Cold Appetiers

Mezza Select Platter of Tahina, Mish, Tabbouleh & Babaganoush with Arabic Bread	150.00 LE
Cheese with Tomato Blended White cheese with tomato & olive oil Served with crispy Arabic bread	125.00 LE
Vegetable Crudité Batons of Carrot, cucumber, assorted peppers, & olives	95.00 LE
Green Salad Carrot, assorted peppers, cherry tomate, lettuce &rocket leaves with Mustard Vinaigrette	95.00 LE
Cheese Platter Platter of Brie, Edam, Cheddar, Goat cheese, walnuts, and baguette	275.00 LE
Artichoke Salad Artichoke and rocket leaves with garlic mustard vinaigrette dressing	150.00 LE
Smoked Salmon Goat cheese Sliced baguette, goat cheese, and sweet pickles	375.00 LE
Renga Salted smoked herring fish drizzled with olive oil and fresh lemon juice.	150.00 LE
Sea food Salad Calamari & shrimps with parsley, garlic & mustard vinaigrette dressing	325.00 LE
Shrimps Salad Shrimps, parsley & garlic with mustard vinaigrette dressing	325.00 LE
Bottarga Dried salted fish roe of the grey mullet fish served on the canapé	450.00 LE

Hot Appetizers

Coriander Shrimps Shrimps Tossed in Mustard and coriander sauce with spices	350.00 LE
Popcorn Shrimps Fried shrimps tossed with chilli garlic mayonnaise	350.00 LE
Fried Calamari Seasoned calamari dusted with flour and deep fried, Served with tartar sauce	325.00 LE
Chilli Garlic Salmon Cubes of fried salmon tossed in chilli garlic sauce	425.00 LE
Cellar Steak Bites Cubes of beef fillet tossed with mushroom and creamy brown sauce.	450.00 LE
Oriental Sausage Housemaid Beet Sausage tossed with pomegranate Molasses, Served with mustard dip	175.00 LE
Grilled Koffta Grilled minced beef dumplings, served with Tahina dip.	175.00 LE
Vine Leaves Stuffed vine leaves with minced beef and rice. Served with yoghurt dip	150.00 LE
Panée 11978	
Panée - Fish Finger SINCE 1978	275.00 LE
- Escallop	375.00 LE
- Shrimps	350.00 LE
- Brain - Chicken	345.00 LE
- Mushroom	275.00 LE 135.00 LE
Crumbed & deep fried, Served with Tartar sauce & cheese sauce	100.00 11
Zatar Chicken	275.00 LE

Grilled chicken cubed with tossed with garlic. Thyme, mustard & pomegranate molasses



Céram de Volaille	125.00 LE
Creamy chicken soup	
Lentil soup	125.00 LE
Traditional soup made with red lentil, vegetables & herbs.	
Main Course All main courses served with one side dish of the choice: Sauteed vegetables French fries Rice Mash potato Shrimps	425.00 LE
Grilled shrimps with olive oil, cumin, and garlic Calamari Grilled calamari fossed with pomegranate molasses, garlic & mustard	350.00 LE
Salmon with herb sauce Grilled salmon fillet served with creamy herb sauce	425.00 LE
Nile Perch Fillet of Nile perch marinated with mustard, garlic, & lemon juice and grilled.	325.00 LE
Beef Fillet Choice of sauce - Mustard Pepper Mushroom Cream Blue cheese sauce Grilled Beef fillet served with choice of sauce.	450.00 LE
Chicken Shish Taowk Seasoned Grilled chicken cubes breast and leg tossed with vegetables.	325.00 LE
Grill Chicken Seasoned Grilled chicken breast and leg served with choice of sides	325.00 LE
Cellar Curry	
- Chicken	325.00 LE
- Shrimps	
- om mps	375.00 LE

Grilled chicken or shrimps tossed with herbs & Creamy tomato curry sauce

Side Order

Chicken Liver Hawawshi	145.00 LE 180.00 LE
Cheese Croquette	140.00 LE
Tammeya	85.00 LE
Potato Chips	75.00 LE
French Fries	75.00 LE
Potato Wedges	90.00 LE
Pastas	
Spaghetti Bolognese	195.00 LE
Minced meat with tomato puree and herbs	133.00 EE
Chicken Alfredo	225.00 LE
Pasta penne, cooked with chicken, mushroom and creamy sauce.	
Penne Arabiatta	175.00 LE
Pasta penne, cooked with spicy garlic tomato sauce.	
Sides	
- Tahina - Mish SINCE 1978	95.00 LE
- Mish SINO	95.00 LE
- Tabbouleh	95.00 LE
- Babaganoush	95.00 LE
Desserts	
Double Fudge Chocolate Cake With Ice-CreamPastry Platter of The Day	125.00 LE 95.00 LE

Choice of pastries from our **BEC SUCRE FRENCH PASTRY SHOP**-Tarts. Éclair's, Mille-Feuille Opera cake, Paris Brest, Cheese cake & Macarons