

# SANDS

An international Restaurant  
By Jaz Hotel Group



## Soup

**Mushroom Cream Soup** 8  
Mushroom, onion, garlic and whipped cream  
Champignons, Zwiebeln, Knoblauch und Schlagsahne

**Bouillabaisse** 8  
French seafood broth and garlic baguette  
Französische Meeresfrüchtesuppe und Knoblauchbaguette

## Appetizers

**Green Salad** 9  
Lettuce, cherry tomato, cucumber, green pepper, apple pieces, avocado and olives oil dressing  
Kirschtomaten, Gurken, grüne Paprika, Afelstücke, Avocado und Olivenöl Dressing

**Egyptian Mezze** 10  
Tahini, humus, muhamara, kibbeh, sambousek, falafel, red chili pepper, infused olive oil  
Sesam Past Kicherebser, past Paprika, walnusspasta, Bulgue, Hach, Ballchen gefüllte Teigtaschen

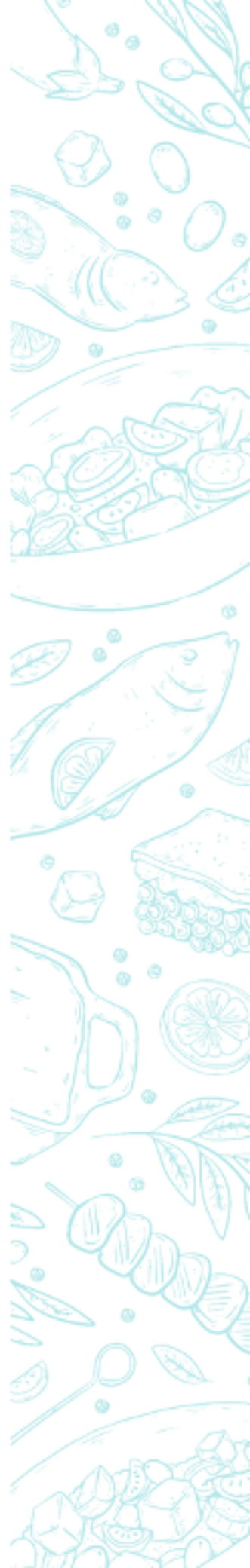
**Red Sea Seafood Salad** 12  
Baby shrimp, octopus, mussels, rocket leaves, sweet pepper, lemon vinaigrette dressing and fresh basil  
Babygarnelen, Oktopus, Muscheln, rucolablätter, Paprika, Zitrone Vinaigrette-dressing und frisches Sbasilikum

**Caesar Salad** 10  
Accompanied by your choice of chicken or shrimps, crisp romaine lettuce, croutons, parmesan cheese, boiled egg and Caesar dressing  
Wahlweise mit, Huhn oder Shrimps, Romaine Salat, Croutons, Parmesankäse, gekochtes Ei und Caesar Dressing

## Pasta

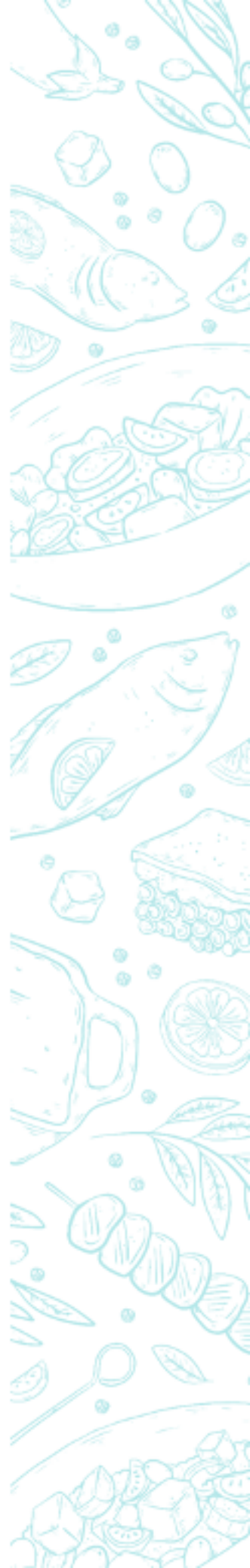
**Tagliatelle** 10  
Carbonara or Bolognese  
Wahlweise mit, Carbonara oder Bolognese

