



Menu

Explore Nawara's full culinary collection
— a showcase of every platter crafted
with passion, flavor, and elegance,
ready to be chosen your way.

NAWARA

Salads

RUSTIC TUSCAN GREENS - EGP 1,500

Vibrant baby arugula, caramelized bell peppers and kalamata olives topped with parmesan shavings with a rich balsamic mayo drizzle.

ROASTED SWEET POTATO AND SPINACH - EGP 1,750

Caramelized sweet potato and fresh spinach topped with crunch almond flakes finished with olive oil and passion fruit sauce.

DILL INFUSED ARTICHOKE SALAD - EGP 1,250

Artichoke, cornichons, corn, and dill in a light vinaigrette.

EXOTIC MANGO SALAD - EGP 1,500

Black rice, mango, basil, green onions and mixed greens drizzled with sweet balsamic sauce

CRANBERRY SALAD - EGP 2,550

A vibrant mix of crisp lettuce, halloumi cheese, cherry tomatoes, apples, and cranberries tossed in a balsamic sauce

ENDIVE AND WALNUT SALAD - EGP 2,250

Crunchy endive, toasted walnuts, and tangy blue cheese dressed with a light olive oil vinaigrette

CHICKEN BBQ SALAD - EGP 1,750

Tender BBQ chicken tossed with avocado, cherry tomatoes, sweet corn, red beans, and lettuce finished with cool ranch drizzle.

CAPRESE CLASSICO - EGP 1,750

Creamy fresh baby mozzarella, cherry tomatoes, fragrant basil leaves, drizzled with extra virgin olive oil and a touch of balsamic glaze

CRUNCHY JAPANESE CRAB SALAD - EGP 2,250

Fresh lettuce, tender crab meat, and cucumber tossed in a zesty siracha mayo sauce

CRISPY SHRIMP SALAD - EGP 3,500

Lettuce, creamy avocado, sweet corn, and red beans topped with crispy potato and finished with a creamy sweet chili sauce

Salads

SMOKED SALMON SALAD - EGP 2,250

Arugula leaves, creamy avocado, smoky salmon, and crunchy almonds all drizzled with a luscious honey mustard dressing

MEDITERRANEAN LABNEH - EGP 1,750

Labneh with roasted baby potatoes, olives, cherry tomatoes, and feta cheese in a herby feta basil dressing

CRISPY FATTOUSH - EGP 750

Fresh veggies and toasted pita tossed in a zesty sumac dressing

SMOKY METABEL EGGPLANT - EGP 950

Fire roasted eggplant with tahini garlic finished with a zesty lemon olive oil sauce

GREEN HUMMUS - EGP 950

Creamy green hummus blended with basil pesto

Main Dish

Poultry

FILLET OF DUCK & DRIED FRUITS - EGP 3,950

Tender duck fillet served over nutty freekeh studded with dried fruits

INDIAN BUTTER CHICKEN - EGP 2,750

Tandoory chicken in a creamy spiced tomato butter sauce

CHICKEN PROVENÇAL - EGP 2,750

Tender chicken cooked with tomatoes and herbs in a creamy Provençal style

MOROCCAN CHICKEN - EGP 2,750

Tender chicken with prunes, apricots, and olives in a rich aromatic sauce

STUFFED TURKEY ROULADE - EGP 3,500

Turkey breast rolled with cheese, smoked turkey, and basil served with saffron rice and veggies

STUFFED BABY QUAIL - EGP 3,750

Tender baby quail filled with chicken liver and caramelized onions served with sparrow tongue pasta

SHARKASEYA - EGP 3,200

Chicken fillet served with a rich creamy walnut sauce

SWEET AND SOUR CHICKEN - EGP 2,750

Tender chicken in a tangy sweet sauce and colored peppers

MUSHROOM VELVET CHICKEN - EGP 2,750

Chicken fillet simmered in a silky mushroom cream sauce infused with herbs and a hint of Worcestershire sauce

CARAMELIZED FREEKEH PIGEON TAJIN - EGP 3,950

Crispy outside, creamy inside with rich herbed flavors

GARLIC YOGHURT CHICKEN FATTEH - EGP 2,750

Layered crispy bread, eggplant, chickpeas, and chicken with garlicky yoghurt and toasted almonds

MOROCCAN CHICKEN PASTILLA - EGP 2,250

Traditional Moroccan chicken pastilla wrapped in a crisp layers of pastry

Main Dish

Beef

BEEF TENDERLOIN - EGP 4,750

Tender beef fillet with your choice of mushroom, pepper, or Dijon mustard sauce served with seasonal veggies

CHESTNUT GLAZED TENDERLOIN - EGP 9,000

Beef tenderloin with a creamy chestnut sauce and chestnut pieces

STIR FRY TERIYAKI BEEF - EGP 4,950

Beef strips in teriyaki glaze and colored bell peppers

ROAST BEEF ROYAL - EGP 3,950

Slices of roast beef paired with a dark luscious mushroom prune sauce

GORGONZOLA VEAL PICCATA - EGP 4,250

Tender veal piccata in a rich gorgonzola cream sauce

GOLDEN VEAL SHANKS - EGP 4,250

Tender veal shanks braised with caramelized onions and pickled lemons, served with vermicelli

ROASTED WHOLE VEAL LEG - EGP 15,500

Slow roasted veal leg with saffron rice and toasted nuts

ROASTED VEAL SHOULDER - EGP 8,500

Slow roasted veal shoulder with vermicelli and toasted nuts

CORIANDER VEAL FATTEH - EGP 3,750

Tender veal shanks with coriander, layered over rice and toasted bread finished with a rich cream sauce

