



BEVERAGE MENU

SOBER

ALCOHOL FREE

CLUB ICED TEA

BLACK TEA, PEACH FLAVOUR, FRESH LEMON & FRUITS

COOK'S LEMONADE

SODA WATER, FRESH LEMON, ORANGE FRUITS & MINT

GLASS / 180EGP
PITCHER / 480EGP

PINA COLADA / 280 EGP

COCONUT & PINEAPPLE JUICE

CUBAN MOJITO / 280EGP

MINT LEAVES, LIME & SODA WATER

SPRITZ

THE BEST START

HOME MADE APEROL SPRITZ / 390EGP

APEROL, SODA WATER, PROSECCO & ORANGE PEEL

HUGO SPRITZ / 390EGP

ELDERFLOWER, LEMON JUICE, CUCUMBER, MINT SPRIG,
SODA WATER & PROSECCO

PITCHER

CAPTAIN'S CLUB SANGRIA

COOK'S CLUB SANGRIA 1.5 L

RED WINE OR WHITE WINE HERBS, SPICES & LOCAL FRUITS
GLASS / 370EGP
PITCHER / 1600EGP

COOK'S CLUB SIGNATURES

DESIGNED FOR YOUR PERFECT HOLIDAY

ESPRESSO MARTINI / 380EGP

VODKA, COFFEE LIQUOR & ESPRESSO

BEACH BREEZE / 380EGP

DRY GIN, LEMON, CUCUMBER, ELDERFLOWER & PINEAPPLE

COOK'S PASSION / 380EGP

VODKA, LEMON, VANILLA, PASSION FRUIT & SODA WATER

CUBAN MOJITO / 380EGP

MINT LEAVES, LIME & SODA WATER

ENGLISH GIN FIZZ / 380EGP

LEMON JUICE & SODA WATER

STRAWBERRY DAIQUIRI / 380EGP

LIGHT RUM, STRAWBERRY, FRESH LEMON & FRUITS

MARGARITA / 380EGP

TEQUILA BLANCO, ORANGE CURACAO,
FRESH LEMON & FRUIT

PINA COLADA / 380EGP

LIGHT RUM, COCONUT & PINEAPPLE JUICE

WHISKY SOUR / 350EGP

WHISKY, HANDMADE ORANGE BITTERS, FRESH LEMON &
EGG WHITE (ON REQUEST)

GOUNA MULE / 380EGP

VODKA, LIME, CUCUMBER &
HOMEMADE GINGER LEMONADE

COCKTAIL OF THE DAY / 380EGP

PURE SPIRITS BARBACK

PER 4 CL

APERITIVE

MARTINI / 490EGP

ROSSO, EXTRA DRY, BIANCO

CAMPARI / 520EGP

VODKA

ABSOLUT / 720EGP
SMIRNOFF BLUE / 700EGP
GREY GOOSE / 1150EGP
FINLANDIA / 750EGP
ID BLUE - PREMIUM / 230EGP

GIN

BOMBAY SAPPHIRE / 600EGP
TANQUERAY / 650EGP
HENDRICK'S / 650EGP
GORDONS / 570EGP
GIN - PREMIUM / 230EGP

RUM

BACARDI LIGHT / 520EGP
BACARDI GOLD / 520EGP
MALIBU / 550EGP
CAPTAIN MORGAN / 570EGP
CUBANA - PREMIUM / 230EGP

TEQUILA

SILVER / 570EGP
GOLD / 570EGP
MALVADO - PREMIUM / 230EGP

WHISKY

J&B / 570EGP
BALLANTINES / 570EGP
JOHNNIE WALKER RED LABEL / 750EGP
JOHNNIE WALKER BLACK LABEL / 1150EGP
CHIVAS REGAL / 1100EGP
JACK DANIEL'S HONEY / 690EGP
JAMESON / 650EGP
OLD STAG - PREMIUM / 230EGP

BRANDY & COGNAC

HENNESSY V.S / 800EGP
HENNESSY V.S.O / 900EGP

HERBAL

JÄGERMEISTER / 590EGP
SAMBUCA / 550EGP

LIQUEUR

KAHLÚA / 520EGP
AMARETTO / 550EGP
COINTREAU / 650EGP
TRIPLE SEC / 520EGP
CRAEM DE CACAO / 520EGP
CHERRY LIQUEUR / 520EGP
BAILEYS ORIGINAL / 520EGP

