

Tikki

A Pan-Asian Restaurant
By Jaz Hotel Group



Soup

Miso

Dashi broth, tofu, soybean, wakame, and fresh scallions

Dashi-Brühe mit Tofu, Sojabohnen, Wakame und frischen Frühlingszwiebeln

Tom Yam

Spicy sour aromatic broth, lemongrass, lime leaves, shrimp, mushrooms, fresh herbs, lime, and chili

Würzige, saure aromatische Brühe mit Zitronengras, Limettenblättern, Garnelen, Pilzen, frischen Kräutern, Limette und Chili

Appetizers

Golden Fried Poppiah

Crunch spring rolls with minced chicken, vegetables, and spicy sauce

Knusprige Frühlingsrollen mit Hackfleisch vom Hähnchen und Gemüse, serviert mit scharfer Sauce

Yasai Tempura

Lightly fried fresh seasonal vegetables, and tentsuyu sauce

Leicht frittierte frische saisonale Gemüse mit Tentsuyu-Sauce

Ebi Tempura

Golden crispy fried shrimps, and tentsuyu sauce

Goldene, knusprig frittierte Garnelen mit Tentsuyu-Sauce

Indonesian Satay Skewers

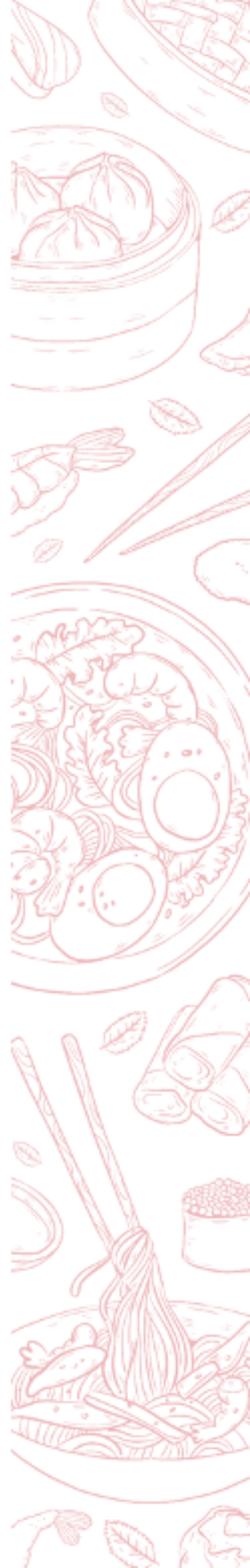
Chicken, beef and shrimp satay skewers, and Asian pickles

Satay-Spieße mit Hähnchen, Rindfleisch und Garnelen, serviert mit asiatischen Pickles

Japanese Gyoza

Pan-fried dumplings with beef or chicken, cabbage, garlic, ginger, and tangy sauce

PanIn der Pfanne gebratene Dumplings mit Rindfleisch oder Hähnchen, Kohl, Knoblauch, Ingwer und einer würzigen Sauce



Salad

Rivera Salad

Mixed greens, avocado, asparagus, tomatoes, cucumber, and miso-ginger dressing

Gemischte grüne Blätter, Avocado, Spargel, Tomaten, Gurken mit Miso-Ingwer-Dressing

Wakame

Tender wakame seaweed, crisp cucumbers, sesame seeds, and tangy sesame vinaigrette

Zarte Wakame-Algen, knusprige Gurken, Sesamsamen, würzige Sesam-Vinaigrette

Kani Avocado

Tuna, avocado, crisp cucumber, sesame seeds, and spicy mayonnaise

Thunfisch, Avocado, knusprige Gurken, Sesamsamen, scharfe Mayonnaise

Sushi Bar

Nigiri / Sashimi

Seabass, tuna, salmon, or shrimp, topped, soy sauce or ponzu sauce, pickled ginger, and wasabi

Wolfsbarsch, Thunfisch, Lachs oder Garnelen, serviert mit Sojasauce oder Ponzu-Sauce, eingelegtem Ingwer und Wasabi

Maki Rolls

Assorted maki rolls, soy sauce or ponzu sauce, pickled ginger, and wasabi

Verschiedene Maki-Rollen, Sojasauce oder Ponzu-Sauce, eingelegter Ingwer, Wasabi

Ebi Tempura Roll

Crispy tempura shrimp rolls, soy sauce, or ponzu sauce pickled ginger, and wasabi

Knusprige Tempura-Garnelen-Rollen, Sojasauce oder Ponzu-Sauce, eingelegter Ingwer, Wasabi

