



الخدوي  
ELKHEDIWY



# BREAKFAST

All breakfast plate & tagin served with bread, pickle & salad on the side

## FOUL Tagine

### **Foul Tagine with Sausage**

Foul topped with spicy Egyptian sausage.

### **Foul Tagine with Minced Meat**

Foul served with seasoned minced meat.

### **Foul Tagine ElKhediwy**

Special foul mix with signature spices and 2 egg at the top

## FOUL SANDWICHES

All breakfast sandwiches served with pickle & Tahini on the side

### **Foul Sandwich**

Classic Egyptian foul in fresh bread.

### **Foul with Olive Oil**

Classic foul with premium olive oil.

### **Foul with Tahina**

Creamy foul mixed with tahini sauce.

### **Foul with Ghee**

Rich foul topped with melted ghee

### **Foul Zeit 7ar (Spicy Oil)**

Foul with spicy infused oil for extra kick

## FALAFEL

### **Falafel Plate:**

Crispy Egyptian falafel served fresh.

Choose your style:

- plan
- Kiri Cheese
- Pastrami
- Alexandrian Style
- Lemon moasfer Flavor



# Egyptian Breakfast Tray

Served with Foul ,2Falafel ,2boiled Eggs  
tomato Cheese ,Moussaka ,fresh bread

**Choose your egg**  
**Egg with pastrami**  
**Egg with Sausage**

## EGG DISHES

### **Egg Medahrag**

Scrambled eggs Egyptian style with  
butter and spices.

### **Fried Eggs**

Classic fried eggs.

### **Egg with Pastrami**

Eggs cooked with pastrami slices.

### **Egg with Sausage**

Eggs with Egyptian sausage

## EGG SANDWICHES

### **Egg Sandwich**

Simple egg sandwich.

### **Egg with Kraft Cheese Sandwich**

Egg with melted cheese.

### **Egg Pastrami Sandwich**

Egg with pastrami.

### **Egg Sausage Sandwich**

Egg with sausage.

### **Boiled Egg**

Boiled egg with our tahni sous



# Cheese Casserole ElKhediwy

A signature baked cheese casserole made with a blend of premium cheeses, creamy sauce, and a perfectly golden crust.

Choose your style:

Pastrami

Sausage

plain

## CHEESE & LIGHT ITEMS

### **Cheese & Tomato Sandwich**

Fresh sandwich with cheese and tomato & olive oil.

Choose your style:

(Plain / tahini sauce )

### **Cheese & Tomato Plate**

Fresh pita cheese and tomato & olive oil.

Choose your style:

(Plain / tahini sauce )

## TRADITIONAL SIDES

### **Moussaka Sandwich**

Eggplant cooked with tomato sauce.

### **Moussaka Plate**

Eggplant cooked with tomato sauce.

### **Mashed Potato Plate**

mashed potato, fresh cream, butter

### **Egg & Mashed Potato Plate**

Combination of eggs and mashed potato, fresh cream and butter

### **Marinated Eggplant**

Eggplant marinated with garlic and spices

### **Marinated Tomato**

Fresh tomatoes with herbs and olive oil.

### **French fries**

Fried potato with Egyptian spices

# SOUPS

## Lentil Soup

Warm and comforting lentil soup, rich in flavor and perfectly seasoned.

## Orzo Soup

Light broth with soft orzo pasta simple and satisfying.

## Trotters Soup

Rich traditional trotters soup, slow-cooked for deep flavor.



# SALADS

## Fattoush

Fresh vegetables with crispy bread and tangy dressing.

## Baladi Salad

Classic Egyptian salad with tomatoes, cucumbers, and herbs.

## Greek Salad

Fresh vegetables with olives and feta cheese.

## Caesar Salad (Plain / Chicken)

Crispy lettuce with creamy Caesar dressing and parmesan.

## Tabbouleh

Fresh parsley salad with bulgur, lemon, and olive oil.

# COLD APPETIZERS

## Hummus

Creamy chickpea dip with tahini and lemon.

## Baba Ghanouj

Smoky grilled eggplant with tahini and garlic.

## Marinated Eggplant

Eggplant marinated with garlic and spices.

