

# SOFRA

An Arabic Restaurant  
By Jaz Hotel Group



## SOUP

**Lentil Soup** 8  
Yellow lentil cooked with potato, onion, lemon and crispy pita croutons  
Шашлык, шашлык, кофта, бифштекс Подается с овощами гриль и рисом

**Orzo Pasta Soup** 8  
Orzo pasta cooked with vegetables and chicken stock  
Паста с птичьим языком, приготовленная с овощами и куриным бульоном

## COLD MEZZEH

**Tarator Salad** 8  
Tahini and yogurt mixed with lemon and olive oil  
Тахини, йогурт, лимон и оливковое масло

**Hummus Salad** 8  
Tahini, chickpeas purée with lemon and olive oil  
Тахини, нут, лимон и оливковое масло

**Mutable Salad** 8  
Grilled eggplant, yogurt, tahini, lemon, olive oil and pomegranate  
Жареные баклажаны, йогурт, тахини, лимон, оливковое масло и гранат

**Baba Ghanoush Salad** 8  
Grilled eggplant with mixed capsicum, onion, tomato, parsley and olive oil  
Жареный баклажан с зеленым перцем, луком, помидорами, петрушкой, оливковым маслом и гранатом

**Keshka** 8  
Labneh with wheat mixed with dried mint, onion, parsley and olive oil  
Лабна с бургулой, сухой мятой, луком, петрушкой и оливковым маслом

**Shanklish** 8  
Syrian goat cheese with thyme and olive oil, served with chopped tomatoes  
Сирийский козий сыр с тимьяном и оливковым маслом, подается с нарезанными помидорами

**Tabbouleh Salad** 8  
Chopped parsley with tomatoes, cucumbers, onions, garlic and olive oil  
Измельченная петрушка с помидорами, огурцами, луком, чесноком и оливковым маслом

**Fattoush Salad** 8  
Mixed green salad with radish, tomatoes, extra virgin olive oil, served with crispy pita croutons  
Смешанный зеленый салат с редисом, помидорами, оливковым маслом холодного отжима, подается с гренками



# HOT MEZZEN

- Kibbeh** 8  
Oriental stuffed meat in couscous balls served with onion and spices  
Фаршированное мясо по-восточному в кускусных шариках, подается с луком и специями
- Barak Cheese** 8  
Syrian style cheese balls served with parsley  
Сирийское тесто, фаршированное сыром халуми и петрушкой
- Sambousek Beef** 8  
Syrian style stuffed with minced meat  
Сирийское тесто, фаршированное мясным фаршем с луком и специями
- Chicken Wings** 8  
Marinated chicken wings cooked in charcoal fire  
Маринованные уголь на гриле крылышки с петрушкой и гранатовым соусом

# FROM THE CHARCOAL GRILL

- Mixed Grill** 20  
Chicken shish tawook, kebab, kofta served with grilled tomato and onion  
Куриный шашлык, шашлык и кофта поджарены с жареными помидорами и луком с рубленой петрушкой
- Kofta Halabi** 15  
Grilled kofta with Arabic tomato sauce, herbs and cheese  
Фарш из говядины на гриле с восточным томатным соусом с зеленью, украшенный сыром
- Middle Eastern Beef Steak** 15  
Marinated beef steak with special Arabic spices served with vermicelli rice  
Особые восточные специи маринованные говяжий стейк подается с восточным рисом и овощами беваз
- Fish Sayadieh** 15  
Fried marinated fish fillet served with sayadieh sauce and rice  
Жареное маринованное филе рыбы, подается с соусом саяди и рисом
- Shish Tawook** 15  
Marinated chicken skewers served with tomato sauce, vegetables and rice  
Маринованная курица без костей с йогуртом и горчицей и зеленью с томатным соусом и овощами гриль



# DESSERTS

## Fruit Platter

Seasonal fresh fruit platter

Сезонные нарезки свежих фруктов

10

## Middle Eastern Pastry

Classic selection of Middle Eastern pastries

Классический выбор восточной выпечки

10

## Roz Bel Laban

Rice pudding cooked with milk and fresh cream

Рисовый пудинг, приготовленный с молоком и свежими сливками

10



# BEVERAGES

SOFT DRINKS, JUICES, TEA & COFFEE, BEER, SPIRITS

## Soft Drinks

Coca-Cola, Cola Light, Sprite, Fanta	300 ml	3
Tonic water, Soda water	250 ml	3

## Water

Still water, small	600 ml	2
Still water, large	1500 ml	3
Sparkling water	240 ml	3

## Juice

Mango, Orange, Guava, Apple, Pineapple, Tomato	250 ml	2
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## Squeezed Fruit Juice

Orange, Mango, Guava, Strawberry	250 ml	4
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## Hot Drinks

Espresso, American coffee, cappuccino, caffè latte	3
Authentic Egyptian coffee	3
Nescafé, selection of tea	3

## Beer

Birell non-alcoholic beer	330 ml	3
Stella	330 ml	4
Sakara Gold	500 ml	5
Heineken	330 ml	5
Authentic Egyptian beer	250 ml	4

## House Wine, by the glass

Authentic Egyptian white wine, rosé wine, red wine	4
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# WINE SELECTION

## SPARKLING WINES

**Authentic Egyptian Sparkling Wine** Btl

**Valmont White, Viognier, Marsanne, Roussanne** 43

Pale gold color and aroma of white flowers.  
Delicate flavors of citrus and white fruits.

