

Welcome

We extend a warm welcome to Naz Cabaret, a venue that embodies the elegance and charm of our vibrant history.



MEZZA FOR SHARING

Pan Seared Salmon (GF, F) 13

Marinated salmon, garlic, roasted garlic potato, sautéed spinach, salt served with lemon butter sauce.

Grilled Beef Tenderloin (GF) 20

Marinated beef tenderloin, olive oil, cloves garlic minced, fresh rosemary copped, mashed potato, sautéed broccoli served with pepper sauce.

Mixed Cheese Platter (D, N, V) 11

A selection of international cheeses served with nuts, dried fruits, and artisanal bread.

Tarama (D,F) 18

Salted and cured roe blended with lemon juice, olive oil, and breadcrumbs. perfect with warm pita or Baladi bread.

Basaryah (F) 8

Traditional cured fish served with lemon, onions, and a drizzle of olive oil.

Kobeba (N) 5

Crispy golden-brown bulgur croquettes stuffed with minced meat and aromatic spices.

Vine Leaves (V, GF) 3

Grape leaves stuffed with rice, herbs, and spices, slowly cooked to perfection.

Shish Kebab (GF) 20

Tender and juicy skewers of marinated beef or lamb, grilled and served with a side of aromatic rice and grilled vegetables.

Shish Tawook (GF) 12

Succulent marinated chicken skewers, grilled and served with garlic sauce, rice, and fresh vegetables.

Fried Shrimps (E, S) 18

Crispy battered shrimps, deep-fried and served with a tangy cocktail sauce and a wedge of lemon.

Fried Calamari (E, F, MO) 12

Lightly breaded and fried calamari rings, served with a zesty marinara sauce and lemon wedges.

Allergens

(GF) Gluten-Free | (D) Dairy | (N) Nuts | (S) Shellfish | (E) Egg |
(V) Vegetarian | (MO) Mollusca | (F) Fish

All prices are in Euros €, inclusive of 12% service charge & 14% VAT.





MEZZA FOR SHARING

Sautéed Prawns (D, S) 17

Prawns sautéed in garlic, olive oil, and herbs, served with a side of lemon butter sauce.

Battarekh Baladi (F) 24

Cured and salted mullet roe, a traditional Egyptian delicacy, thinly sliced and served with olive oil and lemon.

Grilled Octopus (MO) 14

Tender pieces of octopus marinated in olive oil, for a refreshing and savory salad.

Smoked Herring (GF) 9

Served with diced potatoes, onions, and fresh herbs, dressed with light vinaigrette.

DESSERTS

Hibiscus Ice Cream with Pistachio Crumble (D) 6

Velvety sweetness of hibiscus-infused ice cream, complemented by a delightful pistachio crumble.

Misteka Panna Cotta with Orange Blossom Syrup (D) 6

A smooth and silky panna cotta infused with fragrant orange blossom syrup.

Pistachio Baklava with Rose Petal Ice Cream (N, D) 5

Pistachios and honey, served with a scoop of rose petal-infused ice cream.

Egyptian Rice Pudding with Saffron and Cardamom (D, GF) 5

With saffron and cardamom, offering a taste of traditional Egyptian dessert.

Kunafa with Sweet Cheese 200 (D) 5

A traditional Middle Eastern dessert made from shredded phyllo dough, layered with sweet cheese and soaked in a sweet syrup.

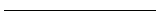
Seasonal Fresh Fruits Platter (GF) 9

A beautifully curated selection of the freshest seasonal fruits, perfect for a light and healthy dessert desire.

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NAZ

CLASSIC COCKTAILS

Old Fashioned 10
Whiskey, Angostura Bitters, sugar, and a splash of water.

Negroni 18
Gin, Sweet Vermouth, and Campari.

Manhattan 18
Whiskey, Sweet Vermouth, and Bitters, garnished with a cherry.

Martini 10
Gin or Vodka, Dry Vermouth, served with an olive or lemon twist.

Whiskey Sour
Whiskey, lemon juice, sugar, and a dash of egg white (optional).

VIRGIN COCKTAILS

Sunrise 7
Mango, guava, strawberry, grenadine and a tropical blend.

Blue Breeze 7
Lemon, orange, Blue Curacao, and fresh mint, zesty and cool.

