



EGYPTIAN STYLE WRAPS (ONLY AVAILABLE BETWEEN 12PM-3PM WEEKDAYS)

Healthy & nutritious lightly toasted Cairo Gourmet wraps with grilled meats/vegetables.

Marinated in special Egyptian herbs and spices.

Lunch special – Any wrap & small chips \$13, combo with soft drink \$16

SHISH WRAP

Grilled chicken breast nestled in tahini sauce, fresh mesclun lettuce, tomatoes, onion & pickles. \$10.00

KOFTA WRAP

Grilled Kofta with spread of Hummus, mesclun lettuce, tomato, onion, pickles \$10.00

EGYPTIAN FALAFEL WRAP

Ground split fava beans and sesame seeds mixed with Egyptian spices, accompanied by mesclun lettuce, tomato, onion, pickles & tahini dressing. \$10.00

GEBNA BEL TAMATEM TOPPED WITH FALAFEL WRAP

Mix of Feta cheese with Olive oil and handful of finely chopped tomatoes topped with Egyptian Falafel. \$10.00

HALOUMI WRAP

Grilled haloumi with spread of baba ghanoush, black olives, tomato & mesclun lettuce \$10.00

EGGPLANT WRAP

Fried eggplant seasoned with Egyptian spices in tahini dressing topped with mesclun lettuce, tomato, onion & tahini. \$10.00

CAULIFLOWER WRAP

Fried cauliflower seasoned with Egyptian spices in tahini dressing topped with mesclun lettuce, onion & Parsley. \$10.00

ZA'ATAR & BABA GHANOUSH WRAP

Homemade baba ghanoush topped with Wild thyme, oregano & sesame seeds mixture, fresh olive oil. \$10.00

LUNCH SKEWER SPECIAL

- Two skewers of our appetizing meats on a bed of seasoned onions & parsley Served with Tahini with Shish / Kofta \$18.00
- Koshari (Egyptian Traditional dish contain Rice, macaroni, and lentils mixed, topped with a spiced tomato sauce and garlic vinegar, and garnished with chickpeas and crispy fried onions) \$16.00

Side of hummus / Baba ghanoush / tzatziki / tahini \$3.00

WRAP EXTRAS:

Haloumi \$4.00 / Falafel \$3.00
Additional chicken / Kofta \$8.00

CAIRO GOURMET CHIPS

Small \$5.00 Large \$10.00

LUNCH TIME CATERING & BUFFETS AVAILABLE

LUNCH SPECIAL IS ONLY AVAILABLE WEEKDAYS ONLY – WEEKEND NORMAL MENU

(V) - VEGETARIAN (VG) - VEGAN (GF) - GLUTEN FREE

2.5% SURCHARGE ON ALL CARDS

3% SURCHARGE ON AMEX CARDS

10% SURCHARGE ON PUBLIC HOLIDAYS

ALL ALLERGIES MUST BE INFORMED TO MANAGEMENT. WHILST WE ATTEMPT TO ACCOMMODATE ALL YOUR ALLERGIES, PLEASE NOTE WE CANNOT GUARANTEE YOUR DISHES WILL BE 100% ALLERGY FREE.



CAIRO GOURMET KITCHEN

DIPS

(Served with bread)

TZATZIKI (V)	
Refreshing Yogurt infused with grated cucumber, finely chopped garlic & desiccated mint.	\$12.00
GARLIC DIP (VG)	
Traditional Middle eastern garlic blended with olive oil	\$12.00
GEBNA BEL TAMATEM (V)	
Feta cheese blended with Olive oil and handful of finely chopped tomatoes	\$13.00
DUKKHA MIXED (VG, V)	
Mix of ground Wild thyme, oregano & sesame seeds mixture, fresh olive oil.	\$13.00
BABA GHANOUSH (V, VG)	
Smoky chargrilled eggplant blended with tahini, Garlic, and lemon juice	\$16.00
HUMMUS (VG)	
A puree of chickpeas blended with tahini, Garlic, and lemon juice	\$15.00
TRADITIONAL MIDDLE EASTERN TRIO DIPS (VG)	
A platter of mixed home-made dips (Baba Ghanoush, Hummus, Tzatziki)	\$27.00

