



Egyptian cuisine is a vibrant mix of taste and nutrition, with a delightful variety of dishes. Spices like cumin, cardamom, and nutmeg are staples, infusing local food with rich, aromatic flavors. Egyptians are famed for their gracious hospitality, always welcoming guests with open arms and generous hearts. Enjoy your meal, or as we say in Egypt, "Bel Hana"!

# APPETIZER

## Pink Tahina

Sesame paste creamily mixed with beetroot, served with freshly baked Balady bread

سلطة طحينة بالبنجر تقدم مع الخبز 7,5

## Spicy Hummus

Spicy spread of chickpea and sesame paste, served with freshly baked Balady bread

سلطة حمص حارة تقدم مع الخبز 7,5

## Gebna Tamatem

A harmonious blend of cottage cheese and tomatoes, served with freshly baked Balady bread

جبنة بيضاء بالطماطم تقدم مع الخبز 7,9

## Baba Ghanoug

Appetizing puree of eggplant and sesame paste, served with freshly baked Balady bread

سلطة بابا غنوج تقدم مع الخبز 7,9

## Salata

Arugula, tomatoes, cucumbers, onions, dill, and parsley with a tangy vinaigrette or tahini sauce

سلطة بلدي بالطماطم والخيار والبصل والخضرة 7,5

## Sambusak

Two fried pastries filled with our cheese mix, olives, herbs, served with a tomato-basil dip

قطعتين سمبوسك مقلي بالجبنة والزيتون 7,9

# MAIN COURSE

## **Koshari** "The National Dish"

Lentils, rice, noodles, fried onions, chickpeas, and a savory tomato sauce, with spicy garlic-vinegar sauce and chili sauce on the side

كشيري مصري بصلصة الطماطم يقدم مع الدقة والشطة 14,9

## **Makarona Bechamel** "The Sociable"

Four delicious layers of penne pasta, spiced beef Bolognese, creamy béchamel sauce, topped with our cheese mix

مكرونه بشاميل باللحمة المفرومة والجبنه الجوده والموزاريللا 15,9

## **Molocheya** "The Exotic Superfood"

Hearty green soup made from the highly aromatic mallow plant, served with beef meatballs in a tomato-vinegar sauce and rice

ملوخية مصرية تقدم مع كفتة داوود باشا في الدمعة والارز 17,5

## **Fatta Shami** "The Migrant" optional

Fried eggplant, chickpeas, crispy bread pieces, and tahini-yogurt sauce, garnished with roasted almonds

فتة شامي بالبادنجان والحمص والخبز المحمص واللوز

## **Fatta Dani** "The Festive"

A harmonious blend of cooked lamb, crispy bread pieces, rice, and a tomato-garlic-vinegar sauce

فتة مصرية بالارز واللحم الضاني والصلصة والخبز المحمص

## ON THE SIDE

<b>Balady Bread</b> خبز بلدي	1,9
<b>Crispy Bread</b> قطع خبز محمص	1,9
<b>Pickled Vegetables</b> طرشي مشكل	3,9
<b>French Fries</b> بطاطس مقلية	4,9
<b>Rice with Vermicelli</b> ارز بالشعرية	3,9

## SOMETHING SWEET

### **Om Ali** "Ali's Mother"

Warm sweet puff pastry casserole with milk, pistachios, hazelnuts, almonds and grated coconut

أم علي مصرية بالفستق واللوز والبندق وجوز الهند 7,5

### **Atayef** "The Sweet Treats" | optional

Two sweet Egyptian-style pancake pockets with a crunchy nut filling, served with whipped cream

قطعتين قطايف بالمكسرات تقدم مع القشطة 7,9



Our staff is here to inform you about any allergenic ingredients in our dishes.

# COLD DRINKS

<b>Table Water</b> Sparkling/Still	0,4 l	3,9
<b>Mineral Water</b> Sparkling/Still	0,75 l	6,9
<b>Juice</b> Currant/Passion Fruit/Mango/Apple	0,25 l	3,9
<b>Spritzer</b> Currant/Passion Fruit/Mango/Apple	0,4 l	4,5
<b>Afri Cola</b> Normal/Sugar free	0,33 l	4,2
<b>Bluna</b> Orange/Lemon/Mix	0,33 l	4,2
<b>Non-alcoholic Beer</b> Helles/Weizen/Radler	0,5 l	4,9

# HOT DRINKS

<b>Espresso</b>	2,9
<b>Cappuccino*</b>	3,9
<b>Shai</b> (Black tea)	3,5
<b>Shai Bel Naana</b> (Black tea with mint)	3,9
<b>Shai Be Laban*</b> (Black tea with milk)	3,9
<i>*with oatmilk</i>	+0,7