

Appetizers

Babaganouj

Roasted Eggplant mixed with tahina, lemon and olive oil

\$6

Tahina

Perfect as a dip, dressing or food sauce. It's made of crushed sesame seed

\$6

Hummus

Our version of this classic Middle Eastern dipping of chick peas, olive oil, & lemon.

\$6

Batengan

Fried Eggplant dressed with garlic and vinegar

\$7

Tameya / Falafel (4 balls)

\$5

One of the classic and oldest Egyptian food. Tameya is made of fava beans, grinded with fresh vegetables and fried to perfection.

Calamari (6 pcs)

\$8

Fried or grilled Calamari

Shrimp (5 pcs)

\$8

Fried or grilled Shrimp

Meat Platters

Served with Rice or Fries and Salad

Chicken Shawarma

\$16

Chicken are marinated in lemon juice and several spices and BBQ to perfection

Kofta (Beef Kabab)

\$15

2 skewers of minced beef mix with onion and parsley.

Mixed Grill

\$17

1 skewer of Kofta and Chicken shawarma

Vegetarian Platters

Served with Rice or Fries and Salad

Falafel / Tameya

\$15

Made of fava beans and fresh vegetable, and fried to perfection

Mixed Veggies

\$17

Musaka, Falafel and Hummus

Mixed Dippings

\$20

Hummus, Tahina, Babaganouj, Musaka

Seafood Platters

Served with Rice or Fries and Salad

Grilled Basa Fillet

\$16

It's a mild taste fish seasoned with cumin, garlic and lemon and BBQ to perfection

Grilled Salmon Fillet

\$18

BBQ Atlantic Salmon Fillet with lemon and garlic

Shrimp Mashvy (10 pcs.)

\$20

Grilled Shrimp with roasted garlic marinate, onion, tomatoes and sweet peppers.

Calamari Mashvy

\$20

Grilled Calamari with garlic, cumin, onion, tomatoes and sweet peppers

Alexandria Mix

\$25

Fried Shrimp, Calamari and Fish Fillet

English Style Fish & Chips

Haddock \$15

Cod \$15

Basa \$14



Select your favourite fish and style of cooking
Price is calculated by weight
Served with 2 sides
Seasoned Rice, Vegetable
or Fries
and Salad

Classic Style Fried Fish

The crispiest way of eating your fish.
Deep fried until nice and crispy.
but tender and flaky on the inside.
Then dusted with seasoning.



Fried Fish Lemon & Garlic

The simple but delectable way of eating
your fish.

We cover it in a marinate of olive oil,
lemon and garlic.

BBQ. to tender perfection



How would you like your fish being prepared ?

Pharoh's (Rada)

The Ancient way of prepare your fish and still popular all over Egypt to this day.

The fish is coated with Rada

(Wheat Bran)

Which will give it the crunchy taste from the outside Then dipped in our special marination of lemon, garlic, cumin. Which will give a soft tender and flavour inside.



Singari (Butterflied)

It is a typical Alexandria (Egypt) BBQ style.

The fish is Butterflied, Grilled with seasoning (Cumin, Garlic, Coriander Sweet Peppers.and Tomato.).

It's flamy taste. Good for any fish, but we recommend seabream or seabass.



On the Side

	\$5
Rice	\$5
Fries	\$6
Vegetables	\$7
Salad	\$10
Shrimp Salad	\$10
Calamari Salad	\$12
Mermaid Salad	\$9
Caesar Salad	\$5
Torshe (Egyptian Pickle)	

Beverages

Pop	\$2
Barbecan	\$3
Fresh Mango Juice	\$5
Fresh Orange Juice	\$3
Coffee	\$3
Tea	