



Menu Two

From the vibrant cranberry salad to Indian butter chicken and roast beef in prune glaze—Menu 2 blends unmatched elegance with Nawara's warmth in every comforting detail.

NAWARA

Salads

CRANBERRY SALAD

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

SMOKED SALMON SALAD

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

CAPRESE CLASSICO

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

CHICKEN BBQ SALAD

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

MEDITERRANEAN LABNEH

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

Main Dish

ROAST BEEF ROYAL

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

STIR FRY TERIYAKI BEEF

Beef strips in teriyaki glaze and colored bell peppers

MOROCCAN CHICKEN

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

INDIAN BUTTER CHICKEN

Tandoory chicken in a creamy spiced tomato butter sauce

OVEN SHRIMP PASTA

Oven baked pasta tossed with shrimp in a rich creamy sauce

Sides

HERBED BASMATI RICE

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

STIR FRIED VEGETABLE NOODLES

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

COUSCOUS

Traditional couscous with a medley of aromatic herbs

SPINACH AND ARTICHOKE GRATIN

Baked spinach and artichokes in a creamy cheesy gratin

Dessert

PROFITEROLES TOWER

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

MINI CHEESECAKE SHOTS

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

MINI ECLAIRE

Mini eclairs filled with delightful creamy chocolate

MINI FRUIT TARTLETS

Crisp tart shells filled with silky custard, crowned with vibrant seasonal fruits for a refreshing finish

CRÈME BRULE (MINI SHOTS)

Classic creamy custard topped with a caramelized sugar crust

Price per person: **EGP 1,750** 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