



# *Ramadan Menu*

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A special Ramadan edition that brings together Nawara's full menu with a curated selection of authentic oriental dishes. Thoughtfully designed to honor tradition while offering the variety and elegance you know, for Iftar gatherings filled with warmth and meaning

NAWARA

# *Appetizers*

## **SIGNATURE HUMMUS PLATTER - EGP 950**

Your choice from 4 types of Hummus paste including, pesto, pickled lemon, sun dried tomatoes & plain

## **RAHEB - EGP 950**

Grilled eggplant blended with colorful bell peppers and extra virgin olive oil

## **SMOKY METABEL EGGPLANT - EGP 950**

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

## **MOHAMMARA - EGP 1,200**

A velvety dip of roasted red bell peppers blended with walnuts, sweet harissa, and tahini

## **MEDITERRANEAN LABNEH - EGP 1,950**

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

## **MINI MOMBAR POPS - EGP 1,500**

Crispy bite-sized mombar filled with spiced rice, perfectly fried for a crunchy, flavorful pop

## **LEBANESE STYLE COLD VINE LEAVES - EGP 2,000**

Tender vine leaves filled with fragrant rice, finished with pomegranate molasses, lemon zest, and olive oil

## **STUFFED KOBEBE - EGP 2,500**

Crispy kobeba filled with your choice of vine leaves, sausage, or pistachio for a rich, flavorful bite

## **OVEN BAKED PIES— EGP 1,500**

Choose from 5 delicious fillings; mixed cheese, spinach, minced beef, pastrami & halloumi cheese

# *Soups*

## **CREAMY CHICKEN SOUP - EGP 2,000**

Silky chicken soup with sweet corn, carrots, zucchini, and bell peppers

## **LIBIAN SOUP - EGP 2,250**

Hearty tomato-based soup with tender meat cubes, chickpeas, and orzo

## **CREAMY TOMATO SOUP - EGP 1,500**

Italian-style tomato soup finished with fresh basil and a touch of cream

## **CREAM OF MUSHROOM SOUP - EGP 2,000**

Smooth and comforting mushroom soup enriched with fresh cream

## **CREAMY PUMPKIN SOUP - EGP 1,750**

Velvety pumpkin and leek soup blended with cream for a warm finish

## **SEAFOOD SOUP- EGP 3,500**

Rich creamy soup with shrimp, calamari, and seabass

## **LINTEL SOUP- EGP 1,500**

Classic Egyptian lentil soup served with crunchy croutons

# *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

### **OXTAIL TAJINE - EGP 2,950**

Slow-braised oxtail simmered with caramelized onions in a rich, comforting tomato sauce

### **OKRA TAJINE - EGP 2,950**

Tender veal shanks cooked with okra in a deeply flavored traditional tomato stew

### **KAWARIE VINÇ LEAVES - EGP 2,750**

Succulent kawarie gently cooked and wrapped in vine leaves, finished in a hearty red 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

### **SPINACH RICOTTA PIE - EGP 2,500**

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

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

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

### **MINCED MEAT ROKAK - EGP 2,500**

Crispy rokak filled with spice minced meat

### **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



## *Sides*

### **DOLMA MIX - EGP 1,750**

Assorted vegetables stuffed with spiced rice, slow-cooked to perfection

### **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

## **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:

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