## Marinated Tomato

Fresh tomatoes with herbs and olive oil.

# HOT APPETIZERS

## **Sausage (Egyptian)**

Spicy oriental sausage with peppers.

## **Liver**

Egyptian-style liver with garlic and cumin.

## **Liver & Kidney**

Traditional mix with bold spices.

## **Sambousek Cheese**

Crispy pastry filled with melted cheese.

## **Sambousek Meat**

Stuffed pastry with seasoned minced meat

## **French Fries**

Golden crispy fries.

## **MAHSHI**

### **Mahshi Mixed**

Selection of stuffed vegetables with rice and herbs.

### **Mahshi Eggplant**

Stuffed eggplant in rich tomato sauce and Herbs .

### **Mahshi Cabbage**

Cabbage rolls stuffed rice rich tomato sauce and Herbs

### **Mahshi Vine Leaves**

Tender vine leaves stuffed with rice tomato sauce and Herbs

### **Mombar**

Traditional stuffed intestines with rice.

# COLD APPETIZERS

## **Hummus**

Creamy chickpea dip with tahini and lemon.

## **Baba Ghanouj**

Smoky grilled eggplant with tahini and garlic.

## **Marinated Eggplant**

Eggplant marinated with garlic and spices.

## **Marinated Tomato**

Fresh tomatoes with herbs and olive oil



# SANDWICHES

## Liver Sandwich

Egyptian liver sandwich with spices.

## Sausage Sandwich

Spicy sausage in fresh bread.

## Liver & Kidney

Rich traditional mix sandwich.

## Hawawshi

Grilled bread stuffed with minced meat

## Choose your style :

(Baladi / Alexandrian).

Shish Tawook Sandwich

Grilled chicken with garlic sauce.

## Oriental ITEMS

### Pigeon

Traditional Egyptian pigeon stuffed with freeke



## KOSHARI & PASTA

### Koshari

Rice, pasta, lentils, chickpeas & crispy onions

(Regular / Large ).

### Sausage Koshari

Rice, pasta, lentils, chickpeas & crispy onions top with sausage.

(Regular / Large)

### Liver Koshari

Rice, pasta, lentils, chickpeas & crispy onions top with liver .

(Regular / Large)

### Negresco

Baked pasta with chicken and cream sauce.

### Macaroni Béchamel

Oven pasta with minced meat and béchamel.

### Macaroni with Sausage

Pasta with sausage and tomato sauce.

### Macaroni with Liver

Pasta with liver and tomato sauce

# MAIN DISHES

**All Main serve with Soup , salad & Rice and pickle.**

## **Fattah Meat**

Rice, bread, garlic sauce & tender meat.

## **Fattah Moza**

Fattah with lamb shank & Rice, bread, garlic sauce

## **Fattah Trotters**

Traditional fattah with trotters.

## **Okra with Meat**

Okra in tomato sauce with meat.

## **Molokhia**

Classic Egyptian molokhia served with rice.

Choose your style:

(Chicken / Meat)

## **Beef with Onions**

Slow-cooked beef with onions.

## **Meat with Potatoes**

Hearty meat and potato stew.

## **Chicken with Potatoes**

Oven-baked chicken with potatoes.



## **TAJINES ELKHEDIWY**

**All tajines serve with Soup & Rice**

### **Okra with Meat Tajine**

Slow-cooked okra with tender meat in rich tomato sauce.

### **Meat Potato Tajine**

Oven-baked meat with potatoes in savory sauce.

### **Chicken with Potatoes Tajine**

Tender chicken baked with seasoned potatoes.

### **Lamb Shank Tajine**

Slow-cooked lamb shank, rich and flavorful.

### **Beef with Onion Tajine**

Beef cooked with caramelized onions.

### **Moussaka with Minced Meat**

Layered eggplant with minced meat and tomato sauce.

### **Oxtail with Onions**

Slow-cooked oxtail with rich onion gravy.

### **Trotters Vine Leaves**

Vine leaves served with tender trotters.

### **Rice Maamar**

Traditional baked rice with creamy texture and rich flavor.