California Roll

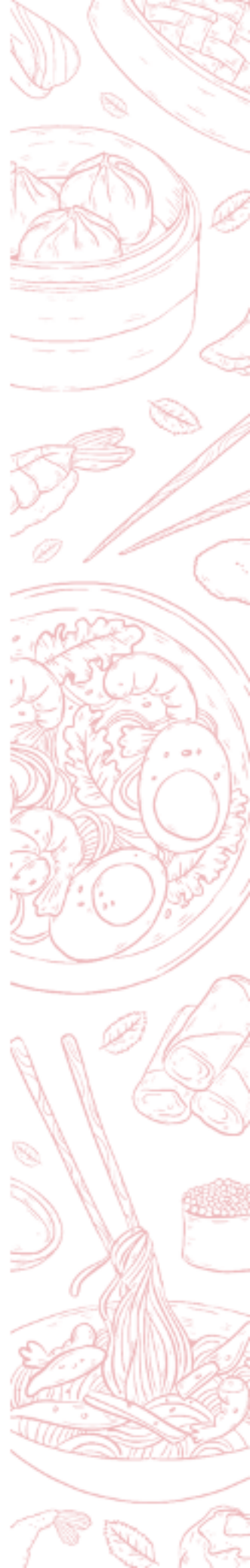
Crab rolls, creamy avocado, crisp cucumber, sesame seeds, soy sauce or ponzu sauce, pickled ginger, and wasabi

Krabben-Rollen mit cremiger Avocado, knusprigen Gurken, Sesamsamen, Sojasauce oder Ponzu-Sauce, eingelegtem Ingwer und Wasabi

Philadelphia Roll

Smoked salmon rolls, creamy avocado, cream cheese, soy sauce or ponzu sauce, pickled ginger, and wasabi

Räucherlachs-Rollen mit cremiger Avocado, Frischkäse, Sojasauce oder Ponzu-Sauce, eingelegtem Ingwer und Wasabi



Main Courses

Vegetable Tofu Curry

Tender tofu cubes, fresh vegetables, Asian spices, coconut milk-based curry sauce, and steamed rice

Zarte Tofuwürfel mit frischem Gemüse, Curry-Sauce auf Kokosmilchbasis, asiatischen Gewürzen und gedämpftem Reis

Chinese Fried Rice

Stir-fried, fresh vegetables, chicken or shrimp, soy sauce, garlic, and sesame oil

Traditioneller chinesischer Dampf-Fischgeschmack mit Ingwer, Knoblauch, Zwiebeln und Korianderblättern

Nasi Goreng

Stir-fried rice, Asian spices, sweet soy sauce, fresh vegetables, chicken, shrimp, fried egg, crispy shallots, fresh herbs, lime, and prawn crackers

Gebratener Reis mit asiatischen Gewürzen, süßer Sojasauce, frischem Gemüse, Hähnchen, Garnelen, Spiegelei, knusprigen Schalotten, frischen Kräutern, Limette und Krabbenchips

Dragon Fly Chow Mien Noodle

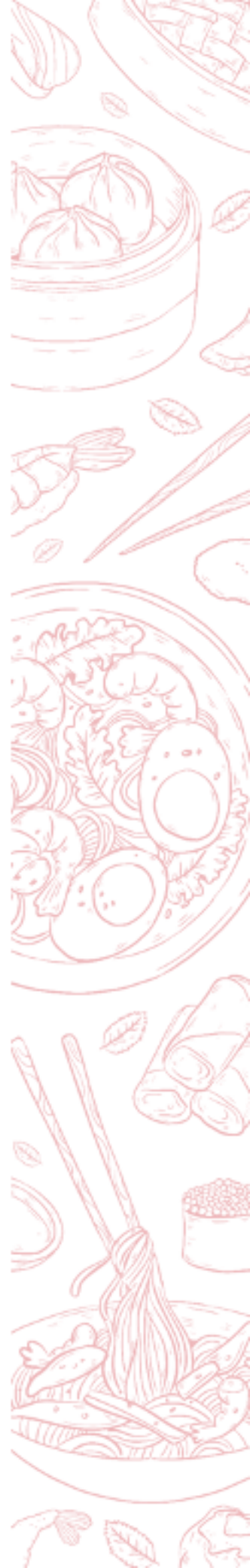
Stir-fried noodles, vegetables, tender chicken or shrimp, soy sauce, garlic, and ginger

Gebratene Nudeln mit Gemüse, zartem Hähnchen oder Garnelen, Sojasauce, Knoblauch und Ingwer

