

# Olivio

Italian Cuisine  
By Jaz Hotel Group



Special selection of appetizers served to your table

Специальный выбор закусок будет подан к вашему столу

## Appetizers

### Mozzarella Caprese

Mozzarella, tomato and basil

Моцарелла, свежий помидор, свежий базилик

5

### Eggplant Rolls

Rolled eggplant, cheese, sun-dried tomato and basil

Рулет из баклажанов, сыр, вяленые помидоры, аромат базилика

5

### Bruschetta

Sun-dried tomato and caper twists with different sauces

Вяленые помидоры и каперсы с разными соусами

5

## Soup

### Minestrone

Vegetable soup and basil pesto

Овощной суп

5

### Roasted Mushroom Cream

Cream of roasted mushroom soup

Крем-суп из жареных грибов

5



## Pasta & Risotto

### Spaghetti with Cherry Tomatoes and Fresh Basil 6

Spaghetti, cherry tomatoes and fresh basil

Спагетти, помидоры черри, свежий базилик

### Penne all' Arrabbiata 6

Penne with garlic and spicy tomato sauce

Пенне с чесноком, острым томатным соусом

### Salmon Linguine 9

Smoked salmon, cream, tomato, parsley and garlic

Копченый лосось, сливки, помидоры, петрушка, чеснок

### Risotto with Mushrooms and Gorgonzola 6

Risotto, mushroom and blue cheese

Ризотто, грибы, сыр с плесенью

### Meat Ravioli with Porcini Mushrooms 10

Giant meat ravioli with wild mushroom sauce

Гигантские мясные равиоли с соусом из лесных грибо

### Vegetable Lasagna 5

Lasagne with sweet red pepper, carrots, mushrooms, cream and cheese

Лазанья со сладким красным перцем, морковью Свежие грибы, свежие сливки, сыр

## Pizza

### Margherita 6

Tomato sauce, basil, mozzarella and olive oil

Tomatensoße, knoblauch, frische tomaten, mozzarella, frischer basilikum

Томатный соус, базилик, моцарелла, оливковое масло

### Tonno e Cipolla 8

Tomato sauce, tuna, onion, basil, mozzarella, olive oil and oregano

Tomatensoße, thunfisch, zwiebel, basilikum, mozzarella, olivenöl, oregano

Томатный соус, тунец, лук, базилик, моцарелла, оливковое масло, орегано

### Diavola 8

Tomato sauce, basil, mozzarella, chili, salami and olive oil

Tomatensoße, basilikum, mozzarella, chili, salami, olivenöl

Томатный соус, базилик, моцарелла, чили, саями,оливковое масло

### Vegetarian 8

Eggplant, bell pepper, mushroom, zucchini, oregano and olive oil

Aubergine, Paprika, Champignons, Zucchini, Oregano, Olivenöl

Баклажан, болгарский перец, грибы, кабачки, орегано, оливковое масло

## Main Courses

- Sea Bass Fillet with Pepper** 20  
Grilled sea bass fillet on sweet peppers stew and black olives  
Филе морского окуня гриль на тушеном сладком перце, Маслины
- Chicken Milanese** 20  
Breaded breast chicken served with spaghetti pomodoro  
Куриная грудка в панировке, подается со спагетти Помодоро
- Sliced Beef with Shaved Parmesan** 15  
Sliced beef tenderloin, roasted potatoes, vegetables, balsamic vinegar sauce and grated Parmesan cheese  
Нарезанная говяжья вырезка, жареный картофель, овощи, соус с бальзамическим уксусом, тертый сыр пармезан
- Seafood Platter** 25  
Whole fresh fish, shrimps, calamari, gilled crab, roasted potatoes, vegetables and lemon butter sauce  
Свежая рыба целиком, креветки, кальмары, краб на гриле, жареный картофель с овощами Лимонно-масляный соус
- Grilled Salmon** 30  
Grilled salmon, risotto, roasted potatoes, vegetables and lemon butter sauce  
Свежий лосось на гриле, ризотто, жареный картофель с овощами Лимонный соус

## Desserts

- Crème Brûlée** 6  
Rich custard topped with a crust of caramelized sugar  
Насыщенный заварной крем с корочкой из карамелизованного сахара
- Chocolate Cake** 6  
Lava chocolate cake topped with vanilla ice cream  
Лава шоколадный торт, ванильное мороженое
- Tiramisu Cake** 6  
Tender vanilla cake soaked with coffee then topped with creamy mascarpone frosting and dusted with cocoa powder  
Нежный ванильный торт, пропитанный кофейным сиропом, покрытый сливочным маскарпоне
- Ice Cream** 5  
2 scoops of your choice of ice cream  
2 шарика вкусного мороженого
- Affogato** 8  
Vanilla ice cream with espresso  
Ванильное мороженое с эспрессо
- Affogato With Coffee Liqueur** 8  
Vanilla ice cream with espresso and coffee liqueur  
Ванильное мороженое с эспрессо и кофейным ликером



# 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

<b>Authentic Egyptian White Wine</b>	<b>Btl/Gls</b>
<b>Omar Khayyam, Sultanine Blanche</b> Light-bodied white wine. Pale white color. Simple fresh nose showing light pears and white flowers.	<b>22/6</b>
<b>Grand Marquis, Sultanine Blanche, Chardonnay</b> Medium to full-bodied white wine. Pale yellow color. Reserved nose with hints of spices.	<b>30/7</b>
<b>Château de Granville, Semillon</b> Light-bodied white wine. Pale lemon in color. Light aromas developing citrus notes.	<b>59</b>
<b>Cape Bay, Chardonnay, South Africa</b> Medium-bodied white wine. Light golden color. Crispy and fruity with refreshing acidity.	<b>41</b>
<b>Beausoleil d'Égypte, Bannati</b> A unique Egyptian variety, from Upper Egypt. Golden lemon color. Aromas of honey and melon. Long toasty finish of vanilla flavor.	<b>27</b>
<b>Shahrazade, Chardonnay, Vermentino</b> 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.	<b>22</b>
<b>Jardin du Nil, Vermentino, Viognier</b> Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas.	<b>30</b>
<b>Baila, Verdejo</b> An exquisite floral note combined with the refreshing sweetness of pear and honeycomb. Fresh, crisp and bright.	<b>39</b>



# Wine Selection

## Rosé Wines

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



# 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>22/6</b>
<b>Grand Marquis, Carignan, Cabernet Sauvignon</b> Medium-bodied red wine. Deep red color. Bitter plum and chocolate aromas. Vanilla chocolate overtones.	<b>30/7</b>
<b>Château de Granville, Cabernet Sauvignon, Merlot</b> Full-bodied red wine. Red and black fruits aromas.	<b>59</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>41</b>
<b>Beausoleil d'Égypte, Syrah</b> Purple red and violet color. Silky tannins with a fresh acidity. Well-balanced.	<b>27</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>30</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>39</b>

