Soup

Lentil Soup 170.00

Oriental lentil soup served with croutons and lemon

Gazpacho 170.00

Combine diced tomatoes, cucumber, bell pepper, green onion, and garlic

Appetizers

Mozzarella garlic bread 220 LE

Summer salad with Sambosk 220.00

Crispy. Stuffing with beef or cheese

Smoked Salmon with salad 450.00

Garden salad with rolls of smoked salmon

Royal Oriental Mezzah 170.00

Chicken Caesar Salad 300.00

Salad of romaine lettuce and croutons with Parmesan cheese topped with grilled chicken breast

Niçoise Salad 275.00

A colorful combination of green beans, tomatoes, potatoes, boiled egg and onions on seasonal leaves salads with tuna, anchovies and capers

Greek Salad 250.00

Green pepper, tomato, onion, olives, feta cheese and Greek mountain oregano dressed with olive

Pasta

A pasta of your choice, select your favorite pasta: (Spaghetti or tagliatelle or Penna)

Bolognese 325.00

Fresh tomato with minced beef and herbs sauce

Napoletan 325.00

Fresh tomato and herbs sauce

Basil 325.00

Olive oil, garlic and fresh basil sauce

Creamy 325.00

Cream with fresh herbs

All'arrabbiata 325.00

Tomato sauce stewed with garlic and chili topped with fresh basil and grated cheese

Sandwiches

All sandwiches are serve with French fries and pickles

Smoked Salmon 450.00

Smoked salmon and capers with cream cheese dill and lemon

Beef Burger 450.00

Served with your choice of cheese or fried egg and fried onions

Chicken Combo 325.00

Grilled chicken breast and mozzarella cheese on ciabatta bread

Club sandwich 375.00

Triple decker toasted sandwich with chicken, smoked beef, egg, tomato and lettuce

Chicken Shawerma 325.00

Tuna fish 300.00

Prepared on oriental way with tomato, onion and green pepper

Deep fried chicken 300.00

Children menu

Fish & Chips 390.00

Tartar sauce and French fries

Chicken skewerGrilled chicken skewer with spaghetti tomato

sauce

Trio Mini burger 390.00

Beef and chicken with egg, cheese and plain with salad and French fries

Chicken nuggets 390.00

Mayonnaise and French fries

Main Course

With your choice of French fries, rice or mixed vegetables

Grilled sea bass and shrimps 850.00

With saffron sauce seasonal vegetables selection

Mixed grill 850.00

Grilled Chicken 500.00

Boneless chicken oriental style with garlic, yogurt and lemon

Beef Kebab 800.00

Kebab of beef filet marinated with crushed black pepper

Deep Fried Breast Chicken Pane 550.00

The menu is free of ban endangered sea food specie

(Sustainable Fish)

Pizza

Margherita

300.00

Tomato sauce, basil, oregano and mozzarella

Al pollo

350.00

Tomato sauce, chicken, oregano and mozzarella

Siciliana

350.00

Tomato sauce, capers, anchovies, olives and mozzarella

Vegetariana

350.00

Tomato sauce, grilled eggplant, Zucchini, peppers, spinach, peas, carrots, oregano and mozzarella

Tonno e cipolla

350.00

Tomato sauce, tuna fish, onion and mozzarella

Diavola

350.00

Tomato sauce, slices of hot beef salami and mozzarella

De Light Menus



Carpaccio of salmon and pineapple marinated with dill and citrus juice 150 kcal

590.00



Sea Bass fillet steamed with lemongrass,
Veggies and mushrooms,
Sauce vierge with ginger 250 kcal

570.00

Strawberry and tomato gazpacho flavored with mint, snow of yogurt 100 kcal

235.00

Dessert

Vanilla Cream Brulée	235.00
Fresh fruit salad with lemon sorbet	235.00
Classic cream cheese cake served w strawberry sauce	ith 235.00
Ice cream or sherbet of the day	270.00
Cheeses platter Served With, Grapes and walnuts	500.00

Vegetarian & Vegan

Soup

Golden lentil soup 170.00

Appetizer

Sautéed mushrooms 250.00

Main Course

Stuffed Egg-plant

225.00

With mushrooms, served with rice, Tomatoes Basil sauce artichokes, onions, garlic.

