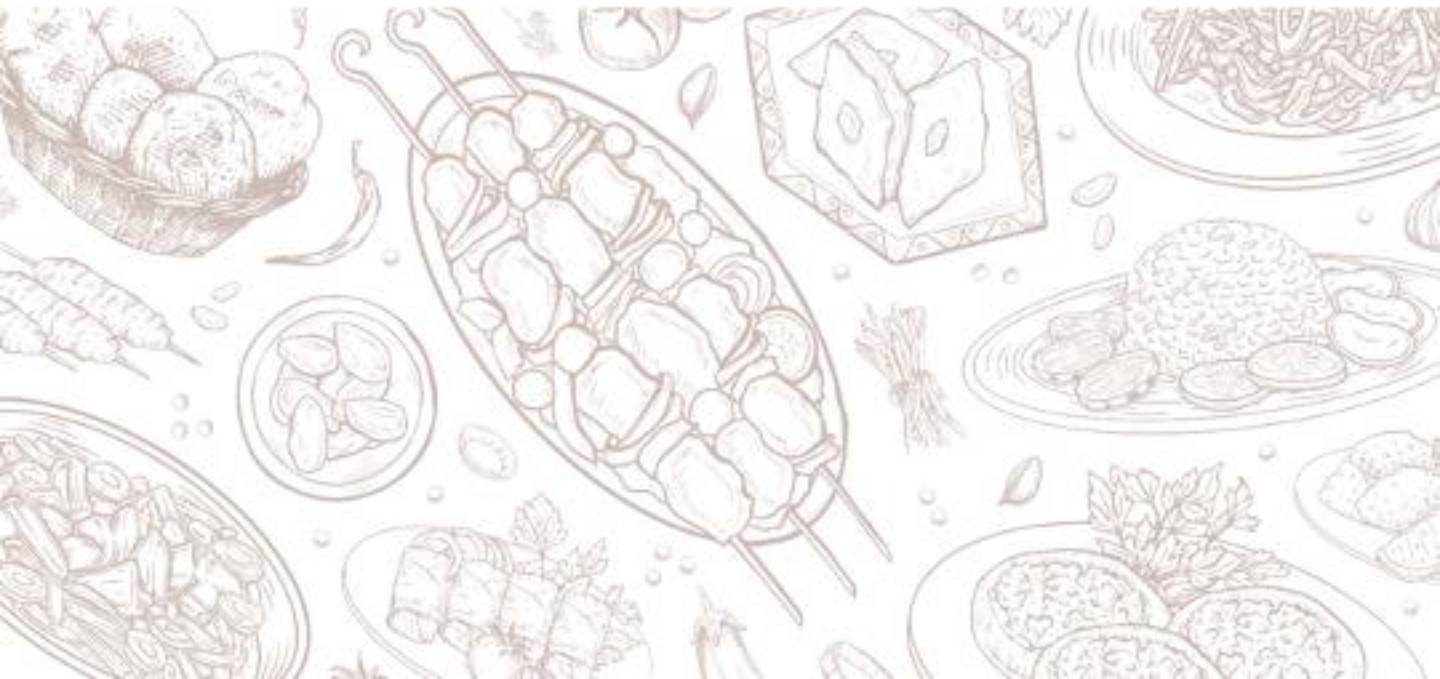


SO FRA

An Arabic Restaurant
By Jaz Hotel Group



SOUP

Yellow Lentil Soup

Authentic lentil soup, cumin, olive oil, lemon and crispy pita croutons

Authentische Linsensuppe mit Kreuzkümmel, Olivenöl, Zitrone und Pita- Croutons

Clear Vegetable Soup

Chicken broth with fresh vegetables

Hühnerbouillon mit frischem Gemüse

COLD MEZZEH

Hummus

Purée of sautéed chickpeas, tahini, lemon and olive oil

Püree aus sautierten Kichererbsen, Tahini, Zitrone und Olivenöl

Muhammara

Arabic spices, grits, red pepper, walnuts and olive oil

Scharfer Dip mit Bulgur, rote Paprika, Walnüsse und Olivenöl

Tahina

Sesame paste, garlic, fresh lemon and olive oil

Sesame-Paste mit Knoblauch, Salz, frischem Zitronensaft und Olivenöl

Moutabel

Grilled eggplant, garlic, yoghurt, tahina, lemon and olive oil

Gegrillte Zwiebeln, Knoblauch, Joghurt, Tahini, Zitrone und Olivenöl

Fattoush

Tomato, cucumber, onions, lettuce, sumac, pita croutons with vinegar and olive oil

