



Menu Three

Crafted for those who crave variety, Menu 3 journeys from Mediterranean greens to Indian spices and Asian glazes. With dishes like duck fillet, veal piccata, and golden date gratin, it's a menu that feels both adventurous and comforting.

NAWARA

Salads

CHICKEN BBQ

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

ROASTED SWEET POTATO & SPINACH

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

CRISPY FATTOUSH

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

MEDITERRANEAN LABNEH ROAST

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

Main Dish

BEEF TENDERLOIN

Tender beef fillet with your choice of mushrooms, pepper or Dijon mustard sauce served with seasonal vegetables

GORGONZOLA VEAL PICCATA

Tender veal piccata in a rich Gorgonzola cream sauce.

INDIAN BUTTER CHICKEN

Tandoori chicken in a creamy spiced tomato-butter sauce.

FILLET OF DUCK & DRIED FRUITS

Tender duck fillet served over nutty freekeh, studded with dried fruits

TERIYAKI GLAZED SALMON

Seared salmon glazed with teriyaki sauce, served on a bed of sautéed spinach

SHRIMP YOUR WAY

Delicate shrimp served with your choice of Curry, Saffron, OR Creamy dill Sauce

Sides

EGGPLANT FATTEH

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

CREAMY SPINACH ARTICHOKE GRATIN

Baked layers of spinach and artichoke in a rich, creamy cheese sauce with a golden crust.

SAFFRON RICE

Fluffy saffron rice with toasted nuts — aromatic and golden.

MUSHROOM PIE

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

Dessert

CHOC PROFITEROLES

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

CREAM BRÛLÉE

Classic creamy custard topped with a caramelized sugar crust

GOLDEN DATE GRATIN

Warm, baked dates layered with creamy pudding and a golden caramelized top with almonds .

SELECTION OF TARTLETS

Crispy tart shells filled with creamy custard and topped with a colorful mix of fresh seasonal fruits.

LAYALY BEIRUT

Delicate semolina pudding layered with cream and topped with fluffy halawa and crushed pistachios

Price per person: **EGP 2,750** 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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www.nawara.world