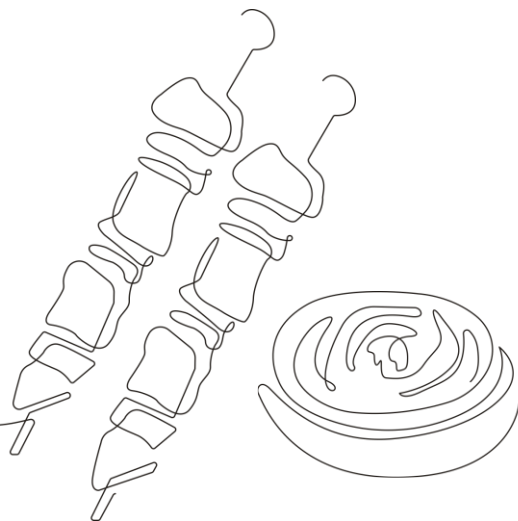


THE GRILL



STEAKHOUSE RESTAURANT

SOUP

Garden Vegetable Broth - 6

Carrots, potatoes, green beans, white cabbage, onions, garlic, green chili, artichoke, white, and brown beans, served with garlic butter bread

Karotten, Kartoffeln, grüne Bohnen, Weißkohl, Zwiebeln, Knoblauch, grüner Chili, Artischocken, weiße und braune Bohnen, serviert mit Knoblauchbutterbrot

Creamy Mushroom Soup - 6

Creamy mushroom soup served with crispy croutons

Cremige Pilzsuppe mit knusprigen Croûtons

SALAD BUFFET

Saraya Salad Selection - 6

Please enjoy the salad buffet of The Grill restaurant
Vielfältige Auswahl frischer Salat

APPETIZERS

Fried Onion Rings - 5

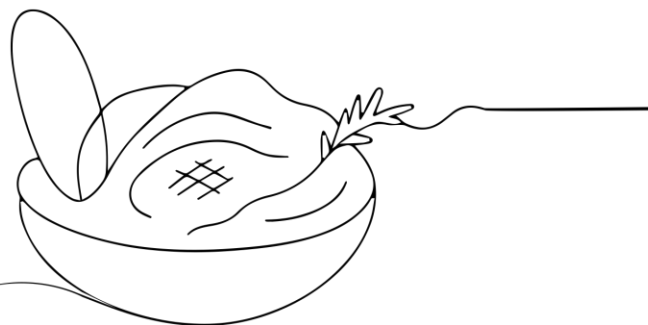
Fried onion rings, and BBQ sauce

Frittierte Zwiebelringe mit BBQ Soße

Chicken Wings - 6

Breaded chicken wings in tangy chili sauce

Panierte Hähnchenflügel in pikanter Chili Soße



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FISH & SEAFOOD

Grilled Mediterranean Sea Bass Fillet - 19

Grilled sea bass marinated with herbs, garlic, Lemon, and traditional dijon mustard

Gegrillter Wolfsbarsch, mariniert mit Kräutern, Knoblauch, Zitrone und traditionellem Dijo

Grilled King Prawns - 38

Grilled jumbo shrimp, mixed salad, and French fries

Gegrillte Jumbo-Garnelen, gemischter Salat und Pommes frites

Loyster Caprese - 41

Grilled Red Sea lobster, salad, and French fries
Gegrillter Rotmeerhummer, Salat und Pommes frites

Red Sea Festival - 41

Half Red Sea lobster, large shrimp, Calamari, sea bass served with steamed rice, and mustard cream sauce

Halber Rotmeerhummer, große Garnelen, Calamari und Wolfsbarsch, serviert mit gedämpftem Reis und Senfsahnesauce

Grilled Salmon - 18

Grilled salmon served with vegetable ratatouille, and lemon butter sauce

Gegrillter Lachs serviert mit Gemüseratatouille und Zitronenbuttersauce

Grilled Seafood - 19

Marinated calamari, sea bass and shrimp served with lemon butter sauce, fried potato wedges, and grilled vegetables

Marinierte Calamari, Wolfsbarsch und Garnelen, serviert mit Zitronenbuttersauce, gebratenen Kartoffelecken und gegrilltem Gemüse



