



HORUS

Egyptian Cuisine





# HORUS

## APPETIZERS

### DIPS

**Chef's Platter** \$18.50

Hummus, besara, cumin, chickpeas, tahina, lemon juice and pitta bread.

**Muhammara** 🌶️ 🌶️ \$13.00

Spicy dip with roasted peppers, breadcrumbs, walnuts and spices.

**Baba Ghanoush** 🌿 \$15.00

Roasted eggplant, garlic, lemon juice, fresh mint, tahina, olive oil and pitta bread.

**Calamari with a Kick** 🌶️ \$18.00

Lightly dusted, crispy fried calamari with a hint of spice, served with Masrawy garlic aioli.

### SALADS

**Masrawy** 🌿 \$12.00

Cucumbers, tomatoes, onion, parsley, green pepper, olive oil and lemon.

**Fattoush** 🌿 \$13.00

Romaine lettuce, cucumbers, bell peppers, onions, tomatoes, pita chips and olive oil.

**Tabbouleh** 🌿 \$14.50

Bulgur wheat, finely chopped parsley, mint, tomatoes, green onion, lemon juice and olive oil.

**Molokhia** 🌿 \$15.00

Blanched and finely chopped molokhia leaves, garlic, lemon juice, olive oil and salt, served warm or cold.






**M A I N S**

**CLASSICS**

**GRILLED**

**Koshary**  **\$18.50**


Rice, lentils, pasta, tomato sauce, fried onions, chickpeas and garlic vinegar.

**Egyptian Lahmacun** **\$26.00**

Flatbread topped with minced lamb, onions, garlic, tomatoes, red peppers and parsley.

**Hamam Mahshy** **\$40.00**

Whole braised Squab (small pigeon) stuffed with freekeh (cracked wheat) or rice.

**Masrawy Fusion**  **\$38.00**

Seasoned golden Bastami rice or fries, boneless grilled chicken, topped with Masrawy garlic aioli, chili sauce and candied carrot.

**Egyptian Kofta** **\$18.00**


Two classic skewers of ground beef and Tahina served with rice or fries.

**Chicken Tikka** **\$32.00**

Half boneless chicken marinated in Egyptian citrus spice, ginger and garlic.

**Lamb Chops** **\$34.50**

Tender grilled bone-in chop marinated in a fragrant blend of spices and herbs served with mashed potatoes.

**Vegetable Platter**  **\$24.00**

Seasonal vegetables such as eggplants, zucchini, bell peppers, and mushrooms, marinated in a herb-infused dressing.





# HORUS

## DESSERTS

### PASTRIES

**Roz Bel Laban** **\$7.75**

Sweet and creamy Egyptian rice pudim with hints of vanilla.

**Aish El Saraya** **\$8.50**

Layered sweetened bread with a custard-like topping and a sprinkle of pistachios.

**Basbousa Masrawy** **\$9.25**

Sweet semolina coconut cake infused with sweet syrup and a hint of orange blossom water.

**Om Ali** **\$15.50**

Egyptian style bread pudim topped with coconut, raisins and pistachio. Serves 2-3 people.

### DEEP-FRIED

**Zalabya** **\$8.00**

Dough balls drizzled with sugar syrup infused with rosewater.

**Konafa** **\$9.50**

Shredded phyllo dough layered with cheese and soaked in syrup.

**Qatayef** **\$6.50**

Sweet dumplings filled with your choice of nuts, cheese, or cream with a drizzle of honey.

**Sambousek Bil-Kishta** **\$7.50**

Pastries filled with your choice of sweet cream or custard carefully folded into a triangle shape.





## DRINKS



### WINES

**White**  \$11.00  \$55.00



Nile Valley Chardonnay, Egypt.  
Crisp and refreshing with vibrant flavours.

**Red**  \$14.00  \$60.00

Luxor Valley Cabernet Sauvignon, Egypt.  
Robust and full-bodied with a touch of spice.

**Rose**  \$13.00  \$48.00

Alexandria Rose, Egypt.  
Crisp and vibrant with hints of strawberry and floral notes.

**Sparkling**  \$15.00  \$70.00

Nile Bubbles Blanc de Blancs, Egypt.  
Citrus and apple flavours with delicate bubbles and live acidity.

### COCKTAILS

**Cleopatra** **\$12.00**

Margarita made with tequila, triple sec, orange liqueur and fresh lime.

**Tutankhamun** **\$12.50**

Mojito made with rum, strawberries, mint leaves, lime juice, simple syrup and soda water.

**Nefertiti** **\$12.00**

Martini made with vanilla vodka, raspberry liqueur, orange liqueur, fresh lime juice and fresh mint.

**Ramesses the Great** **\$13.00**

Long Island made with vodka, rum, gin, tequila, fresh lemon, lime, triple sec and a splash of coke.