LONG DRINKS

ALL LONG DRINKS ARE SERVED WITH 4 CL OF LIQUOR

GIN TONIC / 310EGP
DRY GIN & TONIC WATER

VODKA WITH / 310EGP
VODKA & LEMONADE OR JUICE

CUBA LIBRA / 310EGP
RUM, LIME & PEPSI

WHISKY COKE / 310EGP
WHISKEY & PEPSI

SPARKLING WINES

LA BARON SIGNATURE - WHITE, ROSE
BY BOTTLE 0.75 L / 1800EGP

LA BARON SPARKLING WINE - WHITE, ROSE
BY BOTTLE 0.75 L / 1600EGP

LA VITA SPARKLING WINE - WHITE, ROSE
BY BOTTLE 0.75 L / 1450EGP
BY GLASS 0.15 L / 380EGP

LOCAL WINE

THE BEST OF EGYPT

CHATEAU BYBLOS - WHITE, RED
BY BOTTLE 0.75 L / 1500EGP

CAPE BAY - WHITE, RED
BY BOTTLE 0.75 L / 1500EGP

OMAR KHAYYAM - WHITE, RED, ROSE
BY BOTTLE 0.75 L / 1100EGP

BEAUSOLEIL - RED, WHITE, ROSE
BY BOTTLE 0.75 L / 1200EGP

SHAHRAZADE - RED, WHITE, ROSE
BY BOTTLE 0.75 L / 1000EGP

XO - RED, WHITE, ROSE
BY BOTTLE 0.75 L / 1000 EGP
BY GLASS (RED, WHITE, ROSE) 0.15 L / 230EGP

BAILA - WHITE, RED, ROSE
BY BOTTLE 0.75 L / 1350EGP

NALA - WHITE, RED
BY BOTTLE 0.75 L / 1350EGP

BEERS

DRAUGHT
HEINEKEN 0.5 L / 190EGP
HEINEKEN 0.3 L / 160EGP

BOTTLED / 190EGP
HEINEKEN 0.33 L
STELLA 0.5 L
SAKARA 0.5 L
DESPERADOS 0.33 L
BIRELL - NON- ALCOHOLIC CANS
0.33 L / 90EGP

WATER

STILL & SPARKLING
BRITA STILL WATER 1.5 L / 75EGP
BRITA STILL WATER 0.6 L / 55EGP
BRITA SPARKLING WATER 1 L / 90EGP
PUVANA STILL WATER 1 L / 160EGP
PUVANA STILL WATER 0.6 L / 115EGP

SOFT DRINK

EVERVESS
SODA WATER, TONIC WATER,
BOTTLE 0.25 L / 75EGP
REDBULL - CAN 0.25 L / 180EGP
PEPSI . CO / 75EGP

COFFEE SPECIALITIES

ESPRESSO / 70EGP
ESPRESSO DOUBLE / 85EGP
ESPRESSO DOPPIO / 85EGP
ESPRESSO MACCHIATO / 85EGP
AMERICANO / 90EGP
CAPPUCCINO / 95EGP
CAFE LATTE / 95EGP
ESPRESSO MACCHIATO / 85EGP
FREDDO CAPPUCCINO / 150EGP
FLAT WHITE / 150EGP
FREDDO FLAT WHITE / 170EGP
FREDDO LATTE MACCHIATO / 170EGP
AVAILABLE PLANT-BASED MILK / 210EGP

