

SANDS

An International Restaurant
By Jaz Hotel Group

Dinner Menu



Soup

Lentil Soup

Egyptian-style lentil soup, lemon, and crispy Arabic bread croutons

Ägyptische Linsensuppe mit Zitrone und knusprig gebratenen Croutons

Mushroom Soup

Rich creamy mushrooms soup with whipping cream
Champignoncremesuppe mit Schlagrahm

Seafood Soup

Shrimps, fish, mussels, and vegetables with fish stock
Garnelen, Fisch, Muscheln und Gemüse mit Fischbrühe

Appetizers

Costa Mares Salad

Lettuce with blue cheese, walnuts, raisins, ciabatta bread, and onion with lemon mustard dressing

Salatblätter mit Blauschimmelkäse, Walnüssen, Rosinen, Ciabatta-Brot und Zwiebeln, Mit Senf-Zitronen-Dressing

Silk Road Salad

Lettuce, fig, arugula, cherry tomatoes, goat cheese, baked beets, walnuts, and honey vinaigrette

Salatblätter, Feige, Rucola, Kirschtomaten, Ziegenkäse, gebackene Rote Bete, Walnüssen und Honigvinaigrette

Crusted Goat Cheese Salad

Pan-fried goat cheese with coconut crust, apple compote, mixed green leaves salad, and vinaigrette dressing

In der Pfanne gebratener Ziegenkäse mit Kokoskruste, Apfelkompott, gemischten Salatblättern und Vinaigrette

Seafood Salad

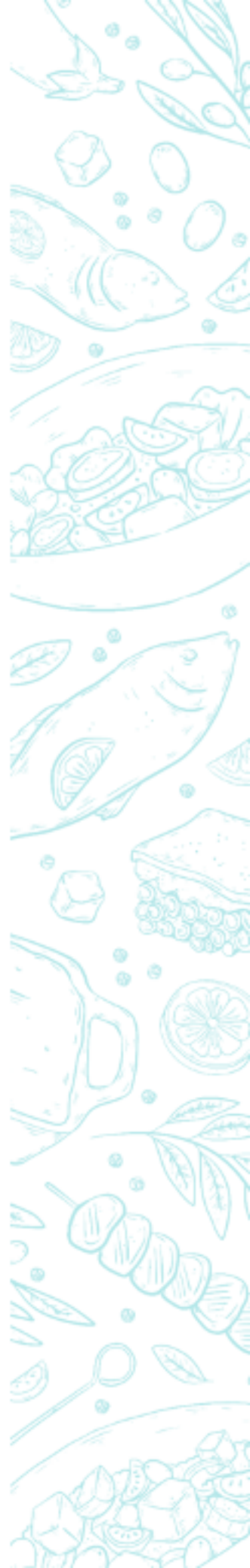
Baby shrimp, mussels, arugula leaves, sweet pepper, lemon vinaigrette dressing, and fresh basil

Garnelen, Muscheln, Rucola, Süßpaprika, Zitronen-Vinaigrette und frisches Basilikum

Salmon Gravlax

Pickled salmon paired with avocado tartar in ginger balsamic reduction, and pesto

Eingelegter frischer Lachs mit Avocado-Tartar, verfeinert mit Ingwer-Balsamico-Reduktion und Pesto



Main Courses

Middle Eastern Mezzeh Selection - For 2 Person

Hummus, baba ghanoush, muhammara, stuffed wine leaves, kibbeh, and cheese sambousek

Hummus, Baba Ghanoush, Muhammara, mit Chiliöl
verfeinertes Olivenöl, gefüllte Weinblätter, Kibbeh,
mit Käse gefüllte Sambousek

Grilled Sea Bass

Grilled fish filet, served with potato purée, grilled vegetables, and butter caper sauce

Gegrilltes Fischfilet, serviert mit Kartoffelbrei, gegrilltem Gemüse und Butter-Kapern-Sauce

Red Sea Shrimps

Pan-fried prawns, ragout of tomatoes, bell pepper, kalamata olives, served with grilled vegetables, and rice

In der Pfanne gebratene Garnelen, Ragout aus Tomaten, Paprika und Kalamata-Oliven, serviert mit gegrilltem Gemüse und Reis