POULTRY

Shish Tawook with Lemon and Saffron - 12

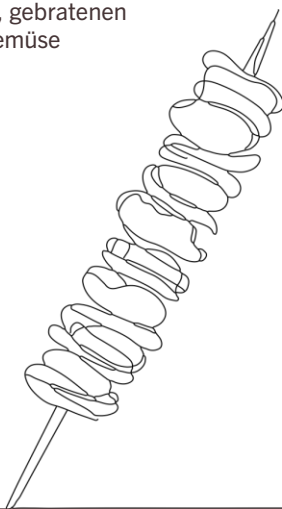
Tender chicken breast marinated with lemon and saffron

Mit Zitrone und Safran marinierte Hähnchenbruststücke

Grilled Turkey Steak - 12

Grilled turkey breast served with herbal butter sauce

Gegrillte Putenbrust, serviert mit Kräuterbuttersauce



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FROM THE BUTCHER

Land and Sea - 23

Grilled beef tenderloin, large shrimp, honey balsamic vinegar, extra virgin olive oil, garlic, red pepper and pepper sauce

Gegrilltes Rinderfilet, große Garnelen, Honig-Balsamico Essig, natives Olivenöl extra, Knoblauch, rote Paprika und Pfeffersauce

Saraya Cheeseburger - 15

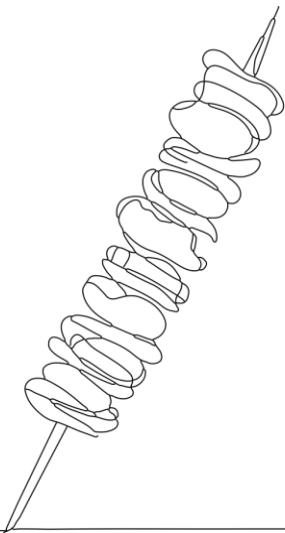
Grilled beef burger, cheddar cheese, caramelized red onions, Diana sauce, fried onions, and coleslaw

Gegrillter Rindfleisch-Burger mit karamellisierten roten Zwiebeln, Dianasaucen, Röstzwiebeln, Cheddar-käse, dazu Krautsalat

Grilled Beef Steak - 21

Fillet of beef grilled to your liking, mushrooms, and chimichurri sauce

Filetsteak gegrillt nach Ihrem Geschmack mit Pilzen und Chimichurri-Sauce



SIDE DISHES

Side Dishes - Choose Maximum 2 Per Main Course

Dutch Potatoes, Mashed Potatoes, French Fries, Fried Potato Wedges, Jacket Potatoes

Niederländische Kartoffeln, Kartoffelpüree, Pommes frites, frittierte Kartoffelecken, Pellkartoffeln

Grilled Tomatoes, Sauteed Vegetables, Grilled Vegetable, Soft Polenta

Gegrillte Tomaten, sautiertes Gemüse, gegrilltes Gemüse, weiche Polenta

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DESSERTS

American Brownies - 7

American brownies served with fruit coulis

Amerikanischer Brownie serviert mit Fruchtcoulis

Cheesecake - 7

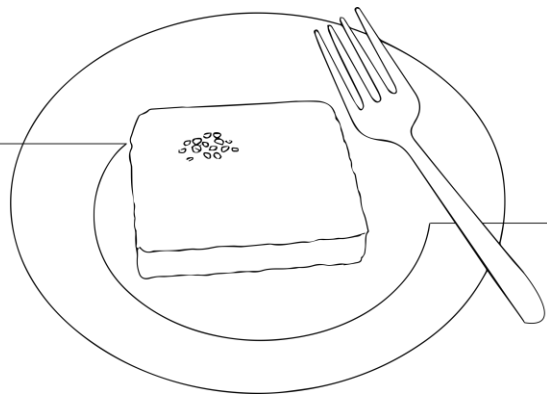
American cheesecake served with blueberry

Amerikanischer Käsekuchen, serviert mit Heidelbeeren

Coup Jack - 7

Seasonal fresh fruits salad
served with vanilla ice cream,
and chocolate sauce

Salat aus frischen Früchten der Saison,
serviert mit Vanilleeis und Schokoladensauce



