

MENU

BREAKFAST

Welcome to Khan Al Moudira, where we take you on a culinary journey through the rich flavours of Egypt.

Breakfast Platter

A well-rounded experience of Egypt's traditional breakfast offerings. The platter includes Ful, falafel, eggs, seasonal vegetables, hummus and labneh

Falafel

Crispy, golden-brown patties made from ground chickpeas, herbs, and spices, served with pickles and tahina

Egyptian Organic Eggs

Organic eggs from Al Moudira's farm are fried, scrambled or boiled and served with seasonal vegetables. Add pastrami or duck bacon as an option

Shakshuka

Made with Al Moudira's organic farm eggs – a spiced tomato stew with poached eggs, onions and peppers

Feteer Meshaltet

Flaky, layered pastry served with honey and qishta (Egyptian cream), or with molasses and tahina

Tamr wa Zabadi

A parfait of dates and yoghurt served with seasonal fruit, nuts and honey from the local monastery

Ma'amoul

Date-stuffed pastries

MEZZE

Indulge in a tantalising fusion of Egyptian and Lebanese flavours with our delicious mezze selection. Share an array of delectable small plates that pay homage to the owner's Lebanese heritage while celebrating the rich culinary traditions of Egypt.

Hummus

Creamy chickpea delight with dried apricots and a delicate chili crunch

Mutabal

Smoked aubergine dip with almonds and pomegranate

Labneh

Strained yoghurt with a garlic confit, za'atar and toasted nuts

Shanklish

Aged cheese coated with aromatic herbs and spices

Zatoun

Warm olives in spiced olive oil with cinnamon and coriander seeds

Baladi Salad

Local salad, crafted with organic tomatoes, crisp cucumbers, and crunchy pita bread, drizzled with lemon and sumac seeds

Kheyar Salad

Cucumber salad lightly marinated in Egyptian spices with tahina and yoghurt sauce, dill, and sesame seeds

Kobeba

Crusty golden-brown mouthfuls, also known as kibbeh, made from bulgur wheat and filled with beef or goat's cheese

Sambousak

Golden pastry pockets filled with a delectable blend of seasoned minced beef

Falafel

Crispy, golden-brown patties made from ground chickpeas, herbs, and spices, served with sweet pickled vegetables and tahina

Betengan

Smoked aubergine on a walnut and arugula purée with yoghurt and basil sauce

Arnabeet

Crispy cauliflower with fresh mango chutney

Batata

Baked sweet potato topped with yoghurt and hazelnut dukkah, a traditional mix of nuts and spices

Roz

Basmati rice lightly spiced with dry figs, orange, and pine nuts

MAIN COURSES

Mahshi Fereek

Stuffed pepper, tomato and zucchini filled with freekeh, cooked in a flavourful tomato sauce and topped with crumbled feta

Molokhiya

A rich green stew made from jute leaves with grilled prawns

Moussaka

Grilled aubergine topped with peppers, Egyptian-spiced minced beef, and a creamy potato purée

Kofta Dani

A delectable blend of seasoned minced lamb spheres cooked in a light tomato sauce, served with sweet pickled cucumbers, yoghurt, and onions sprinkled with sumac

Koshari

Egypt's classic - a hearty dish of rice, macaroni, lentils, and chickpeas, topped with a spicy tomato sauce, garlic vinegar and crispy fried onions

FROM THE EGYPTIAN CHARCOAL BARBEQUE

Kofta Dani

A mix of minced lamb, herbs and spices served with chermoula, yoghurt, grilled tomatoes and onions

Shish Taouk

Chicken marinated in yoghurt and Egyptian spices, charcoal-grilled to perfection, served with grilled tomatoes and onions

Singari

Fresh fish cooked in banana leaf, with a sauce of caramelised onions, garlic, and fresh tomatoes

DESSERTS

Oriental Sweets

A selection of the most delicious oriental sweets made with honey and nuts

Om Ali

Baked bread pudding with nuts, raisins, and sweetened milk

Mahalabia

Silky milk pudding flavoured with rosewater and nuts

Qatayef

Traditional mini pancakes filled with nuts and qishta (Egyptian cream) drizzled with sugar syrup

Basbousa

A sweet semolina cake soaked in flavoured syrup and garnished with coconut flakes

Roz Bel Laban

Rice pudding with dates and nuts

EGYPTIAN SANDWICHES

We take pride in crafting a variety of delicious sandwiches, made with our own home-made and freshly baked bread.

Bread Types

Baladi: *This is an Egyptian flatbread crafted from 100% whole wheat flour.*

Merahrah: *Celebrate the rich flavours of Egypt with our exquisite Merahrah bread. Crafted from a blend of whole grain wheat and corn flours, this artisanal creation has a deep, rustic hue and a subtle sweetness produced by an infusion of molasses. If you are a guest of the hotel, you can enjoy watching the team baking your bread in our outdoor oven, situated in the Moudira garden.*

Ful

Slow-cooked fava beans, tomato, cucumber, fresh salad in Baladi bread, served with pickled vegetables and tahina

Falafel

Crispy, golden-brown patties made from ground chickpeas, tomato, cucumber, and fresh salad in Baladi bread, served with pickled vegetables and tahina

Organic Egg Salad

Organic eggs from our farm at Al Moudia, tahina, yoghurt, tomato, cucumber, fresh salad in Baladi bread, served with pickled vegetables

Kofta Burger

A delectable blend of seasoned minced meat patties with tomatoes, onions, cucumber and fresh salad in Merahrah bread, served with pickled vegetables and harissa

Shish Taouk

Marinated chicken with tomato, onions, cucumber, and fresh salad in Merahrah bread, served with pickled vegetables and Tomeya (a traditional garlic dip)

Signature Drinks

Date and Almond Smoothie

A nutritious and energy-boosting smoothie made with ripe Egyptian dates, almond milk, a touch of honey, and a sprinkle of crushed almonds. This wholesome drink is perfect for those looking for a healthy and satisfying option

Cucumber Lemonade

Crisp cucumber blended with mint and Sprite

Carrot Yoghurt

Carrot yoghurt blend with honey and cream

Apple Cinnamon

Apple juice with a touch of cinnamon essence

Kasab

Pure and natural sugarcane juice, freshly pressed to quench your thirst and provide an energy boost

Sahlab

A creamy hot beverage made from orchid root powder, milk, and sugar, garnished with chopped nuts

Qamar Al-Din Juice

Apricot juice made from dried apricot paste, mixed with a hint of rosewater for a unique and delightful flavour

Erk Sous

Liquorice root drink, served hot or iced

Tamr Hindi

A sweet and sour tamarind-based drink, served hot or iced



Shisha

Flavours

Plain Molasses
“Salloum or Kass”

Blueberry

Lemon with Mint

Grapes with Mint

Watermelon with Mint