Hibiscus Crush 7
Hibiscus, vanilla, and orange, an exotic floral mix.

Pineapple Fizz 7
Apple, pineapple, soda, and ginger syrup, for a sparkling refreshment.

Cucumber Cooler 7
Cucumber, vanilla syrup, fresh lime juice, apple juice, and soda

Berry Lemonade 7
Strawberries, raspberry purée, basil, brown sugar, lime juice, and Sprite.

Shirley Temple 7
Fresh sour mix, grenadine, apple juice, and Sprite.

Virgin Colada 7
Frozen pina colada with strawberry, coconut, mango, or peach.

TROPICAL COCKTAILS

Zahra Margarita 10
Gold Tequila, Triple Sec, and a hint of Arabian spice, blended with citrus.

Naz Mojito 10
Rum, lime juice, fresh mint, and soda, with a twist of green and red apple slices.

Pina Colada 10
White Rum, coconut milk, pineapple juice, and a hint of vanilla.

Mai Tai 10
Light Rum, dark Rum, orange juice, lime, grenadine, and almond syrup.

Frozen Daiquiri 10
White Rum, vanilla syrup, coconut milk, and lemon juice, a tropical frozen delight.

Sahara Breeze 10
Vodka, peach schnapps, orange juice, and cranberry juice.

MODERN FAVORITES

Layali Cosmo 10
Vodka, Triple Sec, lime juice, and cranberry juice, infused with pomegranate.

Espresso Martini 18
Vodka, espresso, vanilla syrup, and coffee liqueur.

Spiced Rum Punch 10
Rum, Dom juice, fresh mint, coriander, mango chili cordial, lime, and passion fruit.

Ginger Lime Cooler 10
ginger, lime, pineapple, mint, and Sprite, spicy and refreshing.

Honey Rum 10
White Rum, soda, honey, and brown sugar, with a hint of spice.

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NAZ

BEER

On Tap

Heineken 0.35 L 5

Bottled

Heineken 0.33 L 7

Sakara Golden 0.50 L 7

Stella 0.50 L 7

Non-Alcoholic 0.33 L 7

SHOOTERS

PRE IMP

Blue Shot

8 22

Vodka, Blue
Curacao, and fresh
lime juice.

Naz Tray

25 84

Five flavored
Gold Tequila
dropped into five
Heineken drafts.

Tequila Bomb

29 77

Seven shots of
dropped into Sprite.

APERITIF

IMP

Ouzo 12

18

Vermouth Bianco

18

Vermouth Rosso

18

Campari

18

HOT BEVERAGES

Espresso

3

Café Latte

3

Cappuccino

3

Macchiato

3

Hot Chocolate

3

Black Tea

3

Green Tea

3

Earl Grey

3

Herbal Tea

3

FRESH JUICES

4

SOFT BEVERAGES

Soda

3

Mineral Water

2

Sparkling Water

3

Energy Drinks

Red Bull

5

Red Bull Sugar-Free

5

SPIRITS

Vodka

7

Grey Goose

36

Belvedere

34

Smirnoff

22

Stolichnaya

18

Absolut

22

Finlandia

20

Rum

7

Bacardi White

24

Bacardi Gold

24

Bacardi Dark

24

Captain Morgan

24

Gin

7

Bombay Sapphire

24

Tanqueray

24

Beefeater

24

Gordon's

24

Tequila

7

Sauza

24

Sierra Silver

24

Sierra Gold

22

Whiskey

7

JW Red

22

JW Black

41

JW Double Black

41

Chivas Regal-12

27

Chivas Regal-18

50

Glenfiddich

41

Jameson

24

Jack Daniel's

24

J&B

22

Cognac

Hennessy V.S.O.P

50

Courvoisier VS

35

Liqueurs

Malibu

22

Kahlúa

22

WINES

Glass Bottle

Red

Omar Khayyam

7

28

Chateau De Granville

9

36

Cape Bay

9

36

White

Omar Khayyam

7

28

Grand Marquis

8

32

Cape Bay

9

36

Rosé

Omar Khayyam

7

28

Beau Soleil

8

32

Sparkling

Valmont Brut

35

Le Baron

50

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When we are truly enjoying ourselves, time seems to fly by. In those moments of laughter and connection, hours feel like minutes. It's the fleeting nature of these Joys that makes them so special, reminding us to cherish every second

See you soon