

DINNER

MENU

KITCHEN CLUB

Rooted in Place, Inspired by Purpose
At our hotel, we believe that exceptional taste begins with

thoughtful choices. That’s why every element of our food and beverage offering reflects a deep respect for sustainability, community, and authenticity.

Our commitment to locals extends to the kitchen as well. meat, fish, fruits, and vegetables are sourced from trusted local farmers and fishermen, ensuring freshness, seasonality, and sustainability in every dish. Each ingredient tells a story of place, care, and connection – from field and sea to your table.

Enjoy a culinary experience that nourishes both body and conscience

– crafted with purpose, served with pride.

SOUP

VEGETABLE CLEAR (V/VG)	350EGP/6€
Seasonal vegetables in a delicate Clear broth	
EGYPTIAN ROASTED TOMATO (VG/L)	350EGP/6€
Slow-roasted Egyptian tomatoes, fresh basil, melted mozzarella cheese	
TRUFFLE-INFUSED WILD MUSHROOM (L)	465EGP/8€
A rich, creamy blend of wild mushrooms, white truffle oil	
SOUP OF THE DAY	465EGP/8€
Freshly prepared by the kitchen	

STARTERS

CASA CAMEL (L/GF)	695EGP/12€
Slow-cooked Camel slice served cold, Olive oil, potatoes, capper, ranch sauce	
EGYPTIAN TOMATO TARTAR (V)	520EGP/9€
Tomato, avocado, onion, parsley, pomegranate sauce	
GRILLED CALAMARI (S/L)	695EGP/12€
Lime, chilli garlic sauce, crispy baker	
CRISPY ARANCINI (VG)	635EGP/11€
Served with guacamole, labneh, spicy sriracha sauce	
SPICY SHIRIMPS (S/ GF)	810EGP/14€
Garlic chili olive oil, cherry tomato, lime, Guacamole, sour cream	
CASA HANDMADE FRIES (VG/L)	400EGP/ 7€
French fries, crispy onion, ranch sauce & spicy sriracha sauce & cheddar sauce	
BAKED SWEET POTATO (VG/L/GF)	465EGP/8€
Mint coconut milk, butter, buffalo mozzarella.	

SALADS

CASA CAESAR SALAD (L)	520EGP/9€
Romaine lettuce, parmesan, beef beacon, herbed croûtons, Caesar dressing	
+ GRILLED CHICKEN	635EGP/11€
+ GRILLED SHRIMPS	750EGP/13€
GREEK SALAD (VG/L)	465EGP/8€
Feta, peppers, cucumber colives, extra virgin olive oil, lime, locally grown organic heirloom tomatoes	
QUINOA SMOKED SALMON(S/GF)	810EGP/14€
Organic micro-green, sour cream, onion, chia, capers, lime, olive oil	
FRESH BURRATA (VG/L)	635EGP/11€
Locally grown heirloom tomatoes, micro-Green, buffalo mozzarella, olive, balsamic, basil	
FRESH GARDEN GREENS (V/GF)	580EGP/ 10€
Mixed organic lettuce, heirloom tomatoes, avocado, lemon herb dressing	
VISION BOWL (V/GF)	695EGP/12€
Avocado, chickpeas, corn, quinoa, red beans, cucumber, Pumpkin seed, pomegranate vinaigrette	
COLD MEZZEH (V/L)	465EGP/8€
Hummus, marinated olives, babaganoush, moutabal, vine leaves, crudities, pita	
CASA SIGNATURE SALAD (VG/L/GF)	635 EGP/ 11€
Micro-green, caramelized walnuts, heirloom tomatoes, figs, and blue cheese dressing	
BEETROOT GOATS CHEESE (VG/L/GF)	580EGP/ 10€
Micro-green, heirloom tomatoes, lemon herb dressing	
WATERMELON FETA (VG/L)	580EGP/10€
Watermelon, feta cheese, bulgur, microgreen zaatar, olive oil,	
CASA COOK BURGER (L)	1040EGP/18€
beef, sriracha aioli, cheddar, pickles, caramelized onions, fries	
CASA VEGGIE BURGER (V/L)	695EGP/12€
House made vegan patty, tomato, guacamole, caramelized onion, fries	
SHAWARMA (L)	695EGP/12€
Oven-roasted chicken strips Served with lettuce, tomato, onion, fries	
+BEEF	870EGP/15€

We proudly source all our meat and fish locally, unless otherwise specified. For further information about our sustainable sourcing practices, kindly consult with your server.

DINNER
MENU

KITCHEN CLUB

PASTA & RISOTTO

PENNE CLASSIC (VG) Tomato sauce, basil, parmesan	580EGP/10€
A LA BOLOGNESE Slow-cooked beef ragu, parmesan, basil	750EGP/13€
MUSHROOM FETTUCINI Chicken, cream, parmesan, basil	750EGP/13€
RISOTTO (VG/GF) Creamy risotto with fresh parsley, basil, parmesan	750EGP/13€
+ SALMON	1100EGP/19€
+ SHRIMPS	1390EGP/24€

MAINS

BLACK SEA BASS (S/ L/GF) Local spice marinated fish, spinach, black rice, pepper coulis sauce	985EGP/17€
GRILLED PRAWNS (S/GF) Garlic marinated prawn, lime, spinach, rice, Dijon mustard sauce	1850EGP/32€
GRILLED SALMON (S/GF) Green pea, truffle mash, pepper coulis sauce	1160EGP/20€
BUTTER CHICKEN CURRY A smooth creamy butter gravy with tikka roasted chicken kebab, rice	925EGP/16€
EGGPLANT MOUSSAKA (VG/L) Oven roasted eggplant, tomato sauce, Mozzarella cheese	695EGP/12€
+BEEF	870EGP/15€
VEGETABLE TORALLY (V/GF) Tomato sauce with seasonal Vegetable mix with chickpeas, rice	695EGP/12€
HAWAWSHI (L) Traditional Egyptian dish, pita stuffed minced meat served with green salad, tahini sauce	750EGP/13€

FROM THE GRILL

RIB EYE (L) Charred mushrooms, homemade fries, pepper sauce	1565EGP/27€
BEEF FILLET (L) Mash potato, sautéed vegetables, pepper sauce	1275EGP/22€
LAMB SHANK (L) Slow cooked, garlic mash potato, green salad, herb jus	1330EGP/23€
LAMB KOFTA (L) Tahini, salad, oriental bread	870EGP/15€
GRILD CHICKEN Mash potato, seasonal vegetables sautéed, mushrooms sauce	925EGP/16€

SWEETS

STICKY DATE PUDDING (VG) Authentically local date pudding, vanilla ice cream, chocolate sauce	465EGP/8 €
BLACK VELVET CAKE (VG) Toffee sauce	465EGP/8€
ORIENTAL SWEETS (VG) Assorted of local oriental pastries	465EGP/8€
CRÈME BRULEE (VG/GF) Caramelized sugar	465EGP/8€
SEASONAL FRUIT PLATTER (L/GF) Seasonal fruits selection	465EGP/8€
COCONUT TART (V) Baked with tofu cheese and oat milk, strawberry sauce	465EGP/8€
DATES STRUDRL (V) Mango sauce	465EGP/8€
ICE-CREAM AND SORBET (VG) (1 SCOOP) Choice of – Mango Sorbet & Lemon Sorbet, Strawberry Sorbet, Stracciatella, Vanilla, Chocolate chips, Cream Brulee, Carmelita	175EGP/ 3€

We proudly source all our meat and fish locally, unless otherwise specified. For further information about our sustainable sourcing practices, kindly consult with your server.