Mie Goreng

Noodles, fresh vegetables, tender chicken or shrimp, garlic, sweet soy sauce, crispy shallots, fresh herbs, prawn crackers, and lime

Nudeln mit frischem Gemüse, zartem Hähnchen oder Garnelen, Knoblauch, süßer Sojasauce, knusprigen Schalotten, frischen Kräutern, Krabbenchips und Limette



Main Courses

Beef Rendang

Slow simmered beef, coconut milk, lemongrass, galangal, Asian spices, and steamed rice

Langsam gekochtes Rindfleisch mit Kokosmilch, Zitronengras, Galgant, asiatischen Gewürzen und gedämpftem Reis

Sizzling Mongolian Beef

Stir-fry beef, fresh vegetables, soy sauce fused with garlic, and ginger

Gebratenes Rindfleisch mit frischem Gemüse, Sojasauce, kombiniert mit Knoblauch und Ingwer

Lamb Chops

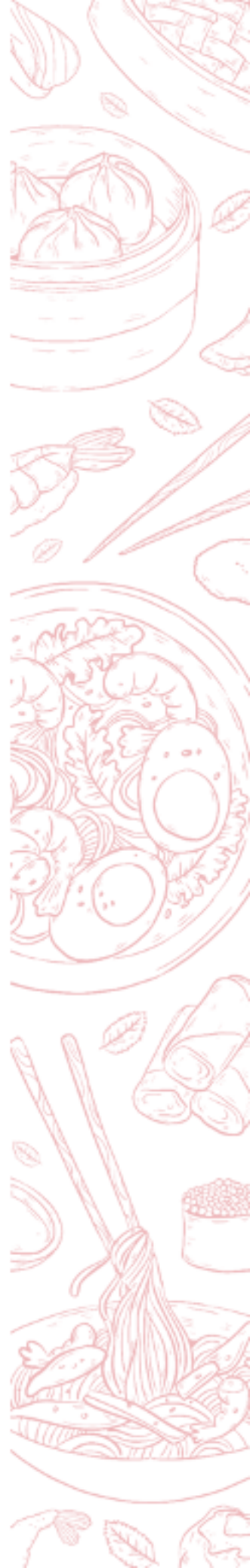
Grilled lamb chops, soy sauce, garlic, ginger, honey, steamed vegetables or rice

Gegrillte Lammkoteletts mit Sojasauce, Knoblauch, Ingwer, Honig und gedämpftem Gemüse oder Reis

Side Dishes

Choose from Fried Rice, Stir-Fried Vegetables, Kimchi, Scallion Pancakes, Pickled Vegetables, Noodles, or Dumplings

Wählen Sie aus: Gebratener Reis, gebratene Gemüse, Kimchi, Frühlingszwiebel-Pfannkuchen, eingelegtes Gemüse, Nudeln oder Dumplings



Desserts

Seasonal Fruit Platter

An assortment of Egyptian fresh seasonal fruits

Eine Auswahl an frischen saisonalen ägyptischen Früchten

Banana Fritters

Golden-fried banana, vanilla ice cream, honey or caramel sauce

Goldene, frittierte Banane mit Vanilleeis und Honig oder Karamellsauce

Pandan Crème Brulée

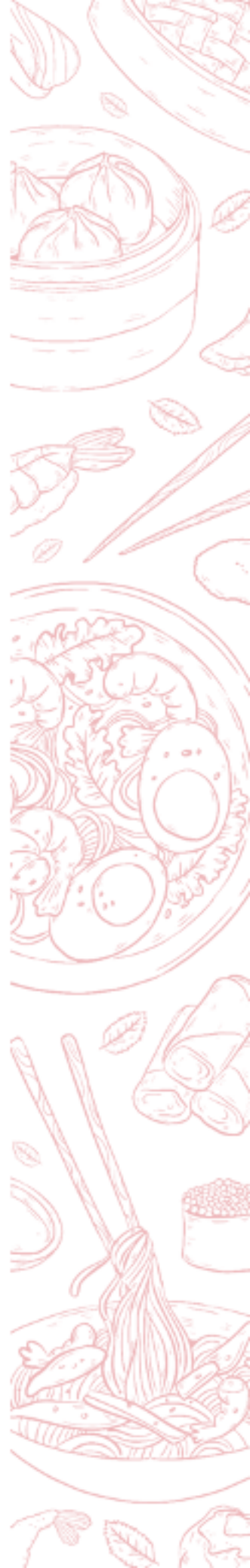
Smooth pandan-infused custard, caramelized, and vanilla ice cream

