



arabesque

Inspired by the warmth of Egyptian hospitality

Arabesque blends traditional homemade Egyptian cuisine with a delicate Lebanese twist, offering a menu rooted in authenticity and crafted with character. From comforting regional favorites to thoughtfully prepared dishes made for sharing, every plate reflects the rich flavors and timeless traditions of the region. Surrounded by a warm, intimate ambiance, guests are invited to unwind and enjoy a dining experience that feels both familiar and beautifully unexpected.

Soup

Adas B Elsheria · 300EGP · 5€

A comforting blend of yellow lentils and vermicelli, seasoned with onion, tomato, garlic, and coriander served with crunchy croutons

Lesan Asfoor · 300EGP · 5€

Savory chicken and noodles in a hearty broth with onions, carrots, zucchini, and a hint of lemon

Akkawi · 450EGP · 7.5€

Beef tail with onions, slowly cooked in a delicious broth.
Traditional Egyptian style

Cold Appetizers

Tabbouleh · 350EGP · 6€

Freshly chopped parsley, tomato, mint, and bulgur dressed with lemon and olive oil, garnished with radish. A refreshing local classic

Oriental Salad · 350EGP · 6€

Crisp cucumber, tomatoes, peppers, and onion mixed with parsley and lettuce, dressed in a zesty lemon dressing

Labneh · 500EGP · 8.5€

Thick, creamy yogurt infused with mint and lemon, drizzled with olive oil and paprika, topped with crunchy pistachios

Zabadi · 300EGP · 5€

Creamy yogurt with mint and lemon, drizzled with olive oil and paprika, with a touch of garlic and brick

Baba Ghanoush · 400EGP · 6.5€

Smoky eggplant blended with tahini, olive oil, and lemon juice for a creamy, tangy spread

Gargeer · 350EGP · 6€

Fresh rocca salad with tomatoes, onions, and a lemon dressing, finished with olive oil

Wara' Enab · 350EGP · 6€

Stuffed wine leaves with rice, fresh herbs, olive oil, Pine nuts and fresh lemon Yogurt mint sauce

 Seafood,  Nuts,  Vegetarian,  Vegan,  Gluten-Free

Prices include service charge and governmental tax.

Warm Appetizers

Soujok · 450EGP · 7.5€

Spicy homemade oriental sausages cooked with tomatoes and onions, served with a dollop of sour cream

Kebda · 550EGP · 9€

Succulent chicken liver sautéed with garlic, onion, and hot pepper finished with lemon and olive oil

Hummus with Meat 🌊 🌾 · 550EGP · 9€

Creamy chickpeas and tahini mixed with minced meat, lemon juice, and olive oil for a savory twist

Cheese Sambousek 🌿 · 350EGP · 6€

Crispy homemade Sambousek stuffed with cream cheese and fresh mint for a delightful bite

Lamb Sambousek 🌾 · 600EGP · 10€

Crispy pastry parcels filled with spiced lamb mince and nuts, served with tahini yogurt dip.

Alexandrian Shrimp 🌊 · 1350EGP · 22.5€

Alexandrian Style shrimp infused with garlic and freshly chopped coriander served with traditionally cooked millet.

Falafel 🌿 · 300EGP · 5€

Flavor-packed falafel made from crushed beans and herbs, served with hummus, pickled peppers, and tahini sauce

Our Chef's Heritage

Lamb Fattah · 1350EGP · 22.5€

A Tender lamb shank on crispy bread with rice, yogurt, lemon sauce and a garlic tomato sauce. A lavish feast

Chicken Fattah · 700EGP · 11.5€

Chicken breast layered over crispy bread and rice, smothered in a yogurt-lemon and garlic-tomato sauce

Lamb Kebda · 1100EGP · 18€

Fresh lamb liver marinated with oriental spices, sautéed over a fire with garlic and chili pepper served with tahini and fresh bread

Traditional Stuffed Pigeon · 1100EGP · 18€

Whole pigeon stuffed with Freekeh Raisins and nuts, roasted in clarified butter served with Molokhia

Egyptian Style Tagines

Fish with Freekeh 🌊 🌾 · 1350EGP · 22.5€

Fresh sea bass filet oven-cooked in a tagine with Freekeh, garlic, coriander lemon. served with Salad

Seafood Sayadeya 🌊 🌾 · 1600EGP · 27€

A bountiful mix of fish, calamari, and prawns with sayadeya sauce, oven-slow-cooked with rice. A seafood lover's dream

Akkawi & Stuffed Vine Leaves · 950EGP · 16€

Beef tail cooked with grape leaves stuffed with rice and browned inside the tagine to create a rich flavor

Kebab Halla · 800EGP · 13.5€

Local beef braised with onions and oriental herbs, slow-cooked to perfection and served with rice

