Cream

EGP 185

Tiramisu

EGP 185

Cheese board for two with Crackers, Grapes and Dry Fruit

EGP 470