



HOTEL AL MOUDIRA  
L U X O R

## **Pizza, Pasta and Sandwiches**

Penne, Spaghetti, Rigatoni, Fusilli

*Gluten free and wholegrain options are available.*

arrabbiata – aglio olio y pepperoncino - tomato

pesto – Bolognese

shrimps & zucchini

**Our Neapolitan pizza**

is served thin, with tomato, oregano & little cheese...

.... but we change this upon request.

Please choose as many toppings as you like:

Tomato, mozzarella, oregano, cherry tomatoes, mushrooms, rocket, anchovies, hot peppers, fresh basil, onions, spring onions, artichokes, olives, zucchini.

**Toppings with extra charge**

buffalo mozzarella, halloumi, bottarga

**Sandwiches are served with French fries and oriental salad**

**Vegetarian Wrap**

Roasted vegetables, feta cheese, oven dried cherry tomatoes, pesto.

**Falafel Sandwich**

Aish Baladi, a healthy local flat bread, raw vegetables, tahina sauce.

**Moudira Burger with a 180-gram beef patty**

Add your choices:

cheddar cheese, tomato, onion, pickled cucumber, lettuce, beef bacon, avocado.  
served with French fries or baladi salad in a sesame bun or with local flatbread.

**Smoked duck breast with homemade wholemeal loaf**

filled with zucchini hummus, eggs, pimento and rucola.

**Smoked Salmon in baladi bread**

with onions, tomatoes and avocado with Dijon mustard sauce.



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## Salads

### Fattoush Salad

Tomato & cucumber, parsley & mint in olive oil and lime with croutons

### Tuna salad

Cucumber, tomatoes, peppers, red onions, boiled egg, lettuce

### Moudira salad

Rocket, oranges, parmesan shavings, olive oil, balsamic vinegar

### Fresh tomatoes in harissa

Marinated in a red harissa pesto sauce.

### Lebanese mezze served with aish baladi and Lebanese bread

3 choices of mezze

6 choices of mezze

Select from hummus, mutabal, kibbeh, warak ainab, shanklish, tabbouleh, fried aubergine, babaghnough, muhamarra, tomeya

### Gazpacho of the day

## From the grill

Kofta, beef kebab, chicken shawarma

### Salmon fillet

Served with your choice of French fries, baked potatoes, rice, grilled vegetables.

## Vegetarian

Grilled aubergine stuffed with chickpeas, cous cous and dates

### Vegetarian shish with oriental rice

Choose your sauce: yogurt kurkum sauce – muhamaara

## Desserts

Homemade ice-cream, one scoop

*Flavours: lemon, mandarin, mango, yoghurt, mastika, chocolate-hazelnut, vanilla*

Homemade brownie and pistachio crunch

Fresh fruit with yogurt, honey, and nuts

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**Soft Drinks**

Still mineral water carafe  
Sparkling water carafe  
Mineral water bottle 600 ml  
Mineral water bottle 1.5 ltr  
Sparkling water bottle 250 ml  
Soda 250 ml  
Tonic Water 250 ml  
Karkadee 300 ml  
Red Bull 200 ml  
Coca Cola 330 ml  
Pepsi 330 ml  
Fanta 330 ml  
Sprite 330 ml  
Tomato juice 200 ml  
Milk shakes 300 ml  
Ice tea  
Ice coffee

**Fresh Juices**

Orange juice 300 ml  
Lemon juice 300 ml  
Mango juice 300 ml  
Strawberry juice 300 ml  
Carrot Juice 300 ml

**Hot Drinks**

Tea / flavored tea  
Espresso  
Americano  
Cappuccino  
Flat White  
Chocolate Mocca  
Cortado  
Iced Cappuccino  
Turkish Coffee  
Hot Chocolate

**Loose Tea**

Please ask for our tea menu, where we offer a wide selection of black, green and herbal teas.

**Wine** by the Glass 120 ml

House wine - white, rose or red  
Omar Khayam – white, rose or red  
Lavita - Sparkling wine

**Beer**

Stella 500 ml  
Sakkara 500 ml  
Heineken 330 ml  
Heineken 500 ml

# HOTEL AL MOUDIRA

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### **Apéritifs** – 50 cl

Martini – Rosso, Bianco, Dry

Ricard / Pernod / Ouzo

Campari

### **Whisky/Whiskey** – 25 cl

Dewars/ Ballantine's

J&B / Johnny Walker Red Label

Jameson

Johnny Walker Black Label

Chivas Regal

Jack Daniels

Canadian Club

### **Single Malt Whisky** – 25 cl

Laphroaig 10 years

Tamnavulin

### **Spirits** – 25 cl

Absolut Vodka

Vodka Beluga Nobel

Bacardi Carta Blanca/Bacardi Gold

Captain Morgan Black Label

Beefeater/ Gordon's

Bombay Sapphire

Hendricks Gin

Tequila Sierra

Patrón Tequila Silver

Cognac V.S.O.P. / Hennessy

### **Local Spirits** – 40 cl

Gin

Vodka

Tequila

Brandy

Whiskey

Ouzo

### **Liqueurs / Digestifs** – 25 cl

Marie Brizard Crème de menthe

Marie Brizard Crème de café

Kahlua

Sambuca

Grand Marnier

Cointreau

Baileys

Triple Sec

### **Cocktails** – 50 cl imported spirits.

Bloody Mary

Screwdriver

Margarita

Tequila Sunrise

Vodka/Gin Martini

Negroni

Gimlet

Cosmopolitan

Manhattan

Old Fashioned

Whiskey Sour

Daiquiri

Tom Collins

Mojito

Cuba Libre

Black Russian

White Russian

Pina Colada

Mai Tai

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Screwdriver

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Cosmopolitan

Manhattan

Whiskey Sour

Daiquiri

Tom Collins

Mojito

Tequila Sunrise

Mai Tai

Pina Colada

### **Cocktails – non alcoholic**

Virgin Mary

Virgin Colada

Virgin Mojito

# White Wines

## Castello di Trevi - Grillo

Light Yellow color. Fruity nose with white peach and pear, lemon zest. The palate is fresh, with pear and peach notes, with a hint of minerality. Long length, very elegant.

