

Starters

Cold mezzeh

Tabbouleh- Homous- Babaganoug- Tomia- Balady- Tehina -Fried Eggplant-Yogurt-Balady pickles-Bisara

Hot mezzeh

Kobebah-Stuffed Vine leaves-Sambosak cheese-Makanek

Egyptian lentil soup

From the charcoal grill

Kebab

Cubes of veal or lamb marinated with Onion Juice, Tomato, Egyptian herbs

Kofta

Minced meat with Eastern flavor

Tarb

Traditional Egyptian herbed minced meat stuffed in Caul fat

Veal cutlets

Baby veal cutlet enhanced with oriental spices

Veal liver

Lemon, cumin and olive Oil

Grilled chicken

Juicy half chicken grilled to your liking

Grilled pigeon

Tender farm pigeon in

Grilled chicken Taouk

Boneless chicken marinated in yogurt and Herbs

Royal Mixed grill

(Shish Taouk - kebab - Kofta - Veal chops - Veal liver)

Stewed Lamb knuckle (moza)

Authentic Egyptian dishes

Mosaka

Baked Eggplant, Tomato, Minced Beef and Tomato

Stuffed pigeon

White rice, Onion, liver and herbs

Mumbar

Stuffed Veal casing with Rice and Vegetables

Hawawshi

Local bread stuffed with minced meat, spices, onions, pepper and parsley

Side Dishes

Rice khalta

Cinnamon flavored Rice with Nuts and Liver

White rice

Natural Ghee and cardamom

Grilled vegetable

Seasonal herbed BBQ Mix Vegetables

French fries

Dessert

Assorted of oriental Plate

(Basboussa, Baklawa, konafa)

Om Ali

Egyptian Bread Pudding

Fresh fruits platter

Seasonal fruit Cut with Honey cinnamon