



Cold Mezza

		EGP	USD
Hummus	Chickpeas, tahini topped with olive oil.		
Mutabal	Eggplants, tahini, lemon juice topped with olive oil.		
Baba ghanouj	Eggplants with vegetables and pomegranate molasses.		
Warak enab	8 pieces of slow-cooked vine leaves with vegetables, pomegranate molasses, and olive oil.		
Mouhammara	Red pepper with tahini, pomegranate molasses, and walnuts.		
Shanklish	Shanklish cheese with tomato, onion, and capsicum, topped with olive oil.		
Eggplant moussaka	Eggplants with tomato sauce and garlic.		
Labneh (with garlic or za'atar)	Traditional Lebanese creamy yogurt with your choice of garlic, mint, or za'atar.		
Café Chino tray	Hummus, Mutabal, Mouhammara, vine leaves, 1 pcs of cheese samosa, 1 pcs of fried kibbeh, 1 pcs of beef samosa.		
Café Chino tray (2 pax)	Hummus, Mutabal, Mouhammara, vine leaves, 2 pcs of cheese samosa, 2 pcs of fried kibbeh, 2 pcs of beef samosa.		
Kashka	Burghul with labneh ,fresh mint, and walnut.		
Hummus Beiruti	Chickpeas, mix pepper ,tahini topped with oil olive.		

Please let us know of any dietary preferences or food allergies we should be aware of when preparing your meal.

Prices include service charges and government taxes.

All items on the menu are included for S-Class guests.

Salads



Rocca salad

Rocca with tomato topped with olive oil and lemon.

EGP

USD

Fattoush

Traditional homemade Fattoush with lettuce, tomato, cucumber, mixed capsicum, onion, radish, pomegranate molasses, crispy bread.

EGP

USD

Tabbouleh

Traditional homemade Tabbouleh with parsley, tomato, onion, mint, and bulgur, dressed with lemon oil.

EGP

USD

Hot Mezza

Spicy potato

Fried potato with chilli, coriander, and lemon.

EGP

USD

Meat samosa

3 pieces of beef samosa.

EGP

USD

Cheese samosa

3 pieces of samosa filled with mozzarella & Akawi cheese.

EGP

USD

Fried kibbeh

3 pieces of fried kibbeh.

EGP

USD

Oriental sausage tomato sauce

Beef sausage with spicy tomato sauce.

EGP

USD

Chicken Liver

Chicken Liver with pomegranate molasses sauce.

EGP

USD

Falafel

Chickpeas falafel served with tahini dip, sliced tomato, and cucumber pickles.

EGP

USD

Hummus with shawarma

Creamy hummus with chicken or beef shawarma.

EGP

USD

Cafe Chino fries

Homemade chips with sumac, za'atar, and cheese, topped with yogurt tahini dip.

EGP

USD

Beef potato ras asfour

Beef suteed with fried home potato with pomegranate sauce.

EGP

USD

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Soups

Lentil soup Lebanese Lentil soup served with crispy bread and lemon.	EGP	USD
Chicken vegetable soup Lebanese clear chicken and vegetable soup served with lemon.	EGP	USD

Manakish

Akawi cheese Akawi cheese and mozzarella cheese topped with white sesame.	EGP	USD
Za'atar Lebanese za'atar with olive oil.	EGP	USD
Mix cheese with za'atar Akawi and mozzarella cheese with za'atar and olive oil.	EGP	USD
Safeeha Beef safeeha mixed with tomato and onion.	EGP	USD

Sandwiches

Chicken or Beef shawarma Garlic dip or tahini dip served with mixed pickles.	EGP	USD
Beef kofta Served with fries and mixed pickles.	EGP	USD
Shish tawook Chicken, served with French fries, garlic dip and mixed pickles.	EGP	USD
Falafel Falafel, tahini, tomato, parsley, lettuce, served with French fries and mixed pickles.	EGP	USD
Arrayes kofta Beef kofta in bread, served with French fries and tahini dip.	EGP	USD

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Main Courses

Chicken or Beef shawarma platter Served with bread and French fries.	EGP	USD
Beef Kofta koshkash Kofta BBQ, with tomato, and onion, served with tomato sauce.	EGP	USD
Beef or Chicken shawarma Fattah Yellow rice with yogurt tahini dip, and fried bread.	EGP	USD

From BBQ Grill

Shish tawook Lebanese chicken served with grilled vegetables and French fries.	EGP	USD
Veal kabab Veal kabab cubes served with grilled vegetables, and French fries.	EGP	USD
Lebanese kofta Lebanese kofta served with grilled vegetables, and French fries.	EGP	USD
Lamb chops Lamb chops served with grilled vegetables and French fries.	EGP	USD
Veal chops with rosemary Charcoal grilled juicy veal chops served with French fries and grilled vegetables	EGP	USD
Grilled half chicken Grilled half chicken served with French fries and grilled vegetables.	EGP	USD
Mix grilled One shish tawook, one veal kabab, and two kofta served with French fries and grilled vegetables.	EGP	USD

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By Kilo

Kofta platter 1 kg	EGP	USD
Kofta platter ½ kg	EGP	USD
Beef kabab platter 1 kg	EGP	USD
Beef kabab platter ½ kg	EGP	USD
Mix beef kabab & kofta 1 kg	EGP	USD
Mix beef kabab & kofta ½ kg.	EGP	USD

Extra Sides

Garlic dip	EGP	USD
Tahini dip	EGP	USD
Spicy garlic dip	EGP	USD
Oriental rice	EGP	USD
Grilled vegetables	EGP	USD
French fries	EGP	USD

Desserts

Custard	EGP	USD
Cream with custard topped with coconut and raisin.		
Fruit platter	EGP	USD
Seasonal fruit platter.		
Lebanese rice pudding	EGP	USD
Creamy rice topped with nuts.		
Layali Lebanon	EGP	USD
Creamy semolina topped with nuts and syrup.		
Kunafa Nabulsi cheese	EGP	USD
Sweet and crunchy kunafa filled with Akkawi cheese.		
Kunafa Nabulsi with Cream	EGP	USD
Sweet and crunchy kunafa filled with cream.		

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