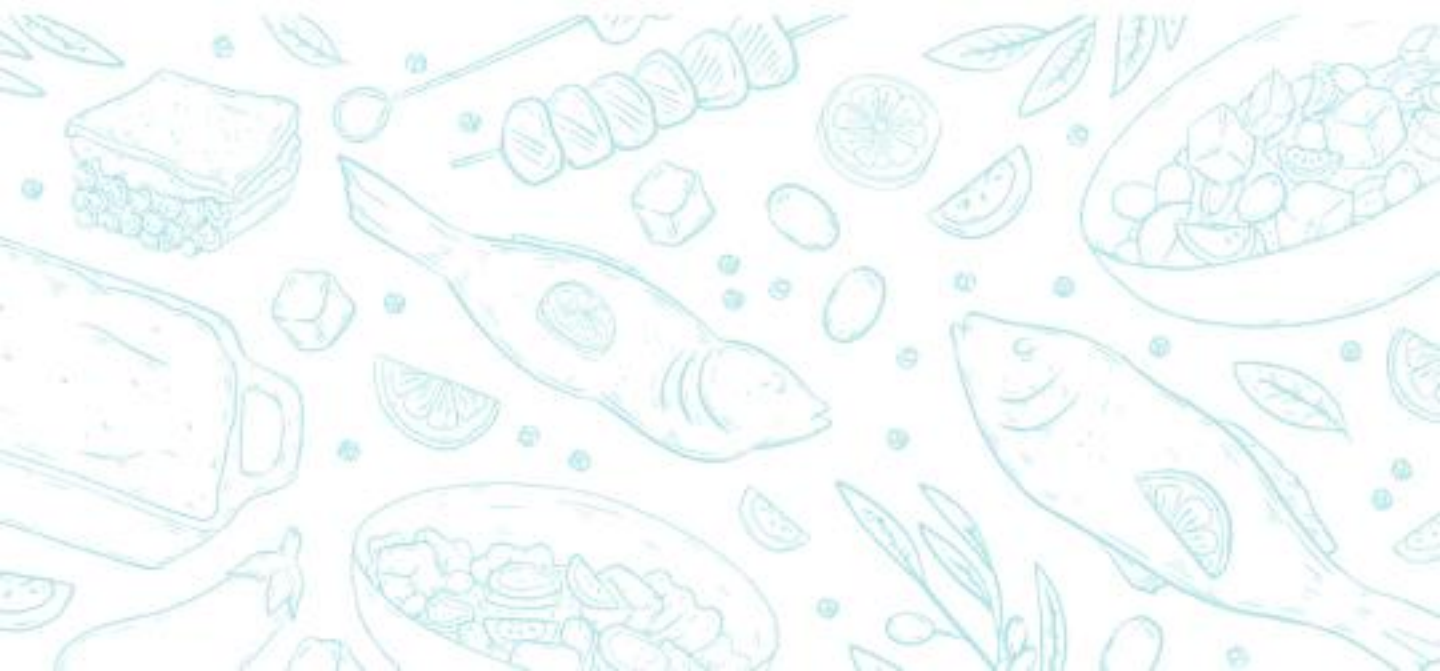


BAY VIEW

A Mediterranean Restaurant
By Jaz Hotel Group



Soup

Mushroom

Creamy mushroom velouté, white truffle oil and herbal croutons
Cremige Pilzvelouté, mit weißem Trüffelöl und Kräutercroutons

Seafood

Bouillabaisse-style seafood broth, warm garlic- butter baguette
Meeresfrüchte Suppe nach „Bouillabaisse-Art“ mit warmem
Knoblauchbutter-Baguette

Appetizers

Mediterranean Salad

Mixed leaves, sundried tomato, black olives, marinated zucchini, and
eggplant, sautéed mushrooms and Italian dressing
Gemischte Blattsalate, getrocknete Tomaten, schwarze Oliven, marinierte
Zucchini und Auberginen, sautierte Pilze, italienisches Dressing

