



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 noodles

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

Sautéed 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 BRULE - 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

KUNAFA 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



NAWARA

CATERING

Ghada By Nawara

For reservations and more information please contact us on:
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