Menu One

Simple yet refined—this menu blends fresh beginnings, flavorful mains, and sweet endings for a gathering that feels effortlessly complete.

NAWARA

Salads

CRISPY FATTOUSH
Fresh veggies and toasted pita tossed in a zesty sumac dressing

RUSTIC TUSCAN GREENS
Vibrant baby arugula, caramelized bell peppers and kalamata olives topped with parmesan shavings with a rich balsamic mayo drizzle.

EXOTIC MANGO SALAD
Black rice, mango, basil, green onions and mixed greens drizzled with sweet balsamic sauce

GREEN HUMMUS
Creamy green hummus blended with basil pesto

Main Dish

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

MOROCCAN CHICKEN PASTILLA
Traditional Moroccan chicken pastilla wrapped in a crisp layers of pastry

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

LASAGNA
Layers of pasta, rich meat sauce, and creamy béchamel baked to golden perfection.

Sides

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

POTATO GRATIN
Layers of potatoes baked in a creamy cheesy sauce until golden and tender

GRILLED VEGGIES WITH HALLOUMI
A colorful medley of flame-grilled vegetables paired with golden-seared halloumi, finished with a drizzle of olive oil.

Dessert

CRÈME BRULE SHOTS
Classic creamy custard topped with a caramelized sugar crust

CHOCOLATE MUD CAKE SHOTS
Moist and rich chocolate cake topped with crunchy caramel and toasted walnuts

DATES GRATIN
Sweet dates baked in a rich caramelized sauce topped with mehalbeya

UM ALI
A warm Egyptian classic of flaky pastry, milk, and nuts—baked to golden, comforting perfection.

Price per person: EGP 1,250 excluding VAT

The above price covers food, cutlery, plates, waiters, and transportation.

Minimum order quantity is 50 pax

EST 2014

CAIRO

NAWARA

CATERING

Ghada By Nawara

For reservations and more information please contact us on:
+20 120 002 7188 / info@nawara.world

www.nawara.world