Quinoa Salad

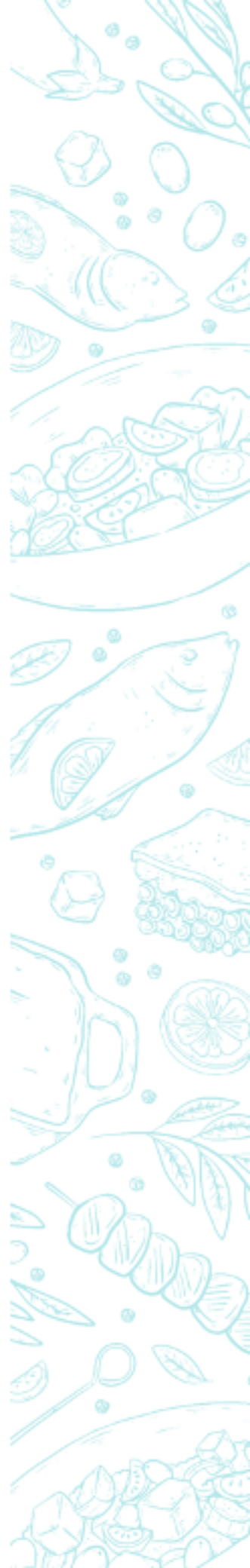
Quinoa, mixed greens, chargrilled peach, peperonata, crumbled goat
cheese, roasted pistachios and basil-lemon dressing
Quinoa, gemischtes Blattsalate, gegrillter Pfirsich, Peperonata, Ziegenkäse,
geröstete Pistazien, Basilikum-Zitronen-Dressing

Seafood Salad

Herb marinated shrimp, octopus, mussels, peppers in gazpacho dressing
Knoblauch und Kräuter marinierte Garnelen, Tintenfisch und Muscheln,
Paprika, Gazpacho-Dressing

Beef Carpaccio

Thinly sliced beef fillet, rocket, parmesan shavings and crushed black
pepper
Dünn geschnittenes Rinderfilet, Rucola, gehobelter Parmesan, zerstoßener
schwarzer Pfeffer



Main Courses

Tagliatelle

Tagliatelle, creamy pistachio-pesto sauce and sautéed vegetables
Optional with lime poached salmon
Tagliatelle in cremiger Pistazien-Pesto-Sauce, sautiertes Gemüse
Wahlweise mit Lemonen pochiertem Lachs

Spaghetti

Spaghetti with seafood in herbal tomato sauce
Spaghetti mit Meeresfruechte in Kraeuter- Tomaten Sauce

Grilled Sea Bass

Grilled sea bass fillet, spicy tahini-lemon sauce and sayadia rice
Gegrilltes Wolfsbarschfilet, würzige Tahini-Zitronensauce, serviert mit Sayadia-Reis

Oven Baked Salmon

Salmon Fillet in Foil baked with fresh aromatic herbs, lemongrass, vegetables and potatoes
In Folie gebackener Lachs mit frischen aromatischen Kräutern und Zitronengras, Gemüse und Kartoffeln

Mediterranean Chicken

Chicken breast stuffed with sundried tomato, mozzarella, basil, grilled vegetables and pesto risotto
Gefüllte Hähnchenbrust mit sonnengetrockneten Tomaten, Mozzarella und Basilikum, gegrilltes Gemüse, Pesto-Risotto

Grilled Beef Tenderloin

Grilled tenderloin beef medallions, herbal gravy, sautéed vegetables and mashed garlic flavored potatoes
Gegrillte Rinderfilet Medaillons, Kräutersoße, sautiertes Gemüse, Kartoffelpüree mit Knoblauch

Available At Extra Charge

Red Sea Lobster

Baked buttery lemongrass lobster tail, grilled vegetables, jacket Potato and dill-cucumber yoghurt

Gebackener Hummerschwanz mit Zitronengras Butter, gegrilltes Gemüse, Folien Kartoffeln mit Dill-Gurken-Joghurt

45

Risotto Seafood

Creamy saffron risotto, mussels, shrimps and octopus, melted cherry tomatoes and basil oil

Cremiges Safranrisotto mit Muscheln und Garnelen und Tintenfisch, geschmolzenen Kirschtomaten, Basilikumöl

