

ORECTIKA KAI SALATES COLD APPETIZERS & SALADS



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| 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

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| 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



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| 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

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| 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

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| 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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