# Oriental Fateer

## **Minced Meat**

Freshly baked Egyptian pie filled with seasoned minced meat, mixed cheeses, mix bell pepper ,and olives rich and satisfying.

## **Mixed Vegetable**

A delicious blend of fresh , mix bell pepper, mushrooms,and tomato &corn green olives, and melted cheese wrapped in golden baked dough.

## **Chicken Mushroom**

Tender chicken with mushrooms, melted cheese, and mix bell pepper baked inside soft, buttery dough.Top with rinch sous .

## **Quattro Cheese**

A rich four-cheese blend with mozzarella, cheddar, romy and kiri cheese and mix bell pepper , green olives Perfect for cheese lovers.

## **Fajita Chicken**

Spiced fajita-style chicken with mix bell pepper green olives, and melted cheese baked to perfection.

## **Tuna**

Flaky tuna mixed with , mix bell pepper ,green olives, and cheese in a warm, freshly baked pie. soft baked dough

## **Sausage Kiri**

Savory sausage with mix bell pepper and melted cheese and creamy Kiri filling in soft baked dough.

## **Salami**

Slices of salami with cheese, mix bell pepper, and olives baked in a rich, flavorful pie.

# Oriental Fateer

## **Pastrami**

Smoky pastrami with melted cheese and mix bell pepper and green olives inside a golden Egyptian pie.

## **Shrimp**

Juicy shrimp with cheese, mix bell pepper, green olives and herbs baked in a soft, flavorful crust.

## **Meat with Caramelized Onion**

minced meat, with sweet caramelized onions, mixed cheeses, and green olives , and full of flavor.

## **Mix meat**

Savory sausage & pastrami and minced meat, mix bell pepper with melted cheese and romy chesse green olives filling in soft baked dough

# Sides

**Tahini Sauce**

**Bread**

**White Rice**

**Vermicelli Rice**

**French Fries**

**Jam**

**Honey**

**French Fries**

**Pickle**

**Black honey**

**Old cheese**

# Sweet Fateer

## **Nutella**

Freshly baked fateer filled with rich chocolate hazelnut spread and topped with crunchy nuts.

## **Nutella banana**

Freshly baked fateer filled with rich chocolate hazelnut spread and topped with banana & crunchy nuts.

## **Bagasha**

Traditional sweet pastry soaked in milk, butter, and sugar for a soft, rich, and comforting flavor.

## **Lotus**

Creamy lotus spread with smooth custard, layered inside fateer and finished with lotus biscuit crunch.

## **Pistachio White Chocolate**

A luxurious mix of pistachio, white chocolate, and custard with a hint of mixed nuts.

## **Kinder**

A creamy blend of white chocolate, custard, and Kinder filling, topped with crunchy nuts.

## **Kraft Honey**

Sweet and savory combination of Kraft cheese and honey, baked in buttery fateer.

## **Elkhediwy**

A creamy blend of chocolate, & pistachio cream and creamy lotus, and cream filling, topped with crunchy nuts and lotus biscuits.

## **Basbosa**

lotted cream, all layered inside a flaky, Topped with a dusting of powdered sugar, it's a perfect blend of classic and modern flavors in every bite

## **Meshaltet & Roqq**

### **Meshaltet ELKhediwy**

Classic Egyptian layered buttery fateer, crispy outside and soft inside.

### **Roqq ELKhediwy (Minced Meat)**

Traditional crispy roqq layered with flavorful minced meat and butter.

# Desserts

## **Om Ali**

Traditional Egyptian dessert made with flaky pastry, milk, nuts, and raisins rich, warm, and comforting.

## **Basbosa with Rice puding**

basbousa with creamy Rice puding homemade clotted cream,

## **Basbosa**

Basbousa is a delightful treat that combines a soft, syrupy basbousa with creamy, homemade

# Rice Pudding

(Plain / Lotus / Nuts )

Creamy Egyptian rice pudding with your choice of topping



## **Beverages**

Pepsi /7up / Mirinda

Mineral Water (small)

Schweppes (pienipel /gold)

Spiro spathis (lemon /apiel/yusufiy )

Fresh Juices (Mango / Guava / Strawberry / Orange)

**You can find us on:**

**talabat**



**smiles**



**keeta**



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