River Tosca

Starter

KOBEBA

pita bread, meat balls, yogurt mint sauce



HUMMUS

beetroot, tahini, olive oil, garlic crostini



MIX GREEN SALAD

spring onion, baby tomatoes, blues cheese crumbles, balsamic dressing



Soup

CHICKEN CONSOMMÉ

roasted almonds vermicelli



ROASTED TOMATO AND BASIL

butter croutons



Main Course

NEGRESCO

spaghetti in white sauce, chicken, melt cheese



GRILLED SALMON

spinach, allumette potatoes, lemon butter sauce



SURF & TURF

grilled beef tenderloin, tiger shrimp, steamed vegetables, potato puree, gravy sauce





AUBERGINE FARCIE

stuffed seasonal vegetables, raisins, parmesan cheese



Dessert

CHEF'S SELECTION OF LOCAL AND INTERNATIONAL CHEESES

DATES TART

caramel sauce



APPLE CRUMBLE

vanilla ice cream



ICE CREAM OF THE DAY

mango

FRUIT PLATE

selection of seasonal local fruits

The Daily Main Alternate

free range chicken breast, salmon darne, and grilled steak of beef tenderloin, available to choose with vegetables, mixed salad, baked potato, french fries

River Tosca

The Local Experience

KOBEBA

pita bread, meat balls, yogurt mint sauce



CHICKEN CONSOMMÉ

roasted almonds vermicelli



SURF & TURF

grilled beef tenderloin, tiger shrimp, steamed vegetables, potato puree, gravy sauce





DATES TART

caramel sauce





Our Vegetarian & Wellness Treat

HUMMUS

beetroot, tahini, olive oil, garlic crostini





ROASTED TOMATO AND BASIL

butter croutons



AUBERGINE FARCIE

stuffed seasonal vegetables, raisins, parmesan cheese



Wine Selection

Jardin du Nil - Cabernet sauvignon, Syrah

meticulous grape selection and careful blending of locally organic grown cabernet sauvignon petit verder syrah.

Jardin du Nil - Vermentino, Viognier

a blend of vermentino and viognier fresh and crisp with a very land finish aland of lime and pineapple slightly mineral with floral aromas

Coffee of The Day

Irish coffee / EGP 850

Irish whisky, jameson, hot Coffee, cream