Samtiger Pandan-infuserte Pudding, karamellisiert, mit Vanilleeis

Ice Cream Scoops

Choose from: vanilla, chocolate, or strawberry, and coconut

Wählen Sie aus: Vanille, Schokolade, Erdbeere, Kokos



Plant Based Menu

Starter

Sakura Salad

Iceberg lettuce, carrots, cucumber, bell peppers, onions, wheat, lemon juice, EVO dressing, and Sakura dressing

Kopfsalat, Karotten, Gurken, Paprika und Sakura-Dressing, Zwiebeln, Weizen, Zitronensaft und extra Olivenöl-Dressing

Main Courses

Vegetable Curry

Mixed lentils, onions, ginger, and assorted vegetables

Gemischte Linsen, Zwiebeln, Ingwer und verschiedenes Gemüse

or

Wok Fry Vegetables Noodle

Stir-fry mixed vegetables, egg noodles, oyster sauce, soy sauce, and sesame oil

Gebratenes gemischtes Gemüse, Eiernudeln, Austersauce, Sojasauce, Sesamöl

Dessert

Vegan Chocolate Avocado Mousse

Ripe avocados, cocoa powder, agave syrup, and dark chocolate

Reife Avocados, Kakaopulver, Agavensirup und dunkle Schokolade



Kids Menu

Starters

Veggie Spring rolls

Spring rolls, healthy vegetables, and dip
Frühlingsrollen, gesundes Gemüse, Dip

or

Fried Chicken Wings

Chicken wings, sesame seeds, and spring onion
Hähnchenflügel, Sesam, Frühlingszwiebeln

Main Courses

Breaded Chicken Breast

Breaded chicken breast with egg noodles
Panierte Hähnchenbrust mit Eiernudeln

Or

Crispy Fish With Fried Rice

Fish fillet, white rice, carrots, red onion, and squash zucchini
Fischfilet, weißer Reis, Karotten, rote Zwiebeln und Kürbiszucchini

Desserts

Jazy Fruit Salad

Delicious seasonal Egyptian fruits
Köstliche ägyptische Früchte der Saison

or

Fried Banana

Fried banana with ice cream
Gebratene Banane mit Eis



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

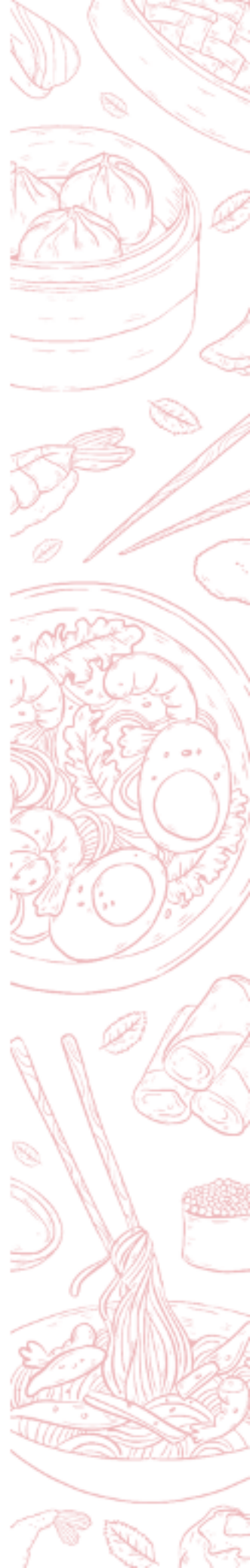
Beer

Birell non-alcoholic beer 330 ml

Authentic Egyptian beer 250 ml

House Wine, by the glass

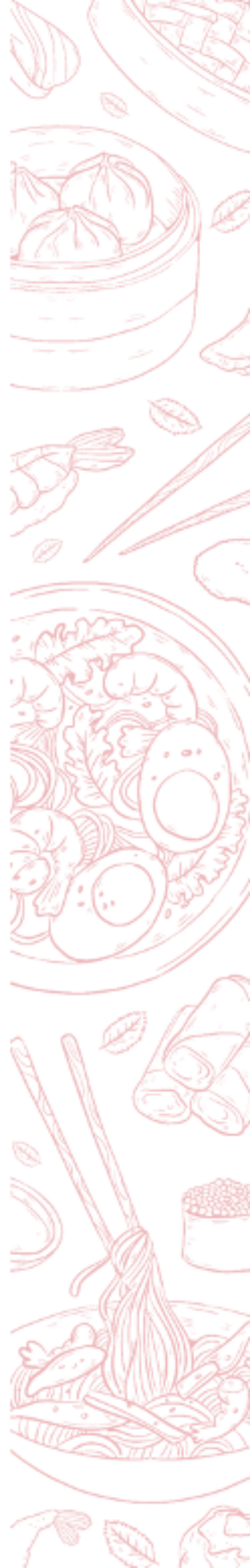
Authentic Egyptian white wine, rosé wine, red wine



