

RETURN

tenaya
RIVERSIDE DINING

LUNCH & DINNER MENU

ALL PRICES ARE INCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

SANDWICH...

I BAKED CAMEMBERT SOURDOUGH	350.-
<i>CARAMELIZED ONIONS, HONEY-THYME WALNUTS</i>	
I SMOKED SALMON BAGUETTE	900.-
<i>SPRING ONION CREAM CHEESE, CAPERS, AVOCADO, ROCKET</i>	
I HERB CHICKEN CLUB SANDWICH	660.-
<i>BEEF BACON, CHEDDAR, LETTUCE, TOMATO, FRIED EGG, GRILLED SPRING ONION BBQ SAUCE</i>	
I MELTED TURKEY-CHEDDAR	500.-
<i>TOMATO, BASIL-PESTO</i>	
I GRILLED SHRIMP BRIOCHE ROLL	600.-
<i>SPRING ONION-CELERY-MAYO</i>	
I 8 OZ. SMASHED RIB-EYE BURGER	950.-
<i>RED CHEDDAR, CARAMALIZED ONIONS BRIOCHE BUN</i>	
I FRIED KOREAN CHICKEN BURGER	450.-
<i>PICKLED CUCUMBER-CABBAGE SALSA</i>	
I BEEF HAWAWSHI	340.-
I BEEF HAWAWSHI WITH CHEESE	390.-

BAKED GOODIES...

I BREADBASKET	140.-
<i>SOURDOUGH, SLICED MULTI-GRAIN & PLAIN BAGUETTE</i>	
I OVEN FRESH PITA BREAD	20.-
<i>PITA BREAD (2 PCS)</i>	
I OVEN FRESH BALADY BREAD	20.-
<i>BALADY BREAD (2 PCS)</i>	

SALAD...

I BALADY	280.-
<i>LETTUCE, TOMATO, CUCUMBER, RADISH, SPRING ONION, PEPPER, PARSLEY, MINT</i>	
I TOMATO	120.-
<i>CUMIN-VINAIGRETTE</i>	
I AVOCADO-QUINOA	580.-
<i>BABY LEAVES, ORANGE, PISTACHIO & GOAT CHEESE</i>	
I TRADITIONAL NICOISE	700.-
<i>TUNA, POTATO, BEANS, TOMATO, CUCUMBER, OLIVES, ANCHOVIES, QUAIL EGG</i>	
I GREEK SALAD	440.-
<i>CUCUMBER, CHERRY TOMATO, OLIVES, GREEK FETA, OREGANO</i>	
I CAPRESE	580.-
<i>BUFFALO MOZZARELLA, TOMATO, BASIL</i>	
I CLASSIC CAESAR	420.-
<i>ROMAINE LETTUCE WITH GARLIC-HERB CROUTONS, PARMESAN</i>	
<i>GRILLED HERB CHICKEN BREAST ADD-ON</i>	180.-
<i>CAJUN SPICED SHRIMPS ADD-ON</i>	350.-
I APPLE CHICKEN WALNUT	540.-
<i>ROCKET, CELERY, GRAPES, YOGURT-HONEY DRESSING</i>	

SIMPLY TO SHARE, COLD...

I HUMMUS <i>CHICKPEA DIP, TAHINA</i>	150.-
I BABA GHANOUG <i>CHARRED EGGPLANT, TAHINA & OLIVE OIL</i>	150.-
I TAHINA <i>SESAME DIP</i>	60.-
I CHEESE & TOMATO <i>AREESH CHEESE, SPICED TOMATO</i>	150.-
I TZATZIKI <i>GREEK YOGURT, CUCUMBER, MINT</i>	150.-
I GUACAMOLE & PICO DE GALLO <i>CRISPY NACHOS</i>	450.-
I SALMON-SEABASS CARPACCIO <i>ORANGE-MUSTARD DRESSING</i>	460.-

SIMPLY TO SHARE, HOT...

I MAHSHI KRONB <i>STUFFED CABBAGE LEAVES</i>	250.-
I MOMBAR <i>FRIED BEEF CASING STUFFED WITH RICE</i>	250.-
I CHICKEN LIVER <i>GARLIC, CORIANDER, ONION</i>	320.-
I BEEF LIVER ALEXANDRIAN STYLE <i>GARLIC, LEMON & CHILI</i>	640.-
I SPICY ORIENTAL SAUSAGES <i>SUJUK</i>	480.-
I CRISPY CALAMARI & SHRIMPS <i>TAHINA SAUCE</i>	700.-
I BAKED CAMEMBERT <i>CREAMY MUSHROOM FRICASSEE, ROASTED PINE NUTS</i>	620.-
I CILANTRO LIME BUTTER SHRIMP	900.-
I MUSSELS IN PARSLEY-MUSTARD-SAUCE <i>WHITE WINE ADD-ON</i>	900.- 120.-
I SEAFOOD GRATIN <i>CREAM-HERB SAUCE</i>	1,200.-
I BRANDADE <i>BAKED SALTED-POTATO MASH</i>	600.-

EGYPTIAN FAVOURITE...

