

Salads & Appetizers

QUINOA SALAD | 400 LE

Mediterranean quinoa salad | pomegranate dressing | pumpkin seeds | goat cheese



CLASSIC CAESAR SALAD HERBS CROUTONS | 1 000 LE

Homemade caesar salad | served with plain grilled chicken | or grilled shrimp



ROCCA SALAD WALNUT | 300 LE

Wild rocket salad with roasted beetroot | goat cheese | roasted pumpkin | balsamic dressing



HAWAII CHICKEN SALAD ROASTED ALMOND | 450 LE

A gorgeous colourful salad | loaded with pineapple | grilled chicken celery | roasted almond | mayo dressing



SEARED SESAME CRUSTED TUNA TATAKY | 850 LE

Seared sesame crusted tuna | jalapeño ponzu sauce



VIETNAMESE SPRING ROLLS WITH PRAWNS | 500 LE

Fresh spring rolls | lemongrass peanut sauce



CHICKEN LOLLIPOP | 400 LE

Marinated fried chicken wings | served with Mexican BBQ salsa



PATATAS BRAVAS | 500 LE

A classic tapas dish | potatoes crispy fried | spicy salsa brava



WRAPPED SHRIMP KONAFE | 1 100 LE

Crispy shrimp kataifi | sweet chili sauce



 GLUTEN  NUTS  SHELLFISH  DAIRY  CHILI  VEGETARIAN Please inform us of any allergies or special dietary requirements that we should be aware of while preparing your menu request.

All prices are indicated in Egyptian pounds for non-premium all-inclusive guests, including service charge and applicable taxes.



Soup

SOUP OF THE DAY | 200 LE
Please ask the chef for today's feature

Sandwiches

MINI ANGUS BEEF SLIDERS BRIOCHE BUN | 1000 LE
Classic diner | style sliders | onion marmalade | blue cheese



TOSTADAS DE QUESO BRIE | 400 LE
Toasted bread | served with brie brine | walnuts



ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

Pastas

PENNE ALFREDO | 500 LE
Pasta penne | chicken | parmesan cheese | onions | garlic
fresh cream | olive oil | parsley | butter








SPAGHETTI BOLOGNESE | 450 LE
Pasta spaghetti | minced beef | onion | carrot | garlic | tomato | oregano |
basil leaves | parmesan cheese



SPAGHETTI ALLA OLIO | 200 LE
Pasta spaghetti | garlic | crushed red pepper flakes | parsley | olive oil



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Main Course

GRILLED LAMB SHISH | 850 LE

Marinated grilled lamb shish | rice | yoghurt cumin sauce



BEEF, CHICKEN & SHRIMPS SATAY | 1000 LE

Mix marinated beef | chicken | shrimps | French fries tangy peanut sauce



RED SEA CRISPY BABY CALAMARI | 850 LE

Fresh fried calamari | served with zucchini | rice | green apple aioli sauce



CROQUETTAS DE CAMARONES | 400 LE

Spanish shrimp croquettes | French fries | mustard paprika mayo



CHIPOTLE BEEF | 1200 LE

Grilled beef tenderloin | mashed potatoes | buttered vegetables | chipotle pepper sauce



POBLANO FISH | 585 LE

Grilled fish | served with creamy poblano pepper sauce | rice | seasonal vegetables



CHICKEN BBQ | 750 LE

Grilled chicken breast | served with vegetables | mashed potato | BBQ sauce



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Dessert

CAKE OF THE DAY | 200 LE

Please ask our pastry chef for choice of the day



SEASONAL FRUIT PLATTER | 250 LE

Fresh seasonal sliced assorted fruit platter

FRESHLY – BAKED APPLE PIE | 210 LE

Served warm with vanilla ice cream



CHOCOLATE DOME | 210 LE

Served with ice cream and fruit salsa



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Salate & Vorspeisen

QUINOA SALAT | 400 LE

Mediterraner quinoa salat | mit granatapfel dressing | ziegenkäse | kürbiskernen



KLASSISCHER CÄSAR-SALAT KRÄUTER-CROUTONS | 1000 LE

Hausgemachter caesar salat | serviert mit gegrilltem hähnchen oder gegrillten garnelen



