

Saffron Restaurant
MEZZAH
APPETIZER

*Supplement
For S-class guests*

Selection of Cold Oriental Mezzah

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| Saffron Platter | 75 | 30 |
| <i>Exclusively Chef Adnan recommendation with six cold oriental mezzah And two popular hot mezzah</i> | | |
| Hommus | 20 | |
| <i>Chic Peas with Tahina</i> | | |
| Babaghanoug | 20 | |
| <i>Smoked eggplant with tomato, onion, pepper and olive oil</i> | | |
| Tabbouleh | 20 | |
| <i>Chopped parsley, tomato, onion and borgol</i> | | |
| Spicy Eggplant | 20 | |
| <i>Grilled eggplant with garlic and chilli sauce</i> | | |
| Tahina Dip | 20 | |
| <i>Tahina with lemon and paprika</i> | | |
| Spicy Cheese | 20 | |
| <i>Spicy white cheese with tomato</i> | | |
| Mutabell | 20 | |
| <i>Smoked eggplant with lemon and tahina</i> | | |
| Mousaka | 20 | |
| <i>Fried eggplant with tomato, onion, garlic, pepper and olive oil</i> | | |
| Labneh | 20 | |
| <i>Fresh labna with garlic</i> | | |
| Oriental Salad | 20 | |
| <i>Tomato, cucumber, lettuce, fresh mint, onion mixed with olive oil</i> | | |
| Fattoush | 20 | |
| <i>Marinated tomato, cucumber, lettuce with garlic</i> | | |
| Mohamarra | 20 | |
| <i>Red pepper, chilly pepper, onion mixed with olive oil and tomato pasta</i> | | |
| Keshka | 20 | |
| <i>Labna, onion, borgol with olive oil and mints</i> | | |
| Zaiton Halabi | 20 | |
| <i>Seedless green olive, tomato, pepper, onion with lemon</i> | | |
| Warak Enab | 20 | |
| <i>Stuffed wine leaves with rice, tomato, onion, fresh parsley, lemon, fresh mint and olive oil</i> | | |
| Rocka Salad | 20 | |
| <i>Arugula with tomato, onion, sumac, fresh lemon and olive oil</i> | | |
| Taktouka Salad | 25 | |
| <i>Marinated sautéed tomato and green pepper</i> | | |
| Zaalouk | 25 | |
| <i>Eggplant marinated with sautéed salad</i> | | |
| Okra Olive Oil | 25 | |
| <i>Okra, tomato, onion with garlic and olive oil</i> | | |
| Green Beans Olive Oil | 30 | |
| <i>Green beans, tomato, onion and garlic</i> | | |
| Basterma | 40 | |
| <i>Basterma with cucumber pickles</i> | | |
| Oriental Shanklish | 40 | |
| <i>Lebanese cheese with green peppers, onion, tomato and olive oil</i> | | |

Selection of Hot Oriental Mezzah

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| <i>Fattayer Sabaneh</i> <i>Stuffed Puff Pastry with Spinach</i> | 30 |
| <i>Spicy Oriental Sausage</i> <i>Oriental sausage cooked with chilli, onion and garlic</i> | 30 |
| <i>Chicken Wing Provençal</i> <i>Charbroiled marinated chicken wing</i> | 25 |
| <i>Fried Cheese Samboussek</i> <i>Stuffed puff pastry with halloumy cheese</i> | 20 |
| <i>Falafel</i> <i>Spicy chickpeas served with tahina</i> | 20 |
| <i>Spiced Chicken Liver</i> <i>Sautéed chicken liver with onion, fresh garlic and lemon</i> | 20 |
| <i>Lamb Liver</i> <i>Sautéed lamb liver with onion, fresh garlic, lemon and olive oil</i> | 35 |
| <i>Fried Meat Samboussek</i> <i>Stuffed puff pastry with minced meat</i> | 35 |
| <i>Fried Kebbah</i> <i>Lamb & beef minced with wheat, onion and cinnamon</i> | 35 |