TEA TIME

FRESH / 120EGP
FRESH MINT & GINGER
FRESH ORANGE & GINGER
FRESH LEMON, HONEY & GINGER
GINGER, LEMON & TURMERIC

SPECIALITIES / 95EGP
HERBS, EARL GREY, ENGLISH BREAKFAST,
GREEN GREEN, HIBISCUS & CINNAMON

JUICES & NECTARS

FRESH JUICE 0.25 L / 120EGP
ORANGE, LEMON & SEASONAL FRUIT JUICES

CANNED JUICES 0.25 L / 75EGP
ORANGE, APPLE, MANGO, PINEAPPLE & CRANBERRY

SMOOTHIES & MILKSHAKES

BRING YOU BACK ON TRACK

SEASONAL VEGETABLES / 210EGP GLASS 0.25 L	STRAWBERRY MILKSHAKE / 210 EGP GLASS 0.25 L
SEASONAL FRUITS / 210EGP GLASS 0.25 L	MANGO MILKSHAKE/ 210 EGP GLASS 0.25 L
VANILLA MILKSHAKE / 210 EGP GLASS 0.25 L	OREO MILKSHAKE/ 210 EGP GLASS 0.25 L
CHOCOLATE MILKSHAKE / 210 EGP GLASS 0.25 L	



FOOD MENU

BOWLS & SALADS

SO FRESH & SO GREEN

•TACO BOWL / 410 LE

RED KIDNEY BEANS, SWEET CORN, GREEN PEPPER,
CHERRY TOMATO, ONION, AVOCADO, SOUR CREAM, CORN
FLOUR TORTILLAS & RANCH SAUCE
ADD CHICKEN / 100 LE - ADD SHRIMP / 155 LE

•BEEF BOWL / 550 LE

BEEF CUBES, CUCUMBER, AVOCADO, BASMATI RICE, ROCCA
& RED RADISH PINEAPPLE, TOPPED WITH TERIYAKI DRESSING

•GREEK SALAD / 410 LE

CUCUMBER, TOMATO, RED PEPPER, OLIVE, ONION,
GREEK FETA CHEESE, OREGANO & VINAIGRETTE
ADD CHICKEN / 100 LE - ADD SHRIMP / 155 LE

•AZTECAN SALAD / 430 LE

MIXED QUINOA, CHERRY TOMATO, AVOCADO, ROCCA,
ONION, MANGO, POMEGRANATE & EGGPLANT MIXED IN
POMEGRANATE MOLASSES

•CAESAR COOK'S STYLE / 350 LE

ROMAINE LETTUCE, CROUTONS, ROCCA, ROASTED
CHERRY TOMATO, PARMESAN CHEESE & CAESAR DRESSING
ADD CHICKEN / 100 LE - ADD SHRIMP / 155 LE

•CRISPY CHICKEN / 450 LE

CRISPY CHICKEN, RED CABBAGE, WHITE CABBAGE, APPLE,
CARROT, PARSLEY & ROASTED COCONUT, MIXED IN MAYON-
NAISE, TOPPED WITH APPLE VINEGAR

