

FAYROUZ

Middle Eastern Cuisine
By Jaz Hotel Group



Special selection of cold and hot mezzeh with freshly baked Egyptian bread served directly to your table.

Eine spezielle Auswahl an kalten und warmen Mezzas mit orientalischem Brot wird an Ihrem Tisch serviert.

COLD MEZZEH

Hummus 5

Chickpeas purée, tahini and lemon juice
Kichererbsenpüree, tahini, zitronensaft

Baba Ganoush 5

Grilled eggplant purée, tahini and yoghurt
Gegrilltes auberginenpüree, tahini, joghurt

Muhammara 5

Spicy red bell pepper purée, mixed nuts and olive oil
Pikantes rotes püree aus gemischten mediterranen nüssen mit olivenöl

Fattoush 5

Lettuce, tomato, cucumber, mint, onion, radish, sumac, crispy croutons, vinegar and olive oil dressing
Knusprig geröstetes libanesisches brot, salat, tomaten, gurken, minze, zwiebeln, rettich, Sumach, essig, olivenöl-dressing

HOT MEZZEH

Shawarma 6

Chickpea purée with sesame paste, lemon juice and olive oil dressing topped with sliced of marinated chicken shawarma
Kichererbsenpüree mit Sesampaste, Zitronensaft und einem Olivenöl-Dressing, garniert mit in Scheiben geschnittenem mariniertem Hähnchen-Shawarma

Wark Inab 5

Vine leaves filled with rice, tomato, parsley, mint and onion cooked in lemon juice and olive oil
Weinblätter gefüllt mit reis, tomaten, petersilie, minze, Zwiebeln, zitronensaft, kaltgepresstem olivenöl

Beef Mombar 5

Beef Mombar stuffed rice, tomato, coriander, dill and onion
Beef Mombar, Reis, Tomate, Koriander, Dill, Zwiebel

Beef Liver 5

Tomato, green and red pepper, onion, coriander and chili
Tomaten, grüner Paprika, roter Paprika, Zwiebel, Koriander, Chili-Pfeffer



SOUP

- Lentil Soup** 4
Finely selected lentils cooked in Lebanese style with local saffron and served with crispy flatbread
Libanesische linsensuppe, lokaler safran, knusprige, arabische croutons
- Tomato Broth Soup** 4
Tomato broth with onions, garlic, aromatic rice and parsley seasoned with exotic herbs and spices
Tomatenbrühe mit Zwiebeln, Knoblauch aromatisch, Reis, Petersilie
Abgeschmeckt mit unseren exotischen Kräutern und Gewürzen

MAIN COURSES

- Egyptian Fish Sayadieh** 20
Deep-fried seasoned fish fillets served with tahini and Egyptian sayadieh rice
Gewürzte fischfilets, frittiert serviert mit tahini, Ägyptischem sayadieh-reis
- Shrimp Molokhia** 25
Traditional molokhia with garlic, coriander, shrimps, butter and rice
Ägyptische molokhia mit knoblauch, frischem Koriander garnelen, serviert mit butter reis
- Calamari Tagine** 40
Calamari, tomatoes, green and red pepper, onion, coriander and tomato
Calamari, Tomaten, grüner Paprika, roter Paprika, Zwiebel, Koriander, Tomaten, Paste
- Dajaj Mesahab** 30
Boneless marinated chicken served with sautéed vegetables, French fries and garlic
Mariniertes Blueness Chicken serviert mit sautiertem Gemüse, Pommes frites und Knoblauch
- Shish Tawouk** 30
Served with buttered rice, vegetable tagine, oven baked potatoes and garlic sauce
Serviert mit orientalischem Butterreis und Gemüse-Tagine-Kartoffelofen, Gemüse-Shish, Knoblauchsauce
- Stuffed Quail** 40
Rice, onion, beef liver, cinnamon powder and fried potatoes
Gefüllte Wachtel mit Reis, Zwiebel, Rinderleber, Zimtpulver, serviert mit Bratkartoffeln



MAIN COURSES

Shish Kebab 30
Served with buttered rice, vegetable tagine, oven baked potatoes and garlic sauce

Serviert mit orientalischem Butterreis & Gemüse-Tagine-Kartoffel-Bel-Ofen, Gemüse-Shish-Knoblauch-Sauce

Fayrouz Mixed Grill 40
Grilled skewers of seasoned minced kebab halabi, marinated beef steak, marinated chicken, garlic dips, tahini, black pepper sauce, rice and grilled vegetables

Gegrillte spieße von gewürztem gehacktkabab halaby, mariniertesrindersteak, mariniertes hähnchen, Knoblauchtief, tahini schwarze pfeffersauce mit reis, gegrilltem gemüse

