



S O F I T E L

سوفيتل الجزيرة القاهرة
CAIRO EL GEZIRAH



A minimum of 4 persons are required for booking on
week days and 6 on weekends, All menu packages
come with standard all you can drink beverages.
Daily trips from 10:00 am to 1:00 am
Menu assortments are subject to change.

Contact Us

01155610000-01050107007
www.cafelluca.com

Taste of Kebabgy

EGP 1600
PER GUEST

Assorted of Oriental Cold Mezzeh: Hummus, Tahini, Fattouch, Pickles & Labnah

Main course from the Charcoal Grill: Grilled Chicken Breast, Kebab and Kofta
Served with Vermicelli and Sautéed Vegetables.

Dessert: Selection of Oriental pastry

Delight of Kebabgy

EGP 1850
PER GUEST

Assorted of Oriental Cold Mezzeh: Hummus, Tabbouleh, Yoghurt, Tahina & deep-fried Eggplant

Assorted of Oriental Hot Mezzeh: Chicken Liver, Cheese and Meat Sambousek

Main course from the Charcoal Grill: Chicken Breast, Lamb Chops, Kebab and Kofta Served with Khalta Rice

Dessert: Rice Pudding

Seafood Delight

EGP 2200
PER GUEST

Assorted of Oriental Cold Mezzah: Hummus, Paprika Cheese, Fattouch, Yoghurt and Tahina

Assorted of Oriental Hot Mezzeh: Vine Leaves Tagines and Cheese Sambousek

Main course from the Charcoal Grill: Grilled Marinated Seafood
Seabass Fillet, Calamari and Large Shrimps with Garlic sauce
Served with Seafood Rice

Dessert: Traditional Egyptian "Om Ali"

AGADIR MENU

EGP 1900
PER GUEST

Tradition Moroccan Harira Soup , Assorted of 3 delicious Moroccan Salad
Tagine of Chicken Mohamare Classic Moroccan dish flavored with onions,
ginger, saffron, olives and preserved lemon.

Dessert

Moroccan crème caramel.
Green Moroccan tea with fresh mint leaves

MARRAKCHIA MENU

EGP 1900
PER GUEST

Tradition Moroccan Harira Soup, Assorted of 3 delicious Moroccan Salad
Tagine of Lamb with Dried Fruits.

A dish that combines sweet pruned and slow cooked lamb meat with
the fragrant, ginger, saffron, cinnamon and bell peppers.

OR

Tagine Veal Marrakchia Veal
Veal with garlic, lemon, cumin and saffron.

Dessert

Fruit salad with ice cream
Green Moroccan tea with fresh mint leaves.

FASSI MENU

EGP 2200
PER GUEST

Tradition Moroccan Harira Soup, Assorted of 3 delicious Moroccan Salad
Tagine of Fish with Vegetables, Pili-pili piquant, seasoned with cayenne pepper,
garlic, cumin and sweet paprika, blended marvelously with three colors bell
peppers in this rich savory tagine.

Dessert

Fruit slices, Green Moroccan tea with fresh mint leaves

Drinks & Desserts Trip

EGP 700
PER GUEST

All you can drink, Hot and cold drinks.
Cream Caramel-Om Ali-Rice Pudding
Fruit salad-Oriental pastries