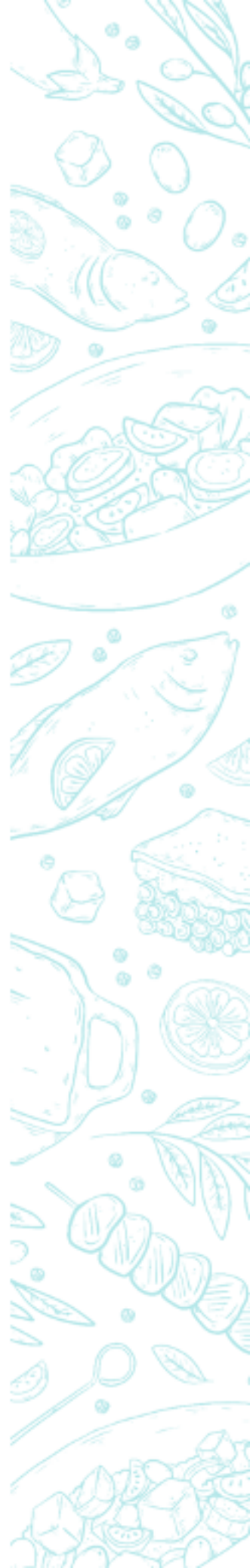
22

Surf & Turf

Grilled tenderloin beef and Tiger Prawn, lemon-herb sauce, sautéed vegetables and mashed potato

Gegrilltes Rinderfilet und Riesen Garnelen, Zitronen-Kräuter-Sauce, sautiertes Gemüse, Kartoffelpüree

25



Desserts

Fruit Salad

Seasonal fruit salad, mint and ice cream
Obstsalat der Saison mit Minze, Eis

Crème Brûlée

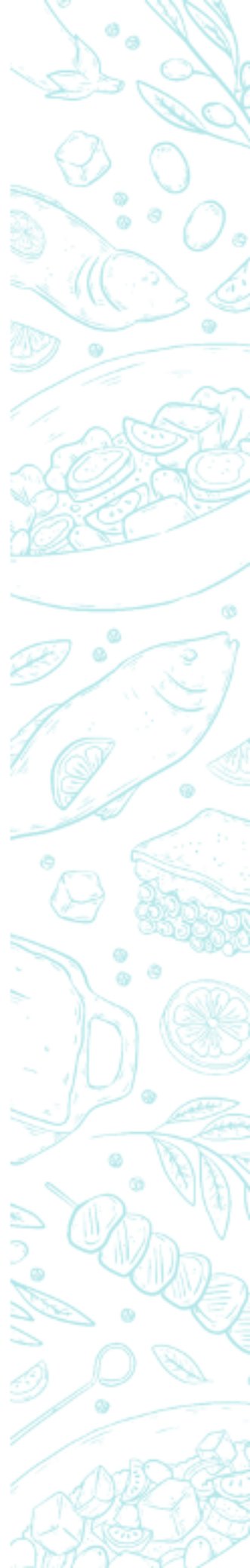
Classic vanilla custard cream, torched
Klassische, geflaemmte Vanillecreme

Tiramisu

Espresso infused savoiardi biscuits, mascarpone cream and cacao
Savoiardi-Bikuit, Espresso, Mascarpone Creme, Kakao

Middle Eastern Pastry

Selection of traditional Middle Eastern pastry
Auswahl an traditionellem orientalischen Gebäck



