





SOUP

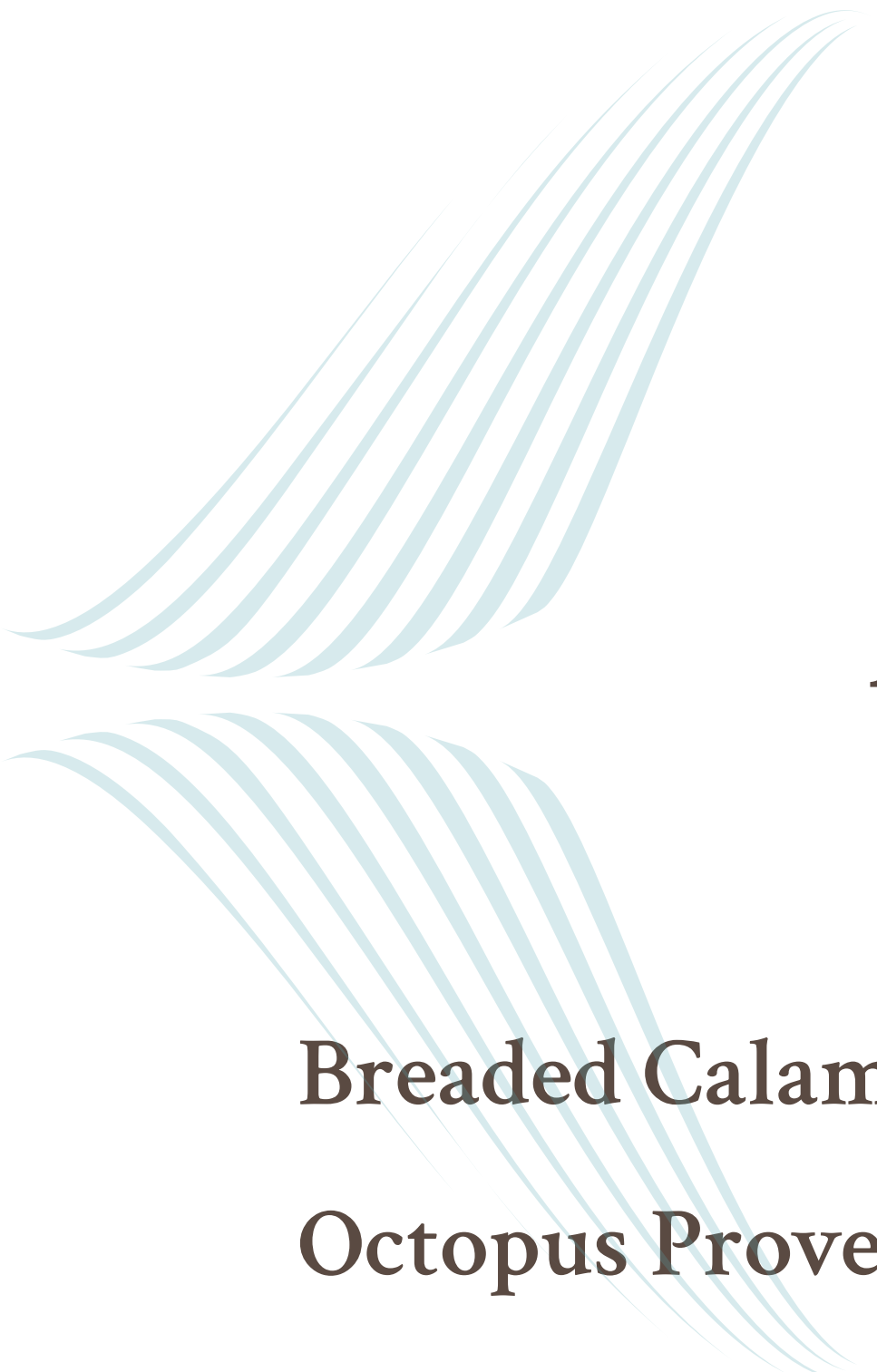
EGP

Galambo's speciality (Mixed Sea Food Soup)	270
Shrimp Bisque	220
Mulukhia Bil Gambari	90

SALADS

Pickled Aubergine & Tomatoes	40
Aubergine with Garlic & Vinegar	60
Aubergine Fried	60
Pickled Cucumber	25
Salata Harra	35
Humus with Shrimps	250
Tarama	120
Baba Ghanoush	35
Tehina	35
Caviar mix	50
Ringa with Tehina	90
Humus	35
Raheb	35
Tomato Salad	80
Mixed Balady Salad	80
Beetroot Salad	45