SALADS

TABOULI SALAD (VG)	
Traditional salad made of finely chopped parsley, tomatoes, onions, mint, crushed wheat finished with a lemon-olive oil mix seasoning.	\$20.00
EGYPTIAN GARDEN SALAD (VG)	
Cairo Gourmet most loved salad of mesclun Lettuce, cut fresh garden vegetables tomato, cucumber, and onions dressed with olive oil, salt, pepper, and lemon juice	\$17.50
GREEK SALAD (V)	
Delicious Greek Salad of mesclun leaves, Tomato, sliced cucumber, green pepper, sliced red onion, Kalamata olives, feta cheese & olive oil	\$19.00
HALOUMI CHEESE SALAD (V)	
Freshly Sliced tomato, cucumber, onion & black olives mixed with mesclun lettuce	\$20.00
ADD TO ANY SALAD.	
Extra – Chicken Skewer \$9.00 / Kofta Skewer \$9.00/ Falafel \$3.00/ Halloumi \$4.00 (Per Piece)	

MEZZE

TORSHI (VG, GF)	
Egyptian Mixed homemade vegetable pickles (Turnips, Pickles, Chilli, lemon, cauliflower, cucumber & Carrots)	\$7.00
FRIED EGGPLANT AND TAHINA (VG)	
Fried eggplants dressed with Egyptian spices & roasted sesame seeds served with tahini	\$20.00
FRIED KIBBEH (4 PIECES PER SERVE)	
A shell of ground lamb meat & crushed wheat, filled with finely minced meat, onion, pine nuts & spices	\$18.00
ARNABIT MA'ALY (VG)	
Fried cauliflower dressed with tahini and sesame seeds served with salad & Tahini Sauce	\$21.00
GRILLED HALLOUMI	
Grilled Cypriot cheese with layers of fresh tomatoes, mint & olive oil served with black olives	\$19.00

TAGINE

BAMIA TAGINE (V)	
Egyptian (Okra) slow cooked in the oven with fresh tomato sauce served with rice	\$25.00
MOUSSAKA (V)	
Eggplant cubes, fried and cooked in tomato sauce with green peppers, onion, fresh chilli served with rice	\$26.00

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CAIRO GOURMET
KITCHEN

FROM THE SEA (ALEXANDRIAN STYLE)

BABY OCTOPUS TAGINE \$35.00
Oven Slow cooked squid mixed with fresh herbs and tomato sauce served with rice

ALEXANDRIAN PRAWNS \$45.00
Slow cooked Australian tiger prawns mixed with coriander, onion, tomato, green chilli served with rice & Tahini

MAINS

Served with Bread.

(Chefs' Tip: Use the bread to easily pull the meat off the skewers)

KOSHARI (VEG, VG) \$20.00
The Most famous traditional Egyptian dish contain (Rice, macaroni, and lentils mixed, topped with a spiced tomato sauce and garlic vinegar, and garnished with chickpeas and crispy fried onions) *Add liver \$10.00*

MAKHSOUS CASSEROLE \$30.00
Macaroni slow cooked with calf's liver marinated with Egyptian spices Garlic, green chilli topped with crispy fried onion

EGYPTIAN FALAFEL PLATE (VG) \$19.00
(Six domes of Egyptian homemade delicious fried ground split fava beans, sesame seeds, fresh herbs, onions, garlic served with Tahina, pickles, and salad)

FOUL MUDAMMAS (VEG, VG) \$19.00
Egyptian stewed fava beans (or broad beans) typically seasoned with a little ground cumin and finished with good extra virgin olive oil, tomato, onion
Add Falafel \$3.00 - Add Torshi \$4.00

VINE LEAVES (VEG, VG) \$21.00
(Freshly picked Stuffed vine/grape leaves, rice mixture, Tomato, herbs, Egyptian spices) (10 Pieces)

MOMBAR \$21.00
(Arab sausage dish stuffed with a rice mixed with herbs mixture and deep fried + Tahina) (5 Pieces)

