



Egyptian Restaurant

Soup

Lentil Soup L.E 120

Lentil, onion, garlic and cumin powder

Clear Vegetable Soup L.E 120

Selection of vegetables in vegetable stock, chicken breast, leek, celery, onion and fresh cream

Chicken Bird Tang Soup L.E 160

Chicken, pasta, carrot, zucchini and potato in chicken stock

Cold Mezzeh

Savory appetizers of traditional Arabic cuisine

Served with: Aish is the Egyptian traditional pocket bread similar to pita bread. It is made by mixing wheat flour, water and salt, then baked

Baladi salad L.E 100

Tomato, cucumber, onion, lettuce, watercress, flavored with lime juice

Tabouleh L.E 100

Chopped parsley, cracked wheat and tomatoes, flavored with lime juice and extra virgin olive oil

Stuffed Eggplant L.E 100

Eggplant, stuffed with vegetables, garlic and green chili

Tahina L.E 100

Sesame seed puree, garlic puree and lime juice

Babaghanouj L.E 100

Chopped grilled eggplants, tomatoes, peppers, onions, olive oil and lemon juice

Hommos L.E 120

Chickpea puree with tahina sauce, lemon juice and olive oil

Stuffed Vine Leaves L.E 120

Vine leaves, tomatoes, onion, parsley, rice, lime juice and olive oil

Mutable L.E 100

Mashed eggplant with tahina sauce and lime juice

The above prices are in Egyptian pounds and inclusive of service charge and applicable taxes

As a PAI guest you can choose 4 items of hot & 4 items of cold mezzeh (8 in total)

Hot Mezzeh

Taamia “Falafel“ L.E.120

Ancient recipe of ground beans with fresh coriander, herbs & spices, mixed and fried with sesame seeds

Foul Dishes L.E 120

Try the favorite, most famous traditional Egyptian bean dishes

Cheese Soumbousek L.E 120

Fried homemade dough, stuffed with cheese and flavored with thyme

Meat Sambousek L.E 120

Fried homemade dough, stuffed with minced lamb, onions and seven spices

Fatayer Spinach L.E 120

Fried homemade dough, stuffed with spinach, onions, sumac and olive oil

Fried Stuffed Kebbeh L.E 140

Minced lamb, crushed wheat, pine nuts, onion, flavored with traditional Lebanese spices

Hawawshi – Egyptian Pie L.E 260

Spiced ground beef, cooked in a whole loaf of baladi bread and baked in the oven

Egyptian Side Favorites

Koshary L.E.150

One of the most famous dishes of Egypt, this vegetarian meal contains rice, spaghetti, macaroni, black lentils, chickpeas, garlic, topped with spicy tomato sauce, chili sauce and fried onions

Molokheyyah with Chicken L.E.210

Made from finely chopped mallow leaves, cooked in chicken broth & mixed with ground coriander and garlic, served with white rice

Samak Mashwy L.E. 430

Whole fish, marinated and then grilled, typical dish in Alexandrian style

Selection of Mahshi L.E.300

Stuffed vegetables - cabbage leaves, tomatoes, green peppers, eggplants and courgettes with rice, seasoned with herbs and spices and topped with tomato sauce and lemon

Macaroni Béchamel L.E.280

Penne pasta with a layer of cooked spiced meat, onions and white Béchamel sauce

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Tagine

Moussaka	LE. 220
Eggplant, tomato, mixed peppers, olive oil, onion	
Lamb Okra Tagine	LE.320
Tomato, onion, garlic, lime, green chili	
Fish Sayadeyah	LE. 350
Hot spicy sea bass, cooked with coriander, garlic, red pepper & tomato sauce, served with sayadiyah rice.	

From The Charcoal Grill

Shish Kebab	LE. 550
Grilled veal cubes, marinated with onions, seven spices and olive oil	
Shish Tawouk	LE. 420
Grilled chicken cubes, marinated with garlic, lime juice, flavored with thyme	
Kofta	LE. 400
Chopped onions and parsley, flavored minced lamb meat on skewers, grilled over charcoal	
Lamb Chops	LE. 1200
Grilled lamb chops, flavored with onion juice, nutmeg and olive oil	
Mixed Grill	LE. 1000
Shish kebab, shish tawouk, kofta and lamb chops	
Grilled Chicken	LE. 360
Marinated grilled chicken	

All above dishes will be served with your choice of vermicelli rice

Desserts

Om Ali	LE. 190
Traditional homemade Egyptian dessert, contains phyllo dough or puff pastry, milk and nuts	
Rice Pudding	LE. 150
Cinnamon rice pudding with orange blossom	
Oriental Pastry - Selection	LE. 250
Baklava made of phyllo dough, soaked in sweet syrup, topped with pistachio	
Egyptian basbousa made of semolina, soaked in sweet syrup	
Egyptian style kunafa made of thin pastry strands, nuts and syrup	
Fresh Seasonal Fruit	LE. 170
Sliced fresh seasonal fruit, exotic fruit salad	

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Enhancements

Prawns Alexandrian

LE. 1150

Delicious spicy baked prawns, stuffed with garlic, vegetables, paprika, cumin and ginger, served with white rice

Grilled Tiger Prawns

LE. 1400

Marinated prawns, flavored with Egyptian spices, served with white rice

Grilled Pigeon

LE.950

Grilled stuffed pair of pigeons with rice & chicken liver, marinated in Egyptian spices

Seafood Tagine

LE. 810

Shrimps, calamari and fish with tomato sauce, dill and fresh coriander

Lamb Fattah

LE. 470

Egyptian-style lamb stew with rice, crispy Arabic bread and tomato

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