## Cape Bay – from South African grapes

Chardonnay. Light gold color. The nose shows a crisp fruitiness (apple, pear, lemon). The mouth has a nice length and refreshing acidity, with citrusy notes and pear coming through.

## Baila – from Spanish grapes

Verdejo. An exquisite floral note combined with the refreshing sweetness of pear and honeycomb flavors. The palate is fresh, crisp and bright with some mineral complexity.

## Nala – from South African grapes

Chardonnay – Sauvignon Blanc. Luscious aromas of fresh grapefruit, ripe pear and honey are complemented by an elegant palate with notes of vanilla toasted oak and crisp minerality.

## Chateau Byblos

Rich and complex blend between Sauvignon Blanc and Chardonnay, reflects the diversity of the Lebanese terroir. The floral & mineral profile with a balanced acidity, a rich body give a creamy and lasting taste.

## Chateau de Grandeville

Smillon. Pale lemon color with light aromas developing nice citrus notes. Dry lemony flavors with good breadth and gratifying acidity.

## Jardin du Nil

A blend of Vermentino and Viognier. Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas.

## White Wines

### Omar Khayyam

The Sultanine Blanche grape gives this wine its pale white color and develops on the nose fresh aromas of vanilla. The palate brings out flavors of citrus, green apple and pear. A well-balanced dry wine with a hint of honey in the finish.

## Rose Wines

### Baila – from Spanish grapes

Tempranillo. An exquisite blend offering the perfect balance between acidity and spicy fruit notes. A mid ruby color which adds a savory finish suiting every occasion

### Beausoleil d’Egypte

Monocpage Merlot - A rhubarb-salmon color. Nicely balanced and crispy aromas of cherries and tangerine peel.

### Omar Khayyam

Vin rose with pale pink color. Aromatic strawberry aromas developing on the nose and with a fruity finish of plums and just a hint of tannins on the palate.

## Red Wines

### Cape Bay - from Spanish grapes

Merlot & Syrah. Deep red color. The nose shows red fruits (cherries). The palate is fruity with good depth and balanced acidity. Velvety and smooth in texture with a long fine after taste.

# Red Wines

## Chateau Byblos

A complex red wine aged in oak casks containing aromas of black plums and cherries with hints of minty dark chocolate. Very generous on the palate with a strong presence of sweet oak spices in every sip.

## Castello di Trevi – Nero d'Avola

Deep red garnet color. The nose shows black fruits (blackberry, blackcurrant), herbal notes of Thyme and a hint of fresh mint. The palate is soft and round, with a very nice length, tannins well integrated and flavors of matured black fruits and sweet cocoa spices.

## Baila – from Spanish grapes

Tempranillo. Spicy, full bodied and tart wine, the tannins are ripe, soft and in perfect harmony with a very mild acidity. A tase of fig and cedar embellishes the long lasting aftertaste and complexity.

## Nala – from South African grapes

Pinotage – Shiraz. This dark garnet gem delivers lively berry pie notes, strawberry and raspberry afternotes. The pinotage shiraz blend gives a full mouthfeel that finishes with notes of vanilla and silky rich tannins.

## Chateau de Graneville

Merlot / Cabernet Sauvignon. Deep, intense and complex with aromas of red and black fruit, interwoven with notes of vanilla and sweet spice from ageing in French oak. Beautifully balanced with a nice long finish.

## Jardin du Nil

A blend of Cabernet-Sauvignon, Petit Verdot and Syrah Complex smooth full-bodied with a dominant note of blueberry and licorice. Complex aroma of black ripe berries and iris.

## Omar Khayyam

Bobal grapes give this wine its bright red color. Nose develops red fruit aromas. The Palate is smooth with soft tannins and flavors of plum, raspberries and red cherries.

# Sparkling Wines

## Moët & Chandon Impérial

Very pale straw color with small, active bubbles, with a subtle suggestion of flowers, vanilla, grapefruit, bread.

This is a light and delicate champagne.

## Le Baron - White

A unique Méthode Traditionnelle Brut dominated by Chardonnay aged 12-18 months. The apricot – pear aroma is perfectly combined to a biscuit – creamy taste. The fine bubbles are the result of proper aging in a cellar.

This dry sparkling wine is lively with a remarkable zesty finish.

## Valmont - White

Viognier, Marsanne and Roussanne. It is characterized by a pale gold color and white flowers aroma on the nose. On the palate, the attack is bright, with delicate flavors of citrus and white fruits.

Harvests are all manual and our grapes all come from the best Egyptian vineyards.

## Lavita - White

Grape varieties dominated by Vermentino. An extravagant light-yellow color with hints of apple, melon and peach flavors. This sparkling wine will add a lively colorful vibe to your day.

## Éavita - Ros

Grape varieties are dominated by Montepulciano. A perfect gentle blend of dark fruits and cherries.

With a distinguishable light body and crisp tartness. Lavita rose will tingle your tongue with its light frothy bubbles.