I MASHI MIXED VEGETABLES	400.-
<i>STUFFED WITH RICE IN TOMATO SAUCE</i>	
I MOLOKHEYA & RICE	350.-
<i>CLASSIC MOLOKHEYA SERVED WITH WHITE RICE</i>	
I CHICKEN SHARKASEYA	680.-
<i>WHITE RICE, WALNUT SAUCE</i>	
I PIGEON (2 PCS)	1,000.-
<i>STUFFED WITH FREEKEH</i>	
I CRISPY KING FISH STEAK	1,200.-
<i>SAYADIYAH RICE</i>	
I KOFTET ROZ	600.-
<i>BEEF RICE KOFTA, TOMATO SAUCE, VERMICELLI RICE</i>	
I SHISH TAWOOK	800.-
<i>GRILLED CHICKEN WITH LEMON, GARLIC & SPICES</i>	
<i>GRILLED VEGETABLES, SWEET POTATO</i>	
I GRILLED KOFTA	850.-
<i>MINCED MEAT, PARSLEY, ONION, GARLIC</i>	
<i>GRILLED VEGETABLES, SWEET POTATO</i>	
I MIXED GRILL	1,650.-
<i>SHISH TAWOOK, KOFTA & LAMB CHOPS</i>	
<i>GRILLED VEGETABLES, SWEET POTATO</i>	

EGYPTIAN SIDE DISH...

I WHITE RICE	60.-
I VERMICELLI RICE	60.-
I SAYADIYAH RICE	100.-
I KHALTA RICE	150.-
<i>MIXED NUTS & RAISINS</i>	

MAIN TREAT...

I PENNE MEDITERRANEAN STYLE	800.-
<i>WITH SHRIMPS</i>	
I SEAFOOD LASAGNE	1,200.-
<i>TOMATO-GOAT CHEESE SAUCE</i>	
I LINGUINI ALFREDO	900.-
<i>WITH CHICKEN & MUSHROOM CREAM</i>	
I PENNE WITH MEATBALLS	820.-
<i>MARINARA SAUCE</i>	
I GRILLED CHILI-HERB SHRIMPS	1,500.-
I SEARED SALMON FILLET	1,100.-
<i>MEDITERRANEAN VEGETABLES</i>	
<i>SERVED WITH LEMON-CAPER BUTTER SAUCE</i>	
I SEARED STONE BASS FILLET	700.-
<i>TOMATO-ROASTED PEPPER MELANGE</i>	
I STUFFED CALAMARI	650.-
<i>RICE & HERBS, TOMATO-CAPER SAUCE</i>	
I THAI RED CHICKEN CURRY	400.-
<i>BASMATI RICE</i>	
I CHICKEN CORDON BLEU	700.-
<i>MIXED SALAD</i>	
I POULET ROTI	1,100.-
<i>ROTISSERIE CHICKEN & POTATOES</i>	
<i>½ CHICKEN</i>	550.-
I BEEF STROGANOFF	1,250.-
<i>BASMATI RICE</i>	
I STEAK FRITES	1,250.-
<i>12 OZ. RIB-EYE, HOME-MADE FRIES</i>	
<i>CAFE DE PARIS ENTRECOTE SAUCE</i>	
I BEEF MEDALLION	1,250.-
<i>SAUTEED POTATOES WITH BEEF BACON</i>	
<i>GREEN PEPPERCORN SAUCE</i>	

SIDE DISH...

 RATATOUILLE	200.-
<i>PROVENÇAL STEW OF VEGETABLES</i>	
 ROASTED HERB CARROTS	100.-
 SAUTEED MUSHROOMS	250.-
<i>THYME & PARSLEY</i>	
 BASMATI RICE	60.-
 POTATOES AU GRATIN	440.-
 TRUFFLE FRENCH FRIES	340.-
 GARLIC MASHED POTATOES	150.-

DESSERT...

I OM ALI	420.-
<i>EGYPTIAN BAKED BREAD PUDDING WITH NUTS</i>	
I RICE PUDDING	150.-
<i>TRADITIONAL EGYPTIAN RICE PUDDING</i>	
I STICKY DATE PUDDING	250.-
<i>VANILLA ICE CREAM, CARAMEL SAUCE</i>	
I CREME BRULEE	300.-
<i>BAKED VANILLA CUSTARD</i>	
I CREME CARAMEL	250.-
I LEMON TART	250.-
<i>BAKED VANILLA CUSTARD</i>	
I APPLE TART TATIN	600.-
<i>VANILLA ICE CREAM</i>	
I VANILLA ICE CREAM PROFITEROLES	300.-
I MOUSSE AU CHOCOLAT	320.-
I SEASONAL FRUIT MERINGUES & CREAM	400.-
I ICE CREAM – 2 SCOOPS	
<i>VANILLA</i>	125.-
<i>STRAWBERRY</i>	150.-
<i>DARK CHOCOLATE</i>	150.-
<i>MASTIC</i>	190.-
<i>PISTACHIO</i>	275.-