

# Arabic Menu

## Appetizers and Salads

**Cold Mezze selection 450**    

**Tabbouleh 450**  

*A Levantine salad with parsley, tomatoes, mint, onion, bulgur, olive oil, and lemon*

**Fattoush 450**  

*Salad made from fried pieces of khubz (Arabic flatbread) combined with mixed greens vegetables*

**Mahshi 550** 

*Mediterranean vegetables and vine leaves filled with aromatic rice and served with tomato sauce*

**Duqqa Batata 550**  

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

**Egyptian Cheese Platter 550**  

*Roumi, mesh, Feta cheese with tomatoes, kareesh  
Served with torshi (pickles) and Egyptian bread*

**Hummus Shawarma ~ Aubergine 450, Beef or Chicken 610**   

*Served with olive oil and nuts*

## Soups

**Shorbet Ads 250**  

*Yellow lentil soup with cumin and pita crouton*

**Lehsan Asfour 325**  

*Birds tongue pasta cardamom and chicken*

**Harrira 325**  

*Traditional Moroccan soup with chickpeas, lamb, dates, and lemon*

## From the Charcoal

All items are served with traditional accompaniments

**Kofta Halabe 925** 

*Charcoal-grilled minced lamb and beef*

**Kofta Khosh-khash 925**  

*Charcoal-grilled spicy minced lamb and beef*

*Served with tomato sauce*

**Chicken Shish Tawook 750**  

*Chicken morsels marinated with yogurt  
,garlic and lemon*

**Chicken Mashawi 750** 

*Should you have any specific dietary or food allergies please bring them to the attention of your order taker.  
All prices are in Egyptian pounds and are subject to a 12% service charge and applicable taxes.*

*All our meat and fish are locally sourced, unless specified otherwise.*

*“Please speak to your server for more details about our sustainability practices.”*

 Vegetarian  Contains Gluten  Contains Dairy  Contains Egg  Vegan

 Contains Meat  Contains Fish  Contains Shellfish  Contains Nuts

September 2023

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## Tagines

*Meat /vegetables cooked in a traditional clay pot and served with appropriate accompaniments.*

### Lamb and Potato 1250

*Australian lamb and potato stew*

### Shrimp and Calamari 1350

*Sautéed shrimp and calamari with feta cheese in a tomato sauce*

### Okra 650

*Ladies' finger cooked in tomato stew*

## House Specialties

### Fish Singhari 1050

*Fillet of seabass topped with a spiced mix of peppers, onion, and tomatoes and baked in oven.*

### Prawn Singhari 1350

*Prawns topped with a spiced mix of peppers, onion, and tomatoes and baked in a hot oven*

### Chicken Mulukhiyah 750

*Jute plant soup with Egyptian white rice and chicken*

## Rice Preparations

### Pulao with nuts 425










*Egyptian yellow rice cooked with onion,  
raisin, and almond*

### Egyptian white 425

*Short grain white rice*

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