

ORECTIKA KAI SALATES COLD APPETIZERS & SALADS



Choriatiki salata	EGP	USD
Tomato cucumber salad mixed with bell peppers, onion, and black olives, finished with feta cheese, Greek virgin olive oil, and oregano.		
Seafood salad	EGP	USD
Marinated shrimps ,calamari ,mussels ,crab stick ,mix peppers topped with lemon olive oil		
Chtapodosalata	EGP	USD
Marinated fresh vegetable salad with baby octopus, capers, onions and Greek virgin olive oil drizzle.		
Tzatziki	EGP	USD
Yogurt dip mixed with cucumber shreds and garlic finished with a dash of Greek virgin olive oil.		
Tirokafteri	EGP	USD
Creamy white cheese mash mixed with red bell peppers and Tomatoes, spiced up with hot sauce and red chili peppers.		
Taramas	EGP	USD
Creamy Greek spread made from cured fish roe, blended with olive oil, lemon juice, and bread . Smooth, rich, and delicately salty.		
Tahini	EGP	USD
Sesame paste mixed with garlic, cumin, red chili, lemon juice and olive oil		
Hummus	EGP	USD
Chickpea paste with tahini, lemon and olive oil		
Oriental salad	EGP	USD
Cucumber, tomato, lettuce, rucola, cumin, olive oil and lemon dressing		

SOUPES / SOUPS

Garidosoupa	EGP	USD
Creamy shrimp bisque with vegetables tossed with fresh aromatic herbs.		
Kreatosoupa	EGP	USD
Clear broth served with beef and vegetable cubes.		
Seafood soup	EGP	USD
Creamy Mix seafood soup tossed with mix vegetables and fresh aromatic herb		

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

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.

ZESTA OREKTIKA / HOT APPETIZERS



Tiri saganaki	EGP	USD
Fried yellow cheese with lemon and olive oil.		
Tomatokeftedes	EGP	USD
Fried tomato patties mixed with feta cheese.		
Fried sardine	EGP	USD
Greek-style fried sardine served with French fries		
Midiaournista	EGP	USD
Baked mussels with butter blue cheese marinade.		
Barbounia tiganita	EGP	USD
Fried red mullets with lemon and olive oil.		
Fish besara (150g)	EGP	USD
Crunchy fried fish Besara with crispy bread served with French fries and tahini sauce		
Pitta bread	EGP	USD
French fries	EGP	USD

KYRIOS PIATO / MAIN COURSES

Shrimp Santorini	EGP	USD
Baked shrimp cooked with ouzo, fresh tomato and oregano topped with Greek feta cheese.		
Greek beef gyros	EGP	USD
Greek-style beef gyros served with French fries		
Orzo paella	EGP	USD
Greek seafood paella with orzo pasta, cooked with ouzo and fresh tomato.		
Seafood macaroni	EGP	USD
Pasta tossed with sauteed shrimp, calamari and muscles served in a rich Greek tomato sauce		

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Moussakas	EGP	USD
Oven-baked eggplant with minced beef and cheesy bechamel.		
Smirneika soutzoukacia	EGP	USD
Meatballs with paprika in tomato red sauce.		
Greek beef souvlaki	EGP	USD
Skewers beef in special Greek marinated, olive oil, garlic ,served with tzatziki sauce and French fries		
Chtapodi psito	EGP	USD
Roasted octopus marinated with white wine, lemon juice, oregano and Greek virgin olive oil.		
Kotopoulo kalderas sandorinis	EGP	USD
Oven-baked stuffed chicken with white cheese and oregano.		
Mosharisio stifado	EGP	USD
Braised beef tajine with pearl onions.		
Chtapodomakaronada	EGP	USD
Slow-cooked octopus in macaroni pasta served with tomato oregano marinade.		
Astakomakaronada		
Price as per lobster scaling (Serves two people) Boiled lobster finished in tomato oregano sauce mixed with tossed spaghetti		
Shrimp tajine	EGP	USD
potato shrimp tagine with mix pepper , onion		
Tajine fish fillet	EGP	USD
fish fillet with some Greek- herbs and mix vegetables and tomato sauce		

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SXARAS GRILL



Calamari

Price as per seasonality and chargeable for S-Class guest

Shrimp

Price as per seasonality and chargeable for S-Class guest

Lobster

Price as per seasonality and chargeable for S-Class guest

Octopus

Price as per seasonality and chargeable for S-Class guest

Selection of fresh fish

Price as per seasonality and chargeable for S-Class guest

All grilled items are served with assorted vegetables and steamed rice.

EPIDORPIA DESSERTS

Yiaourti me meli kai karidia	EGP	USD
Yogurt served with honey and nuts.		
Baklava	EGP	USD
Layered Greek pastry stuffed with crushed pistachio.		
Galaktoboureko	EGP	USD
Traditional Greek phyllo pastry filled with cream.		
Kataifi	EGP	USD
Syrup pastry rolls filled with nuts.		
Loukoumades	EGP	USD
Fluffy Greek peanut puffs topped with chocolate sauce or honey.		

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