

## **Fajitas served on the Sizzlers**

*With red, green, yellow bell pepper and white onion, marinated with Mexican spices, grilled and topped with shredded cheese flour tortilla*

### **Choice of**

**Beef**

**AED 69**

**Chicken**

**AED 65**

**Vegetables**

**AED 59**

## **Choice of Burger**

### **Camel Burger**

**AED 59**

*The Pharaoh Specialty camel burger served with coleslaw, cheese, tomato and Tarator sauce served with French fries*

### **Home Made Beef Burger**

**AED40**

*Sesame toasted bun, tomato, gherkins and cheese served with French fries*

### **Home Made Chicken Burger**

**AED38**

*Sesame toasted bun, tomato, gherkins and cheese served with French fries*

## **Sweet Ending**

### **Baklava**

**AED 30**

*Assorted Arabic sweets stuffed in filo pastry*

### **Basboosa**

**AED 22**

*Semolina with coconut, sugar and almond nuts*

### **Umm Ali**

**AED 22**

*Traditional Egyptian baked puff pastry with nuts, raisins and sweetened cream*

### **Cheese Cake**

**AED 26**

*Cardamom flavored (Our Chef's specialty)*

### **Fruit platter**

**AED 25**

*Fresh seasonal cut fruits*



Denotes Vegetarian



Denotes Mild Spicy



Chef's Recommendation



## **Breakfast Timings**

*(Served from 06:30 hrs to 10:30 hrs)*

### **Continental Breakfast**

**AED 65**

*Choice of freshly squeezed orange juice or seasonal fruit juice*

*Fresh from the baker's oven- croissant, Danish pastry and toast served with jam, butter, marmalade or honey*

*Coffee, tea, milk or hot chocolate*

### **American Breakfast**

**AED 70**

*Choice of freshly squeezed orange juice or seasonal fruit juice*

*Two farm fresh eggs – scrambled, fried, omelet, boiled or poached set to your taste, served with veal bacon, sausages, sautéed mushrooms and hash brown potato*

**Choice of cereal** - Corn flakes or muesli with milk

*Fresh from the baker's oven- croissant, Danish pastry, and toast served with jam, butter, marmalade or honey*

*Coffee, tea, milk or hot chocolate*

### **Arabic Breakfast**

**AED 75**

*Choice of freshly squeezed orange juice or seasonal fruit juice*

*Two farm fresh eggs – scrambled, fried, omelet, boiled or poached set to your taste, served with veal bacon, sausages, sautéed mushrooms and hash brown potato*

*Foul medamas, labneh, Arabic bread & a selection of Arabic cheese*

*Turkish coffee, milk, hot chocolate or tea*

### **Healthy Breakfast**

**AED 72**

*Freshly squeezed orange juice, low fat yogurt*

*Muesli with low fat milk*

*Egg white omelet*

*Whole wheat toast*

*Tea, decaffeinated coffee or low fat milk*

### **Choice of Cereals**

**AED 25**

*Corn flakes / rice crispies / frosties / muesli*

**OR** *all-bran served with hot or cold milk*



## Cold Appetizers

-  **Baba Ganouj** **AED 22**  
*Char-grilled eggplant pulp mixed with chopped garlic, green bell pepper, tomato, cucumber, red radish, green scallion's parsley, mint, mixed with fresh lemon juice, olive oil, pomegranate syrup, sumak powder and salt*
-  **Fasoulia bil Zait** **AED 22**  
*Fresh green bean salad tossed in olive oil, onion, garlic and fresh coriander*
-  **Fatoush** **AED 22**  
*Crisp lettuce, tomato and a great variety of fresh vegetables and leaves, tossed in olive oil, lemon juice, topped with fried Arabic flat bread and pomegranate syrup*
-  **Hummus (Masri) Egyptian Style** **AED 22**  
*Blended chickpeas with lemon salt, sesame paste, pickled chili, olive oil, garnished with cumin powder and parsley*
-  **Hummus (Lubnani) Lebanese Style** **AED 22**  
*Blended chickpeas with sesame paste, lemon salt, olive oil and garlic*
-  **Labneh** **AED 22**  
*Fresh double concentrate yoghurt paste*
-  **Choose your favorite Labneh**  
*Labneh bil Nana – Mixed with chopped garlic and dry mint  
Labneh bil Zainton – Mixed with chopped green and black olives  
Labneh Harra – Mixed with sweet Arabic chili paste*
-  **Mutable** **AED 22**  
*Char-grilled eggplant with sesame paste, fresh lemon juice, olive oil and garlic*
-  **Mohamara** **AED 22**  
*Spicy dip prepared with crushed walnuts, Arabic chili paste and bread crumbs*
-  **Gibna Masri** **AED 22**  
*Egyptian feta cheese salad with cucumber, chopped fresh mint, scallions, tossed in olive oil and lemon juice*
-  **Korat Labneh bil Zatar** **AED 22**  
*Double concentrate cheese dumplings served with olive and zatar  
(Herb known as the local oregano)*