•ORIGINAL EGYPTIAN MEZZE / 350 LE

BABA GHANOUSH, TAHINI, HUMMUS & PICKLED EGGPLANT,
SERVED WITH CRISPY BALADI BREAD

PINSA NOSTRA

RICETTA ORIGINALE

•SALAMI / 460 LE

SALAMI, PARMESAN CHEESE & FRESH HERBS

•MARINARA / 390 LE

DRIED OREGANO, FRESH BASIL & OLIVE OIL

•ALA POLLO / 460 LE

CHICKEN, SUNDRIED CHERRY TOMATO, BELL PEPPER &
FRESH BASIL

•PARMIGIANA / 410 LE

CHERRY TOMATO, OVEN-ROASTED AUBERGINE
& PARMESAN CHEESE

•MARGHERITA / 430 LE

BUFFALO MOZZARELLA, TOMATO & FRESH BASIL

•BURRATA / 470 LE

BURRATA CHEESE, TOMATO & ROCCA

SANDWICHES & WRAPS

SERVED WITH COLESLAW & HAND CUT CHIPS OR CORN

•CHICKEN SHAWARMA / 410 LE

CHICKEN SHAWARMA, TOMATO, ONION & TOUMAYA

•STEAK CIABATTA / 580 LE

BEEF FILLET, MUSHROOM, CARAMELIZED ONION, ROCCA,
TOPPED WITH CHEESE, SUNDRIED TOMATO & AVOCADO
CREAM SAUCE

•HAVA AVOCADO / 410 LE

AVOCADO, TOMATO, LETTUCE, ONION & AVOCADO HUMMUS
ADD CHICKEN / 100 LE

•SMOKED SALMON ON SOURDOUGH / 590 LE

SMOKED SALMON, AVOCADO, CREAM SAUCE, ROCCA,
ONION, CAPERS & LEMON ZEST

•HUMMUS / 410 LE

HUMMUS PUREE, CHERRY TOMATO, BALSAMIC REDUCTION,
CHICKPEAS & ROCCA

•COOK'S CLUB SANDWICH / 450 LE

GRILLED CHICKEN FILLET, BEEF BACON, TOMATO,
LETTUCE & CLUB SAUCE

PASTA DELLA MAMMA

SELECT YOUR FAVORITE TYPE OF PASTA

•DORA / 410 LE

SERVED WITH CHERRY TOMATO, TOPPED
WITH PARMESAN CHEESE
ADD CHICKEN / 100 LE - ADD SHRIMP / 155 LE

•ARRABIATA / 410 LE

SERVED WITH BLACK OLIVE, BELL PEPPER, ONION &
BASIL IN SPICY TOMATO SAUCE
ADD CHICKEN / 100 LE - ADD SHRIMP / 155 LE

•GREEN GODDESS / 410 LE

SERVED WITH CHERRY TOMATO, FRESH BASIL, PESTO &
CREAM,
TOPPED WITH PARMESAN CHEESE
ADD CHICKEN / 100 LE - ADD SHRIMP / 155 LE

