

SOUPS

Lentil Soup 140

Lentils, onion, garlic, and cumin powder.

Clear Vegetable Soup 140

A selection of vegetables in vegetable stock with chicken breast, leek, celery, onion, and fresh cream.

Chicken Bird Tongue Soup 140

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

COLD MEZZEH 120 (PER ITEM)

(Per item) Savory appetizers of Traditional Arabic cuisine

Traditional Arabic appetizers served with "Aish," Egyptian pocket bread similar to pita, made from wheat flour, water, and salt.

Baladi Salad: Tomato, cucumber, onion, lettuce, watercress, and lime juice.

Tabouleh: Chopped parsley, cracked wheat, and tomatoes with lime juice and extra virgin olive oil.

Stuffed Eggplant: Eggplant stuffed with vegetables, garlic, and green chili.

Tahina: Sesame seed puree with garlic and lime juice.

Babaghanouj: Grilled eggplants with tomatoes, peppers, onions, olive oil, and lemon juice.

Hommos: Chickpea puree with tahina sauce, lemon juice, and olive oil.

Stuffed Vine Leaves: Vine leaves with tomatoes, onion, parsley, rice, lime juice, and olive oil.

Mutable: Mashed eggplant with tahina sauce and lime juice.

HOT MEZZEH 200 (PER ITEM)

Taamia "Falafel": Ground beans with fresh coriander, herbs, and spices, mixed and fried with sesame seeds.

Foul Dishes: Traditional Egyptian fava bean dishes.

Cheese Sambousek: Fried dough stuffed with cheese and flavored with thyme.

Meat Sambousek: Fried dough stuffed with minced lamb, onions, and seven spices.

For PAL guests, select 4 items each from hot and cold mezzeh (total 8 items).

Fatayer Spinach: Fried dough stuffed with spinach, onions, sumac, and olive oil.

Fried Stuffed Kebbeh: Minced lamb with crushed wheat, pine nuts, and traditional Lebanese spices.

Hawawshi – Egyptian Pie: Spiced ground beef in baladi bread, baked in the oven.

TAGINE

Lamb Okra Tagine 365

Lamb with tomato, onion, garlic, lime, and green chili.

Fish Sayadeyah 355

Hot and spicy sea bass with coriander, garlic, red pepper, and tomato sauce, served with Sayadiyah rice.

Moussaka 255

Eggplant, tomato, mixed peppers, olive oil, and onion.

EGYPTIAN FAVORITES

Koshary 170

A vegetarian dish with rice, spaghetti, macaroni, black lentils, chickpeas, and garlic, topped with spicy tomato sauce, chili sauce, and fried onions.

Molokheyyah with Chicken 250

Finely chopped mallow leaves in chicken broth with coriander and garlic, served with white rice.

Samak Mashwy 420

Marinated, grilled whole fish in the Alexandria style.

Selection of Mahshi 340

Stuffed vegetables including cabbage leaves, tomatoes, green peppers, aubergines, and courgettes, seasoned with herbs and spices, topped with tomato sauce and lemon.

Macaroni Béchamel 275

Penne pasta layered with spiced meat, onions, and white (béchamel) sauce.

FROM THE CHARCOAL GRILL

Shish Kebab 455

Grilled veal cubes, marinated with onions, seven spices and olive oil

Shish Tawouk 420

Grilled chicken cubes marinated with garlic, lime juice flavored with thyme

Kofta 385

Minced lamb mixed with chopped onions and parsley, skewered and grilled over charcoal

Lamb Chops 1500

Grilled lamb chops flavored with onion juice, nutmeg and olive oil

Mixed Grill 975

Shish Kebab, shish tawouk, kofta and lamb chops

Grilled Chicken 405

Marinated grilled chicken

All of the above dishes are served with vermicelli rice.

DESSERTS

Om Ali 160

Traditional homemade Egyptian dessert with phyllo dough or puff pastry, milk, and nuts

Rice Pudding 130

Cinnamon rice pudding with orange blossom.

Oriental Pastry Selection 210

Baklava with walnuts and pistachios, Egyptian basbousa with semolina and sweet syrup, and Egyptian-style kunafa with nuts and syrup.

Fresh Seasonal Fruit 190

Sliced fresh seasonal fruit or exotic fruit salad.

Mixed Ice Cream 160

Served with Khoshaf sauce (dried fruits), an Egyptian twist

ENHANCEMENT

Prawns Alexandrian 1.200

Spicy baked prawns stuffed with garlic, vegetables, paprika, cumin, and ginger, served with white rice.

Grilled Tiger Prawns 2.000

Marinated prawns with Egyptian spices, served with white rice.

Grilled Pigeon 940

Grilled stuffed pigeon with rice and chicken liver, marinated with Egyptian spices.

Seafood Tagine 1.000

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

Lamb Fattah 405

Egyptian-style lamb stew with rice, crispy Arabic bread, and tomato lamb stock, topped with garlic and white vinegar.

Prices are indicated for non-premium all-inclusive guests.

All prices are in Egyptian pounds and inclusive of applicable taxes and a 12% service charge.