ALL PRICES ARE SUBJECT TO 12% SERVICE CHARGE AND 14% VAT



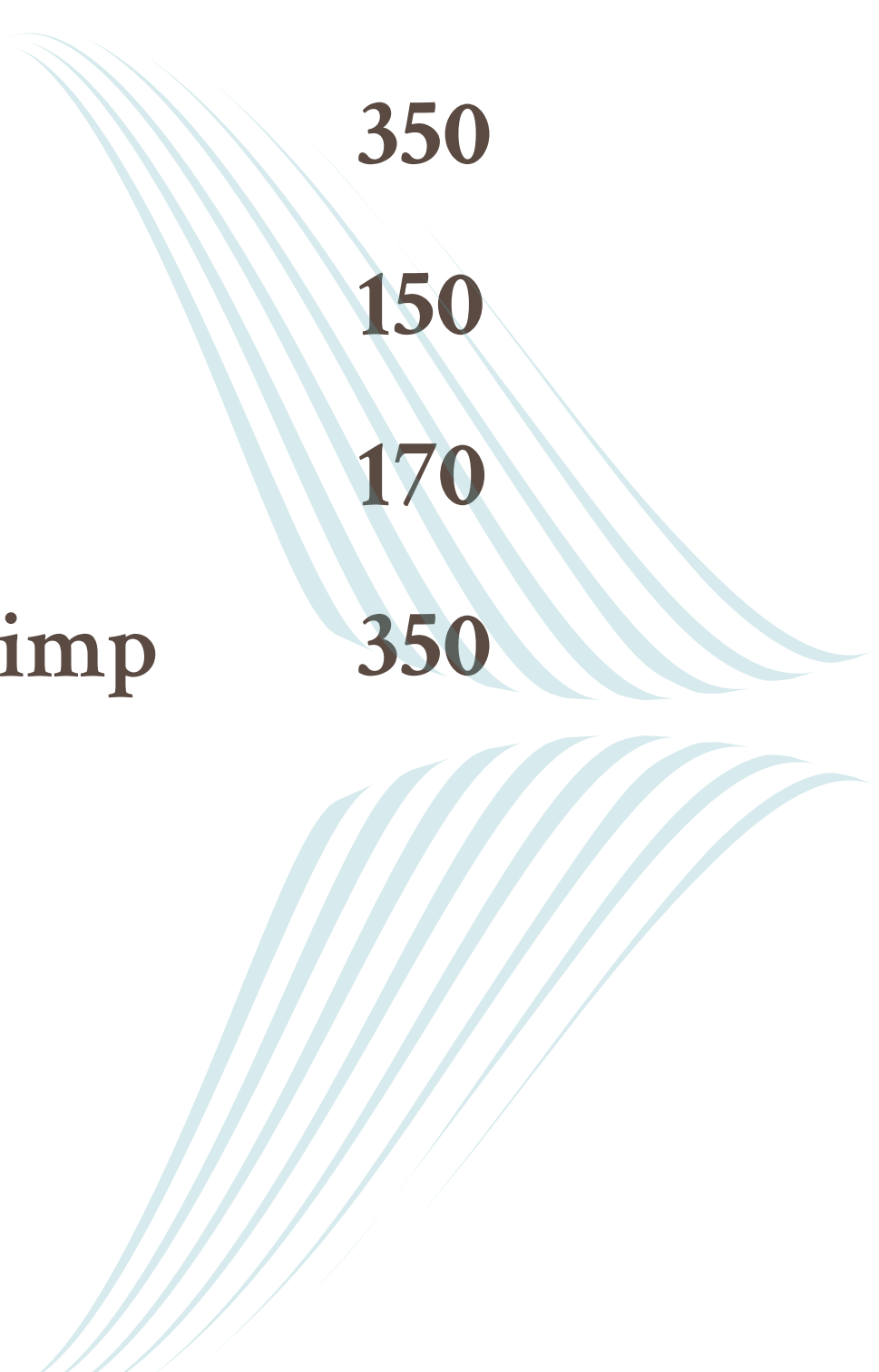
HOT Appetizers

	EGP
Breaded Calamary	175
Octopus Provencal	250
Besarya	100
Meat Sujuk (bar)	120
Kebda Iskandarani (bar)	150
Spicy Potato	80
Shrimp Provencal	270