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PLANT BASED MENU

Starters

Roasted Beet & Orange Salad - 6

Roasted beets, orange segments, arugula, and nuts

Geröstete Rüben, Orangenspalten, Rucola und Nüsse

Or

Sweet Potato & White Bean Quesadillas - 11

Sweet potatoes, onions, white beans, and cilantro

Süßkartoffeln, Zwiebeln, weiss Bohnen und Koriander

Main Courses

Vegetable Biryani Rice - 13

Basmati rice, assorted vegetables, mint leaves, and fresh coriander

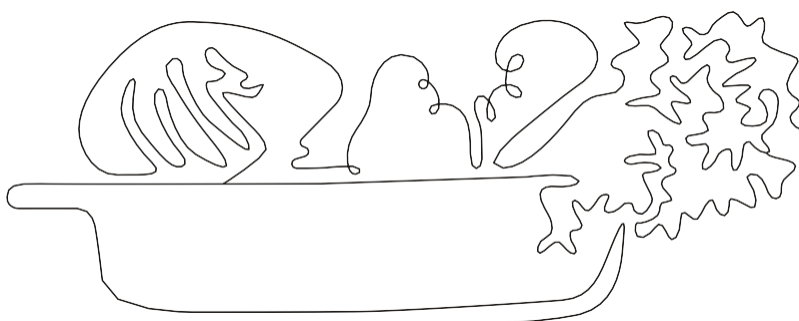
Süßkartoffeln, Zwiebeln, weiss Bohnen und Koriander

Desserts

Vegan Chocolate Avocado Mousse - 7

Ripe avocados, cocoa powder, agave nectar, and dark chocolate

Reife Avocados, Kakaopulver, Agavendicksaft und dunkle Schokolade



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KIDS MENU

Starters

Veggie Spring Rolls - 7

Spring rolls, healthy vegetables, and dip

Frühlingsrollen, gesundes Gemüse, Dip

Or

Mini Caprese Skewers - 4

Egyptian tomatoes, mozzarella, and fresh basil

Ägyptische Tomaten, Mozzarella, frischer Basilikum

Main Courses

Baked Chicken Tenders - 12

Crispy breaded chicken, and dip

Knusprig paniertes Hähnchen, Dip

Or

Penne Tomato Sauce - 10

Penne pasta with tomato sauce

Penne-Nudeln mit Tomatensauce

Desserts

Jazy Fruit Salad - 7

Delicious seasonal Egyptian fruit

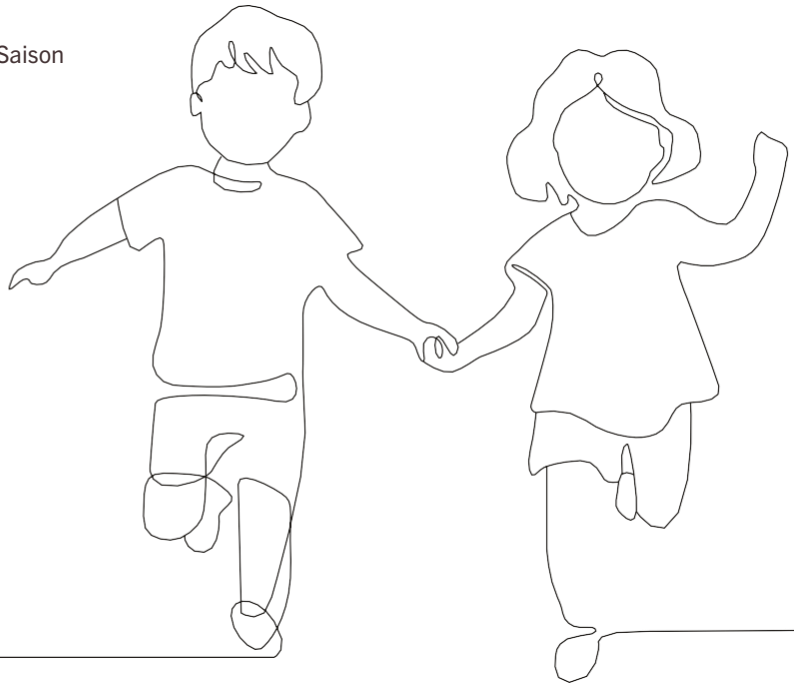
Köstliche Ägyptische Früchte der Saison

Or

Ice Cream - 7

Per scoop

Pro Kugel



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