MOLOKHIA STEW (GREEN SOUP) \$21.00
(Egyptian Green soup cooked in vegetable broth topped with sautéed garlic served with rice)
Add Chicken Skewer / Kofta Skewer \$9.00 Add Pan fry chicken \$10.00 per piece

KEBDA ISKANDARANY \$27.00
(Delicious Stir-fried calf's liver marinated with the Egyptian spices, garlic, green chilli, lemon juice served with chips)

KOFTA PLATE \$28.00
(Three Char-grilled minced lamb & beef seasoned with fresh parsley, onion and authentic Egyptian spices served Salad, Tahini, and pickles)

SHISH TAWOOK PLATE \$29.00
(Three succulent chicken skewers marinated in our Egyptian special house spices served with Salad, Garlic dip, and pickles)

MIX GRILL \$32.00
A delicious combination of Koftas, chicken skewer served with salad, Tahini, garlic dip, pickles, and Falafel

GRILLED LAMB CUTLETS \$42.00
(Four lamb cutlets marinated overnight with Egyptian herbs and spices chargrilled served with Egyptian garden salad and chips)

VEGETARIAN MIX PLATE (VG, VEG) \$30.00
(Three homemade Egyptian falafels, fried cauliflower dressed with tahini and sesame seeds, fried eggplant served with tahini, pickles & salad)

Add to any main platter.
Extra bread \$2.00 / Extra Shish skewer \$9.00 / Extra Kofta skewer \$ 9.00 /
Extra Falafel \$3.00 / Extra Calf's Liver \$ 10.00

Sides
Rice with egg noodles \$6.00 / Rice with lentils \$8.00

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FOR THE LITTLE ONES

Kofta skewer x 1, chips, tomato sauce	\$16.00
Shish skewer x 1, chips, tomato sauce	\$16.00
Chicken nuggets x 5, chips, tomato sauce	\$16.00

DESSERT

UM ALI (Freshly oven baked Egyptian Traditional famous dessert Layers of puff pastry soaked in milk and mixed with nuts, coconut flakes pistachio and sugar)	\$18.00
TURKISH DELIGHT (3 PIECES PER SERVE) Squares of authentic rose flavoured Turkish delight, topped with shredded coconut	\$10.00
BAKLAVA (3 PIECES PER SERVE) filo pastries with cashews & syrup, topped with crushed pistachios	\$12.00
HARISSA (3 PIECES) typical Middle Eastern dessert <i>made from</i> semolina flower topped with almond & Syrup	\$11.00

DRINKS

KAHWA - Egyptian slow cooked coffee	\$5.00
Egyptian black mint tea	\$5.00
KARKADÉ - Egyptian Iced hibiscus tea	\$7.00
SOFT DRINKS (Coke, Coke no sugar, Coke Diet, Fanta, sprite)	\$5.00
Lemon Mint Juice	\$7.00
Pop Tops Apple Juice for Kids	\$5.50
Sparkling water (1L)	\$7.50

BEER, WINE

	GLASS	BOTTLE
WHITE WINE		
Meraki Sauvignon Blanc 2020	\$10.00	\$42.00
Vine keeper Hunter Valley Chardonnay 2019	\$10.00	\$46.00
Sensi Collezione Pinot Grigio Delle Venezie 2018	\$12.00	\$47.00
Moscato	\$10.00	\$35.00
RED WINE		
Happer Park Shiraz 2019	\$12.00	\$43.00
Pinot noir	\$12.00	\$46.00
Port Wine Tawny	\$10.00	\$39.00
BEER		
Stella Egyptian Beer Imported		\$10.00

ASK OUR TEAM ABOUT BANQUET MENU, CATERING, ORGANISING YOUR SPECIAL EVENT!

VEGETARIAN / VEGAN OPTIONS AVAILABLE

BOOKINGS MORE THAN 5 PEOPLE MUST BE SET MENU.

We refuse to compromise on quality in our restaurant. Our extensive menu is designed to offer the best of authentic Egyptian & Middle eastern cuisine. We make all our dishes in house, right down to the tahini! And whilst there is something for everyone, we recommend it best shared to experience more of what we have to offer.

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