PASTA

Add wine for 50 EGP/plate

	EGP
Bottarga	280
Clams	200
Shrimp	280
Lobster	550
Frutti di Mare	350
Penne Arabiata	150
Regatoni Tomato Sauce	170
Regatoni, Zucchini, Anshovie, Basil, Shrimp	350





TAGEN

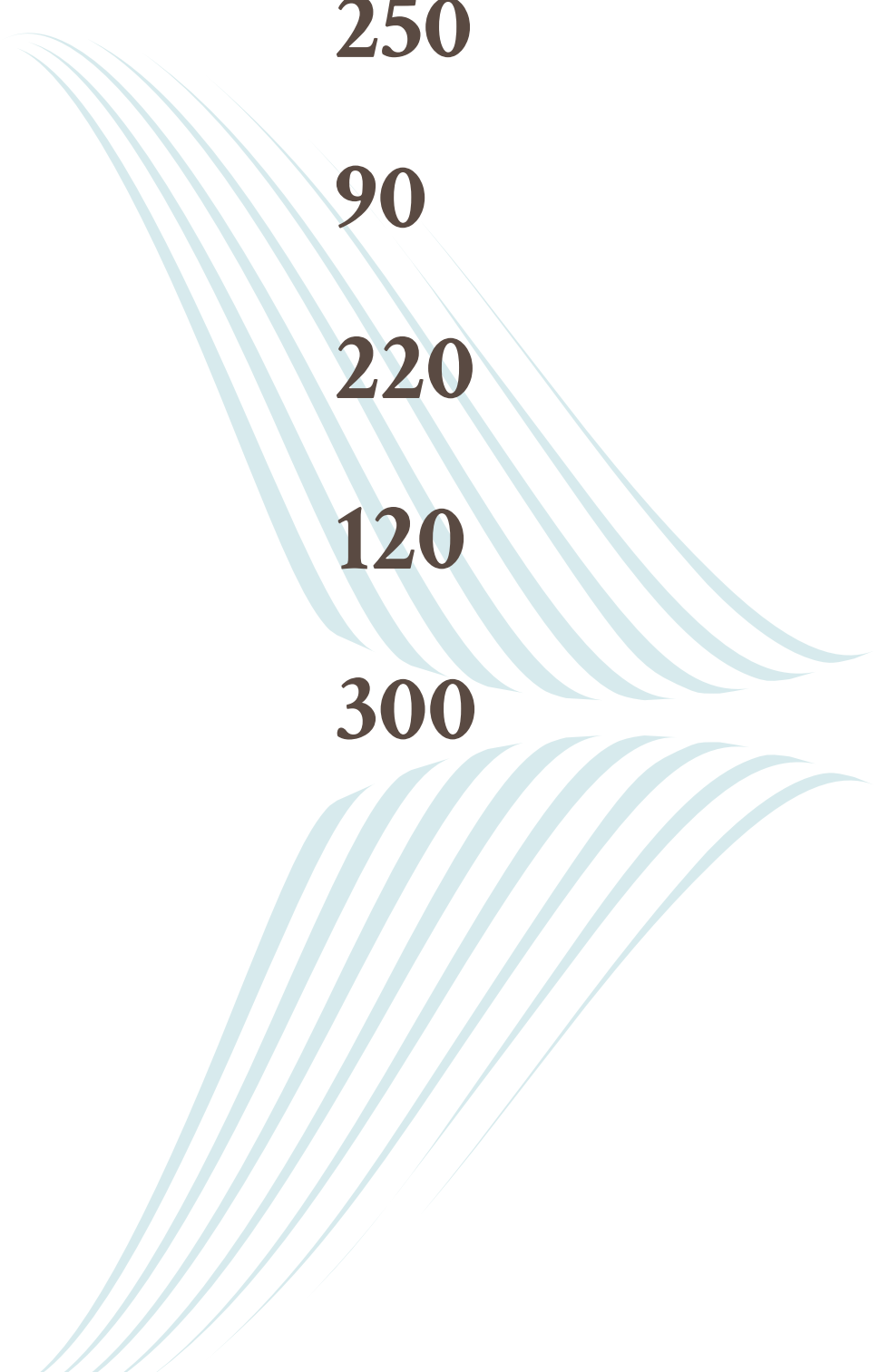
	EGP
Mixed Seafood Tagen	270
Shrimp Tagen with Feta Cheese	250
Calamary Tagen	170

RICE

Sayadieh Rice	45
Shrimp Rice	65

Special Appetizers

Octopus Salad	250
Crab Salad	250
Ringa Platter	90
Bottarga	220
Raw Marinated Sardine	120
Grilled Octopus	300





All seafood prices are based on the daily prices available on the display.