Wine Selection

Sparkling Wines

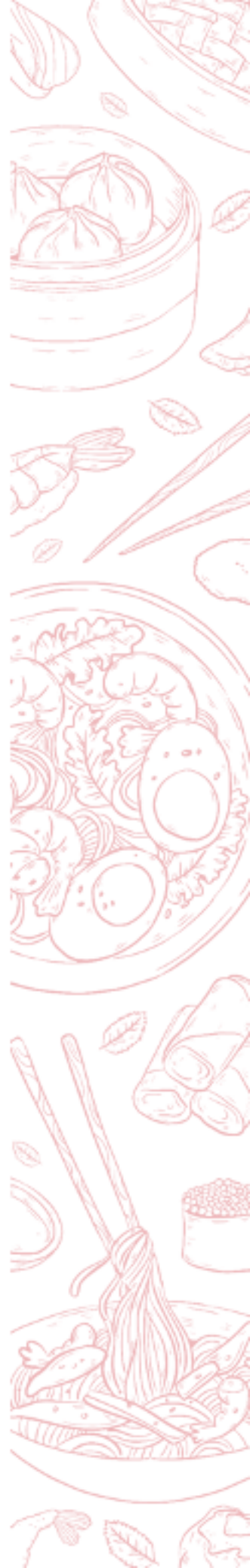
Authentic Egyptian Sparkling Wine	Btl
Valmont White, Viognier, Marsanne, Roussanne Pale gold color and aroma of white flowers. Delicate flavors of citrus and white fruits.	41
Valmont Rosé, Viognier, Marsanne, Roussanne Aromas of pear, peach, apricot and red fruit. Well balanced acidity and a touch of red fruit in the finish.	41
Le Baron White, Chardonnay The fine bubbles are the result of a proper aging in cellar. This semi-dry sparkling wine is lively with a remarkable zesty finish.	41
Le Baron Rosé, Chardonnay, Pinot Noir Refreshing and velvety smooth, sensuously caressing fruit. Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full-bodied finish.	41
Aria White, Vermentino, Superior A bright pale-yellow color and a crisp acidity with a touch of sweetness give this wine a completely different dimension.	39
Aria Rosé, Carignan, Flame A delightful rosé distinguished by its light pink hue and its balanced acidity. A beautiful harmony between fruitiness, sweetness and bakery notes.	39



Wine Selection

White wines

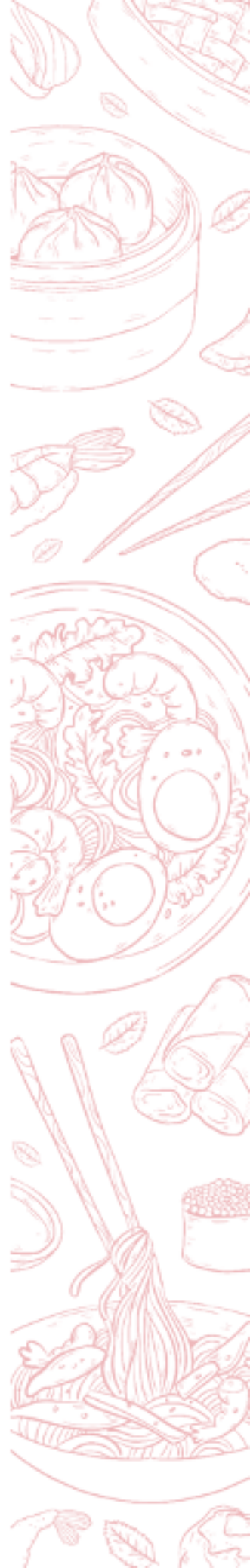
Authentic Egyptian White Wine	Btl/Gls
Omar Khayyam, Bannati Light-bodied white wine. Pale white color. Simple fresh nose showing light pears and white flowers.	22/6
Grand Marquis, Sultanine Blanche, Chardonnay Medium to full-bodied white wine. Pale yellow color. Reserved nose with hints of spices.	30/7
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

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, Merlot, Cabernet Sauvignon Full-bodied red wine. Red and black fruits aromas.	59
Cape Bay, Merlot, South Africa Full-bodied red wine. Balanced acidity. Velvety and smooth in texture with a long fine after taste.	41
Beausoleil d'Égypte, Cabernet Sauvignon 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