Main Dish

Seafood

SALMON AND SHRIMP DUO - EGP 6,500

Grilled Salmon and shrimp duo served with fragrant green rice

TERIYAKI GLAZED SALMON - EGP 4,900

Seared Salmon glazed with teriyaki sauce served on a bed of sauteed spinach

SALMON TORNADO - EGP 6,500

Rolled Salmon glazed with herbs and Dijon mustard served with lemon butter sauce and sauteed spinach

ALMOND SEARED SEABASS - EGP 6,750

Delicate seabass in almond broth sauce finished with capers

GRILLED KING PRAWNS - EGP 7,500

Grilled Jumbo shrimp infused with saffron delivering a golden aroma and delicate flavor

SHRIMP YOUR WAY - EGP 5,500

Delicate shrimp served with your choice of curry, saffron, or creamy dill sauce

MEDITERRANEAN PAELLA - EGP 4,950

Traditional Spanish paella with tender chicken, fresh seafood, corn, red beans, and saffron rice

SEAFOOD GRATIN - EGP 4,750

Baked seafood medley in a creamy gratin sauce topped with a golden crust

OVEN SHRIMP PASTA - EGP 3,500

Oven baked pasta tossed with shrimp in a rich creamy sauce

Sides

MAAMAR RICE - EGP 1,950

Creamy maamar rice tajin with tender chicken liver and aromatic spices

SAFFRON NUTTY RICE - EGP 1,750

Fragrant saffron rice studded with toasted nuts for a rich aromatic flavor

HERBED BASMATI RICE - EGP 1,000

Fluffy basmati rice infused with fresh herbs for a light fragrant flavor

CHINESE FRIED RICE - EGP 1,250

Wok-tossed rice with vegetables, egg, and soya sauce in classic Chinese style

STIR FRIED VEGETABLE NOODLES - EGP 1,500

Your choice of glass or egg noodles with fresh vegetables and savory Asian flavors

VEGETABLE COUSCOUS - EGP 1,500

Traditional couscous with a medley of garden-fresh vegetables and aromatic spices

SPINACH RICOTTA RAVIOLI - EGP 2,950

Homemade spinach ricotta ravioli served with a velvety mushroom cappuccino sauce

SPINACH RICOTTA PIE - EGP 2,250

Flaky pie filled with creamy ricotta, mixed cheese, and fresh spinach baked to a golden perfection

MUSHROOM PIE - EGP 2,250

Savory pie stuffed with mushrooms and melted cheese in a golden crust

MINCED MEAT ROKAK - EGP 1,950

Crispy rokak filled with spice minced meat

BLUE CHEESE BROCCOLI - EGP 1,950

Sauteed broccoli tossed in a rich and creamy blue cheese sauce

SPINACH AND ARTICHOKE GRATIN - EGP 1,950

Baked spinach and artichokes in a creamy cheesy gratin

Sides

POTATO GRATIN - EGP 1,950

Layers of potatoes baked in a creamy cheesy sauce until golden and tender

EGGPLANT PARMIGIANA - EGP 2,250

Baked eggplant layered with tomato sauce, mozzarella, and parmesan cheese

EGGPLANT FATTEH - EGP 2,250

Eggplant cooked in pomegranate molasses layered with crispy bread and topped with raisins and toasted almonds

DOLMA MIX - EGP 1,750

Assorted vegetables stuffed with spiced rice, slow-cooked to perfection

STUFFED ONIONS - EGP 1,750

Onions stuffed with spiced rice slow-cooked in pomegranate molasses for a sweet and tangy flavor

Desserts

CHOCOLATE MUD CAKE - EGP 2,200

Moist and rich chocolate cake topped with crunchy caramel and toasted walnuts

PROFITEROLES - EGP 2,250

Caramelized choux pastry filled with Chantilly cream and drizzled with a rich creamy chocolate sauce

CRÈME BRULÉ - EGP 1,500

Classic creamy custard topped with a caramelized sugar crust

MINI ECLAIRE - EGP 1,750

Mini eclairs filled with choice of chocolate, pistachio, or rose cream

CHEESECAKE - EGP 2,500

Creamy cheesecake topped with your choice of cherry, mango, or lotus topping

SEASONAL FRUIT PAVLOVA - EGP 3,750

Crispy meringue topped with whipped cream and your choice of seasonal fruit

MINI TARTLETS - EGP 1,950

Mini Tartlets with your choice of filling: berries, lemon meringue or Nutella

ASSORTED MACRONS - EGP 2,500

Delicate French macrons with a variety of flavorful fillings

HANDCRAFTED ICE CREAM - EGP 2,750

Your choice of vanilla with nuts croquant & nougat OR rose with rose delights

PISTACHIO ICE CREAM - EGP 3,950

Pistachio paste infused with delicate mistika ice-cream

ASHTALEYA - EGP 1,250

Creamy middle Eastern dessert made with milk, cream, and a hint of rose

Desserts

LAYALY BEIRUT - EGP 1,500

Creamy Mehalbeya pudding, fresh cream, and shredded halawa tossed with pistachio crunch

PISTACHIO BITES - EGP 3,250

Delicate pistachio paste filled with cream

CARAMELIZED PUMPKIN - EGP 1,500

Caramelized pumpkin topped with creamy mehalbeya and nuts

MEDALAA - EGP 1,500

Layers of basboosa, cream, and kunafa blended into a rich dessert

KUNAFI CREAM - EGP 950

Golden crispy kunafa filled with luscious cream

DATES GRATIN - EGP 1,500

Sweet dates baked in a rich caramelized sauce topped with mehalbeya

MAAMOUL - EGP 1,950

Rich and flavorful semolina dessert layered with creamy cheese filling



CAIRO

NAWARA

CATERING

Ghada By Nawara

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