

## Soup

### Adas B Elsheria (VG)

A comforting blend of yellow lentils and vermicelli, seasoned with onion, tomato, garlic, and coriander, served with crunchy croutons

### Lesan Asfoor

Savory chicken and noodles in a hearty broth with onions, carrots, zucchini, and a hint of lemon

### Molokhia (VG/GF)

Traditional Egyptian Molokhia, a rich mediterranean dish made by cooking minced Jute leaves in broth

## Cold Appetizers

### Tabbouleh (V)

Freshly chopped parsley, tomato, mint, and bulgur, dressed with lemon and olive oil, garnished with radish. A refreshing local classic

### Oriental Salad (V/GF)

Crisp cucumber, tomatoes, pepper, and onion mixed with parsley and lettuce, dressed in a zesty lemon dressing

### Labneh (N/VG/GF)

Thick, creamy yogurt infused with mint and lemon, drizzled with olive oil and paprika, topped with crunchy pistachios

### Babaghanoush (V/GF)

Smoky eggplant blended with tahini, olive oil, and lemon juice for a creamy, tangy spread

### Gargeer (V/GF)

Fresh Rocca salad with tomatoes, onions, and a lemon dressing, finished with olive oil

## Warm Appetizers

### Soujok

Spicy homemade oriental sausages cooked with tomatoes, and onions, served with a dollop of sour cream

### Kebda

Succulent chicken liver sautéed with garlic, onion, and hot pepper, finished with lemon and olive oil

### Hummus with Meat (N/GF)

Creamy chickpeas and tahini mixed with minced meat, lemon juice, and olive oil for a savory twist

### Sambosa with Cheese (VG)

Crispy homemade sambosa stuffed with cream cheese and fresh mint for a delightful bite

### Falafel (V)

Flavor-packed falafel made from crushed beans and herbs, served with hummus, pickled pepper, and tahini sauce

## Our Chefs Heritage

### Samakeh Harra (S)

Marinated fresh fish fillet with spices and tahini sauce, served with traditionally cooked millet. A taste of the Red Sea

### Seafood Sayadieh (S/GF)

A bountiful mix of fish, calamari, and prawns with sayadieh sauce, oven-slow-cooked with rice. A seafood lover's dream

### Kebab Halah

Local beef mixed with onions and oriental herbs, oven-slow-cooked to perfection, served with rice. Rich and flavorful

### Lamb Fattah

A Tender lamb shank on crispy bread with rice, yogurt, lemon sauce and a garlic tomato sauce. A lavish feast

### Akkawi

Beef tail with onions, potatoes, and rice, seasoned with oriental herbs, slow-cooked in the oven. Comfort in every bite

### Stuffed Chicken (N/GF)

Chicken breast stuffed with rice, nuts, and minced meat, served with Molokhia. A delicious harmony of flavors

### Chicken Fattah

Chicken breast layered over crispy bread and rice, smothered in yogurt lemon and garlic tomato sauce. Delightfully tangy

### Tagen Bamia (V)

Okra cooked with tomato sauce, celery, and fresh coriander, served with rice. A vibrant vegan delight

## Sweets

### Aish El Saraya (N/VG)

Luxurious dessert of honey-soaked bread under a layer of cream, sprinkled with pistachios. Sweet elegance

### Rice Pudding (VG/GF)

Creamy and comforting, this classic dessert is a smooth blend of flavors, perfect for a sweet finish

### Om Ali (N/VG)

A warm, traditional Egyptian dessert that combines the sweetness of milk with the richness of baked pastry

### Layaly Lebanon (N/VG)

A fragrant semolina dessert sweetened with honey and enriched with coconut and almonds. A Lebanese delight

### Konafa with Cream (VG)

A heavenly layer of creamy filling encased in crispy konafa, a perfect blend of texture and sweetness

3-course menu 35€ - 4-course menu 40€

25% DISCOUNT APPLIES FOR HB GUESTS

S=Seafood N=Nuts VG=Vegetarian V=Vegan GF=Gluten Free

Prices include service charge and governmental tax.