Plant Based Menu

Starters

Roasted Beet & Orange Salad

Roasted beets, orange, rucola and nuts

Im Ofen gebratene rote Beete, Orange, Rucola und Nüsse

or

Sweet Potato & Black Bean Quesadillas

Sweet potato, onion, black beans and cilantro

Süßkartoffel, Zwiebeln, Schwarzbohne, Koriander

Main Course

Lentil and Vegetable Curry

Mixed lentils, onion, ginger and assorted vegetables

Gemischte Linsen, Zwiebel, Ingwer und Saison Gemüse

or

Risotto Mushroom

Arborio rice, fresh mushroom and vegetable broth

Arborio Reis, frische Pilze, Gemüsebrühe

Desserts

Fruit Sesame Pudding

Sesame seeds, maple syrup, almond milk and seasonal fruit

Sesamsamen, Ahornsirup, Mandelmilch und Früchte der Saison

or

Coconut Panna Cotta

Coconut panna cotta with strawberry sauce

Kokosnuss-Panna-Cotta mit Erdbeersauce



Kids Menu

Starters

Vegetable Soup

Seasonal vegetable soup with noodles

Gemüsesuppe der Saison mit Nudeln

or

Mini Caprese Skewers

Skewered cherry tomatoes, mozzarella and fresh basil

Aufgespießte Kirschtomaten, Mozzarella und frisches Basilikum

Main Courses

Baked Chicken Tenders

Crispy breaded chicken and dip

Knusprig paniertes Hähnchen und Dip

or

Spaghetti

Spaghetti in creamy sauce and cheese

Spaghetti in Sahnesauce und Käse

Desserts

Jazy Fruit Salad

Seasonal fruit salad with mint

Obstsalat der Saison mit Minze

or

Creme Brulee

Classic torched vanilla custard cream

Klassische gebrannte Vanillepuddingcreme



Beverages

Soft Drinks, Juices, Tea & Coffee, Beer, Spirits

Soft Drinks

Coca-Cola, Cola Light, Sprite, Fanta

Tonic water, Soda water

Water

Still water

Sparkling water

Juice

Mango, Orange, Guava,

Apple, Pineapple, Tomato

Hot Drinks

Espresso, American coffee, cappuccino, caffè latte

Authentic Egyptian coffee

Nescafé, selection of tea

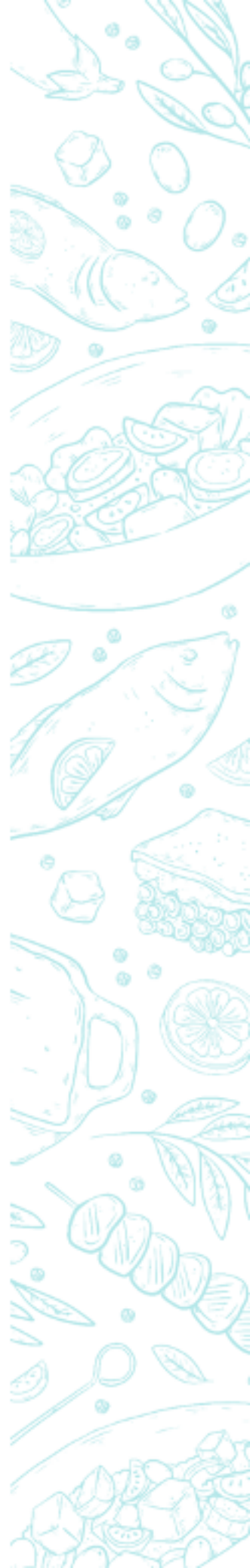
Beer

Birell non-alcoholic beer 330 ml

Authentic Egyptian beer 250 ml

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

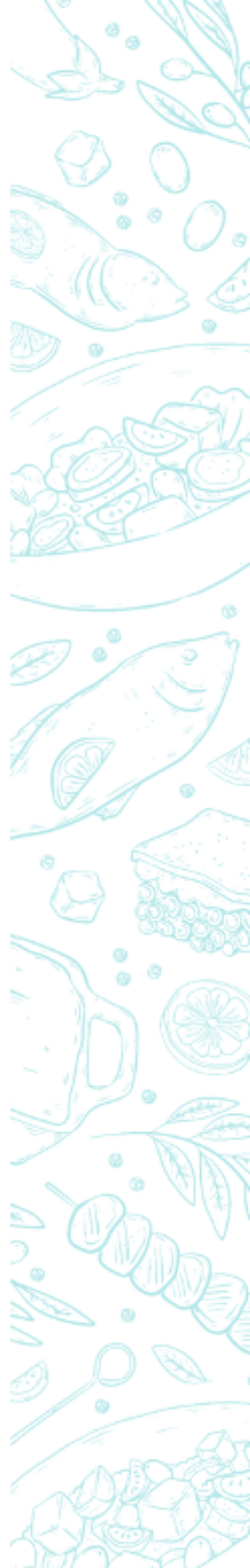
Refreshing and velvety smooth, sensuously caressing fruit.
Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full-bodied finish.