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-  **Cucumber and Chickpeas Salad** **AED 18**  
*Diced cucumber, tomato, celery, chickpeas, tossed in red vinegar, olive oil and dill sprigs*
-  **Tabouleh** **AED 20**  
*Fine chopped parsley with tomato, onion and burghul (cracked wheat) fresh lemon juice and olive oil*
-  **Waraq Ainup** **AED 26**  
*Stuffed vine leaves with rice and herbs cooked with fresh lemon juice and garlic flavored*
- Cous Cous (Semolina) Seafood Salad** **AED 29**  
*Prepped semolina with vegetables mixed with an array of seafood, shrimps, squid, Nile perch, mussels tossed with lemon juice and chopped fresh cilantro*

## **Hot Appetizers**

- Arrays Laham** **AED 38**  
*Grilled Arabic pitta bread filled with minced lamb served with French fries*
-  **Toushka** **AED 42**  
*Grilled Arabic pitta bread stuffed with halloumi cheese and zatar served with French fries*
-  **Jibna Halloumi** **AED 30**  
*Grilled halloumi cheese, served warm on a bed of shredded lettuce and sliced tomato*
- Kebda Dejaj** **AED 28**  
*Sautéed chicken liver with onion, tomato and garlic*
- Jowaneh Dejaj** **AED 34**  
*Deep-fried chicken wings marinated with seasoning, tossed in olive oil, garlic, fresh coriander and lemon juice*
-  **Patata Hara** **AED 20**  
*Fried fresh potato cubes in lemon juice with garlic, green chilies and fresh coriander*
- Fatayer Combination** **AED 48**  
*Cheese Samboosek, spinach fatayer, fried kibbeh and meat samboosek*

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- Samboosek Jibna** **AED 22**  
*Pastry dough stuffed with cheese and deep fried*
- Kibbeh Maglia** **AED 24**  
*Stuffed fried kibbeh with fresh minced lamb, onion and pine seeds*
- Samboosek Laham** **AED 24**  
*Pastry dough stuffed with minced lamb, pine nuts and deep fried*
- Jibna Rakakat (Cheese Rolls)** **AED 22**  
*Filo pastries stuffed with feta cheese and parsley*
- Foul Madammas** **AED 22**  
*Egyptian Favorite fava beans cooked with olive oil, garlic and lemon*

## Soups

- Shorba Adas** **AED 22**  
*Red lentils cooked and blended, served with fresh lemon*
- Shorba Harira** **AED 22**  
*Traditionally Moroccan soup with a duo of pulses, spaghetti, chopped onion, garlic, peeled tomato and cumin powder*
- Shorba Khodar** **AED 22**  
*Assorted fresh vegetable soup cooked in a tomato base*
- Shorba Dejaj** **AED 24**  
*Creamy Chicken Soup*

## Something Light

### **Sandwiches Pastas**

- Traditional Club** **AED 46**  
*Grilled triple decker with lettuce, chicken mayonnaise, veal, doubles fried egg, tomato and cucumber*

- Philly** **AED 47**  
*Slices of tender beef sautéed with fresh mushrooms, peppers and onions, tossed in a light demi glaze. Sandwiched and served with herb focaccia bread, crisp lettuce and cheddar cheese*



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### **Steak Sandwich**

**AED 47**

Juicy tenderloin grilled to your request, served in French baguette with lettuce, fried onion rings and dill pickles

### **Chicken Caesar Wraps**

**AED 42**

Grilled chicken and Caesar salad wrapped in tortilla bread

### **Macaroni Béchamel**

**AED 47**

An Authentic style pasta dish with seasoned ground beef, topped with a rich and creamy cheese béchamel sauce and gratinated