## Beer

Heineken Draught 0.5 l - 6€

Heineken 0.330 l - 5.5€

Stella 0.5 l - 5.5€

Sakara 0.5 l - 5.5€

Birell non-alcoholic malt beverage - 3€

## Soft Drinks

Brita Water Still 0.5 l / 1 l - 1.5€/2.5€

Brita water sparkling 0.5 l / 1 l - 2.5€/3€

Puvana Natural water still 1 l - 6€

Puvana Natural water still 0.5 l - 4.5€

Puvana Sparkling water 0.24 l - 3€

Soda Water / Tonic 0.25 l - 3€

Pepsi / Diet Pepsi - 3€

7up / Diet 7up / Mirinda - 3€

Red Bull 0.25 l - 5€

## Coffee & Friends

Turkish Coffee - 3€

Espresso - 3€

Freddo Espresso - 3€

Espresso Doppio - 3€

Espresso Macchiato - 3€

Americano - 3€

Cappuccino - 3€

Freddo Cappuccino - 3€

Freddo Latte Macchiato - 3€

## Tea

Fresh Mint & Ginger - 3€

Fresh Orange & Ginger - 3€

Earl Grey Cinnamon - 2.5€

Fruit / Herbs - 2.5€

## Egyptian Locals Drinks

Karkade - 3.5€

Soaked Hibiscus Leaves In Water

Carob - 3.5€

Grind Dried Carob Pods

Tamarind - 3.5€

Soaked Tamarind Leaves In Water

Dates with Milk - 3.5€

Blended Dates, Milk

Sobia - 3.5€

Coconut, Milk

Casa Lemonade - 3.5€

Lemon, Sugar, Egyptian Fruits, Soda

Homemade Ice Tea - 3.5€

Fruit Tea, Vanilla, Peach, Cranberry

## Spirits

Vodka 4 Cl

Id Blue - 6.5€

Gin 4 Cl

Butler's - 6.5€

Id Gin - 6.5€

Harrys - 7.5€

Rum 4 Cl

Cubana - 6.5€

Tequila 4 Cl

Malvado - 6.5€

Whiskey 4 Cl

Auld Stag - 6.5€

Black Rhino - 7.5€

Devlin - 7.5€

Brandy & Cognac 4 Cl

Mosaic - 6.5€

Arak 4 Cl

Mosaic - 6.5€

## White Wine by Bottle

Château De Granville 0.75l - 45€  
Semillon (France)/Medium Dry

Baila 0.75l - 45€  
Verdejo (Spain)/Medium Dry

Cape Bay 0.75l - 37€  
Chardonnay (South Africa)/Medium Dry

Chateau Byblos 0.75l - 35€  
Chardonnay and Sauvignon Blanc (Lebanon)/Medium Dry

Jardin Du Nil 0.75l - 32€  
Vermentino, Viognier (Egypt)/Medium Dry

Beausoleil 0.75l - 30€  
Bannati (Egypt)/Medium Dry

Omar Khayyam 0.75l - 27€  
Sultanine Blanche (Egypt) Dry

## White Wine by Glass

Omar Khayyam 0.15l - 7€  
Sultanine Blanche (Egypt) Dry

## Red Wine by Bottle

Château De Granville 0.75l - 45€  
Merlot, Cabernet Sauvignon (France)/Medium Dry

Baila 0.75L - 45€  
Tempranillo (Spain)/Medium Dry

Nala 0.75l - 41€  
Pinotage - Shiraz (South Africa)/Medium Dry

Cape Bay 0.75l - 37€  
Merlot (South Africa)/Medium Dry

Castello Di Trevi 0.75l - 37€  
Merlot Sirah (Italy)/Medium Dry

Chateau Byblos 0.75l - 35€  
Syrah And Cabernet Sauvignon (Lebanese)/Medium Dry

Jardin Du Nil 0.75l - 32€  
Cabernet-Sauvignon, Petit Verdot, Syrah (Egypt)/Medium Dry

Beausoleil 0.75l - 30€  
Cabernet-Sauvignon, Syrah (Egypt)/Medium Dry

Omar Khayyam 0.75l - 27€  
Bobal (Egypt) Dry

## Red Wine By Glass

Omar Khayyam 0.15l - 7€  
Bobal, Gianaclis Vineyards (Egypt) Dry

## Rose Wine By Bottle

Baila 0.75l - 45€  
Tempranillo (Spain)/Medium Dry

Beausoleil 0.75l - 30€  
Merlot (Egypt)/Medium Dry

Omar Khayyam 0.75l - 27€  
Gianaclis Vineyards (Egypt) Dry

## Rose Wine By Glass

Omar Khayyam 0.15l - 7€  
Sultanine Blanche, Bobal (Egypt) Dry

## Sparkling Wines White By Bottle

Le Baron Signature 0.75l - 57€  
Pinot Noir, Grenache - Methode Champenoise

Le Baron 0.75l - 46€  
Chardonnay

Valmont 0.75l - 39€  
Viognier, Marsanne, Roussanne

Lavita Secco 0.75l - 34€  
Vermentino

## Sparkling Wines Rose By Bottle

Le Baron 0.75l - 46€  
Chardonnay, Pinot Noir

Valmont 0.75l - 39€  
Viognier, Marsanne, Roussanne

Lavita Secco 0.75l - 34€  
Montepulciano

## Sparkling Wine By Glass

Lavita Secco 0.15l - 8€  
Vermentino

Lavita Secco 0.15l - 8€  
Montepulciano