**Risotto** 10  
Seafood or mushroom risotto  
Meeresfrüchte oder Pilze Wahlweise mit



# Main Courses

<b>Mixed Vegetables Roots</b> Broccoli, mushroom, carrot, potato, sweet pepper, onion, cauliflower, garlic and pesto sauce Brokkoli, Champignons, Karotten, Kartoffeln, Paprika, Zwiebeln, Blumenkohl, Knoblauch und Pesto-sauce	14
<b>Spinach Lasagna</b> Lasagna, spinach, mozzarella and basil Lasagne, Spinat, Mozzarella und Basilikum	15
<b>Grilled Fish Fillet</b> Fish fillet with mix roots vegetables and lemon butter sauce Fischfilet mit gemischtem Wurzelgemüse und Zitronenbuttersauce	18
<b>Seafood Tagine</b> Assorted seafood, tomato, garlic, sautéed vegetables and vermicelli rice Verschiedene Meeresfrüchte, Tomaten, Knoblauch, Kuiz gebratenes Fadennudelreis	20
<b>Chicken Breast &amp; Lemon Sauce</b> Braised chicken breast in lemon sauce, grilled vegetables, garlic and olive oil Geschmorte Hähnchenbrust in Zitronensauce, gegrilltes Gemüse, Knoblauch und Olivenöl	21
<b>Beef Tenderloin</b> Beef fillet tenderly grilled to your liking, rocket salad, virgin olive oil, house grown rosemary, mashed potato and parmesan cheese Rinderfilet zart gegrillt nach ihren wünschen, Rucolasalat, natives Olivenöl, hausgemachtes, Rosmarin, Kartoffelpüree und Parmesankäse	23
<b>Egyptian Mixed Grill</b> Lamb chops, grilled shish kebab, grilled shish tawouk, vermicelli rice, moussaka tagin, okra tagin and grilled vegetables Lammkoteletts, Lammkotele, gegrillter, Feusch, Spieß B , gegrillter Hahrcher, Spieß Moussahc-tajine, okra-tajine und gegrilltes Gemüse	25



# Extra Charge

## Red Sea Baked Lobster

Baked buttery seasoned lobster, grilled vegetables and mashed potato

Gebackener, mit Butter gewürzter Hummer, gegrilltes Gemüse und Kartoffelpüree

64

## Mixed Seafood

Grilled shrimps, calamari, snapper red sea fish served with lemon butter sauce and grilled vegetables

Gegrillte Garnelen, Calamari und Rotmeerfisch, serviert mit Zitronenbuttersoße und gegrilltem Gemüse

50

## Surf and Turf

Grilled beef steak and shrimp, served with mashed potato, sautéed vegetables and mushroom sauce

Gegrilltes Rindersteak und Garnelen, serviert mit Kartoffelpüree, Kurzgrabrateres Gemüse, ZpilosoBe

40

# Desserts

## Fruit Platter

Sliced seasonal fruits

Geschnittenes Obst der Saison

8

## Middel Eastern Pastry

Selection of house-made Arabic pastry

Auswahl an rausgemachtem arabischen Gebäck

8

## Crème Brûlée

French vanilla cream topped with brown sugar crust

Französische Vanillecreme mit brauner Zuckerkruste

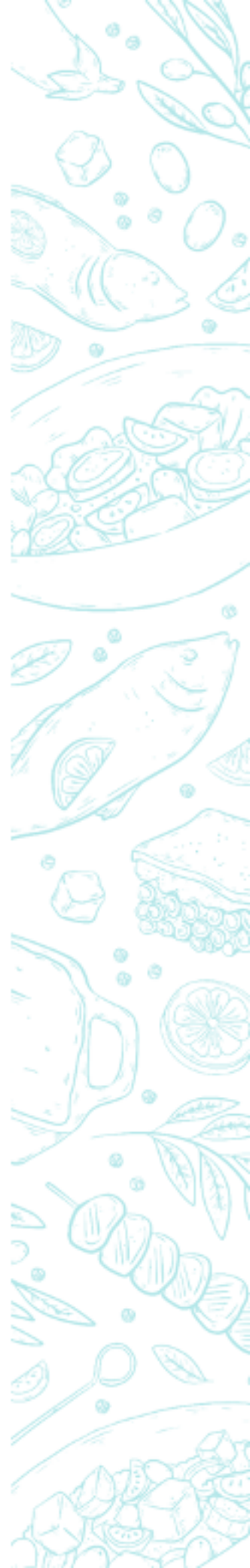
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## Molten Chocolate Cake

Molten cake topped with chocolate

Sosokolacler Kycsern, mit gesos moleen keer

8



# Beverages

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

### Soft Drink

Coca-Cola, Cola Light, Sprite, Fanta	300 ml	4
Tonic water, Soda water	250 ml	4

### Water

Still water, small	600 ml	4
Still water, large	1500 ml	5
Sparkling water	240 ml	4

