Menu Three

Menu 3 brings together elegance and variety, offering fresh salads, and rich stations of Italian, Asian, and seafood—crowned with irresistible desserts, it's a feast designed to please every palate.

NAWARA

Salads

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

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

CRISPY SHRIMP SALAD
Lettuce, creamy avocado, sweet corn, and red beans topped with crispy potato and finished with a creamy sweet chili sauce

ENDIVE AND WALNUT SALAD
Crunchy endive, toasted walnuts, and tangy blue cheese dressed with a light olive oil vinaigrette

Main Dish

CARVING STATION

FILLET TENDERLOIN
Juicy beef tenderloin topped with 2 sauces: mustard sauce and prune sauce served with sautéed veggies

GOLDEN ROASTED WHOLE VEAL LEG
Slow-roasted veal leg with saffron rice and toasted nuts

ITALIAN STATION

CLASSIC PENNE ARRABBIATA
Penne pasta tossed in a spicy tomato sauce with garlic and chili.

CREAMY FARFALLE PESTO
farfalle pasta tossed in a rich, creamy basil pesto sauce.

TRUFFLE CREAM RIGATONI
Rigatoni in a rich, truffle-infused cream sauce

ASIAN STATION

SWEET & SOUR CHICKEN
Tender chicken in a tangy-sweet sauce and colored peppers.

CHINESE FRIED RICE
Wok- tossed rice with veggies, eggs, and soy sauce in classic Chinese style

SEAFOOD STATION

MEDITERRANEAN PAELLA
Traditional Spanish paella with tender chicken and fresh seafood, corn, red beans and saffron rice

LEMON BUTTER SALMON FILLET
Salmon fillet glazed with herbs and dijon mustard served with lemon butter sauce and sautéed spinach.

Dessert

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

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

APPLE CRUMBLE TART
Buttery tart filled with warm spiced apples, topped with a golden, crunchy crumble.

CHOCOLATE CAKE
Rich, moist chocolate cake layered with silky ganache for pure indulgence.

Price per person: EGP 2,500 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:
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