FARIDA PALACE
LUXOR HOTELS

HISTORY
NATURE
CULTURE
PEOPLE
EXPERIENCES

# RESTAURANT

## A TASTE OF LUXOR

*Local Flavors • International Favorites • Unforgettable Views*

*Good Food Brighten Moments*



DINING
WITH A VIEW

Rooftop Restaurant
Farida Palace Hotel

*Luxor in Every Bite*

WWW.FARIDAPALACE.COM











FARIDA PALACE
LUXOR HOTELS

*Freshly Prepared with Care*

LOCAL INGREDIENTS
GL

## EGYPTIAN SPECIALTIES
AUTHENTIC TASTE OF LUXOR

| | |
|---|---|
| **Foul Medames**<br>Slow-cooked fava beans with olive oil, lemon and spices | EGP 200 |
| **Taameya (Egyptian Falafel)**<br>Served with salad and tahini | EGP 200 |
| **Koshari**<br>Egypt's famous mix of rice, lentils, pasta, chickpeas and tomato s | EGP 500 |
| **Molokhia**<br>Traditional green leaves soup served with rice or bread | EGP 500 |
| **Grilled Kofta**<br>Minced beef with herbs, served with rice, salad and tahini | EGP 750 |
| **Grilled Chicken**<br>Marinated chicken breast, served with rice, vegetables or fri | EGP 750 |

## INTERNATIONAL FAVORITE
SIMPLE, FRESH AND DELICIOUS

| | |
|---|---|
| **Beef Burger**<br>Served with fries and salad | EGP 1,000 |
| **Chicken Burger**<br>Served with fries and salad | EGP 940 |
| **Club Sandwich (Chicken or Tuna)**<br>With fries | EGP 875 |
| **Pasta (Tomato / Alfredo / Bolognese)** | EGP 875 |
| **Vegetable Pasta** | EGP 815 |
| **Grilled Fish Fillet**<br>Served with rice, vegetables and lemon sauce | EGP 1,065 |

## SALADS & SOUPS
FRESH INGREDIENTS

| | |
|---|---|
| **Green Salad** | EGP 440 |
| **Tomato & Cucumber Salad** | EGP 440 |
| **Tahini Salad** | EGP 440 |
| **Seasonal Salad** | EGP 500 |
| **Lentil Soup** | EGP 500 |
| **Vegetable Soup** | EGP 500 |

## DESSERTS
A SWEET ENDING

| | |
|---|---|
| **Basbousa (Traditional Egyptian Cake)** | EGP 500 |
| **Umm Ali (Egyptian Bread Pudding)** | EGP 500 |
| **Fresh Fruit Plate** | EGP 500 |
| **Ice Cream (3 Scoops)** | EGP 565 |

FRESH INGREDIENTS
LOCAL FLAVORS

A UNIQUE DINING
EXPERIENCE

BREATHTAKING VIEWS
ON OUR ROOFTOP

EVERY MEAL
A SPECIAL MOMENT











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EGP 200

EGP 200

## EGYPTIAN SPECIALTIES

AUTHENTIC TASTE OF LUXOR

# EGYPTIAN
# TAGINES & TRADITIONAL ME

AUTHENTIC FLAVORS OF LUXOR

## EGYPTIAN TAGINES

**Chicken Tagine** — **EGP 1,000**
Tender chicken with vegetables & Egyptian spices

**Beef Tagine** — **EGP 1,125**
Slow-cooked beef with onions, peppers & herbs

**Lamb Tagine** — **EGP 1,250**
Tender lamb with traditional Egyptian seasoning

**Okra Tagine** — **EGP 750**
Fresh okra in rich tomato sauce

**Vegetable Tagine** — **EGP 690**
Seasonal vegetables in fragrant tomato sauce

**Shrimp Tagine** — **EGP 1,375**
Shrimp with tomato, garlic & Egyptian spices

## TRADITIONAL EGYPTIAN MEALS

**Koshari** — **EGP 625**
Rice, lentils, pasta, chickpeas & tomato sauce

**Molokhia with Chicken** — **EGP 1,000**
Classic molokhia served with chicken & rice

**Egyptian Fatta – Chicken** — **EGP 1,065**
Rice, toasted bread, garlic-vinegar sauce & chicken

**Egyptian Fatta – Beef** — **EGP 1,250**
Traditional fatta with tender beef

**Grilled Kofta** — **EGP 1,000**
Egyptian spiced minced meat, grilled to perfection

**Chicken Shish Tawook** — **EGP 940**
Marinated chicken skewers with Egyptian spices

## SIDES

**Egyptian Rice** — **EGP 250**

FRESH INGREDIENTS
LOCAL FLAVORS

A UNIQU
EXPER