



DAHABIYA

by Cafelluca



DINNER MENU

550 LE

STARTERS & SALADS

Caprese Salad with Balsamic Drizzle
Musakhan Chicken Cigars
Chickpeas Kawerma with Lime
Crostini Bruschetta with Shrimp & Avocado
Roquefort cheese and Walnut Crepe

ENTRÉE (SELECT ONE OPTION FROM)

Parmesan Crusted Turkey Breast

Our signature boneless turkey breast served with seasonal fresh vegetables and potato pie

Rosemary Infused Grilled Chicken

Freshly marinated, charbroiled chicken breast cutlets served with mixed oriental rice and sautéed vegetables.

Risotto – Wild Mushroom

Extra creamy, authentic Italian risotto cooked slowly to perfection.

DESSERT

Vanilla Crème Brûlée
Cherry topped Lotus Cheesecake
Lemon Meringue Tartlet
Pistachio Ice Cream
Salted Caramel Tres Leches



DINNER MENU (PREMIUM) 675 L.E

SOUPS OF THE DAY

Tuscan Tomato Bisque

Refreshing fresh tomato cream soup, garnished with graded cheese and basil

STARTERS & SALADS

Chicken Popcorn with Dynamite Sauce

Extra Virgin Olive Oil Vine Leaves

Sweet Corn Salad

Green Apple & Walnut Tabouleh

Smoked Salmon and Cream Cheese Crêpe

ENTRÉE (SELECT ONE OPTION FROM)

Mix Grill Supremè

Our signature Veal Kebab, Chicken shish taouk, Kofta, and Veal Chops served on a bed of mixed rice with nuts & grilled vegetables.

Beef Fillet Wellington

Beef fillet, wrapped in a crispy puff pastry crust, served with grilled vegetables.

Mushroom Loaded Fillet

South African beef fillet topped with herbed butter, covered with fresh mushroom, comes with a side of seasonal fresh vegetables.

Norwegian Salmon Steak

Pan seared salmon with lemon garlic butter, served on a bed of wasabi mashed potatoes and fine julienne vegetables

Vegetable Strudle

Not just for the vegetarians. Savory sautéed vegetables wrapped in puffed pastry, infused with colorful pepper sauce

DESSERT

Vanilla Crème Brûlée

Cherry topped Lotus Cheesecake

Pistachio Ice Cream

Salted Caramel Tres Leches

Rice Crisp Chocolate Mousse



DINNER MENU (DAHAB) 825 L.E

SOUPS OF THE DAY

Mushroom Cappuccino

A comforting, creamy mushroom soup with the goodness of porcini mushrooms with subtle flavors of garlic and pepper.

Tuscan Tomato Bisque

Refreshing fresh tomato cream soup, garnished with graded cheese and basil

STARTERS & SALADS

Tiger Shrimp Cocktail with Sriracha Mayo

Pine-nut covered goat cheese

Scottish Smoked Salmon on toasted bread

Quinoa Avocado Salad with cherry tomato

Salted Bresaola rocket roll topped with shaved parmesan

ENTRÉE (SELECT ONE OPTION FROM)

Lobster Thermidor

Our French special; Baked Lobster stuffed back into its shell covered with creamy parmesan

Grilled T-Bone Steak

A well marbled piece of meat; Bathed in thyme aromatic butter, sided with roasted sweet potato

and arugula parmesan crisps.

Surf & Turf

When the sea meets the land; A premium cut of beef tenderloin enhanced with creamy Dijon mustard shrimp.

Banana Leaf Prawns

Steamed prawns in banana leaves, then grilled to taste. Served with lime-coconut dip and steamed jasmine rice.

DESSERT

Vanilla Crème Brûlée

Cherry topped Lotus Cheesecake

Pistachio Ice Cream

Salted Caramel Tres Leches

Rice Crisp Chocolate Mousse



KIDS MENU
230 LE

SOUPS OF THE DAY
Cream Soup

ENTRÉE (SELECT ONE OPTION FROM)
Mac N Cheese

Cheesy, gooey pasta and cheese, served with fried chicken breasts.

Molokhiya & Chicken

Traditional Egyptian Molokhiya served with chicken and rice.

Beef Escalope Pané

Pounded breaded beef, served with spaghetti.

DESSERT
Mahalabiya
Rice Pudding

Address



012 1111 5145



www.dahabiyacairo.com