

# FAWANISS

A Middle Eastern Restaurant  
By Jaz Hotel Group



# SOUP

## Lentil

Authentic Arabic lentil soup, cumin, garlic, onion, turmeric, vegetable broth, chili oil, lemon, and Arabic bread croutons

Authentische arabische Linsensuppe mit Kreuzkümmel, Knoblauch, Zwiebeln, Kurkuma, Gemüsebrühe, Chiliöl, Zitrone und arabischen Brot-Croutons

## Molokhia

Authentic Egyptian herbal soup, and white rice or Baladi bread

Authentische ägyptische Kräutersuppe, mit weißem Reis oder Baladi-Brot.

# HOT MEZZEH

## Fried Falafel

Crispy chickpea fritters, herbs, spices, garlic, cumin, and coriander

Knusprige Kichererbsenküchlein mit Kräutern, Gewürzen, Knoblauch, Kreuzkümmel und Koriander

## Batata Harrah

Fried potatoes, garlic, coriander, chili, and olive oil

Gebackene Kartoffeln mit Knoblauch, Koriander, Chili und Olivenöl

## Zaatar Manaesh

Freshly baked Lebanese flat bread, zaatar, thyme, sesame seeds, sumac, and olive oil

Frisches libanesisches Fladenbrot mit arabischen Gewürzen, Thymian, Sesamsamen und Olivenöl

## Fatayer

Flaky Egyptian pies, spinach, cheese, and minced meat or chicken

Ägyptische Pastete gefüllt mit Spinat, Käse und Hackfleisch oder Häh

## Sambousek

Egyptian pastry stuffed with spinach, cheese, and minced meat or chicken

Ägyptisches Blätterteiggebäck gefüllt mit Spinat, Käse, Hackfleisch oder Hühnchen

## Kibbeh

Crispy, goldenbulgur fritters, stuffed with sautéed onions, nuts, and ground meat

Knusprige, Goldenbulgur-Fritter, gefüllt mit sautierten Zwiebeln, Nüssen und Hackfleisch



# COLD MEZZEH

## Hummus

Chickpea purée, tahini, fresh lemon juice, garlic, cumin, and olive oil

Kichererbsenpüree mit Sesampaste, Zitronensaft, Knoblauch, Kreuzkümmel und Olivenöl

## Mint Labneh

Thick strained Arabic yoghurt, and fresh mint

Arabischer Joghurt mit frischer Minze

## Moutabal

Roasted eggplant purée, tahini, garlic, lemon juice, and olive oil

Auberginenpüree mit Sesampaste, Knoblauch, Zitronensaft und Olivenöl

## Baba Ghanoush

Charcoal grilled aubergine purée, tahini, garlic, lemon juice, fresh mint, and olive oil

Auberginenpüree mit Tahini, Knoblauch, Zitronensaft, frischer Minze und Olivenöl

## Muhammara

Roasted red peppers, walnuts, olive oil, spices, and pomegranate molasses

Gebratene rote Paprika mit Walnüssen, Olivenöl, Gewürzen und Granatapfelmelasse

## Fattoush

Crispy lettuce, tomatoes, cucumbers, radishes, fresh herbs, tangy lemon-sumac dressing, and toasted Arabic bread

Knackiger Salat mit Tomaten, Gurken, Radieschen, frischen Kräutern, würzigem Zitronen-Sumac-Dressing und arabischem Brot

## Tabbouleh

Chopped parsley, mint, onion, tomato, burghul wheat, lemon juice, and olive oil

Bulgur mit gehackter Petersilie, Minze, Zwiebeln, Tomaten, Zitronensaft und Olivenöl

## Gavurdagi Salad

Tomatoes, cucumbers, onions, fresh parsley, and tangy pomegranate molasses

Tomaten, Gurken, Zwiebeln, Petersilie und würziger Granatapfelmelasse



# MAIN COURSES

## Samak Harra

Baked fish fillets, garlic, chili, coriander, tomatoes, pepper sauce, rice, and fresh vegetables

Gebratene Fischfilets mit Knoblauch, arabischen Gewürzen, Koriander, Tomaten, Paprikasauce, Reis und Gemüse

## Shish Tawook

Chicken breast marinated in yoghurt, lemon juice, garlic, aromatic spices, and warm pita bread

In einer Marinade aus Joghurt, Essig, Zitrone Knoblauch und Gewürzen marinierte Hähnchenbrust mit frisch gebackenem Pita – Brot

## Ali Nazik Kebab

Turkish style minced meat kebab, creamy roasted eggplant purée, yoghurt, garlic, olive oil, fresh herbs, and lavash bread

Türkische Spezialität mit würzigem Kebab, begleitet von einem cremigen Auberginen-Joghurt-Püree

## Mixed Grill

Grilled veal kebab, shish tawook, kofta, veal chops served with grilled vegetables, and Lebanese garlic dip

Kalbskebab, Shish Tawook, Kofta, Kalbskotelett, serviert mit gegrilltem Gemüse und libanesischem Knoblauch-Dip

## Fattah

Tender meat, layered with crispy bread, white rice, flavorful garlic-vinegar broth, and garlic tomato sauce

Rindsmedaillon auf knusprigem Brot, aromatischer Reis, und Knoblauch-Tomatensauce

# SIDE DISHES

## Malfouf Mahshi

Suffed Egyptian cabbage

Gedämpfter ägyptischer Kohl

## Traditional Rice

Authentic Egyptian white rice with vermicelli

Ägyptischer Reis mit Vermicelles

## Bamia Tijen

Authentic Egyptian okra stew, braised onion, garlic, tomato, coriander, and olive oil

Ägyptisches Okra-Eintopf mit geschmorter Zwiebel, Knoblauch, Tomaten, Koriander und Olivenöl

## Macaroni Béchamel

Authentic Egyptian oven baked penne pasta, béchamel sauce, cheese, and minced meat

Ägyptischer Penne-Auflauf mit Hackfleisch und mit Bechamelsauce und Käse überbacken



# AVAILABLE AT EXTRA CHARGE

## Gambari

Grilled king prawns, side dish of your choice  
Gegrillte Kings – Garnelen mit Beilagen Ihrer Wahl

## Stakosa

Oven baked lobster tails, herbs, side dish of your choice  
Hummerschwanz aus dem Ofen mit Kräutern und Beilagen Ihrer Wahl

## Shrimps Tajin

Slow-cooked shrimps, tomatoes, garlic, Moroccan spices, bell peppers, lemon, and couscous  
Garnelen an einer Sesamsauce mit Tomaten, Knoblauch, marokkanischen Gewürzen, Paprika, Zitrone und Couscous

# DESSERTS

## Oum Ali

Warm and creamy bread pudding, vanilla, nuts, raisins  
Warmer, cremiger Brot-Pudding mit Vanille, Nüssen und Rosinen

## Cheese Kunafa

Shredded phyllo dough, cheese, sugar syrup, pistachios  
Zerrissenes Filoteig, Käse, Zuckersirup und Pistazien

## Middle Eastern Pastries

Delightful assortment of traditional Middle Eastern sweets  
Erfreuliche Auswahl an traditionellen süßen Nachspeisen aus dem Nahen Osten

## Baklava

Layers of flaky phyllo dough, nuts, honey syrup, and vanilla ice cream  
Schichten von knusprigem Filoteig, Nüssen, Honigsirup und Vanilleeis



# BEVERAGES

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

## Soft Drinks

Pepsi, Pepsi Diet, 7up, Mirinda

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

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





# WINE SELECTION

## ROSÉ WINES

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



# WINE SELECTION

## RED WINES

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