**Valmont Rosé, Viognier, Marsanne, Roussanne** 43

Aromas of pear, peach, apricot and red fruit.  
Well balanced acidity and a touch of red fruit in the finish.

**Le Baron White, Chardonnay** 43

The fine bubbles are the result of a proper aging in cellar.  
This semi-dry sparkling wine is lively with a remarkable zesty finish.

**Le Baron Rosé, Chardonnay, Pinot Noir** 43

Refreshing and velvety smooth, sensuously caressing fruit.  
Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full-bodied finish.

**Aria White, Vermentino, Superior** 42

A bright pale-yellow color and a crisp acidity with  
a touch of sweetness give this wine a completely  
different dimension.

**Aria Rosé, Carignan, Flame** 42

A delightful rosé distinguished by its light pink hue and its  
balanced acidity. A beautiful harmony between fruitiness,  
sweetness and bakery notes.



# WINE SELECTION

## WHITE WINES

<b>Authentic Egyptian White Wine</b>	<b>Btl/Gls</b>
<b>Omar Khayyam, Sultanine Blanche</b> Light-bodied white wine. Pale white color. Simple fresh nose showing light pears and white flowers.	<b>24/6</b>
<b>Grand Marquis, Sultanine Blanche, Chardonnay</b> Medium to full-bodied white wine. Pale yellow color. Reserved nose with hints of spices.	<b>32/7</b>
<b>Château de Granville, Semillon</b> Light-bodied white wine. Pale lemon in color. Light aromas developing citrus notes.	<b>62</b>
<b>Cape Bay, Chardonnay, South Africa</b> Medium-bodied white wine. Light golden color. Crispy and fruity with refreshing acidity.	<b>43</b>
<b>Beausoleil d'Égypte, Bannati</b> A unique Egyptian variety, from Upper Egypt. Golden lemon color. Aromas of honey and melon. Long toasty finish of vanilla flavor.	<b>28</b>
<b>Shahrazade, Chardonnay, Vermentino</b> Bright straw color with a golden glint. Rich and complex aromas of citrus and lime to ripe peach. A dry wine with a hint of sweetness in the finish.	<b>23</b>
<b>Jardin du Nil, Vermentino, Viognier</b> Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas.	<b>32</b>
<b>Baila, Verdejo</b> An exquisite floral note combined with the refreshing sweetness of pear and honeycomb. Fresh, crisp and bright.	<b>42</b>



# WINE SELECTION

## ROSÉ WINES

<b>Authentic Egyptian Rosé Wine</b>	<b>Btl/Gls</b>
<b>Omar Khayyam, Sultanine Blanche, Bobal</b> Light-bodied rosé wine. Pale pink color. Aromas of strawberry, raspberry and plums.	<b>24/6</b>
<b>Beausoleil d'Égypte, Merlot</b> A rhubarb salmon color. Crispy with aromas of cherries and tangerine peel.	<b>28</b>
<b>Shahrazade, Grenache, Montepulciano</b> Transparent and clear reddish pink color. Ripe fruits and herbal aroma. Dry and freshly balanced.	<b>23</b>
<b>Arabesque, Grenache, Montepulciano</b> Light color. Aromas of apricot and tangerine. Nicely balanced with a crisp finish.	<b>23</b>
<b>Baila, Tempranillo</b> An exquisite blend offering the perfect balance between acidity and spicy fruity notes.	<b>42</b>



# WINE SELECTION

## RED WINES

<b>Authentic Egyptian Red Wine</b>	<b>Btl/Gls</b>
<b>Omar Khayyam, Bobal</b> Medium-bodied red wine. Bright red color. Fruity flavors with soft tannins.	<b>24/6</b>
<b>Grand Marquis, Carignan, Cabernet Sauvignon</b> Medium-bodied red wine. Deep red color. Bitter plum and chocolate aromas. Vanilla chocolate overtones.	<b>32/7</b>
<b>Château de Granville, Cabernet Sauvignon, Merlot</b> Full-bodied red wine. Red and black fruits aromas.	<b>62</b>
<b>Cape Bay, Merlot, Syrah, South Africa</b> Full-bodied red wine. Balanced acidity. Velvety and smooth in texture with a long fine after taste.	<b>43</b>
<b>Beausoleil d'Égypte, Syrah</b> Purple red and violet color. Silky tannins with a fresh acidity. Well-balanced.	<b>28</b>
<b>Shahrazade, Cabernet Sauvignon, Merlot</b> Purple color with violet hues. Strawberry and red fruits aromas.	<b>23</b>
<b>Jardin du Nil, Cabernet Sauvignon, Petit Verdot</b> Complex, smooth, full-bodied with notes of blueberry. Complex aroma of black ripe berries and iris flowers.	<b>32</b>
<b>Baila, Tempranillo</b> Spicy, full-bodied and tart wine. The tannins are wild, soft and in perfect harmony with a very mild acidity.	<b>42</b>

