River Tosca

Starter

KOBEBA

roasted nuts, 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

SURF & TURF

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



GRILLED SALMON

Spinach, allumette potatoes, lemon butter sauce



PASTA

white sauce, chicken, fresh herbs



AUBERGINE FARCIE

stuffed seasonal vegetables, mozzarella 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

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

River Tosca

The Local Experience

KOBEBA

roasted nuts, 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, mozzarella cheese



Wine Selection

Jardin du Nil - Vermentino, Viognier

Ablend of vermentino and viognier frish and crisp with avery lond finish Aland of lime and painpel slightly mineral with floral aromas

Jardin du Nil - Cabernet sauvignon, Syrah

Meticulous grape selection and careful blending of locally organic grown cabernet sauvignon petit verder Syrah.

Coffee of The Day

Irish coffee / EGP 950

Irish whisky, jameson, hot Coffee, cream