Lamb Chops 30
Lamb chops, kabsa rice, vegetables and mint sauce
Lammkoteletts, Kabsa-Reis, Gemüse, Minzsauce

VEGETARIAN MAIN COURSES

Kawag 4
Eggplant, zucchini, tomato, onions, garlic, carrots, fresh mint and olive oil
Auberginen, Zucchini, Tomaten, Zwiebeln, Knoblauch, Karotten, Frische Minze, Olivenöl

Okra 4
Okra stew, braised onions, garlic, tomato, coriander and olive oil
Okra-Eintopf, geschmorte Zwiebeln, Knoblauch, Tomaten, Koriander, Olivenöl

Potatoes Tagine 4
Potato, green pepper and tomato sauce
Kartoffel, Paprika, Tomate sous

DESSERTS

Om Ali 5
The famous traditional Egyptian dessert made from nuts, raisins and bread soaked in fresh cream
Das berühmte, ägyptische dessert aus nüssen, Rosinen, in frischer Sahne getränktem Brot, wird warm serviert

Middle Eastern Pastry 6
Selection of house-made Middle Eastern pastries
Eine auswahl an traditionellen nahöstlichen backwaren

Fresh Fruit Platter 6
A selection of freshly cut seasonal fruits
Eine auswahl an frisch geschnittenen Früchten der saison

Roz Bel Laban 5
Traditional house-made rice pudding with milk
Traditioneller hausgemachter gekochter reis mit milch



BEVERAGES

SOFT DRINKS, JUICES, TEA & COFFEE, BEER, SPIRITS

Soft Drink

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

Water

Still water, small	600 ml	3
Still water, large	1500 ml	4
Sparkling water	240 ml	4

Juice

Mango, Orange, Guava, Apple, Pineapple, Tomato	250 ml	3
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Squeezed Fruit Juice

Orange, Mango, Guava, Strawberry	250 ml	4
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Hot Drink

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	5
Sakara Gold	500 ml	6
Heineken	330 ml	6
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 41

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

Valmont Rosé, Viognier, Marsanne, Roussanne 41

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

Le Baron White, Chardonnay 41

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 41

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

Aria White, Vermentino, Superior 39

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 39

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 Light-bodied white wine. Pale white color. Simple fresh nose showing light pears and white flowers.	22/6
Grand Marquis, Sultanine Blanche, Chardonnay Medium to full-bodied white wine. Pale yellow color. Reserved nose with hints of spices.	30/7
Château de Granville, Semillon Light-bodied white wine. Pale lemon in color. Light aromas developing citrus notes.	59
Cape Bay, Chardonnay, South Africa Medium-bodied white wine. Light golden color. Crispy and fruity with refreshing acidity.	41
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.	27
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.	22
Jardin du Nil, Vermentino, Viognier Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas.	30
Baila, Verdejo An exquisite floral note combined with the refreshing sweetness of pear and honeycomb. Fresh, crisp and bright.	39



WINE SELECTION

ROSÉ WINES

Authentic Egyptian Rosé Wine	Btl/Gls
Omar Khayyam, Sultanine Blanche, Bobal Light-bodied rosé wine. Pale pink color. Aromas of strawberry, raspberry and plums.	22/6
Beausoleil d'Égypte, Merlot A rhubarb salmon color. Crispy with aromas of cherries and tangerine peel.	27
Shahrazade, Grenache, Montepulciano Transparent and clear reddish pink color. Ripe fruits and herbal aroma. Dry and freshly balanced.	22
Arabesque, Grenache, Montepulciano Light color. Aromas of apricot and tangerine. Nicely balanced with a crisp finish.	22
Baila, Tempranillo An exquisite blend offering the perfect balance between acidity and spicy fruity notes.	39



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.	22/6
Grand Marquis, Carignan, Cabernet Sauvignon Medium-bodied red wine. Deep red color. Bitter plum and chocolate aromas. Vanilla chocolate overtones.	30/7
Château de Granville, Cabernet Sauvignon, Merlot Full-bodied red wine. Red and black fruits aromas.	59
Cape Bay, Merlot, Syrah, South Africa Full-bodied red wine. Balanced acidity. Velvety and smooth in texture with a long fine after taste.	41
Beausoleil d'Égypte, Syrah Purple red and violet color. Silky tannins with a fresh acidity. Well-balanced.	27
Shahrazade, Cabernet Sauvignon, Merlot Purple color with violet hues. Strawberry and red fruits aromas.	23
Jardin du Nil, Cabernet Sauvignon, Petit Verdot Complex, smooth, full-bodied with notes of blueberry. Complex aroma of black ripe berries and iris flowers.	30
Baila, Tempranillo Spicy, full-bodied and tart wine. The tannins are wild, soft and in perfect harmony with a very mild acidity.	39