Grilled veggies

235 .00

Assortments of fresh vegetables with virgin Olive oil oregano.

Dessert

Strawberry Parfait 235.00

Beverage list

COFFEE

(Sustainable Coffee) 90 LE American Coffee 90 LE Espresso Nespresso Tablet 90 LE Double Espresso 90 LE Cappuccino 100 LE Cafe Latte 100 LE Turkish coffee 90 LE Hot Chocolate 90 LE

TEA &INFUSION 80 LE

English Breakfast Ceylan Earl Grey Egyptian Peppermint Camomille Anise

WATER

Perrier Small 75 LE
Mineral water large
Mineral water small 85 LE

FRESH JUICE 95 LE

Mango Orange Hibiscus

SOFT DRINK 90 LE

Coca Cola Coca Cola Zero Sprite Club Soda Fanta Orange Tonic

BEER

 Heineken
 130 LE

 Sakara
 130 LE

 Stella
 130 LE

 Birell (Non-Alcoholic)
 105 LE

APERTIEF

Martini Rosso or Martini Extra Dry	425 LE
Campari	525 LE
Pernod	550 LE
Ricard	550 LE
Dubonnet	450 LE

TEQUILA

XO Café	900 LE
Olmeca	590 LE

VODKA

Absolute Blue	450 LE
Grev Goose	970 LE

GIN

Gin Gordon	540 LE
Bombay Sapphire	570 LE

RUM

Captain Morgan	680 LE
Bacardi Gold	520 LE

PORT & CHERRY

Fine Port Ruby	575 LE
Taylor's Vintage Port	375 LE

WHISKEY

Red Label	575 LE
Black Label	900 LE
Chivas Regal 12 Years	1100 LE
J&B	900 LE

Cognac

Martell VS	775 LE
Remy Martin XO	3500 LE
Courvoiser VS	900 LE
Hennessy XO	3900 LE

LIQUOR

Bailey's	520 LE
Grand Marnier	750 LE

Cocktails

Margarita 515 LE

Create in 1938 by Carlos Danny, Mexican men in Acapulco, its Freshness Shacked drink from Lemon acid with Sweetness of Cointreau & Strength by Tequila.

Caipirinha

Caipirinha is coming from Brazil in 1800, It is made with brown sugar Rum.

Cosmopolitan 515 LE

The Famous Cocktail of the Sex & City Movie.
Before the diner drink it's Vodka Shaked with Cointreau,
Limon juice & Cranberry juice

Pomegranate Mojito

515 LE

515 LE

It's muddle cucumber withe Fresh pomegranate & mint leaves in squeezed lime juice, Finally shack with Light Rum

Daiquiri with flavor

515 LE

A daiquiri was the Name of an Iron Mine in Cuba. The Acidity of Lemon Contrast With flavor and Sweetness

Of Sugar Can and the Power of White Rum

Apple Martini

515 LE

Created in 1860 by Martinez Thomas in San Francisco, it's a Balance of Strong Vodka with Vermouth Bitterness& Apple flavor

Pina colada 515 LE

It was invented in 1954 by Ramon Monchito Marrero, a bartender at the Carbine's Hotel in Puerto Rico.

Its balance between coconut and Pineapple Sweetness with White rum flavor

Mojito 515 LE

Havana, Cuba, is the birthplace of the Mojito, although

The exact origin of this classic cocktail is the subject

Of debate whatever the legend Mojito Cocktail As its own. It consists of Rum, fresh Lemon, Mint leaves, sugar & Soda water

Mocktail

Florida 180 LE

Balance Between Fruit Acidity Sweetness of Grenadine Syrup

Nile Smile 180 LE

The Fresh Balance of Hibiscus, Lemon, Mint & Sprite

Panorama 180 LE

Peach juice, Apricot & Coco milk Mixed

Honeymoon 180 LE

Orange, Apple, Maple Syrup & Lime Juice Mixed

Mojito mocktail 180 LE

Mint leaves, Lemon, Sugar syrup muddled together, top up with cracked ice and Soda water.

Tropical Colada 180 LE

Coconut milk, lemon juice & Pineapple juice top up with Soda water