

## **Egyptian Mains**

**Beef Kofta** 120le  
Egyptian sausages with saffron yogurt

**Grilled Chicken** 120 le  
Seasoned with dukkah an Egyptian nut and spice blend.

**Fragrant Fish Tagine** 125 le  
Chunks of bass fillet gently cooked in a sauce of aromatic spices.

**Beef Tagine** 130 le  
A slow cooked stew with warm pungent spices.

**Hot and Fiery Meatballs** 130 le  
Seasoned with aromatic spices and fiery chillies, cooked in a rich tomato sauce.

**Shish Tawouk** 130 le  
Cubes of chicken breast marinated in aromatic spices and natural yogurt, grilled on skewers.

**Chicken and Apricot Tagine** 130 le  
Chicken thighs cooked in an aromatic sauce with saffron and the gentle sweetness of apricots.

**All of the above served with Egyptian rice and tahini salad.**

## **Egyptian Mains...continued**

### **Baked Whole Fish**

**120 le**

Stuffed with garlic and herb butter with sliced lemons.  
Served with Egyptian rice and tahini salad.

### **Shakshouka (North African Spiced Eggs)**

**75 le**

Poached eggs cooked in a lightly spiced tomato sauce.  
Served with lemon and herb couscous and flat bread.

### **Pigeon**

**85 le**

This is a local delicacy served whole, stuffed with rice and  
accompanied with tahini salad.

Two for 150 le

**Please note: Pigeon must be booked at least one day in  
advance.**

## **Chicken And Duck**

<b>Chicken Savyado</b>	<b>130 le</b>
------------------------	---------------

Stuffed chicken breast with mushrooms and blue cheese poached in a creamy white sauce.

<b>Chicken Escalope – Peanut and parmesan</b>	<b>120 le</b>
---	---------------

<b>Stuffed Chicken Breast – Spinach and feta</b>	<b>125 le</b>
--	---------------

<b>Roast Duck served with a seasonal sauce</b>	<b>125 le</b>
--	---------------

All of the above are served with your choice of potatoes or rice, fresh seasonable vegetables, or a tossed green side salad.

<b>Soy and Ginger Chicken Stir Fry</b>	<b>100 le</b>
--	---------------

Served with steamed white rice

<b>Butter Chicken</b>	<b>130 le</b>
-----------------------	---------------

A mild and creamy curry served with Basmati rice and a mini Naan bread and seasonal chutney.