

# AL FRESCO

An Italian Trattoria  
By Jaz Hotel Group



## Soup

### Minestrone Soup

Mix vegetable with basil pesto sauce

5

### Pumpkin Soup

Pumpkin with baby shrimp sautéed

6

## Appetizers

### Mixed Vegetables Salad

Artichoke, mushrooms, eggplant, zucchini, roasted garlic and cherry tomato

8

### Rucola Salad

Mushroom, watercress and grated parmesan cheese

5

### Garden Salad

Mixed seasonal vegetables

5

### Caprese

Fresh mozzarella cheese, tomatoes and basil leaves

5

### Fried Mozzarella

Fried mozzarella cheese, anchovies, toast and tomato sauce

5

### Octopus Carpaccio

Marinated slices of cocked octopus, lemon and sweet pepper

10

### Fried Calamari

Fried squid rings with spicy tomato sauce

9

### Veal with Tuna Sauce

Slices of roast veal with tuna fish sauce

8

### Beef Carpaccio

Thin slices of marinated beef, rocket leaves and grated parmesan cheese

8



# Pasta & Risotto

**Gnocchi** 7  
Gnocchi of semolina with light mushroom sauce

**Pasta Of your Choice**  
Spaghetti, Penne, Fusilli, Conchiglie, Fettuccini or Pappardelle

**Sauce Of Your Choice**

Fresh Tomato	3	Arrabbiata	3
Aglia Olio Pepperoncino	3	Alfredo	5
Carbonara	5	Pesto Ragu	5
Seafood	10		

**Vegetable Risotto** 5  
Rice, onion, fresh cream, olive oil, parmesan cheeses and mix vegetables

**Mushroom Risotto** 5  
Rice, onion, fresh cream, olive oil, parmesan cheeses and mushroom

**Seafood Risotto** 10  
Rice, onion, fresh cream, olive oil, parmesan cheeses and mix seafood

**Shrimp Risotto** 9  
Rice, onion, fresh cream, olive oil, parmesan cheeses and shrimp with saffron

**Lasagna** 10  
Fresh oven baked lasagna

## Authentic Italian Pizza

**Vegetarian** 7  
Tomato sauce, mozzarella cheese, green pepper, onion, garlic, spinach and oregano

**Margherita** 7  
Tomato sauce, mozzarella cheese and oregano

**Funghi** 5  
Tomato sauce, mozzarella cheese, mushroom and oregano

**Quattro Formaggi** 7  
Tomato sauce, mozzarella, fontina, gorgonzola and parmesan cheeses

**Napoli** 7  
Tomato sauce, anchovies, black olives and mozzarella cheese

**Tuna** 7  
Tomato sauce, mozzarella cheese, tuna fish, onions, capers and oregano

**Seafood** 5  
Tomato sauce, mozzarella cheese, tuna fish, onions, capers and oregano



# Main Courses

<b>Salmon Steak</b> Salmon steak, crust black olives, vegetables sautéed and potato	20
<b>Grild Red Sea Selection</b> Grild fish, shirmps, vegetables sautéed and potato	21
<b>Sautéed Shrimp</b> Sautéed shrimps, sweet pepper and potato	14
<b>Beef Tagliata</b> Grilled sliced beef, rosemary, gravy sauce, shaved parmesan, sautéed vegetables and potato	10
<b>Checkein Breast</b> Pan chicken breast, fresh herbs, sautéed vegetables and potato	11
<b>Crusted Beef Steak</b> Beef steak, onion, mustard crust, sautéed vegetables and potato	10
<b>Lamb Chops</b> Grilled lamb, fresh herbs, vegetables sautéed and potato	14
<b>Veal Scallops</b> Fried veal, sautéed vegetables and potato with sauce of your choice	
Mushrooms sauce	11
Lemon sauce	10
Blue cheese sauce	14

# Desserts

<b>Ricotta Cheese</b> Ricotta cheese soufflé with orange slices	5
<b>Chocolate Cake</b> Chocolate cake topped with chocolate sauce	5
<b>Panna Cotta</b> Fresh cream with blueberries	7
<b>Fruit Salad</b> Seasonal fruit salad with ice cream	7
<b>Affogato</b> Vanilla ice cream with espresso	8
<b>Affogato With Coffee Liqueur</b> Vanilla ice cream with espresso and coffee liqueur	8



# Beverages

## Soft Drinks, Juices, Tea & Coffee, Beer, Spirits

### Soft Drinks

Coca-Cola, Cola Light, Sprite, Fanta	300 ml	3
Tonic water, Soda water	250 ml	3

### Water

Still water, small	600 ml	2
Still water, large	1500 ml	3
Sparkling water	240 ml	3

### Juice

Mango, Orange, Guava,	250 ml	3
Apple, Pineapple, Tomato		

### Squeezed Fruit Juice

Orange, Mango, Guava, Strawberry	250 ml	4
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### Hot Drinks

Espresso, American coffee, cappuccino, caffè latte	3
Authentic Egyptian coffee	3
Nescafé, selection of tea	3

### Beer

Birell non-alcoholic beer	330 ml	3
Stella	330 ml	4
Sakara Gold	500 ml	5
Heineken	330 ml	5
Authentic Egyptian beer	250 ml	4

### House Wine, by the glass

Authentic Egyptian white wine, rosé wine, red wine	4
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# Wine Selection

## Sparkling Wines

Authentic Egyptian Sparkling Wine Btl

Valmont White, Viognier, Marsanne, Roussanne 43

Pale gold color and aroma of white flowers.  
Delicate flavors of citrus and white fruits.