Chicken Tagine · 650EGP · 11€

A slow-cooked tender chicken and okra casserole with spices, served with rice

Tagine Bamia 🌿 · 400EGP · 6.5€

Okra cooked with tomato sauce, celery, and fresh coriander served with rice. A vibrant vegan delight

Sweets

Rice Pudding (VG · GF) · 300EGP · 5€

Creamy and comforting, this classic dessert is a smooth blend of flavors—a perfect sweet finish

Om Ali (N · VG) · 400EGP · 6.5€

A warm, traditional Egyptian dessert that combines the sweetness of milk with the richness of baked pastry

Casa Layali (N · VG) · 400EGP · 6.5€

A fragrant semolina dessert sweetened with honey and enriched with coconut and almonds. A Lebanese delight

Konafa with Cream (VG) · 400EGP · 6.5€

A heavenly layer of creamy filling encased in crispy konafa, a perfect blend of texture and sweetness

Fruit Salad · 500EGP · 8.5€

Fresh Egyptian seasonal fruits

🌊 Seafood, 🌾 Nuts, 🌿 Vegetarian, 🌿 Vegan, 🌾 Gluten-Free

Prices include service charge and governmental tax.

White Wine by Bottle

Château De Granville 0.75l - 2900EGP/48€

Semillon (France)/Medium Dry

Baila 0.75l - 2900EGP/48€

Verdejo (Spain)/Medium Dry

Cape Bay 0.75l - 2350EGP/39€

Chardonnay (South Africa)/Medium Dry

Chateau Byblos 0.75l - 2300EGP/38€

Chardonnay and Sauvignon Blanc (Lebanon)/Medium Dry

Jardin Du Nil 0.75l - 2100EGP/35€

Vermentino, Viognier (Egypt)/Medium Dry

Beausoleil 0.75l - 2000EGP/33€

Bannati (Egypt)/Medium Dry

Omar Khayyam 0.75l - 1800EGP/30€

Sultanine Blanche (Egypt) Dry

White Wine by Glass

Omar Khayyam 0.15l - 500EGP/8€

Sultanine Blanche (Egypt) Dry

Red Wine by Bottle

Château De Granville 0.75l - 2900EGP/48€

Merlot, Cabernet Sauvignon (France)/Medium Dry

Baila 0.75l - 2900EGP/48€

Tempranillo (Spain)/Medium Dry

Nala 0.75l - 2650EGP/44€

Pinotage - Shiraz (South Africa)/Medium Dry

Cape Bay 0.75l - 2350EGP/39€

Merlot (South Africa)/Medium Dry

Castello Di Trevi 0.75l - 2350EGP/39€

Merlot Sirah (Italy)/Medium Dry

Chateau Byblos 0.75l - 2300EGP/38€

Syrah And Cabernet Sauvignon (Lebanese)/Medium Dry

Jardin Du Nil 0.75l - 2100EGP/35€

Cabernet-Sauvignon, Petit Verdot, Syrah (Egypt)/Medium Dry

Beausoleil 0.75l - 2000EGP/33€

Cabernet-Sauvignon, Syrah (Egypt)/Medium Dry

Omar Khayyam 0.75l - 1800EGP/30€

Bobal (Egypt) Dry

Red Wine By Glass

Omar Khayyam 0.15l - 500EGP/8€

Bobal, Gianaclis Vineyards (Egypt) Dry

Rose Wine By Bottle

Baila 0.75l - 2900EGP/48€

Tempranillo (Spain)/Medium Dry

Beausoleil 0.75l - 2000EGP/33€

Merlot (Egypt)/Medium Dry

Omar Khayyam 0.75l - 1800EGP/30€

Gianaclis Vineyards (Egypt) Dry

Rose Wine By Glass

Omar Khayyam 0.15l - 500EGP/8€

Sultanine Blanche, Bobal (Egypt) Dry

Sparkling Wines White By Bottle

Le Baron Signature 0.75l - 3750EGP/62€

Pinot Noir, Grenache - Methode Champenoise

Le Baron 0.75l - 3000EGP/50€

Chardonnay

Valmont 0.75l - 2550EGP/42€

Viognier, Marsanne, Roussanne

Lavita Secco 0.75l - 2300EGP/38€

Vermentino

Sparkling Wines Rose By Bottle

Le Baron 0.75l - 3000EGP/50€

Chardonnay, Pinot Noir

Valmont 0.75l - 2550EGP/42€

Viognier, Marsanne, Roussanne

Lavita Secco 0.75l - 2300EGP/38€

Montepulciano

Sparkling Wine By Glass

Lavita Secco 0.15l - 500EGP/8€

Vermentino

Lavita Secco 0.15l - 500EGP/8€

Montepulciano

🐠 Seafood, 🥜 Nuts, 🌿 Vegetarian, 🌱 Vegan, 🚫 Gluten-Free

Prices include service charge and governmental tax.