### Juice

Mango, Orange, Guava, Apple, Pineapple, Tomato	250 ml	4
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### Squeezed Fruit Juice

Orange, Mango, Guava, Strawberry	250 ml	6
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### Hot Drink

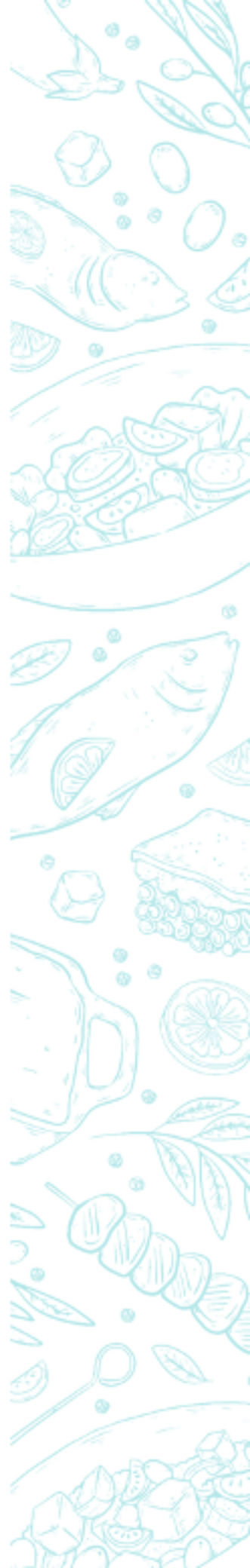
Espresso, American coffee, cappuccino, caffè latte	4
Authentic Egyptian coffee	4
Nescafé, selection of tea	4

### Beer

Birell non-alcoholic beer	330 ml	4
Stella	330 ml	7
Sakara Gold	500 ml	7
Heineken	330 ml	8
Authentic Egyptian beer	250 ml	4

### House Wine, by the glass

Authentic Egyptian white wine, rosé wine, red wine	6
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# Wine Selection

## Sparkling Wines

**Authentic Egyptian Sparkling Wine** Btl

**Valmont White, Viognier, Marsanne, Roussanne** 57

Pale gold color and aroma of white flowers.  
Delicate flavors of citrus and white fruits.

**Valmont Rosé, Viognier, Marsanne, Roussanne** 57

Aromas of pear, peach, apricot and red fruit.  
Well balanced acidity and a touch of red fruit in the finish.

**Le Baron White, Chardonnay** 57

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** 57

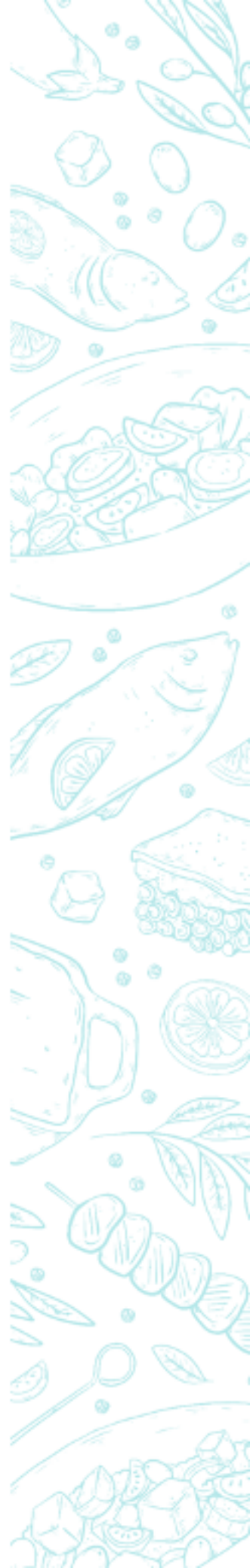
Refreshing and velvety smooth, sensuously caressing fruit.  
Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full-bodied finish.