Braised Chicken Breast

Chicken breast ratatouille, roasted potato, and mushroom sauce

Hähnchenbrust mit Ratatouille, gerösteten Kartoffeln und Pilzsauce

Grilled Veal

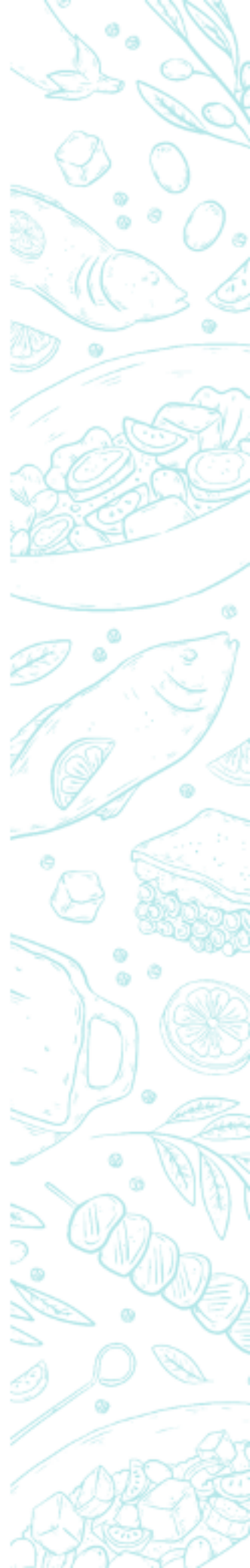
Grilled veal cutlets, sautéed vegetables, herb potatoes, and gravy sauce

Gegrillte Kalbskoteletts, sautiertes Gemüse, Kräuterkartoffeln und Bratensauce

Beef Tenderloin

Grilled beef fillet, creamy mushroom sauce, potato purée, and vegetables

Gegrilltes Rinderfilet mit cremiger Pilzsauce, Kartoffelbrei und Gemüse



Available at Extra Charge

Red Sea Lobster

75

Baked lobster, grilled mixed vegetables, and roasted potato
Gebackener Hummer, gegrilltes gemischtes Gemüse, Bratkartoffel

Ribeye Steak

50

Beef ribeye, potato purée, grilled vegetables, and pepper sauce

Rinder-Ribeye, Kartoffelpüree, gegrilltes Gemüse und Pfeffersoße

Striploin Steak

40

Beef striploin, herb potato wedges, sautéed vegetables, and mushroom sauce

Rinderfilet, Kartoffelecken mit Kräutern, sautiertes Gemüse, Pilzsoße

Desserts

Caramel Brownie Cheesecake

Fudgy brownie base, topped with a velvety cheesecake layer, swirled with decadent caramel sauce

Fudgy Brownie-Boden, gekrönt mit einer samtigen Käsekuchenschicht, überzogen mit dekadenter Karamellsauce

Chocolate Volcano

Chocolate mousse, raspberry sauce, and brownies crumble
Schokoladenmousse, Himbeersoße, Brownie-Streusel

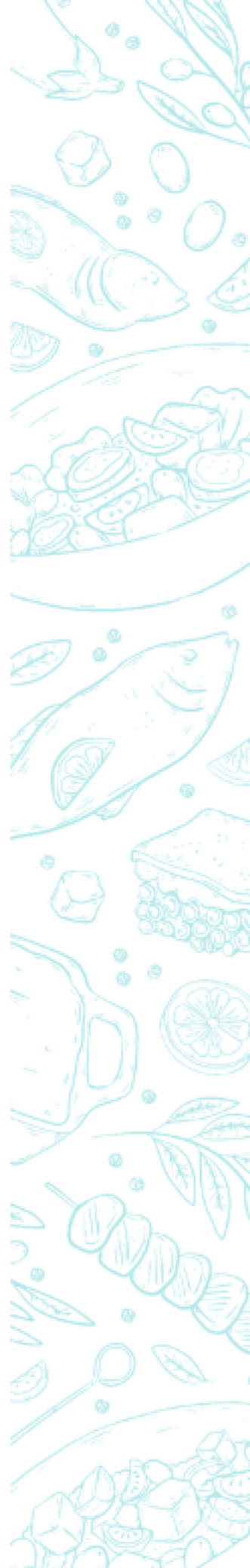
German Chocolate Cake

Layers of moist chocolate cake, filled of coconut-pecan, topped with a reach creamy chocolate frosting

Schichten saftiger Schokoladenkuchen, gefüllt mit Kokosnuss-Pekannuss, gekrönt mit einem cremigen Schokoladen-Zuckerguss

