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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 Gnocchi of semolina with light	t mushroom s	auce	7	1
Pasta Of your Choice Spaghetti, Penne, Fusilli, Conc	higlie, Fettucc	ini or Pappardelle		
Sauce Of Your Choice Fresh Tomato Aglio Olio Pepperoncino Carbonara Seafood	3 3 5 10	Arrabbiata Alfredo Pesto Ragu	3 5 5	
Vegetable Risotto Rice, onion, fresh cream, olive and mix vegetables	oil, parmesan	cheeses	5	
Mushroom Risotto Rice, onion, fresh cream, olive and mushroom	oil, parmesan	cheeses	5	
Seafood Risotto Rice, onion, fresh cream, olive and mix seafood	oil, parmesan	cheeses	10	
Shrimp Risotto Rice, onion, fresh cream, olive oil, shrimp with saffron	parmesan chee	ses and	9	
Lasagna Fresh oven baked lasagna			10	
Authentic Ital	lian P	izza		
Vegetarian Tomato sauce, mozzarella che garlic, spinach and oregano	ese, green pe	pper, onion,	7	
Margherita Tomato sauce, mozzarella che	eese and orega	ano	7	
Funghi Tomato sauce, mozzarella che	ese, mushroo	m and oregano	5	
Quattro Formaggi Tomato sauce, mozzarella, fon cheeses	ntina, gorgonz	cola and parmesan	7	
Napoli Tomato sauce, anchovies, blac	ck olives and n	nozzarella cheese	7	ì
Tuna Tomato sauce, mozzarella che and oregano	ese, tuna fish,	, onions, capers	7	1
Seafood Tomato sauce, mozzarella che and oregano	ese, tuna fish,	, onions, capers	5	

All prices are quoted in US Dollars and inclusive of service charge and applicable taxes Kindly inform our service teams of any allergies or dietary requirements

Main Courses

Salmone Steak Salmon steak, crust black olives, vegetables sautéed and potato	20
Grild Red Sea Selection Grild fish, shirmps, vegetables sautéed and potato	21
Sautéed Shrimp Sautéed shrimps, sweet pepper and potato	14
Beef Tagliata Grilled sliced beef, rosemary, gravy sauce, shaved parmesan, sautéed vegetables and potato	10
Checkein Breast Pan chicken breast, fresh herbs, sautéed vegetables and potato	11
Crusted Beef Steak Beef steak, onion, mustard crust, sautéed vegetables and potato	10
Lamb Chops Grilled lamb, fresh herbs, vegetables sautéed and potato	14
Veal Scallops Fried veal, sautéed vegetables and potato with sauce of your choice Mushrooms sauce Lemon sauce Blue cheese sauce	11 10 14
Desserts	
Ricotta Cheese Ricotta cheese soufflé with orange slices	5
Chocolate Cake Chocolate cake topped with chocolate sauce	5
Panna Cotta Fresh cream with blueberries	7
Fruit Salad Seasonal fruit salad with ice cream	7
Affogato Vanilla ice cream with espresso	8
Affogato With Coffee Liqueur Vanilla ice cream with espresso and coffee liqueur	8



Beverages Soft Drinks, Juices,			
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	230 1111	J
Арріе, гіпеарріе, топіато		
Squeezed Fruit Juice		
Orange, Mango, Guava, Strawberry	250 ml	4
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	9	4



Wine Selection Sparkling Wines

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Authentic Egyptian Sparkling Wine	Btl	~
Valmont White, Viognier, Marsanne, Roussanne Pale gold color and aroma of white flowers. Delicate flavors of citrus and white fruits.	43	En .
Valmont Rosé, Viognier, Marsanne, Roussanne Aromas of pear, peach, apricot and red fruit. Well balanced acidity and a touch of red fruit in the finish.	43	
Le Baron White, Chardonnay The fine bubbles are the result of a proper aging in cellar. This semi-dry sparkling wine is lively with a remarkable zesty finish.	43	0 18:3
Le Baron Rosé, Chardonnay, Pinot Noir Refreshing and velvety smooth, sensuously caressing fruit. Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full-bodied finish.	43	
Aria White, Vermentino, Superior A bright pale-yellow color and a crisp acidity with a touch of sweetness give this wine a completely different dimension.	42	7.
Aria Rosé, Carignan, Flame A delightful rosé distinguished by its light pink hue and its balanced acidity. A beautiful harmony between fruitiness, sweetness and bakery notes.	42	6

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Wine Selection White wines

Authentic Egyptian White Wine	Btl/Gls
Omar Khayyam, Sultanine Blanche Light-bodied white wine. Pale white color. Simple fresh nose showing light pears and white flowers.	24/6
Grand Marquis, Sultanine Blanche, Chardonnay Medium to full-bodied white wine. Pale yellow color. Reserved nose with hints of spices.	32/7
Château de Granville, Semillon Light-bodied white wine. Pale lemon in color. Light aromas developing citrus notes.	62
Cape Bay, Chardonnay, South Africa Medium-bodied white wine. Light golden color. Crispy and fruity with refreshing acidity.	43
Beausoleil d'Égypte, Bannati A unique Egyptian variety, from Upper Egypt. Golden lemon color. Aromas of honey and melon. Long toasty finish of vanilla flavor.	28
Shahrazade, Chardonnay, Vermentino 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.	23
Jardin du Nil, Vermentino, Viognier Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas.	32
Baila, Verdejo An exquisite floral note combined with the refreshing sweetness of pear and honeycomb. Fresh, crisp and bright.	42



Wine Selection Rosé Wines

and spicy fruity notes.

Authentic Egyptian Rosé Wine	Btl/Gls
Omar Khayyam, Sultanine Blanche, Bobal Light-bodied rosé wine. Pale pink color. Aromas of strawberry, raspberry and plums.	24/6
Beausoleil d'Égypte, Merlot A rhubarb salmon color. Crispy with aromas of cherries and tangerine peel.	28
Shahrazade, Grenache, Montepulciano Transparent and clear reddish pink color. Ripe fruits and herbal aroma. Dry and freshly balanced.	23
Arabesque, Grenache, Montepulciano Light color. Aromas of apricot and tangerine. Nicely balanced with a crisp finish.	23
Baila, Tempranillo An exquisite blend offering the perfect balance between acid	42 lity



Wine Selection Red wines

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