& SHORBA & **SOUP**

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| <i>Harira Soup</i> <i>Lentil, onion, vegetables broth, tomato and coriander</i> | 35 |
| <i>Veal with Vegetables Soup</i> <i>Carrots, zucchini, potato, celery, leek, onion and veal cubes served with lemon</i> | 35 |
| <i>Lentil Soup</i> <i>Yellow lentil with onion, garlic, tomato, bread crouton and lemon</i> | 35 |
| <i>Soup of the day</i> <i>Chef special soup of the day</i> | 35 |

ORIENTAL SELECTION

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| <i>Molokhia with Chicken</i> <i>Stewed Chicken with Molokhia vegetable</i> | 85 | |
| <i>Grilled Pigeon</i> <i>Marinated Pigeon with Lemon, garlic and oriental spices served with Rice</i> | 115 | 35 |
| <i>Stewed Lamb with Okra</i> <i>Served with Vermicelli Rice</i> | 90 | |
| <i>Shrimps Kebab</i> <i>Marinated shrimps grilled on a skewer served with seafood rice and grilled vegetables</i> | 125 | 45 |

LEBANESE SELECTION

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| <i>Chicken Rice Magloba</i> <i>Chicken served with cucumber & yoghurt salad</i> | 85 | |
| <i>Shish Tawook</i> <i>Marinated chicken cubes with herbs, grilled on skewer</i> | 85 | |
| <i>Lamb Kofta Halabi</i> <i>Minced lamb meat with herbs served with oriental rice and grilled vegetables</i> | 65 | |
| <i>Ablama Zucchini</i> <i>Stuffed with Minced Meat</i> | 90 | |
| <i>Lamb Rice Magloba</i> <i>Timbale of Lamb and Eggplant served with cucumber salad</i> | 90 | |
| <i>Lamb Chops</i> <i>Lamb chops served with oriental rice and grilled vegetables</i> | 160 | 35 |
| <i>Veal Kebab</i> <i>Veal kebab served with oriental rice and grilled vegetables</i> | 120 | |
| <i>Mixed grill</i> <i>Lamb Kofta, veal kebab, shish tawouk and veal chops</i> | 140 | 35 |
| <i>Warak Enab with Lamb Chops</i> <i>Grilled Lamb Chops with stuffed Wine Leaves</i> | 125 | 45 |
| <i>Boneless Garlic Chicken</i> <i>Marinated chicken cooked with garlic served with oriental rice and grilled vegetables</i> | 90 | |

MOROCCAN SELECTION

| | | Supplement For S-class guests |
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| <i>Chicken Saffa Tajine</i> <i>Chicken with vegetables and potato</i> | 80 | |
| <i>Chicken Couscous</i> <i>Chicken cubes cooked with couscous and vegetables</i> | 80 | |
| <i>Chicken Pestilla</i> <i>Chicken in Filo Pastry and Almond</i> | 85 | |
| <i>Lamb Couscous</i> <i>Lamb cooked with couscous and vegetables</i> | 95 | |
| <i>Meat Barkouk Tajine</i> <i>Stewed lamb leg with dried plum with sesame and almond</i> | 125 | 45 |

OTHER MIDDLE EASTERN SELECTION

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| <i>Whole Lobster</i> <i>Grilled whole Lobster with herbs served with seafood rice and grilled vegetables</i> | 385 | 195 |
| <i>Kabsa Lamb</i> <i>Lamb with Dogos Sauce</i> | 95 | |
| <i>Kabsa Chicken</i> <i>Chicken with Dogos Sauce</i> | 90 | |
| <i>Chicken Mosakhen Jordanian Style</i> <i>Grilled Chicken stuffed in Saj Bread</i> | 95 | |
| <i>Grilled Fish</i> <i>Grilled fish fillet with tartar or Lemon Sauce</i> | 70 | |

& HALAWIAT & DESSERT

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| <i>Cream Caramel</i> | 30 | |
| <i>Assorted Oriental Pastry</i> <i>Selections of oriental pastries</i> | 30 | |
| <i>Om Ali</i> <i>Puff pastry with hot milk, fresh cream and nuts</i> | 30 | |
| <i>Laialy Lebanon</i> <i>Lebanese rice pudding with honey and fruit banana</i> | 30 | |
| <i>Fresh Fruit</i> <i>Seasonal sliced fresh fruits</i> | 28 | |

All Prices are in Egyptian Pounds and Inclusive of Tax & Service Charge