ROCCA SALAT MIT WALNUSS | 300 LE

Rucolasalat mit gerösteter roten bete | ziegenkäse | geröstetem kürbis | balsamico | dressing



HAWAII HÜHNERSALAT MIT GERÖSTETEN MANDELN | 450 LE

Ein wunderschöner | farbenfroher salat | serviert mit ananas | gegrilltem hähnchen
sellerie | gerösteten mandeln | einer mayonnaise | dressing



GEBRATENER THUNFISCH-TATAKI MIT SESAMKRUSTE | 850 LE

Gebratener sesam | thunfish mit tuna | jalapeño ponzu sauce



VIETNAMESSISCHE FRÜHLINGSROLLEN MIT GARNELEN | 500 LE

Frische frühlingsrollen mit zitronengras | erdnussauce



HÜHNER-LOLLIPOP | 400 LE

Marinierte gebratene hühnerflügel serviert mit mexikanischer BBQ salsa | pommes frites



PATATAS BRAVAS | 500 LE

Ein klassisches tapas | gericht: knusprig frittierte kartoffeln mit scharfer salsa brava



GARNELEN-KONAFI WRAP | 1100 LE

Knuspriges garnelen-kataifi | süße chilisauc



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Suppen

TAGESSUPPE | 200 LE

Bitte fragen sie ihr serviceteam nach der heutigen verfügbbarkeit

Sandwiches

MINI-BRIOCHE-BRÖTCHEN MIT ANGUS-RINDFLEISCH | 1000 LE

Klassischer diner style rinder streifen sandwich mit zwiebelmarmelade | blauschimmelkäse



BRIE-KÄSE-TOAST | 400 LE

Gerösteter brie serviert mit birne | walnuss



ALLE SANDWICHES WERDEN MIT POMMES FRITES SERVIERT

Pastas

PENNE ALFREDO | 500 LE

Pasta penne | hühnchen | parmesankäse | zwiebeln
knoblauch | sahn | olivenöl | petersilie | butter



SPAGHETTI BOLOGNESE | 450 LE

Pasta spaghetti | hackfleisch | zwiebeln | karotten | knoblauch tomate | oregano |
basilikumblätter | parmesankäse



SPAGHETTI ALLA OLIO | 200 LE

Pasta spaghetti | knoblauch | paprikaflocken | petersilie | olivenöl



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Hauptgericht

GEGRILLTER LAMMSCHISCH | 850 LE

Marinierte gegrillte lamm-spieße mit joghurt | kreuzkümmel | sauce



RINDFLEISCH, HUHN UND GARNELEN SATAY | 1000 LE

Mischung aus mariniertem rind | hühnchen | garnelengerichten mit würziger erdnusssauce | ajar



KNUSPRIGE BABY-CALAMARI AUS DEM ROTEN MEER | 850 LE

Frische frittierte calamari serviert mit | zucchini | grünem apfel aioli sauce



GARNELENKROKETTEN | 400 LE

Spanische garnelenkroketten mit pommes frites | senf | paprika | mayonnaise



CHIPOTLE-RINDFLEISCH | 1200 LE

Gegrillte rinderfiletspitzen | kartoffelpüree | gemüse in butter | chipotle pfeffer sauce



POBLANO-FISCH | 585 LE

Gegrillter fisch serviert mit einer cremigen poblano pfeffer sauce | reis | saisonalem gemüse



CHICKEN BBQ | 550 LE

Gegrillte hähnchenbrust serviert mit gemüse | kartoffelpüree | BBQ-sauce



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Nachspeisen

KUCHEN DES TAGES | 200 LE

Bitte fragen sie ihr service team nach der tagesauswahl unserer patissiers



SAISONALE OBSTPLATTE | 250 LE

Frische | saisonale platte mit verschiedenen geschnittenen obstsorten


FRISCH – GEBACKENER APFELKUCHEN | 210 LE






Frisch gebackener apfelkuchen | warm serviert mit vanilleeis



SCHOKOLADENKUPPEL | 210 LE

Schokoladenkuppel | serviert mit eis und fruchtsalat



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