

# DINNER MENU

## KITCHEN CLUB

### SOUP

<b>VEGETABLE CLEAR (V/VG)</b>	300EGP/6€
Zucchini, broccoli, potato, carrot, green peas, cauliflower	
<b>CHICKEN &amp; MUSHROOM</b>	400EGP/8 €
Cream soup	
<b>ROASTED TOMATO (VG)</b>	300EGP/6€
Basil, mozzarella cheese	

### STARTERS

<b>COLD MEZZEH (V)</b>	350EGP/7€
Hummus, olives marinated, babaganoush, mutable, vine leaves, crudities, pita	
<b>EGYPTIAN TOMATO TARTAR (V)</b>	400EGP/8€
Tomato, avocado	
<b>CASA BOWL (V/GF)</b>	500EGP/10€
Avocado, green pea, chickpeas, corn, Quinoa, red beans, chia, locally grown organic heirloom tomatoes, pomegranate vinaigrette, seasonal spring onion	
<b>FETA CHEESE</b>	550EGP/11€
<b>CHICKEN</b>	600EGP/12€
<b>GRILLED CALAMARI (S)</b>	550EGP/11€
Lime, chilli garlic sauce	
<b>CRISPY ARANCINI (VG)</b>	550EGP/11€
Guacamole, lebneh, spicy srirach	
<b>SPICY SHIRIMPS (S)</b>	650EGP/13€
Garlic chili olive oil, cherry tomato lime, guacamole, sour cream	
<b>CASA FRIES (VG)</b>	350EGP/7€
French fries, ranch sauce & special Casa sauce & cheddar sauce	
<b>MELTED CHEESE (VG/GF)</b>	550EGP/11€
Grilled Smoked Cheese, Zucchini, cherry tomato lime	
<b>GRILLED HALLOUMI (VG)</b>	550EGP/11€
Halloumi cheese, brown bread, garden salad	

### PIZZA BASED SALADS

<b>CASA CAESAR SALAD</b>	500EGP/10€
Romaine lettuce, parmesan, beef beacon, herbed croûtons, caesar dressing	
<b>GRILLED CHICKEN</b>	600EGP/12€
<b>GRILLED SHRIMPS</b>	700EGP/14€
<b>GREEK SALAD (VG)</b>	450EGP/9€
Feta, peppers, kalamata olives, extra virgin olive oil, lime, locally grown organic heirloom tomatoes	
<b>CAPRESE (VG)</b>	500EGP/10€
Locally grown organic heirloom tomatoes, buffalo mozzarella, olive tapenade, balsamic, basil, rocca	
<b>FRESH GARDEN GREENS (V)</b>	450EGP/9€
Mixed organic lettuce, heirloom tomatoes avocado, lemon herb dressing	

### BURGERS & WRAPS

<b>CASA COOK BURGER</b>	850EGP/17€
Beef, mustard aioli, sriracha aioli, cheddar, caramelized onion, fries	
<b>CASA VEGGIE BURGER (V)</b>	550EGP/11€
House made vegan ground, tomato, avocado, vegan cheese, caramelized onion	
<b>SHAWARMA</b>	550EGP/11€
Oven-roasted chicken strips served with lettuce, tomato, pickles, onion, sour cream, green salad	
<b>+BEEF.</b>	650EGP/13€

### PASTA & RISOTTO

<b>PENNE CLASSIC (VG)</b>	500EGP/10€
Tomato sauce, basil, parmesan	
<b>A LA BOLOGNESE</b>	650EGP/13 €
Ground beef tomato sauce, basil, parmesan	
<b>MUSHROOM FETTUCINI</b>	650EGP/13€
Chicken, basil, cream, parmesan	
<b>SEAFOOD RISOTTO (S)</b>	950EGP/19€
Parsley, basil, parmesan	

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### MAINS

<b>BUTTER CHICKEN CURRY (SPICY)</b>	750EGP/15€
A smooth creamy butter gravy with tikka roasted chicken kebab, rice	
<b>EGGPLANT MOUSSAKA</b>	550EGP/11€
Oven roasted eggplant, tomato sauce, parmesan cheese	
<b>+BEEF.</b>	700EGP/14€
<b>VEGETABLE CURRY (V/GF/SPICY)</b>	650EGP/13€
Smooth creamy Coconut gravy with Vegetable mix with chickpeas, rice	
<b>HAWAWSHI</b>	650EGP/13€
Traditional Egyptian dish, pita stuffed minced meat, Green salad, tahini sauce	

### SWEETS

<b>STICKY DATE PUDDING (VG)</b>	350EGP/7€
Authentically local date pudding, vanilla ice cream, chocolate sauce	
<b>BLACK VELVET CAKE (VG)</b>	350EGP/7€
Toffee sauce	
<b>ORIENTAL SWEETS (VG)</b>	350EGP/7€
Assorted local bakhlavas	
<b>CRÈME BRULEE (VG/GF)</b>	350EGP/7€
Caramelized sugar, berry compote	
<b>SEASONAL FRUIT PLATTER</b>	300EGP/6€
Seasonal fruits selection	
<b>COCONUT TART (V)</b>	350EGP/7€
Baked with tofu cheese and oat milk, strawberry sauce	
<b>DATES STRUDL (V)</b>	350EGP/7€
Mango sauce	

### FROM THE GRILL

<b>MIXED SEAFOOD PLATTER (S)</b>	1600EGP/36€
Prawns, mussels, salmon, seabass, calamari, salad, fries	
<b>FILLET MIGNON</b>	1100EGP/22€
Mash potato, sautéed vegetables, pepper sauce	
<b>KOFTA</b>	750EGP/15€
Tahini, salad, rocca, tomatoes, oriental bread	
<b>DIJON GRILD CHICKEN</b>	750EGP/15€
Mash potato, sautéed vegetables, dijon sauce	
<b>RIB EYE</b>	1350EGP/27€
Charred mushrooms, fries, thyme jus	
<b>MIXED GRILL</b>	1100EGP/22€
Beef steak, chicken, kofta, Tahini, salad, BBQ sauce	
<b>GRILLED SEA BASS (S)</b>	750EGP/15€
Local spice marinated fish, spinach, rice, pepper coulis sauce	
<b>GRILLED PRAWNS (S)</b>	1500EGP/30€
Garlic marinated prawn, lime, spinach, rice	
<b>SELENIUM SALMON (S)</b>	950EGP/19€
Green pea, mash potatoes, pepper coulis, pesto butter	

### SIDES

Charred mushrooms	200EGP/4€
Mashed potatoes	200EGP/4€
Basmati rice/Oriental rice	200EGP/4€
Sautéed seasonal veggies	200EGP/4€