



APPETIZER-AUTHENTIC EGYPTIAN 6

Grilled Liver

thin sliced liver served with caramelized onions

Kofta

meatballs of lamb and rice cooked with potatoes in a light tomato sauce

Lamb Brain

in lemon or tomato sauce

Lamb Cheeks

in pickled lemon sauce

Lamb Tongue

cooked in lemon-olive sauce

Veal Sweetbreads

served in a light lemon sauce

APPETIZERS-TRADITIONAL 5

Combination Platter

Egga

light egg and vegetable pancake

Egyptian Moussaka

sauteed eggplant, potato, zucchini, green pepper and tomat

Hawashi

beef or vegetarian. ground meat or three kinds of mushrooms cooked in spices and spread between thin layers of homemade pita dough, then lightly sauteed

Hummus, Fool, Falafel Or Babaganouj

MAIN COURSE-FISH 1

Fresh Fish of the Day

your choice of blackened with spices, grilled, fried or tagine

MAIN COURSE-KABAB 6

Beef, Chicken Or Lamb Kabob

Combo Kabob
pick two of the above

Grilled Goat
slices of meat cooked in a honey sauce

Kofta Kabob
meatballs made of lamb and beef

Liver Kabob

Mashwi
grilled, thin sliced beef, lamb or chicken marinated in house spices

SALADS 7

Artichoke Hearts
cooked in olive oil, garlic, lemon and herbs

Beet Salad
sauteed beets with onion, garlic, apple and dill, in vinaigrette

Chef's Green Salad
of the day

Eggplant Salad
in vinaigrette

Egyptian Potato Salad
potatoes sauteed with onion, garlic and pepper in vinaigrette

Grilled Vegetables
zucchini, eggplant and tomato in vinaigrette

Homemade Yogurt
layer of fresh yogurt topped with drizzled olive oil, garlic, sumac, and zahtar

MAIN COURSE-MEAT 8

Beef Shank
braised in tomato cowara (beef knuckle) sauce for three hours, with aromatic and root vegetables

Lamb with Pomegranate
breast of lamb stuffed with walnuts, dates and ground lamb baked in a fruit and pomegranate sauce, served with homemade yogurt, rice, vegetables

Liver Alexandria
thin slices of lamb liver sauteed in onions, garlic and spices, served with pita bread (ask for hearts or kidney)

Mishmish Chicken

half a chicken stuffed with rice and spices in a delicate apricot sauce, served on a bed of green

Pan Shawarma

grilled, spiced chicken or beef thinly sliced and served with aromatic vegetables over rice

Pharoah's Harvest Goose

(in season) ancient recipe for baked goose thinly sliced in a light honey-saffron-almond sauce, served with root vegetables

Sauteed Chicken

sliced breast with vegetables and rice

Torly of Rabbit

pieces of rabbit braised in tomato sauce with aromatic vegetables, olives, chickpeas, raisins, pickled lemon, potatoes and sweet potatoes

MAIN COURSE-VEGETARIAN 9

Cous-Cous

seasonal vegetables and aromatic roots over couscous

Egga

light egg and vegetable pancake made with peppers, onions, tomatoes, garlic and fresh herbs

Egyptian Moussaka

sauteed eggplant, potato, zucchini, green peppers, tomatoes in egyptian spices

Hawashi

three kinds of mushrooms ground and spread between thin layers of homemade pita, lightly sauteed and served on a bed of spicy tomatoes and homemade yogurt

Humita

crepe filled with stewed corn served in fresh tomato sauce and topped with homemade farmer's cheese

Kushari

cooked rice with coriander, mustard seed, lentil, and browned pasta, topped with caramelized onions and tomato

Platter

hummus, fool, babaganouj or falafel

Rice of the Day

white rice served with seasonal greens

Warm Salad

grilled eggplant, zucchini, green pepper and tomatoes in egyptian spices

DESSERTS 4

Baklava

Harissa

Homemade Yogurt

served with honey, fruit and nuts

Kunafa