Tomate, Gurke, Zwiebel, Salat, Sumak, Pita-Croutons mit Essig und Olivenöl

Tabbouleh

Parsley, onion, tomato, bourghul, lemon dressing and olive oil

Petersilie, Zwiebel, Tomate, Bulgur, Zitronendressing und Olivenöl

Baba Ghanoush

Grilled eggplant, garlic, lemon and olive oil

Gegrillte Aubergine mit Knoblauch, Joghurt, Tahina, Zitrone und Olivenöl leicht würziger Tomatensoße



HOT MEZZEH

Kubeiba

Bulgur fritters, stuffed with aromatic minced meat and onion

Leicht gebratene Fleischbällchen mit zerkleinertem Weizen und Zwiebeln

Hummus Bil Lahme

Purée of sautéed chickpeas, tahini, topped with hot minced meat

Püree aus sautierten Kichererbsen, Tahini, belegt mit heißem Hackfleisch

Sambusek Bel Gebna

Deep fried crispy pastry dough filled with feta cheese and mint

Frittierte knusprige Teigtaschen gefüllt mit Fetakäse und Minze

Sambousek Bel Sabanikh

Deep fried crispy pastry dough filled with spinach

Frittierte knusprige Teigtaschen gefüllt mit Spinat

Batata Harrah

Fried potato, garlic, crushed spiced red pepper, lemon juice, fresh coriander and olive oil

Frittierte Kartoffeln, Knoblauch, rote Paprika, Zitronensaft, frischer Koriander und Olivenöl

Falafel

Chickpeas, garlic, coriander and sesame

Kichererbsen, Knoblauch, Korianderpulver, Sesam

Mombar

Calf intestines stuffed with rice

Mit Reis gefüllte Kalbsdärme

VEGETARIAN MAIN COURSES

Okra Tagin

Okra, garlic, onion served with rice

Okraschoten, Knoblauch, Zwiebel, serviert mit Reis



MAIN COURSES

Sea Bass Regional Style

Pan fried sea bass fillet with spiced tomato sauce, coriander, garlic, lemon served on potatoes and carrots

Gebratenes Seebarschfilet mit gewürzter Tomatensauce, Koriander, Knoblauch und Zitrone serviert auf Kartoffeln und Karotte

Shish kebab

Marinated local beef fillet cubes skewer served with grilled vegetables and rice

Marinierte lokale Rinderfilet Spieße serviert mit gegrilltem Gemüse und Reis

Shish Tawook

Marinated grilled chicken breast on skewers served with grilled vegetables and rice

Marinierte Hühnerbrust-Spieße gegrillt serviert mit gegrilltem Gemüse und Reis

Kubeiba with Beef Labanieh

Bulgur fritters, stuffed with aromatic minced meat and onion, fresh cream, yoghurt served with rice

Leicht gebratene Fleischbällchen gefüllt mit Weizenschrot und Zwiebeln, Rinderfilet, Frische Sahne, Joghurt, serviert mit Reis

Fattah Chicken Shawarma

Chicken breast, basmati rice, yoghurt and tahini

Hühnerbrust, Basmatireis, Joghurt und Tahina

FROM THE CHARCOAL GRILL

Mixed Grill

Charcoal grilled chicken, veal chops, kofta served with grilled vegetable and rice

Gegrilltes Hähnchen auf Holzkohle, Kalbskoteletts, Kofta, serviert mit gegrilltem Gemüse und Reis



