



### 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

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Cho	ina	of.
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Beef	AED 69
Chicken	AED 65
Vegetables	AED 59

# Choice of Burger

Camel Burger	<b>AED 59</b>
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 Rurger	AFD38

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

# Sweet Ending

Baklava	<b>AED 30</b>
Assorted Arabic sweets stuffed in filo pastry	
Basboosa	<b>AED 22</b>
Semolina with coconut, sugar and almond nuts	
Umm Ali	<b>AED 22</b>
Traditional Egyptian baked puff pastry with nuts, raisins and sweetened cre	eam
Cheese Cake	AED 26
Cardamom flavored (Our Chef's specialty)	
Fruit platter P A A A A A A	AED 25
Fresh seasonal cut fruits	

CAFE & RESTAURANT



Denotes Vegetarian

Denotes Mild Spicy







## **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	<b>AED 22</b>
	Char-grilled eggplant pulp mixed with chopped garlic, green bell pepper, tom	
	cucumber, red radish, green scallion's parsley, mint, mixed with fresh lemon ju olive oil, pomegranate syrup, sumak powder and salt	iice,
-	Fasoulia bil Zait	<b>AED 22</b>
	Fresh green bean salad tossed in olive oil, onion, garlic and fresh coriander	
00	Fatoush	<b>AED 22</b>
	Crisp lettuce, tomato and a great variety of fresh vegetables and leaves, tosse olive oil, lemon juice, topped with fried Arabic flat bread and pomegranate sy	
*	Hummus (Masri) Egyptian Style	<b>AED 22</b>
	Blended chickpeas with lemon salt, sesame paste, pickled chili, olive oil, garnis with cumin powder and parsley	shed
	Hummus (Lubnani) Lebanese Style	<b>AED 22</b>
	Blended chickpeas with sesame paste, lemon salt, olive oil and garlic	
*	Labneh	<b>AED 22</b>
	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	
1	Labneh Harra – Mixed with sweet Arabic chili paste	
4	Mutable	<b>AED 22</b>
	Char-grilled eggplant with sesame paste, fresh lemon juice, olive oil and garli	
-	Mohamara	<b>AED 22</b>
	Spicy dip prepared with crushed walnuts, Arabic chili paste and bread crumbs	
-	Gibna Masri	<b>AED 22</b>
	Egyptian feta cheese salad with cucumber, chopped fresh mint, scallions, tosse in olive oil and lemon juice	ed
0	Korat Labneh bil Zatar	<b>AED 22</b>
,	Double concentrate cheese dumplings served with olive and zatar	

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(Herb known as the local oregano)

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Chef's Recommendation



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	Samboosek Jibna	AED 2
	Pastry dough stuffed with cheese and deep fried	1122 -
	Kibbeh Maglia	AED 2
	Stuffed fried kibbeh with fresh minced lamb, onion and pine seeds	
	Samboosek Laham  Destroy dough striffed with mineral levels wine notes and door fried	AED 2
,	Pastry dough stuffed with minced lamb, pine nuts and deep fried  Jibna Rakakat (Cheese Rolls)	AED 2
	Filo pastries stuffed with feta cheese and parsley	ALD Z
,	Foul Madammas	AED 2
	Egyptian Favorite fava beans cooked with olive oil, garlic and lemon	
	Soups	
	_	
•	Shorba Adas	AED 2
	Red lentils cooked and blended, served with fresh lemon	4 ED (
	Shorba Harira Traditionally Moroccan soup with a duo of pulses, spaghetti, chopped onion,	AED 2
	garlic, peeled tomato and cumin powder	
	Shorba Khodar	AED 2
	Assorted fresh vegetable soup cooked in a tomato base	
	Shorba Dejaj	AED 2
	Creamy Chicken Soup	
	Something Light	
	Something Light	
	Sandwiches Pastas	
	Traditional Club	AED 4
	Grilled triple decker with lettuce, chicken mayonnaise, veal, doubles fried egg	g,
	tomato and cucumber	AED 4
	<b>Philly</b> Slices of tender beef sautéed with fresh mushrooms, peppers and onions, toss	<b>AED 4</b> ed in a
	light demi glaze. Sandwiched and served with herb focaccia bread, crisp letti	
A	cheddar cheese	W.
F	Denotes Vegetarian Denotes Mild Spicy Chef's Recommenda	tion
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	<b>Steak Sandwich</b> Juicy tenderloin grilled to your request, served in French baguette with lettuce fried onion rings and dill pickles	<b>AED 47</b> ee,
	Chicken Caesar Wraps Grilled chicken and Caesar salad wrapped in tortilla bread	AED 42
	Macaroni Béchamel  An Authentic style pasta dish with seasoned ground beef, topped with a rich and creamy cheese béchamel sauce and gratinated	AED 47
	Main Courses from the Grill	
	Main Courses from the arm	
	Bahari Mushakal (Mixed Seafood Platter) Lobster, Jumbo prawns, Calamari, Nile perch, Sultan Ibrahim (red mullet)	AED 129
		AED 135
	<b>Robyan Masri</b> Jumbo prawns marinated in olive oil, ginger, garlic, paprika and cumin powd	<b>AED 85</b>
	Samak Hammour Mashwi	AED 59
	Gulf water hammour, served with lemon garlic sauce  Mashawi Mushakal (Mixed Grill Sizzler)  Shirk transle shield be be declared as the same share to be a size of the same share to be a s	AED 79
	Shish taouk, shish kebabs, kofta, lamb chops <b>Reyash</b>	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 **AED 59** Dejaj Zafrani

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



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Shish Taouk AED 59

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

- 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

**AED 74** 

Mixed seafood prepared in a tomato based sauce

Samak Makhli AED 56

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

Cous Cous Mergez

**AED 64** 

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

Laham Moussaka

**AED 64** 

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

Cleopatra Special Chicken

**AED 56** 

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

Choice of Koshari

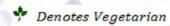
\* Plain Koshari AED 28

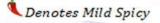
Koshari with Chicken AED 38

Koshari with Minced Lamb AED42

Koushari with Sojuk (sausage) AED38

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







Gravies	
	AED
nato sauce	
	AED
red favorite of Egypt	
	AED
ked in a tomato based gravy with vege	tables
	AED
d in a tomato based gravy with vegeta	bles
	AED
and young okra	.122
	nato sauce red favorite of Egypt ked in a tomato based gravy with vege d in a tomato based gravy with vegeta

and potato

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

## Cosmopolitan Dubai Menu

#### Grilled Scottish Salmon

**AED 84** 

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

#### Grilled Tenderloin Steak

AED85

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

Rib Eye

**AED 82** 

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

## Strip Loin Steak AFE & RESTAURANT

*AED 82* 

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



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