



HOTEL AL MOUDIRA  
L U X O R

## Starter & Salads

Quinoa salad with chickpeas and falafel .....  
Zucchini hummus with green asparagus and grilled duck breast .....  
Fresh Egyptian salad, goat cheese, tomatoes, cucumber, onions, olives and mint.....  
Foie gras with cumquat confit and pickled red cabbage.....

## Soups

Tomato Soup.....  
Local lentil soup with crunchy sesame bread .....  
Roasted sweet potato & beet root soup (V) .....  
Gazpacho of the day .....

## Pasta

Whole grain, gluten free options are available.

Rigatoni arrabbiata .....  
Homemade ravioli in parmesan sauce .....  
Spaghetti aglio, olio y peperoncino .....

## Main Courses

Grilled beef fillet, beet root cous cous and mint .....  
Lamb loin filet in a crushed nut crust, gravy, burghul and dried fruits .....  
Duck confit on orange-thyme-jus, potato puree and marinated red cabbage .....  
Lemon risotto with Parmigiano Reggiano with or without grilled salmon fillet .....  
Fresh Nile perch sauteed with pistachio, vegetables and oriental rice .....  
Egyptian Freekeh, barbeque pumpkin, vegetables with or without shrimps .....  
Eggplant and bell pepper filled with couscous, chickpeas, dried fruits and roasted nuts (V) .....

## Desserts

Crème caramel .....  
Triple chocolate Moudira brownie with mango and ice cream .....  
Homemade ice creams per scoop .....  
*Flavours: Lemon, mandarin, mango, yoghurt, mastika, chocolate hazelnut*

(V) Vegan