SOUP

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Broccoli & cheese soup

80 LE

Broccoli, cheese, cream & basil.

Shrimp bisque soup

90 LE

Tomato flavored shrimp soup flambé.

Greek salad

95 LE

Lettuce, tomatoes, cucumber, olives, onions & feta cheese cubes tossed in olive oil.

California corn salad

100 LE

Lettuce with sweet corn, cheddar cheese cubes & grilled chicken cubes tossed with our special sweet dressing.

Quinoa mint salad

100 LE

Green mix, cherry tomatoes, cucumbers, fresh mint, quinoa, raisins & balsamic dressing.

Above prices are subjected to 12% service and 14% VAT

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Avocado mexicana salad 100 LE

Green mix, red beans, sweet corn, pico de gallo, jalapeno, avocado, shredded cheddar, pepper jack cheese, tortilla ranch dressing.

Shrimp quinoa salad

150 LE

Boiled Shrimp, green mix, cherry tomatoes, cucumbers, fresh mint, quinoa, raisins & balsamic dressing.

Fresh greens

55 LE

Assorted allumete, cucumber, carrots, mix olives, rocca leaves served with yogurt mint dip allumete.

Au privé fries

60 LE

Hand cut potatoes and grated parmesan.

Cheese platter

195 LF

Selection of cheese of the day served with honey.

Buffalo wings

With your choice of :-

BBQ sauce 12 pieces 24 pieces

Blue cheese sauce 85 LE 160 LE

Honey mustard Teriyaki sauce

Hot sauce spicy red sauce

Chicken liver crostini 90 LE

Onion confit and garlic sauce.

Warm beef 180 LE

Seared tenderloin grilled according to your order with rocca leaves.

Beef carpaccio 180 LE

Herbs marinated tenderloin, celery, extra virgin olive oil.

Grilled calamari 120 LE

Served with lemon butter sauce.

Fried calamari

120 LE

Served with tartar sauce.

Grilled octopus

130 LE

Topped with roasted bell pepper & tossed in lemon sauce.

Shrimp lemon sauce

130 LE

Boiled shrimp in lemon dill sauce.

Shrimp konafa

130 LE

Fried shrimp served with sweet chili sauce.

Salmon tataki

155 LE

Fresh salmon pan seared served with wasbimayo dip.

Tuna tataki

160 LE

Fresh tuna pan seared & served with wasbimayo dip.

Chicken grilled with herb crust 150 LE

Grilled chicken with fresh herbs served with mashed potato, grilled vegetables, & grieve sauce.

Italian chicken milanese

160 LE

Bread crumbs, fresh herbs, marinated fresh tomato in cider vinaigrette.

Grilled sea bass fillet

180 LE

Grilled marinated fish sea bass with lemon, olive oil, garlic, orange served with steam rice.

Grilled shrimps

220 LE

Served with grilled vegetables, lemon butter sauce & rice.

Grilled salmon

220 LE

Marinated grilled salmon served with mashed potato in butter lemon sauce.

Tuna steak

260 LE

Fresh tuna pan seared & served with your choice of side order.

Grilled beef tenderloin

210 LE

Permium tenderloin cut grilled according to your order with your choice of

Sauce :-

Mushroom brown, blue cheese or pepper brown.

Rib eye steak

230 LE

Served with sautéed vegetables with your choice of

Sauce:-

Mushroom brown, blue cheese or pepper brown.

All main courses are served with your choice of (home salad or mashed potato or rice)

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Risotto con fungi

130 LE

Mushroom risotto, fresh cream and parmesan.

Shrimp risotto

170 LE

Risotto cooked with fresh shrimps saffron, parmesan & olive oil.

Broccoli chicken pasta

120 LE

Pasta, broccoli & chicken mushroom in white cream sauce.

Salmon cream sauce

160 LE

Pasta cream sauce with parmesan cheese & fresh salmon.

Margherita

80 LE

Fresh mozzarella cheese with tomatoes & garlic.

Mix cheese

100 LE

Fresh Mozzarella, yellow cheddar, red cheddar cheese, blue cheese, black olives & garlic.

Veggies

90 LE

Fresh mozzarella cheese with bell peppers, broccoli, fresh mushroom & olives.

Mushroom

100 LE

Fresh mozzarella cheese with Mushrooms, tomatoes, black olives & garlic.

Chicken barbeque

100 LE

Fresh mozzarella cheese with white grilled chicken, tomatoes, black olives & garlic.

Salami

100 LE

Fresh mozzarella cheese topped with Salami cutlets, tomatoes, black olives & garlic.

Tuna

100 LE

Fresh mozzarella cheese with Tuna meat, tomatoes, black olives & garlic.

Shrimps

130 LE

Fresh mozzarella cheese topped with medium sized Shrimps, black olives & garlic.

S DESSERT

Molten cake	65 LE
Ice cream (2 scoops)	75 LE
Cutting fresh fruit of the season (small plate)	75 LE
Tiramisu	80 LF

HOT DRINKS	Espresso Double espresso Macchiato Cappuccino Latte Tea Green tea	30 LE 40 LE 30 LE 45 LE 45 LE 30 LE 30 LE	SOFT DRINKS	Coc Juic Bire Ene	a Co e (pi II, To rgy d	water (small) la, Shweppes, Sprite neapple – apple – orange onic, Soda rink raff (1 L)	22 LE 25 LE 25 LE 40 LE 40 LE 65 LE 95 LE
NON ALCOHOLIC COCKTAILS	Cherry Cola – Virgi Virgin Pina Colada Virgin Mary – Mint		65	LE	LOCAL SPIRITS	Vodka Rum – Gin – Tequilla Whiskey	90 LE 95 LE 140 LE

H	die lie	Screw driver -	Dina Colo	do				
200	LIC	Bloody Mary		1 1 1 1 1 1 1 1 1	i i		Bottle	Glass
LOCAL ALCOHOLIC COCKTAILS	OHO	Gin Tonic - C		130 LE		Omar El Khayam	299 LE	80 LE
	LC KT/	Blue Sky - Sex on the beach		ach	E	Grand Marquis	390 LE	120 LE
	Red Bull Vodk		140 LE	WINE	Ayam	490 LE	130 LE	
	LOC.	Bullfrog - Lor	ng Island	150 LE		Chateaux - Grand ville		
Sangria (white-red) 1.5 lit				litre			550 LE	
				360 LE				
		Bottle				<u>Draft</u>		
BEER		Stella	500 ML	66 LE		Heineken	250 ML	60 LE
	ER	Sakara Gold	500 ML	66 LE		Homonon	200 1112	00 LL
	3E1	Heineken	330 ML	66 LE		Heineken xl	500 ML	80 LE
-		Desperados		77 LE				

80 LE

Gin Lemon

240 LE

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Heineken Pitcher 1.5 L

Lunch is our happiness.

Enjoy a free dessert or drink in lunch time, Daily from 2-5 pm.