



Menu One

Simple yet refined—this menu blends fresh beginnings, flavorful mains, and sweet endings for a gathering that feels effortlessly complete.

NAWARA

Salads

FATTOUSH

Fresh veggies and toasted pita tossed in a zesty sumac dressing.

RUSTIC TUSCAN GREENS

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

DILL INFUSED ARTICHOKE SALAD

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

Main Dish

CHICKEN PROVENÇAL

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

SHARKASEYA

Chicken fillet served with a rich creamy walnut sauce

ROAST BEEF ROYAL

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

Sides

SAFFRON NUTTY RICE

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

POTATO GRATIN

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

EGGPLANT FATTEH

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

Dessert

CARAMELIZED PUMPKIN

Caramelized pumpkin topped with creamy mehalbeya and nuts

CRÈME BRÛLÉ

Classic creamy custard topped with a caramelized sugar crust

CHOCOLATE MUD CAKE

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

Price per person: **EGP 1,500** excluding VAT

The above price covers food, cutlery, plates, waiters, and transportation.

Minimum order quantity is 50 pax



CAIRO

NAWARA

CATERING

Ghada By Nawara

For reservations and more information please contact us on:

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