With your chosen cooking method from the below.

From The Oven

Under Salt

Baked with Potatoes and tomato sauce

Baked with Potatoes and cream sauce

Olive Oil & Lemon

Sengari

Baked Sardine

Butterfly Shrimp

Seafood Tagen

Crab with Khalta

Off Shell Crab

Shrimp with Khalta

Clams with Khalta

Clams with wine

From The Grill

Grilled Shrimp

Grilled Crab

Grilled Calamari

Grilled Sardine

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FRIED

Calamari
Shrimp
Barbouni

Kids Menu

	EGP
Pasta "Tomato Sauce"	150
Fish Fingers	180
French Fries	80

DESSERTS

Baklava with Misteka ice cream	150
Chocolate Molten	150
Ice Cream (Chocolate, Vanilla, Mestika) / scoop	35
Sorbet (Lemon, Strawberry, Mango) / scoop	35



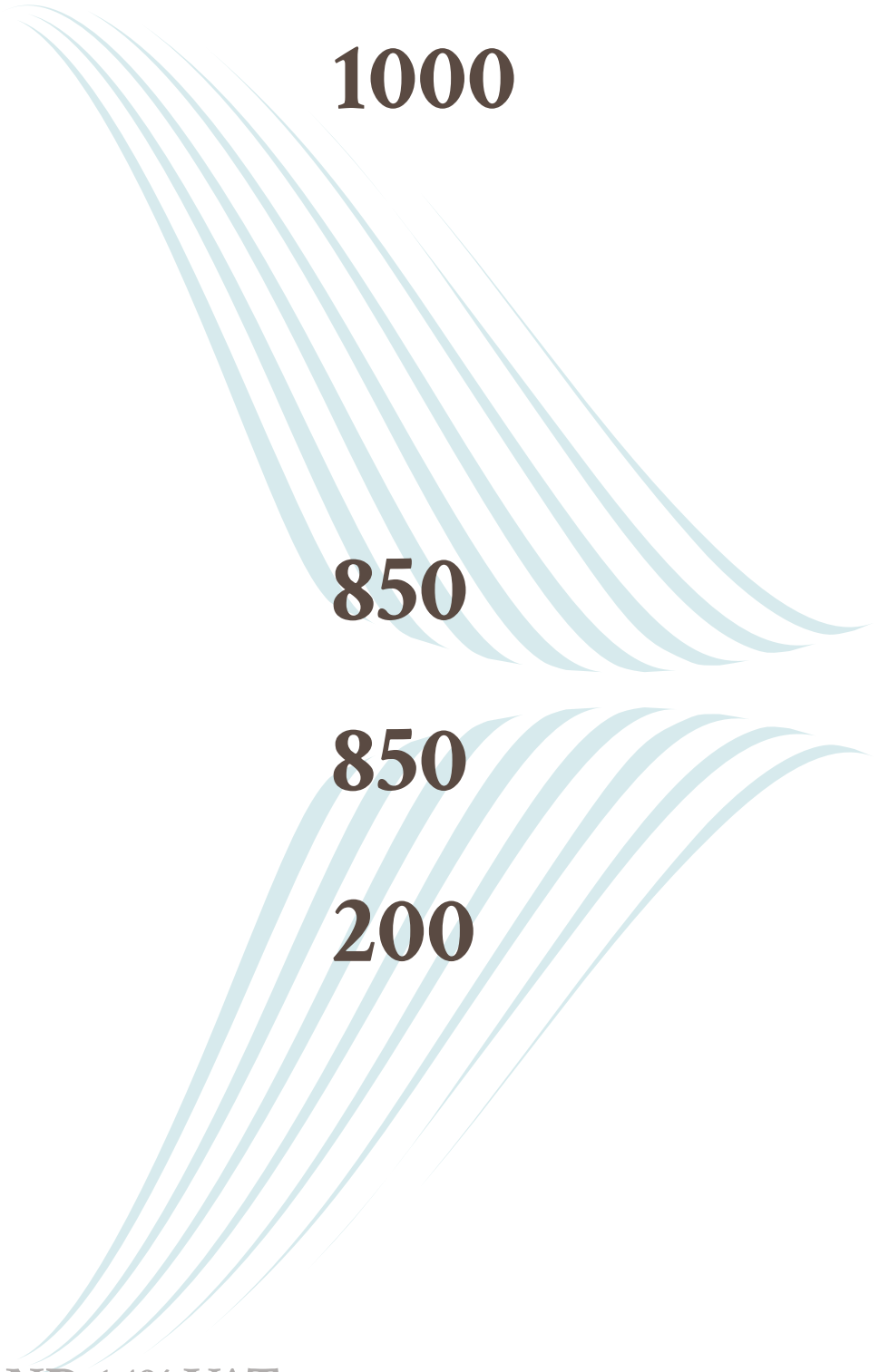


Wine

	EGP
Beausoleil	
White (Bannati)	550
Rose (Merlot)	550
XO	
White (Chardonnay & Vermentino)	450
Rose (Grenache & Montepulciano)	450
Glass	120
Grand De Ville	900
Glass	200
Cape Bay Btl	850
Castello Red	800
Sangria (Rose, White, Red)	750

Sparkling Wine

Le Baron “Methode traditional”	
White (Chardonnay)	1000
Rose (Chardonnay)	1000
Lavita “Prosecco”	
White (vermentino)	850
Rose (Montepulciano)	850
Glass	200





