



# TRADITIONAL EGYPTIAN FOOD

*The Melting Pot Of Food Cultures From Egyptian Food's Perfection Is In Its Preparation; We Use Fresh & Quality Ingredients to Marinated Food Well To Give You The Perfect Taste.*

*Now You Can Enjoy Authentic Traditional Egyptian Meals That Marinated & Cooked In Traditional Way.*

*Here At Base & Bowl We Offer Set Menu And Catering In Order To Bring All Of Your Special Events To Life.*

*We Can Cater All Your Needs From Corporate Functions, Christenings, Birthday Parties, Bridal Shower, Christmas Party And Other Memorable Occasions.*

## **MENU:** (all the bread served with meals is fresh baked bread)

### **Egyptian Shawerma**

**\$19**

Yearling beef marinated 48hrs in mix of spice & yogurt topped with onion & fresh parsley; serve with Tahini sauce, pickles & bread

### **Liver Eskandarani**

**\$16**

Beef liver, garlic, vinegar and fresh chilli serve with Tahini sauce, pickles & bread

### **Liver Schnitzel**

**\$16**

Slice of marinated beef liver crumbed with bread crumb serve with Tahini sauce, pickles & bread

### **Foul (choose vegetable, olive oil or zeet har)**

**\$14**

Broad beans mixed with salt, cumin, fresh garlic and lemon juice topped with fresh onion & parsley serve with Tahini sauce, pickles & bread

### **Fried Brain**

**\$19**

Fried crumbed lamb brain serve with Tahini sauce, pickles & bread

### **Fried Buttered Prawns**

**\$22**

King Prawns buttered serve with Tahini sauce & bread

### **Prawns & Calamari Tajin**

**\$19**

Mix of prawn & Calamari cooked in rich tomato serve with bread

### **Egyptian Falafel**

**\$12**

serve with Tahini sauce, pickles & bread

### **Om-Ali (dessert)**

**\$14**

Pastry, mix nuts & coconut in reach milk & cream serve with ice cream