



# *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 2,250**

Vibrant baby arugula, caramelized bell peppers and kalamata olives topped with parmesan shavings with a rich honey mustard drizzle

## **BURRATA SALAD - EGP 2,500**

Fresh rocca and cherry tomatoes topped with creamy burrata, basil, and a balsamic glaze

## **CRANBERRY SALAD - EGP 2,500**

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 2,500**

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

## **CAPRESE CLASSICO - EGP 2,500**

Creamy fresh baby mozzarella, rocca, bell pepper, 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 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

## **SMOKED SALMON SALAD - EGP 2,500**

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

## **CRISPY FATTOUSH - EGP 950**

Fresh veggies and toasted pita tossed in a zesty sumac dressing

## **CARAMELIZED WALNUT SALAD - EGP 2,500**

Mixed leaves layered with peach, cherry tomatoes and pomegranate, finished with crunchy walnuts and a rich peach dressing

## **SHRIMP TABOULA SALAD - EGP 3,500**

Light couscous combined with tender shrimp, fresh tomato, parsley, and a drizzle of olive oil for a bright, refreshing finish

# *Main Dish*

## **Poultry**

### **CHICKEN PROVENÇAL - EGP 2,750**

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

### **MOROCCAN CHICKEN - EGP 3,250**

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

### **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 served with Chinese rice

### **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

### **FILLET OF DUCK & DRIED FRUITS - EGP 3,950**

Tender duck fillet served over nutty freekeh studded with dried fruits

### **STUFFED TURKEY ROULADE - EGP 3,950**

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

### **CARAMELIZED FREEKEH PIGEON TAJIN - EGP 3,950**

Crispy outside, creamy inside with rich herbed flavors

# *Main Dish*

## Beef

### **BEEF TENDERLOIN - EGP 6,950**

Tender beef fillet with gravy pomegranate sauce, served with seasonal veggies

### **FILLET WITH MUSHROOM SAUCE - EGP 4,750**

Served with mashed potatoes

### **STIR FRY TERIYAKI BEEF - EGP 4,950**

Beef strips in teriyaki glaze and colored bell peppers served with veggie noddles

### **ROAST BEEF ROYAL - EGP 3,950**

Slices of roast beef paired with a dark luscious mushroom prune sauce, served with mashed potatoes

### **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 cooked veal leg with saffron rice and toasted nuts

### **ROASTED VEAL SHOULDER - EGP 8,500**

Slow cooked veal shoulder with vermicelli and toasted nuts

### **CORIANDER VEAL FATTEH - EGP 3,950**

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 topped with shrimps, bell peppers & teriyaki sauce. Served with fragrant green rice

### **TERIYAKI GLAZED SALMON - EGP 4,950**

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

### **TROPICAL STYLE SALMON - EGP 6,950**

Salmon stuffed with shrimp and pineapple, paired with wild black rice finished in a delicate coconut sauce

### **SHRIMP YOUR WAY - EGP 5,500**

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

### **MEDITERRANEAN PAELLA - EGP 5,500**

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

### **SHRIMP NOODLES - EGP 3,500**

Asian egg noodles with sautéed vegetables and tender shrimp

### **SEA-BASS PAUPIETTE - EGP 4,250**

Rolled sea bass filled with shrimp and Italian-herb vegetables, finished with a delicate mustard sauce

# *Sides*

## **MAAMAR RICE - EGP 2,250**

Creamy maamar rice tajin with tender chicken liver and aromatic spices

## **SAFFRON NUTTY RICE - EGP 2,500**

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

## **HERBED BASMATI RICE - EGP 1,200**

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

## **SIGNATURE PIE - EGP 2,500**

Pie filled with your choice from spinach & ricotta or mushroom & cheese

## **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

## **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

## **STUFFED ONIONS - EGP 2,000**

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

## **VINE LEAVES - EGP 1,750**

Tender vine leaves filled with seasoned rice, finished with olive oil and a hint of lemon

## **FARFALLE POMODORO- EGP 2,570**

Made with 3 kinds of tomatoes, sun-dried, cherry & bell tomatoes

## **TRUFFLE RIGATONI - EGP 2,950**

Rigatoni pasta coated in a silky truffle cream sauce for a deep, aromatic finish

## **ARANCINI - EGP 2,950**

Crispy fried risotto balls with your choice of mushroom, saffron, or Mexican filling

# *Desserts*

## **CHOCOLATE MUD CAKE - EGP 2,200**

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

## **PROFITEROLES - EGP 2,500**

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

## **CRÈME BRULÉ - EGP 1,750**

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

## **ASSORTED MACRONS - EGP 2,750**

Delicate French macrons with a variety of flavorful fillings

## **HANDCRAFTED ICE CREAM - EGP 3,200**

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

## **LAYALY BEIRUT - EGP 1,750**

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

# *Desserts*

## **PISTACHIO BITES - EGP 3,500**

Delicate pistachio paste filled with cream

## **CARAMELIZED PUMPKIN - EGP 1,950**

Caramelized pumpkin topped with creamy mehalbeya and nuts

## **MEDALAA - EGP 1,950**

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

## **KUNAFI CREAM - EGP 1,200**

Golden crispy kunafa filled with luscious cream

## **DATES GRATIN - EGP 1,750**

Sweet dates baked in a rich caramelized sauce topped with mehalbeya

## **MAAMOUL - EGP 2,200**

Rich and flavorful semolina dessert layered with creamy cheese filling

## **APPLE CRUMBLE TARTE - EGP 1,750**

Spiced apple filling with cinnamon and walnuts,  
topped with a golden, buttery crumble

## **MILLE-FEUILLE - EGP 2,500**

Delicate layers of crisp pastry and cream, finished with your choice of  
powdered sugar or fresh fruits





CAIRO

# NAWARA

CATERING

*Ghada By Nawara*

For reservations and more information please contact us on:

+20 120 002 7188 / [info@nawara.world](mailto:info@nawara.world)

[www.nawara.world](http://www.nawara.world)