**Aria White, Vermentino, Superior** 57

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** 57

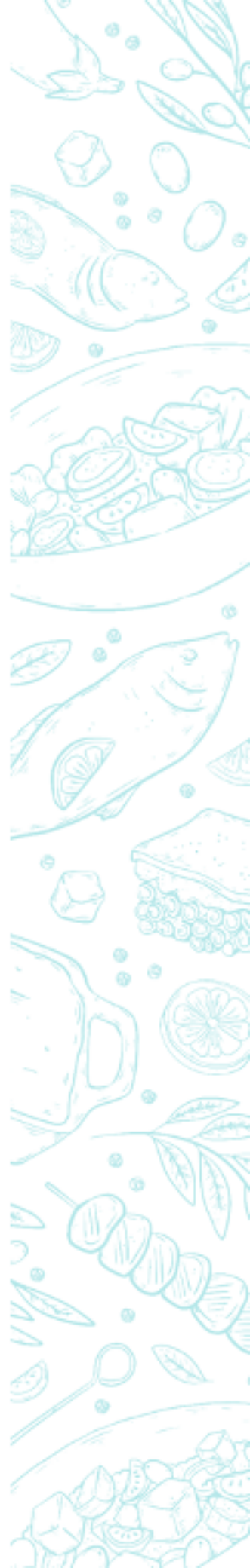
A delightful rosé distinguished by its light pink hue and its balanced acidity. A beautiful harmony between fruitiness, sweetness and bakery notes.



# Wine Selection

## White wines

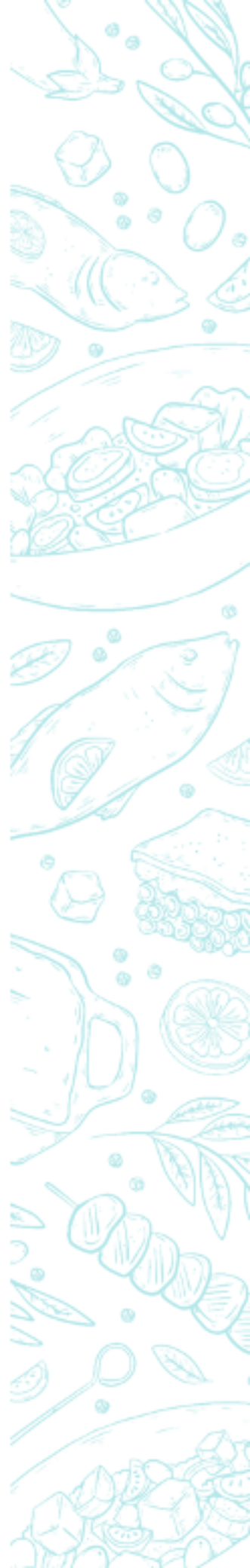
<b>Authentic Egyptian White Wine</b>	<b>Btl/Gls</b>
<b>Omar Khayyam, Sultanine Blanche</b> Light-bodied white wine. Pale white color. Simple fresh nose showing light pears and white flowers.	<b>38/8</b>
<b>Grand Marquis, Sultanine Blanche, Chardonnay</b> Medium to full-bodied white wine. Pale yellow color. Reserved nose with hints of spices.	<b>42</b>
<b>Château de Granville, Semillon</b> Light-bodied white wine. Pale lemon in color. Light aromas developing citrus notes.	<b>84</b>
<b>Cape Bay, Chardonnay, South Africa</b> Medium-bodied white wine. Light golden color. Crispy and fruity with refreshing acidity.	<b>60</b>
<b>Beusoleil 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>38</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>36</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>42</b>
<b>Baila, Verdejo</b> An exquisite floral note combined with the refreshing sweetness of pear and honeycomb. Fresh, crisp and bright.	<b>42</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>38/8</b>
<b>Beausoleil d'Égypte, Merlot</b> A rhubarb salmon color. Crispy with aromas of cherries and tangerine peel.	<b>38</b>
<b>Shahrazade, Grenache, Montepulciano</b> Transparent and clear reddish pink color. Ripe fruits and herbal aroma. Dry and freshly balanced.	<b>36</b>
<b>Arabesque, Grenache, Montepulciano</b> Light color. Aromas of apricot and tangerine. Nicely balanced with a crisp finish.	<b>36</b>
<b>Baila, Tempranillo</b> An exquisite blend offering the perfect balance between acidity and spicy fruity notes.	<b>42</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>38/8</b>
<b>Grand Marquis, Carignan, Cabernet Sauvignon</b> Medium-bodied red wine. Deep red color. Bitter plum and chocolate aromas. Vanilla chocolate overtones.	<b>42</b>
<b>Château de Granville, Cabernet Sauvignon, Merlot</b> Full-bodied red wine. Red and black fruits aromas.	<b>84</b>
<b>Cape Bay, Merlot, Syrah, South Africa</b> Full-bodied red wine. Balanced acidity. Velvety and smooth in texture with a long fine after taste.	<b>62</b>
<b>Beausoleil d'Égypte, Syrah</b> Purple red and violet color. Silky tannins with a fresh acidity. Well-balanced.	<b>38</b>
<b>Shahrazade, Cabernet Sauvignon, Merlot</b> Purple color with violet hues. Strawberry and red fruits aromas.	<b>36</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>42</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>42</b>