Fruit Salad with Ice Cream

Seasonal fruit salad topped with your choice of ice cream
Obstsalat der Saison, garniert mit Eiscreme Ihrer Wahl



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

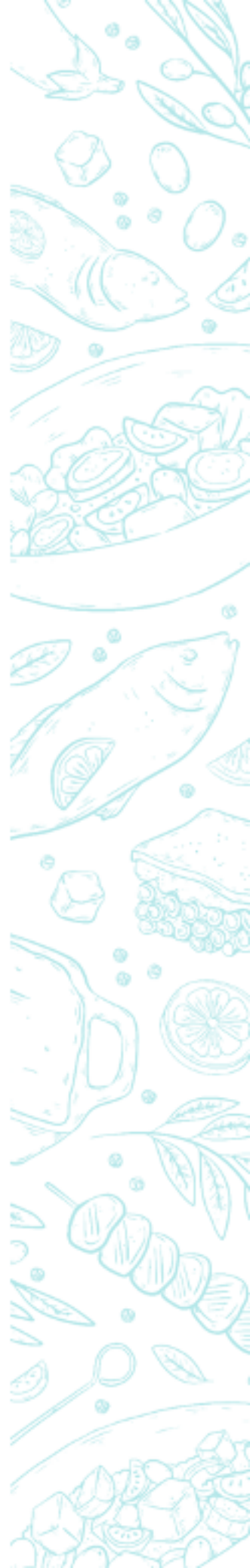
Refreshing and velvety smooth, sensuously caressing fruit.
Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full-bodied finish.

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

Authentic Egyptian White Wine Btl/Gls

Omar Khayyam, Bannati 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

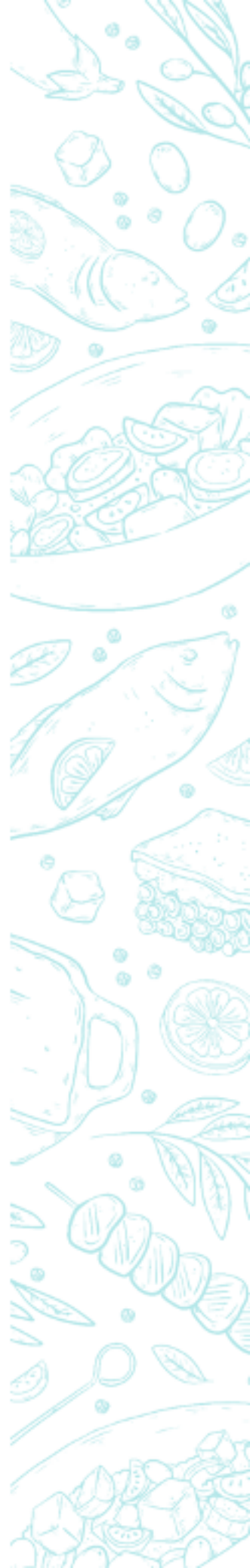
Bright straw color with a golden glint.
Rich and complex aromas of citrus and lime to ripe peach.
A dry wine with a hint of sweetness in the finish.

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

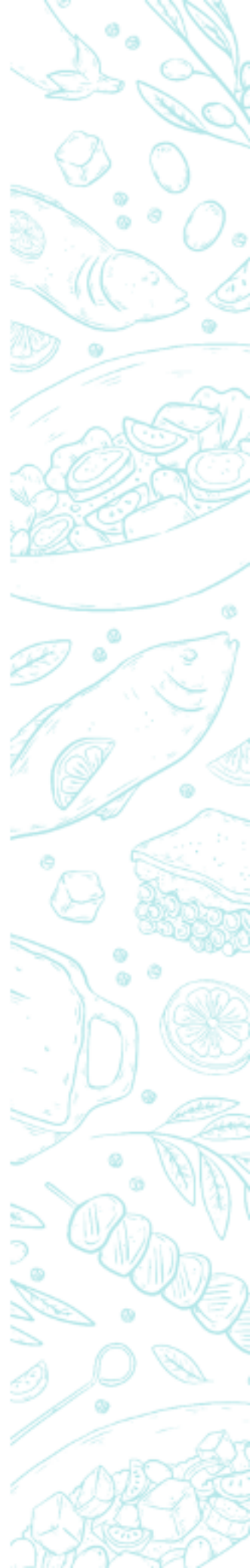
An exquisite floral note combined with the refreshing sweetness of pear and honeycomb.
Fresh, crisp and bright.



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.	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