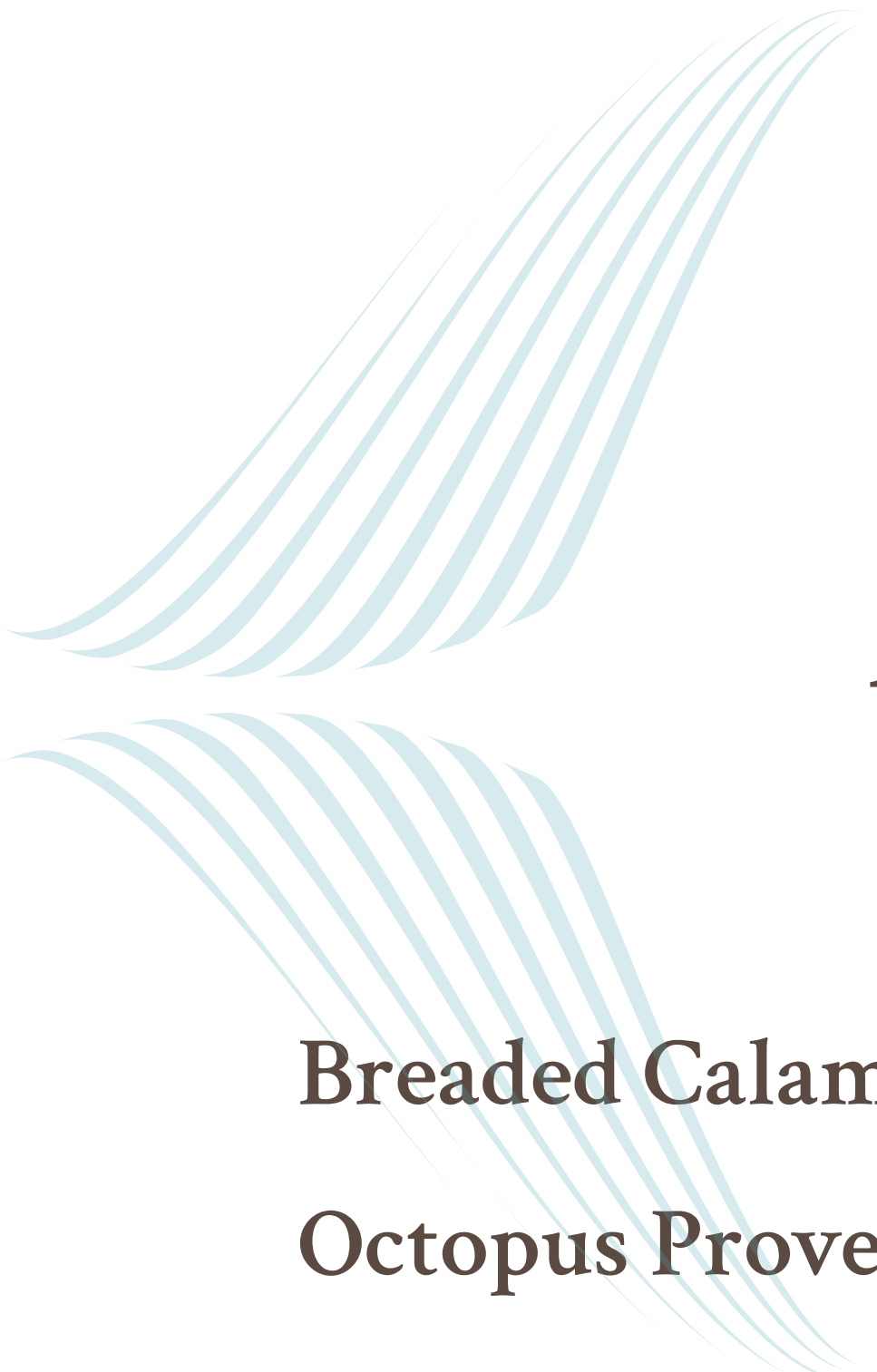


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