EXTRA CHARGE / EXTRA ZUSCHLAG

SOFRA SPECIALTY

Grilled Shrimps

28

Grilled marinated shrimps with herb butter served with vegetable and garlic sauce

Marinierte Garnelen gegrillt mit Kräuterbutter, gegrilltes Gemüse Und Knoblauchsoße

DESSERTS

Om Ali

Oven baked puff pastry soaked in milk, nuts and topped with fresh cream

Im Ofen überbackener Blätterteig mit Milch, Nüssen und Sahne

Butter Rice Pudding

Milk-cream pudding, rose water and chopped mixed nuts

Milchcremepudding, Rosenwasser und gehackte gemischte Nüsse

Assorted Middle Eastern Pastries

Selection of house-made Middle Eastern pastries

Auswahl von orientalischem Gebäck aus eigener Herstellung



BEVERAGES

SOFT DRINKS, JUICES, TEA & COFFEE, BEER, SPIRITS

Soft Drink

Coca-Cola, Cola Light, Sprite, Fanta

Tonic water, Soda water

Water

Still water, small

Sparkling water

Juice

Mango, Orange, Guava,

Apple, Pineapple, Tomato

Hot Drink

Espresso, American coffee, cappuccino, caffè latte

Authentic Egyptian coffee

Nescafé, selection of tea

Beer

Birell non-alcoholic beer	330 ml
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Authentic Egyptian beer	250 ml
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House Wine, by the glass

Authentic Egyptian white wine, rosé wine, red wine



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

Authentic Egyptian White Wine Btl/Gls

Omar Khayyam, Sultanine Blanche 22/6

Light-bodied white wine. Pale white color.
Simple fresh nose showing light pears and white flowers.

Grand Marquis, Sultanine Blanche, Chardonnay 30/7

Medium to full-bodied white wine. Pale yellow color.
Reserved nose with hints of spices.

Château de Granville, Semillon 59

Light-bodied white wine. Pale lemon in color.
Light aromas developing citrus notes.

Cape Bay, Chardonnay, South Africa 41

Medium-bodied white wine. Light golden color.
Crispy and fruity with refreshing acidity.

Beausoleil d'Égypte, Bannati 27

A unique Egyptian variety, from Upper Egypt.
Golden lemon color.
Aromas of honey and melon.
Long toasty finish of vanilla flavor.

Shahrazade, Chardonnay, Vermentino 22

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.

Jardin du Nil, Vermentino, Viognier 30

Fresh and crisp with a very long finish.
A blend of lime and pineapple.
Slightly mineral with floral aromas.

Baila, Verdejo 39

An exquisite floral note combined with the refreshing sweetness of pear and honeycomb.
Fresh, crisp and bright.



WINE SELECTION

ROSÉ WINES

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



WINE SELECTION

RED WINES

Authentic Egyptian Red Wine	Btl/Gls
Omar Khayyam, Bobal Medium-bodied red wine. Bright red color. Fruity flavors with soft tannins.	22/6
Grand Marquis, Carignan, Cabernet Sauvignon Medium-bodied red wine. Deep red color. Bitter plum and chocolate aromas. Vanilla chocolate overtones.	30/7
Château de Granville, Cabernet Sauvignon, Merlot Full-bodied red wine. Red and black fruits aromas.	59
Cape Bay, Merlot, Syrah, South Africa Full-bodied red wine. Balanced acidity. Velvety and smooth in texture with a long fine after taste.	41
Beausoleil d'Égypte, Syrah Purple red and violet color. Silky tannins with a fresh acidity. Well-balanced.	27
Shahrazade, Cabernet Sauvignon, Merlot Purple color with violet hues. Strawberry and red fruits aromas.	23
Jardin du Nil, Cabernet Sauvignon, Petit Verdot Complex, smooth, full-bodied with notes of blueberry. Complex aroma of black ripe berries and iris flowers.	30
Baila, Tempranillo Spicy, full-bodied and tart wine. The tannins are wild, soft and in perfect harmony with a very mild acidity.	39

