

# Course Menu



Additional order for a piece of bread ¥250.

## A Course ¥3,980

- Salad & 2 Appetizers Mix
- Lentil Soup
- Main Dish (Please choose from below)
- Egyptian Bread
- Dessert
- Mint Tea

## B Course ¥5,980

- Salad & 3 Appetizers Mix
- Lentil Soul or Mulukhiy Soup
- Grilled Nile Parch (Freshwater fish)
- Main Dish (Please choose from below)
- Egyptian Bread
- Dessert
- Mint Tea or Egyptian Coffee

## C Course ¥7,980

- Salad & 3 Appetizers Mix
- Lentil Soul or Mulukhiy Soup
- Grilled Nile Parch (Freshwater fish)
- Main Dish (Please choose from below)
- Dolma Combination (Traditional Rice menu)
- Egyptian Bread
- Dessert
- Mint Tea or Egyptian Coffee

## Appetizer ~Mix plate~

### Nefertiti Salad

Fresh vegetables served with Egyptian dressing.



### Hommos

Chickpea paste.



### Papaganoko

Eggplants and sesame paste.



### Falafel (Only B & C course)

Ground spiced fava bean cakes.



## Main Dish ~Please choose one dish for each person.~

### Musa'ah

Casserole of eggplant and potato with tomato & white souse.



### Taggen Samak

Oven-baked pacific sole fillet dressed in a tomato onion and garlic.



### Chicken Cream Sauce

Stewed with white cream souse.



### Shish Kabob

Char-grilled lamb and vegetables.



### Bamya

Okra stewed in garlic, tomato souse.



### Gambari Iskandrani

Oven-baked shrimps with tomato souse.



### Couscous with Beef

The beef topping on couscous. Served with consommé soup.



### Kufta Mashwiyy

Char-grilled minced beef and mutton.



### Kushari

Rice and lentil and macaroni mix with tomato souse.



### Enchilada Egyptian Style

The white sauce and cheese on the crape rolled with the beef and bakes with the oven.



### Chicken Kabob

Char-grilled chicken.



### Hammam Mahshi

The pigeon served stuffed with rice and spices. (plus ¥1,700)