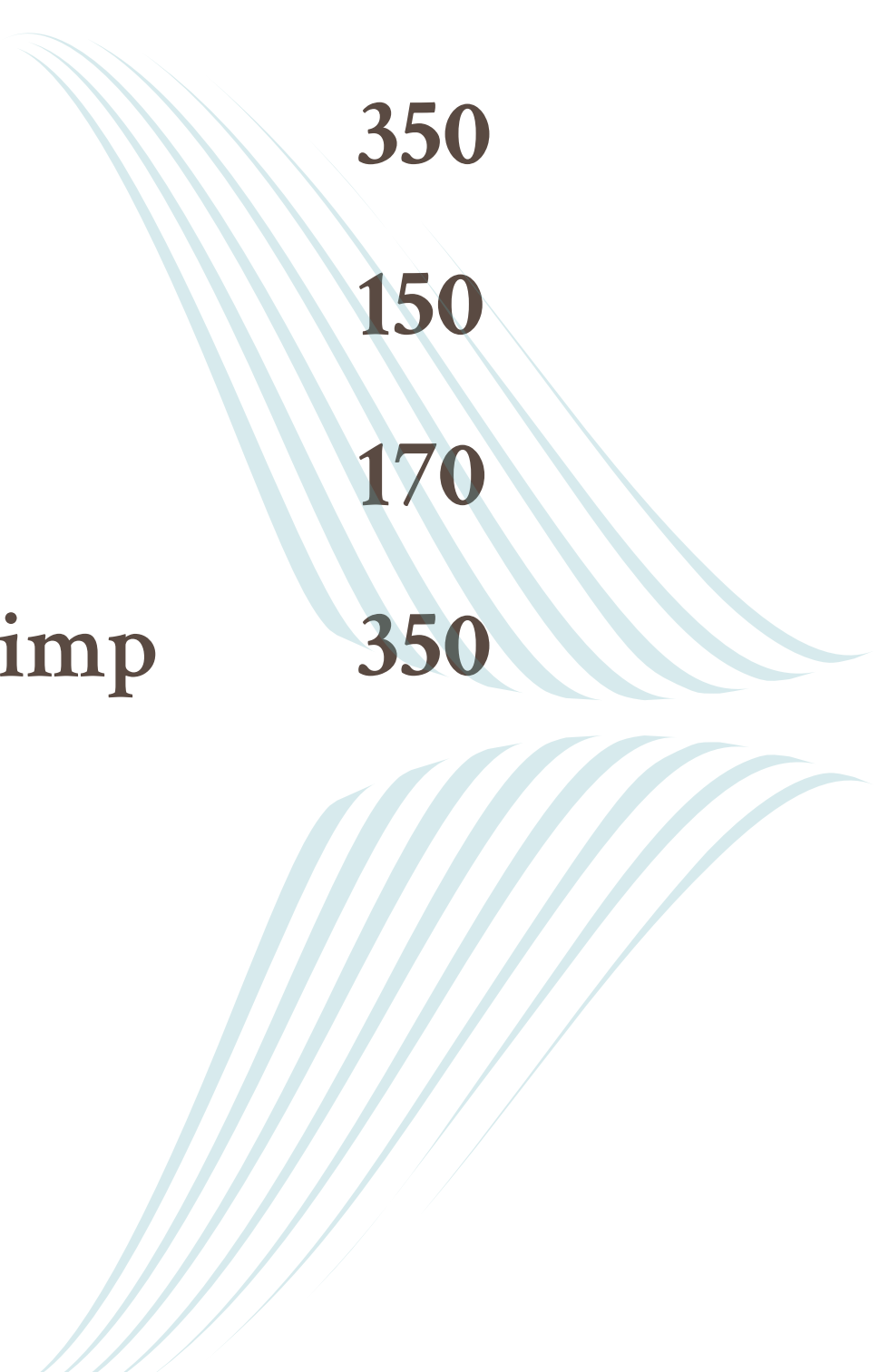
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