



Menu Two

From Tuscan greens to creamy mushroom chicken and roast beef in prune glaze—Menu 2 blends European elegance with Nawara's warmth in every comforting detail.

NAWARA

Salads

RUSTIC TUSCAN GREENS

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

CAPRESE CLASSICO

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

SMOKY METABEL EGGPLANT

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

Main Dish

MUSHROOM VELVET CHICKEN

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

ROAST BEEF ROYAL

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

GOLDEN VEAL SHANKS

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

SHRIMP YOUR WAY

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

Sides

POTATO GRATIN

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

HERBED BASMATI RICE

Fluffy basmati rice infused with fresh herbs for a light fragrant flavor d fresh spinach baked to a golden perfection.

SPINACH RICOTTA PIE

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

Dessert

CHOCOLATE MUD CAKE

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

CHEESECAKE

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

CARAMELIZED PUMPKIN

Caramelized pumpkin topped with creamy mehalbeya and nuts

Price per person: **EGP 2,000** 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:

+20 120 002 7188 / info@nawara.world

www.nawara.world