Valmont Rosé, Viognier, Marsanne, Roussanne 43

Aromas of pear, peach, apricot and red fruit.  
Well balanced acidity and a touch of red fruit in the finish.

Le Baron White, Chardonnay 43

The fine bubbles are the result of a proper aging in cellar.  
This semi-dry sparkling wine is lively with a remarkable zesty finish.

Le Baron Rosé, Chardonnay, Pinot Noir 43

Refreshing and velvety smooth, sensuously caressing fruit.  
Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full-bodied finish.

Aria White, Vermentino, Superior 42

A bright pale-yellow color and a crisp acidity with  
a touch of sweetness give this wine a completely  
different dimension.

Aria Rosé, Carignan, Flame 42

A delightful rosé distinguished by its light pink hue and its  
balanced acidity. A beautiful harmony between fruitiness,  
sweetness and bakery notes.



# Wine Selection

## White wines

**Authentic Egyptian White Wine** Btl/Gls

**Omar Khayyam, Sultanine Blanche** 24/6

Light-bodied white wine. Pale white color.  
Simple fresh nose showing light pears and white flowers.

**Grand Marquis, Sultanine Blanche, Chardonnay** 32/7

Medium to full-bodied white wine. Pale yellow color.  
Reserved nose with hints of spices.

**Château de Granville, Semillon** 62

Light-bodied white wine. Pale lemon in color.  
Light aromas developing citrus notes.

**Cape Bay, Chardonnay, South Africa** 43

Medium-bodied white wine. Light golden color.  
Crispy and fruity with refreshing acidity.

**Beausoleil d'Égypte, Bannati** 28

A unique Egyptian variety, from Upper Egypt.  
Golden lemon color.  
Aromas of honey and melon.  
Long toasty finish of vanilla flavor.

**Shahrazade, Chardonnay, Vermentino** 23

Bright straw color with a golden glint.  
Rich and complex aromas of citrus and lime to ripe peach.  
A dry wine with a hint of sweetness in the finish.

**Jardin du Nil, Vermentino, Viognier** 32

Fresh and crisp with a very long finish.  
A blend of lime and pineapple.  
Slightly mineral with floral aromas.

**Baila, Verdejo** 42

An exquisite floral note combined with the refreshing sweetness of pear and honeycomb.  
Fresh, crisp and bright.



## Rosé Wines

A vertical pattern of various food items including mushrooms, tomatoes, olives, and herbs. The items are arranged in a repeating sequence: a mushroom, a tomato slice, an olive, a herb sprig, a mushroom, a tomato slice, an olive, a herb sprig, and so on. The pattern is composed of simple line drawings in a light green color.



# Wine Selection

## Red wines

<b>Authentic Egyptian Red Wine</b>	<b>Btl/Gls</b>
<b>Omar Khayyam, Bobal</b> Medium-bodied red wine. Bright red color. Fruity flavors with soft tannins.	<b>24/6</b>
<b>Grand Marquis, Carignan, Cabernet Sauvignon</b> Medium-bodied red wine. Deep red color. Bitter plum and chocolate aromas. Vanilla chocolate overtones.	<b>32/7</b>
<b>Château de Granville, Cabernet Sauvignon, Merlot</b> Full-bodied red wine. Red and black fruits aromas.	<b>62</b>
<b>Cape Bay, Merlot, Syrah, South Africa</b> Full-bodied red wine. Balanced acidity. Velvety and smooth in texture with a long fine after taste.	<b>43</b>
<b>Beausoleil d'Égypte, Syrah</b> Purple red and violet color. Silky tannins with a fresh acidity. Well-balanced.	<b>28</b>
<b>Shahrazade, Cabernet Sauvignon, Merlot</b> Purple color with violet hues. Strawberry and red fruits aromas.	<b>23</b>
<b>Jardin du Nil, Cabernet Sauvignon, Petit Verdot</b> Complex, smooth, full-bodied with notes of blueberry. Complex aroma of black ripe berries and iris flowers.	<b>32</b>
<b>Baila, Tempranillo</b> Spicy, full-bodied and tart wine. The tannins are wild, soft and in perfect harmony with a very mild acidity.	<b>42</b>