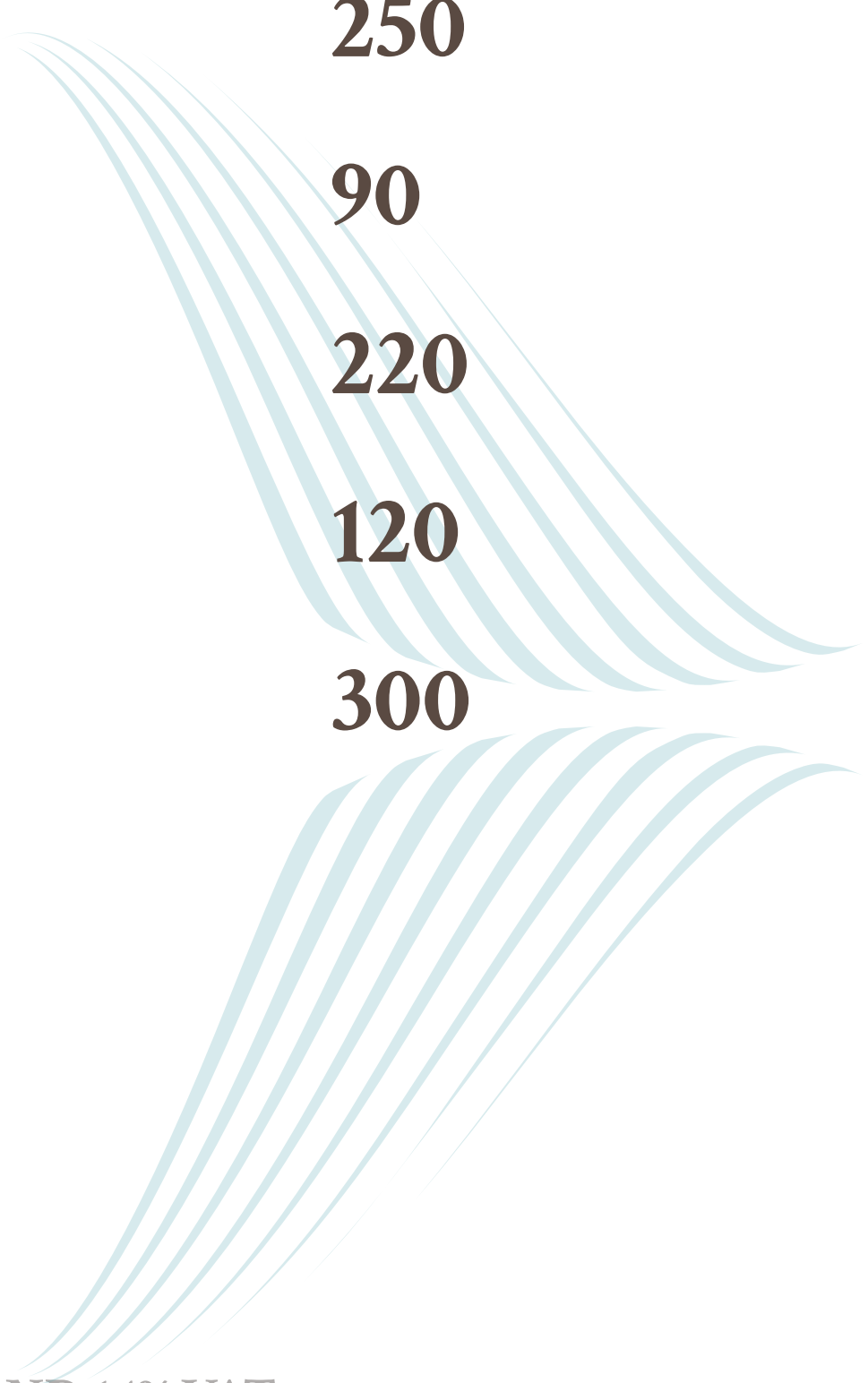
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