

FOOD MENU

SOUP

YELLOW LENTIL SOUP Traditional lentil soup served with golden crispy croutons and lemon wedge	\$ 9
CLEAR CHICKEN SOUP Chicken cubes with vegetables	\$ 10
SOUP OF THE DAY	\$ 8

SALAD

GREEN SEASONAL SALAD Rocket leaves, lettuce, carrot, cucumber, and vinaigrette dressing.	\$ 14
GREEK SALAD Tomatoes, cucumber, feta cheese, onions, olives, and fresh oregano.	\$ 15
AVOCADO SALAD Avocados, onion, bell pepper, tomato, cilantro, and lime juice	\$ 16
CAESAR SALAD Romaine lettuce, crispy croutons, capers anchovy, shaved parmesan, and caesar dressing.	\$ 15
TRADITIONAL CHICKEN	\$ 13
PRAWNS	\$ 16
	\$ 17

SANDWICHES & SNACKS

PYRAMID BEEF BURGER Beef patties, sesame buns bread, onions, tomato, lettuce, mustard mayonnaise topped with cheddar cheese served with french fries.	\$ 18
CHICKEN BURGER SANDWICH Chicken patties, sesame buns bread, onions, tomato, lettuce, and mustard mayonnaise, topped with cheddar cheese served with french fries, and pickles.	\$ 16
BEEF STEAK SANDWICH Sliced beef fillet in a cheesy baguette with tomatoes, and onions, served with french fries and pickles.	\$ 18
TUNA SANDWICH Toast bread, tuna mayo, onion, tomato, and lettuce served with French fries.	\$ 16
CLUB SANDWICH Toast bread, fried egg, tomato, lettuce, chicken mayo, and cheddar cheese served with french fries and pickles.	\$ 17
CHICKEN WINGS Breaded chicken wings with sweet chilli sauce or buffalo sauce.	\$ 16
FISH FINGERS Fried breaded fish served with tartar sauce.	\$ 14

MAIN COURSE

BEEF TENDERLOIN Grilled beef fillet, vegetable sauté, mashed potato, and pepper sauce.	\$ 22
GRILLED FISH Nile perch fish fillet, grilled vegetables, Korean orange BBQ sauce & lemon wedge.	\$ 17
GRILLED CHICKEN Chicken breast fillet, vegetable sauté, mashed potato, and mushroom sauce.	\$ 18
GRILLED NORWEGIAN SALMON Mashed potatoes, asparagus, and lemon butter sauce.	\$ 32
STIR FRY CHICKEN Chicken breast with soya sauce, and vegetables served with steamed rice.	\$ 18

DESSERT

FRUIT PLATTER FRUIT SALAD MAHALABIA UMM ALI WHITE FOREST CAKE BLACK FOREST CAKE STRAWBERRY CAKE DARK CHOCOLATE CAKE BASBOUSA BAKLAVA APPLE PIE	\$ 12
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PIZZA

MARGHERITA Tomatoes, Napoli sauce, mozzarella cheese, garlic, fresh basil, and extra-virgin olive oil.	\$ 15
CHICKEN Napoli sauce, mozzarella cheese, chillies, red onion, green pappers, and chunks of chicken.	\$ 18
BEEF SALAMI Napoli Sauce, green pepper, black olive, and salami.	\$ 18
PASTRAMI Napoli sauce, mozzarella cheese, chili, green pepper, pastrami, rucola, and oregano.	\$ 19
QUATTRO FORMAGGI Napoli sauce, blue cheese, mozzarella, cheddar, emmental, and basil.	\$ 19
KAVURMAN Napoli sauce, mozzarella cheese, chili flakes, beef cubed, fried eggs, and oregano.	\$ 22
VEGETARIAN Bell pepper, mushrooms, cherry tomato, zucchini, red onion, green, and black olives, sweet corn, and basil.	\$ 17
SUJUK Napoli sauce, mozzarella cheese, green chili, sujuk, and oregano.	\$ 22
FRUTTI DI MARE Napoli sauce, grilled perch, shrimps, black Olive, mushrooms, anchovy, and basil.	\$ 22
TUNA Napoli sauce, mozzarella cheese, green peppers, onions, sweetcorn, canned tuna, and oregano.	\$ 18
BEEF STEAK BBQ Beef Strips, green pepper, green olive, Napoli sauce, garlic, and arugula.	\$ 20

PASTA

PENNE ARRABIATA Penne pasta, tomatoes, garlic-dried red chili peppers, oregano, and spicy tomato sauce.	\$ 14
SPAGHETTI BOLOGNESE Spaghetti pasta, chopped parsley, minced beef in tomato sauce with oregano, and parmesan cheese.	\$ 16
SPAGHETTI SEAFOOD Spaghetti pasta, mixed seafood with homemade tomato sauce.	\$ 20
PENNE ALFREDO Penne pasta, sliced chicken, butter, fresh cream, and parmesan cheese	\$ 17
CLASSIC ITALIAN LASAGNA BOLOGNESE Layer pasta, stuffed with homemade minced meat in tomato sauce, parmesan cheese, and bechamel sauce.	\$ 17



SIDE DISH

FRENCH FRIES	\$ 7
STEAMED WHITE RICE	\$ 6
SEASONAL VEGETABLES SAUTÉED	\$ 6



