

MEZZE RESTAURANT FOOD MENU

STARTERS

All prices are in Egyptian pound and subject to 12% service charge &14% VAT.



Assorted Cold Mezzeh

Selection of local salad Hummus, Labnah, Mutable, Tabbouleh, muhammara, with traditional bread

L.E235



Selection of Hot Mezzah

Selection of homemade hot mezze Beef kibbeh, Makkaneh, Spinach fatayer, Cheese fatayer & Beef sambousek

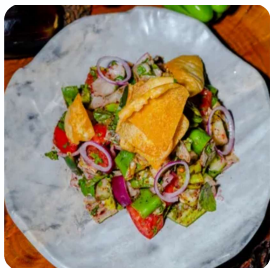
L.E274



Tabbouleh Salad

Parsley, tomatoes, mint, onion, bulgur, olive oil and lemon juice

L.E125



Fattoush Salad

Classic Mix green and vegetables salad with toasted bread

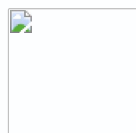
L.E125



Baladi Salad

Traditional salad of wild rucola, tomatoes, cucumber and onions

L.E125



**Batata Harra**

Deep fried potatoes and pita bread stir-fried with traditional Duqqa spice

L.E125

**Kuosa Mahshi Bel Laban**

Ground meat Stuffed zucchini, yoghurt sauce and pine nuts

L.E225

**Chicken Shawarma with Hummus**

Chicken shawarma with chick peas

L.E175

**Beef Shawarma with Hummus**

Beef shawarma with chick peas

L.E175

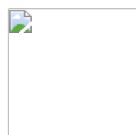
**Kebdah Bel Zabdah**

Stir fry beef liver with butter garlic & pomegranate dip

L.E300

SOUPS

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**Orzo Pasta Soup "Lissan Asfour soup"**

Birds tongue pasta soup

L.E125**Ads Soup "Lentil Soup"**

Yellow lentil with crispy fried bread

L.E125**Chicken Vermicelli Soup**

Served with chickpeas & vegetables.

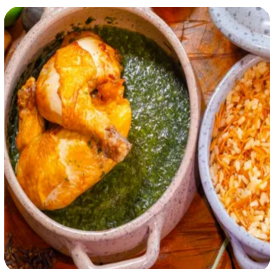
L.E150**Harira Soup**

Chickpeas, Lamb and lemon

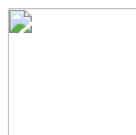
L.E160

AUTHENTIC DISHES

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**Pan fried Chicken with Molokhia**

Jute plant soup with Egyptian white rice

L.E274



Hamam Bel Roz El Maamar & kashta
Stuffed pigeon served with molokhia soup.
L.E350



Batt Mohamer Bel Morta
Pan Fried Duck served with Potatoes, Vine leaves and ghee
L.E350



Warkt Lahma
Oven baked beef fillet with onion tomato and Arabic spices
L.E400




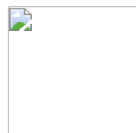
warket Sogo Baladi
Oven baked Balady beef sausage with onion tomato and Arabic spices
L.E350

SEAFOOD

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Samak Singari 
Whole fresh fish topped with a spiced mix of peppers, onion and tomatoes baked in a hot oven.
L.E750



**Shrimps Fattah**

Stir fry shrimp with layers of rice, pita bread and tomato garlic sauce

L.E650

**Shrimp and calamari**

Red sea sautéed shrimp, calamari with feta cheese and in a tomato sauce

L.E475

**Samak Mashwei**

Whole grilled fresh fish with raw flour serve with fish rice, salad and dips.

L.E600

**Samak sayadieh**

Nile perch fish baked with rice and tomato sauce serve with salad and dips

L.E352

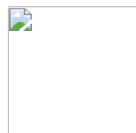
**Mix seafood platter**

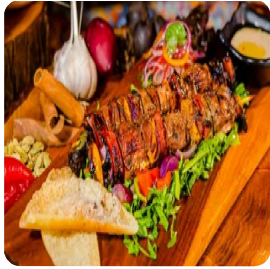
Fish sayadia, shrimp Provencal, fried calamari, grilled prawns with sayadieh rice

L.E900

FROM THE LIVE CHARCOAL GRILLED

All prices are in Egyptian pound and subject to 12% service charge &14% VAT.



**Shish Kebab**

Marinated Veal tenderloin, served over Khalta rice

L.E450

**Chicken Shish Tawook**

Chicken morsels marinated in lemon and garlic serve with saffron rice

L.E352

**Costolette Dany**

Zatter marinated Lamb chops with dip and salad

L.E600

**Kabab and Kofta**

Veal Kebab and kofta served with nut rice and Tehina sauce

L.E450

**Kofta Mushakal**

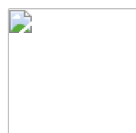
Three types of spicy minced chicken, lamb and beef Served with tomato sauce and yogurt.

L.E350

**Mix Meat**

Veal Shish kabab, shish Tawook, kofta Halabi, cheese kofta Served with rice and dips

L.E550



TAGENS

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Beef Akawi

Slow braised Beef oxtail serve with Vermicelli

L.E440



Bamia Bel Lahma

Domestic veal chops and okra stew & vermicelli rice

L.E450



Veal osso-Bucco "Lesan Asfour"

Veal osso-Bucco cooked with onion and tomatoes and bird tongue pasta

L.E470



Lamb and Potato Tagine

Lamb shank and potato stew with dips and rice

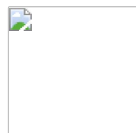
L.E431



Roz Maamar Bel Lahma

Domestic Pan-fried beef with baked rice in cream and ghee

L.E400





Fatfeh Kaware Bel Nokaa

Crispy flatbread, cooked cow feet, rice, hummus garlic tomato sauce and vinegar & toasted pieces of pita bread

L.E411



Muzah Dani

Slow baked Lamb shank with vegetables in clay pot

L.E440

VEGETARIAN

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Okra Bel Zeet

Okra with oil

L.E196



Moussaka Tagine

Baked vegetables in tomato sauce, served with rice

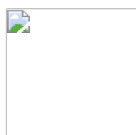
L.E196



Saffron Vegetable Stew

Stew Vegetable served with lime couscous

L.E196





 **Vegetable Dolma**

Stuffed vegetable with rice & tomato garlic sauce

L.E196



 **Fattah Ads**

Yellow lintel soup, white rice, toasted pita bread topped with onion pickles

L.E196

DESSERTS

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Om Ali 

Gratin puff pastry with hot milk, sugar, nuts and raisins

L.E125



Roz Bel Laban

Rice pudding with nuts and rose water

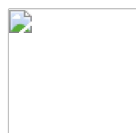
L.E125



Mehalabia

Creamy coconut milk pudding with saffron and nuts

L.E125



**Charcoal Konafa Nabulsi** 

Authentic Cheese Konafa finished with citrus honey and nuts

L.E196

**Bassbousa Bel Eshta**

Baked Semolina Sweet cake soaked in sugar syrup

L.E150

**Tashkelah Men El Halwayat El Sharkiah**

Assorted of oriental pastry

L.E196

**Handmade Baklava**

Layered filo pastry filled with chopped nuts, sweetened with white honey

L.E137

 **Exotic Fruit Slice**

Seasonal fresh fruit slice

L.E176

**Baked Roz Bel Laban**

Baked rice pudding with Rose water and vanilla pods.

L.E125