## **Main Courses from the Grill**

### **Bahari Mushakal (Mixed Seafood Platter)**

**AED 129**

Lobster, Jumbo prawns, Calamari, Nile perch, Sultan Ibrahim (red mullet)

### **Um Al Robyan Mashwi**

**AED 135**

Whole Gulf water lobster served with tahina dip

### **Robyan Masri**

**AED 85**

Jumbo prawns marinated in olive oil, ginger, garlic, paprika and cumin powder

### **Samak Hammour Mashwi**

**AED 59**

Gulf water hammour, served with lemon garlic sauce

### **Mashawi Mushakal (Mixed Grill Sizzler)**

**AED 79**

Shish taouk, shish kebabs, kofta, lamb chops

### **Reyash**

**AED 70**

Lamb chops marinated in Arabic spices and served with garlic sauce

### **Shish Kebab (Pharaohs Delight)**

**AED 64**

Cubes of tender lamb marinated in yoghurt, cardamom, curry, turmeric and mustard powder with lemon juice and hint of vinegar

### **Dejaj Masri**

**AED 64**

Bone-less half chicken in yoghurt, cardamom, curry, turmeric and mustard powder with lemon juice and a hint of vinegar

### **Dejaj Zafrani**

**AED 59**

Boneless chicken legs marinated in Arabic spices, yoghurt, garlic, ginger, chili paste, saffron and vinegar



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## **Shish Taouk**

*Boneless chicken marinated in vinegar, yoghurt and Lebanese spices served with garlic sauce*

**AED 59**

- **All Grilled items will be accompanied with fresh vegetables, French fries and mixed pickles**
- **Side orders of Egyptian rice on request at an additional of AED 10**

## **Mediterranean Main Courses**

### **Seafood Tagine**

*Mixed seafood prepared in a tomato based sauce*

**AED 74**

### **Samak Makhli**

*Nile perch marinated in cumin, garlic and lemon juice, battered and deep fried*

**AED 56**

### **Cous Cous Mergez**

*Semolina served with spicy Moroccan sausage (Mergez) accompanied with mixed vegetables salonah, boiled chick peas and raisins*

**AED 64**

### **Laham Moussaka**

*Lamb bolognaise nestled between layers of eggplant, tomato, potato, cheese and oven baked*

**AED 64**

### **Cleopatra Special Chicken**

*Pan seared chicken breast, finished in cream with tarragon, capers and parsley*

**AED 56**

### **Choice of Koshari**

#### **Plain Koshari**

**AED 28**

#### **Koshari with Chicken**

**AED 38**


#### **Koshari with Minced Lamb**

**AED 42**


#### **Koushari with Sojuk (sausage)**

**AED 38**

*Lentils, chickpeas, macaroni and rice cooked in onion and tomato based sauce*

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## Gravies

### **Dawood Basha**

*Meat balls cooked in thick tomato sauce*

**AED 52**

### **Dejaj Molokhia**

*Garlic Chicken and leafy flavored favorite of Egypt*

**AED 45**

### **Dejaj Salonah**

*Chunks of bone in chicken cooked in a tomato based gravy with vegetables*

**AED 42**

### **Laham Salonah**

*Chunks of bone in lamb cooked in a tomato based gravy with vegetables*

**AED 52**

### **Yakhni Okra**

*Tomato based stew with lamb and young okra*

**AED 45**

### **Mediterranean Beef Stew**

*Chunks of boneless beef cooked in a tomato based gravy with an array of herbs, celery and potato*

**AED 54**

• All gravies will be accompanied with Egyptian rice and Arabic bread

## Cosmopolitan Dubai Menu

### **Grilled Scottish Salmon**

*Grilled salmon steaks served with steamed rice, broccoli sprouts, French fries and lemon butter sauce*

**AED 84**

### **Grilled Tenderloin Steak**

*Grilled to your choice, served with broccoli sprouts, French fries, mushroom or green peppercorn sauce*

**AED 85**

### **Rib Eye**


*Char-grilled rib eye cooked to your choice served with broccoli sprouts, French fries, mushroom or green peppercorn sauce*

**AED 82**


### **Strip Loin Steak**

*Grilled to your choice served with mushroom or green peppercorn sauce served with broccoli sprouts and French fries*

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