



SOUP

LENTIL SOUP	330 LE
Lentil, stock, carrot, onion, garlic, leek, celery, cumin	
ORZO SOUP	330 LE
Pasta orzo, stock, carrot, zucchini, onion, garlic	

COLD MEZZE

TABBOULÉ	300 LE
Parsley, mint, bulgur, tomato Onion, lemon dressing	
FATTOUSH	300 LE
Mixed green salad, tomato, cucumber, radish Green pepper, onion, toasted pita, sumac, vinaigrette	
LOCAL FARMER SALAD	300 LE
Diced tomato, arugula, fresh parsley Cucumber, green peppers, onions	
HOMMUS	300 LE
Chick pea purée, tahini, lemon	
BABA GHANNOUJ	300 LE
Roasted eggplant puree, tahini, lemon	
EGGPLANT DUO	300 LE
Stuffed with parsley, onion, tomato Chili pepper,	
WARAA ENAB	300 LE
Vine leaves stuffed with parsley, onion, tomato,	
BESARAH	300 LE
Fava beans and coriander dip topped with crispy onions	



If you have any food allergy or special dietary requirements, please contact our restaurant manager.

(Locally Sourced food)

All prices are in Egyptian Pounds including 12% service charge and all applicable taxes



HOT MEZZE

SOJOK – MERGUEZ Homemade spicy beef sausage with tomato Sautéed in Olive Oil	500 LE
SPICY SHRIMP Sautéed shrimp with garlic in spicy red sauce	800 LE
Kobeba Minced meat garlic thyme cinnamon onion cumin	400 LE
FALAFEL Ground fava beans , chick peas Served with vegetables , tahini sauce	300 LE
KOSHARY Lentils, rice, macaroni, caramelized onion, tomato sauce	350 LE
INDIAN SAMOSA Puff pastry stuffed Spanish.	400 LE
SAMBOUSIK JEBNA Puff pastry stuffed with halloumi cheese and fresh oregano	400 LE
FOUL FAVA BEANS Original Egyptian dish “Fava Beans” with herbs and olive oil	300 LE

Ban endangered seafood species from restaurant menu.

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FROM THE SEA

SAYADEYA "Catch of the day"	900 LE
Baked river Nile Samoos with tomato sauce served with red rice and tahini on the side (Sustainable Fish)	
SAMK MASHWY "Catch of the day"	900 LE
Grilled sea bass with tahini sauce and red rice	
SHRIMP GARLIC	1200 LE
Grilled Shrimp served with rice and grilled vegetables.	

FROM THE LAND

BEEF KEBAB	1300 LE
Cubes of marinated beef tenderloin Served with rice and grilled vegetables	
LAMB KOFTA	1100 LE
Seasoned ground lamb with onion, parsley, mint Served with rice and grilled vegetables	
LAMB CHOPS	1200 LE
Grilled chops served with rice and grilled vegetables	
STUFFED PIGEON	1000 LE
Organic pigeon stuffed with rice	
CHICKEN SHISH TAOUK	750 LE
Chicken cubes marinated in lemon and oregano Served with garlic sauce • rice and grilled vegetables	
MIXED GRILL	1400 LE
Combination of chicken shish taouk, beef kebab lamb chops and kofta	

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TAJEEN

LAMB FATTAH	1200 LE
Lamb shank with Egyptian style rice topped with tomato sauce	
CHICKEN KOSBARYA	750 LE
Chicken breast with jus tomato sauce serves with rice	
AKAWIE	950 LE
Oxtail with potatoes serves with rice	
DOLMA	700 LE
Mixture of seasonal vegetables stuffed with oriental seasoned rice	
KEBAB HAALA	1000 LE
Beef tajeen in onion brown sauce serves with rice	

SIDE DISHES

YOGURT WITH CUCUMBER & MINT	300 LE
MIXED PICKLES	200 LE
FRENCH FRIES	200 LE
POTATO HARRA	200 LE

DESSERT

ASSORTED ORIENTAL PASTRY	400 LE
OM ALY	400 LE
MAHALABYA	400 LE
KONAFI	400 LE
BASBOUSA	400 LE
RAMOOSH	400 LE
BASEEMA	400 LE

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Menu De-Light

Carpaccio of salmon and pineapple marinated with dill and citrus juice 150 Kcal	900 LE
Sea Bass fillet steamed with lemongrass, Veggies, sauce Vierge with ginger (Sustainable Fish) 250 Kcal	900LE
Strawberry and tomato gazpacho flavored with mint, Snow of yogurt 100 Kcal	400 LE

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Vegetarian & Vegan

Soup

Golden lentil soup 330 LE

Appetizer

Sautee mushrooms 375 LE

Main Course

Stuffed Egg-plant with mushrooms, artichokes, onions, garlic and tomato Concasse served with rice, tomatoes & Basil sauce 400 LE

Grilled veggies assortments of fresh vegetables with virgin olive oil & oregano 375 LE

Desserts

Strawberry Parfait 375 LE



BEVERGES MENU

COFFEE

(Sustainable Coffee)

American Coffee	170 LE
Espresso	170 LE
Nespresso Tablet	170 LE
Double Espresso	240 LE
Cappuccino	170 LE
Cafe Latte	200 LE
Turkish coffee	170 LE
Hot Chocolate	170 LE

TEA & INFUSION

(Sustainable tea)	180 LE
English Breakfast	
Green tea	
Earl Grey	
Egyptian Peppermint	
Mint Green Tea	
Mint Green Tea	
Camomille	200LE

WATER

Sparkling Water Small	95 LE
Puvana water large	270 LE
Puvana water small	180 LE



FRESH JUICE

170 LE

Mango

Orange

Hibiscus

SOFT DRINK

Coca Cola

150 LE

Coca Cola Zero

150 LE

Sprite

150 LE

Club Soda

150 LE

Fanta Orange

150 LE

Tonic

150 LE

BEER

Heineken

180 LE

Sakkara

180 LE

Stella

180 LE

Birell (Non-Alcoholic)

150 LE



APERTIEF

Martini Rosso or Martini Extra Dry	1000 LE
Pernod	1500 LE
Ricard	800 LE
Dubonnet	800 LE

TEQUILA

XO Café	1200 LE
Siera Silver	1600 LE

VODKA

Belvedere	1100 LE
Grey Goose	2500 LE

GIN

Gin Gordon	1150 LE
Beefeater	950 LE

RUM

Captain Morgan	900 LE
Bacardi Gold	1400 LE



PORT & CHERRY

Fine Port Ruby	850 LE
Taylor's Vintage Port	750 LE

WHISKEY

Red Label	1500 LE
Black Label	2100 LE
Chivas Regal 12 Years	2200 LE
J&B	1500 LE

Cognac

Martell VS	1000 LE
Remy Martin XO	3800 LE
Courvoiser VS	1000 LE
Hennessy XO	4500 LE

LIQUOR

Bailey's	1800 LE
Cointreau	1600 LE