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

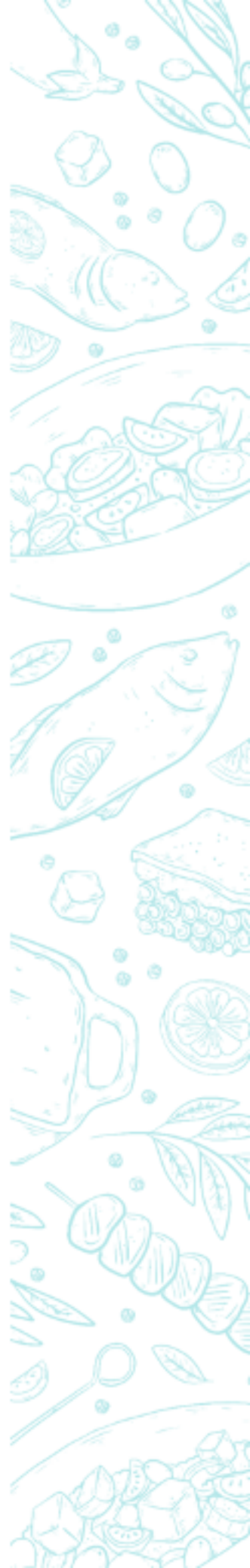
A delightful rosé distinguished by its light pink hue and its balanced acidity. A beautiful harmony between fruitiness, sweetness and bakery notes.



Wine Selection

White wines

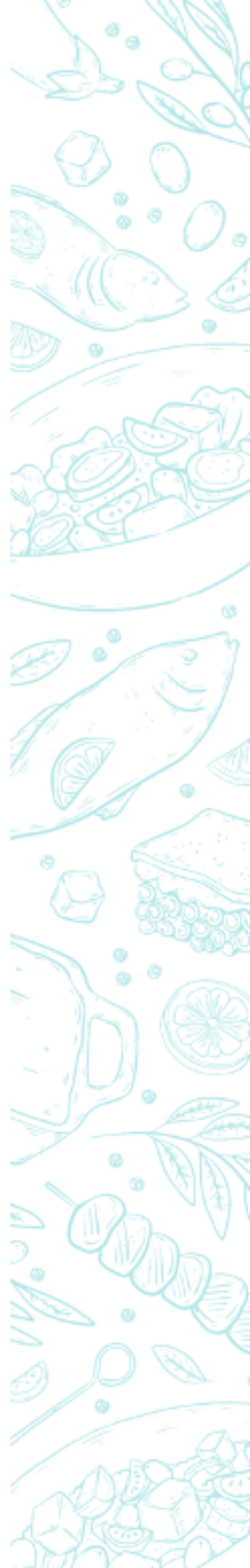
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| Authentic Egyptian White Wine | Btl/Gls |
| Omar Khayyam, Sultanine Blanche Light-bodied white wine. Pale white color. Simple fresh nose showing light pears and white flowers. | 22/6 |
| Grand Marquis, Sultanine Blanche, Chardonnay Medium to full-bodied white wine. Pale yellow color. Reserved nose with hints of spices. | 30/7 |
| Château de Granville, Semillon Light-bodied white wine. Pale lemon in color. Light aromas developing citrus notes. | 59 |
| Cape Bay, Chardonnay, South Africa Medium-bodied white wine. Light golden color. Crispy and fruity with refreshing acidity. | 41 |
| Beausoleil d'Égypte, Bannati A unique Egyptian variety, from Upper Egypt. Golden lemon color. Aromas of honey and melon. Long toasty finish of vanilla flavor. | 27 |
| Shahrazade, Chardonnay, Vermentino 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. | 22 |
| Jardin du Nil, Vermentino, Viognier Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas. | 30 |
| Baila, Verdejo An exquisite floral note combined with the refreshing sweetness of pear and honeycomb. Fresh, crisp and bright. | 39 |



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

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|--|----------------|
| 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. | 22 |
| 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 |