•SMOKED SALMON / 650 LE

SERVED WITH PARMESAN CHEESE, IN CREAMY WHITE SAUCE

•BOLOGNESE / 460 LE

SERVED WITH TRADITIONAL ITALIAN RICH RAGÚ
& PARMESAN

● VEGETERIAN ● VEGAN

ALL PRICES INCLUDE SERVICE CHARGES AND VAT

BURGERS

SERVED WITH FRIES & COLESLAW

COOK'S CLUB BURGER / 450 LE

BEEF PATTY, LETTUCE, TOMATO, PICKLED CUCUMBER, TOPPED WITH CHEESE, SERVED WITH SRIRACHA MAYONNAISE

ADD BACON / 80 LE

ADD MUSHROOM / 80 LE

ADD FRIED EGG / 50 LE

FRIED CHICKEN BURGER / 430 LE

FRIED CHICKEN, PICKLED CUCUMBER, LETTUCE, RANCH SAUCE & MAYO

•VEGAN BURGER / 390 LE

VEGAN PATTY, LETTUCE, TOMATO, PICKLED CUCUMBER & CLASSIC GUACAMOLE SAUCE

CHEF'S SPECIAL

DELICIOUS

•TERIYAKI ZUCCHINI / 420 LE

ZUCCHINI - SLICES, MARINATED IN TERIYAKI SAUCE, SERVED WITH BASMATI RICE

TUNA LOADED POTATO / 420 LE

SPICY TUNA WITH ONION, JALAPENO & DILL, TOPPED WITH GUACAMOLE

ITALIAN BURRATA BOWL / 450 LE

ROCCA, CHERRY TOMATO, FRESH BASIL, BURRATA CHEESE, TOPPED WITH BALSAMIC AND OLIVE OIL, SERVED IN A BREAD BOWL

•FETA TOMAMTO TAJEN / 410 LE

FETA CHEESE, CHERRY TOMATO, OLIVE OIL, OREGANO, FRESH BASIL, PARMESAN CHEESE & CIABATTA BREAD

HAWAWSHI / 380 LE

CRISPY BALADI POCKETS, STUFFED WITH BEEF, ONION, CHILLI PEPPER & FRESH CORIANDER

DISH OF THE DAY / 410LE

MAIN COURSE

BEEF FILLET / 990 LE

BEEF FILLET, SERVED WITH SMASHED POTATO, VEGETABLES & PEPPER OR MUSHROOM SAUCE

GRILLED CHICKEN / 490 LE

HALF A CHICKEN, SERVED WITH SMASHED POTATO, VEGETABLES & BBQ SAUCE

GRILLED SALMON / 890 LE

SALMON, SERVED WITH VEGETABLES, MASHED POTATO & LEMON BUTTER SAUCE

TACOS

FRESH & TASTY

CHIKEN TACOS / 430 LE

LETTUCE, TOMATO, BELL PEPPER, MEXICAN SALSA & SOUR CREAM

BEEF TACOS / 490 LE

MINCED BEEF, ONION, MELTED CHEESE, LETTUCE, TOMATO, GHERKIN & PINK SAUCE

SHRIMP TACOS / 560 LE

RED CABBAGE, GUACAMOLE, PARSLEY, CARROT & SOUR CREAM, TOPPED WITH LEMON

•VEGAN TACOS / 370 LE

FALAFEL, TAHINI, ROCCA, TOMATO & GUACAMOLE HUMMUS

BITES

QUICK & DELICIOUS

FRIED CALAMARI / 470 LE

FRESH CALAMARI, TARTAR SAUCE, & SRIRACHA MAYONNAISE

CHICKEN STRIPS / 430 LE

FRIED CHICKEN STRIPS, COATED IN BREADCRUMBS, SERVED WITH CREAM CHEESE SAUCE & CLUB SAUCE

SPICY CHICKEN WINGS / 330 LE

CRISPY WINGS, SERVED WITH SOUR CREAM & GARLIC AIOLI

SHRIMP TEMPURA / 550LE

CRISPY FRIED SHRIMP, SERVED WITH SWEET CHILLI SAUCE

SWEET TREATS

ARE MADE OF THESE

•SEASONAL CHEESECAKE / 290 LE

SERVED WITH ICE CREAM

•CHOCOLATE BROWNIES / 290 LE

SERVED WITH ICE CREAM

•FRUIT PLATTER 280 LE

SERVED WITH ROASTED NUTS, DRIZZLED IN HONEY & SPRINKLED WITH CINNAMON

•TIRAMISU / 290 LE

LADYFINGERS DIPPED IN COFFEE, LAYERED WITH MASCARPONE CHEESE

•COOK'S CLUB PANCAKE / 290 LE

SERVED WITH CHOCLATE OR CARMAL SAUCE

● VEGETERIAN ● VEGAN

ALL PRICES INCLUDE SERVICE CHARGES AND VAT



ROOM SERVICE

FROM 12.00 AM TILL 6.00 AM

SALAD

•CAESAR COOK'S STYLE / 350 LE

ROMAINE LETTUCE, CROUTONS, ROCCA,
ROASTED CHERRY TOMATO, PARMESAN
CHEESE & CAESAR DRESSING
ADD CHICKEN / 100LE - ADD SHRIMP / 155LE

•GREEK SALAD / 410 LE

CUCUMBER, TOMATO, RED PEPPER,
OLIVE, ONION, GREEK FETA CHEESE,
OREGANO & VINAIGRETTE
ADD CHICKEN / 100LE - ADD SHRIMP / 155LE

SANDWICHES

SERVED WITH FRIES & COLESLAW

COOK'S CLUB BURGER / 450 LE

BEEF PATTY, LETTUCE, TOMATO, PICKLED
CUCUMBER, TOPPED WITH CHEESE,
SERVED WITH SRIRACHA MAYONNAISE

ADD BACON / 80LE

ADD MUSHROOM / 80LE

ADD FRIED EGG / 50LE

CHICKEN SHAWARMA WRAP / 410 LE

CHICKEN SHAWARMA, TOMATO,
ONION & TOUMAYA

PASTA

BOLOGNESE / 460

SERVED WITH TRADITIONAL ITALIAN
RICH RAGÚ & PARMESAN

•GREEN GODDESS / 410 LE

SERVED WITH BULB TOMATO, FRESH BASIL &
PESTO, TOPPED WITH PARMESAN CHEESE
ADD CHICKEN / 100LE - ADD SHRIMP / 155LE

DESSERT

•FRUIT PLATTER / 280 LE

SERVED WITH ROASTED NUTS,
DRIZZLED IN HONEY & SPRINKLED
WITH CINNAMON

• VEGETERIAN • VEGAN

ALL PRICES ARE IN EGYPTIAN POUNDS. TAXES AND SERVICE CHARGE INCLUDED
EXTRA CHARGE 50 LE FOR THE ROOM SERVICE TRAY