



Soup

Orzo Soup

A lightly spiced broth with tender orzo pasta

320 EGP

Lentil Soup

Aromatic spices soup made with slow-cooked lentils

320 EGP

Mushroom Soup

A flavorful soup crafted from fresh mushrooms

400 EGP

Seasonal Soup

A chef's special, made with the freshest seasonal ingredients.

320 EGP

Salad

Lazib Salad

Signature house salad, combining crisp greens, blue Cheese, fresh mushrooms, green apple and caramelized walnuts mixed with Lazib special dressing

500 EGP

Balady Salad

Egyptian salad made with diced fresh vegetables and parsley, dressed with lemon and olive oil.

400 EGP

Arugula Salad

Fresh and peppery arugula salad mixed with cherry tomatoes, onions, and a balsamic dressing.

450 EGP

Tagine

Beef and Onion tagine

Slow-cooked, tender meat braised in a rich onion-based sauce with aromatic spices.

600 EGP

Okra with Meat tagine

Fresh okra and tender meat, slow-cooked in a tomato-based sauce with aromatic herbs.

600 EGP

Maamer Rice with Pigeon tagine

Egyptian creamy, baked rice mixed with a tender pigeon meat full of traditional flavors.

800 EGP

Sandwich

Beef Burger

Juicy beef patty, crispy beef bacon, melted cheddar, and fresh toppings, in a toasted bun.

650 EGP

Chicken Shawarma Pizza Sandwich

650 EGP

Beef Shawarma Pizza Sandwich

750 EGP

Pizza dough stuffed with your choice of chicken or beef, onions, bell peppers, tahini, and a blend of spices.

Crispy Chicken

Crunchy breaded chicken breast, fresh lettuce, and spicy mayonnaise served in a ciabatta bread

750 EGP

Appetizers

Baba Ghanoush

Smoky and roasted eggplant dip blended with tahini, garlic, and lemon juice.

200 EGP

Tahini

Rich and smooth sesame-based dip, blended with lemon and garlic.

200 EGP

Hummus

Creamy blend of chickpeas, tahini, garlic, and lemon.

200 EGP

Pickled Eggplant

Bite-sized eggplants pickled in a mix of spices, garlic, and vinegar.

200 EGP

Alexandrian Beef liver

Tender beef liver sauteed with garlic, chili, and aromatic spices.

400 EGP

Oriental Sausage

Juicy and spiced pan-seared sausages.

400 EGP

Mumbar

Traditional and authentic fried stuffed intestines, filled with a seasoned rice.

400 EGP

Mahshi Mix

A delicious assortment of stuffed vegetables, filled with a fragrant rice and herb.

300 EGP

Cheese Sambusak

Golden, crispy pastry pockets stuffed with a rich and gooey cheese

200 EGP



Beef Sambusak

200 EGP

Flaky pastries filled with spiced minced beef mixture, fried until crisp and golden brown.

Kibbeh

200 EGP

A classic fried delight made with bulgur, spiced minced meat, and nuts.

Main Course

Chicken Molokhia

750 EGP

Green soup made from molokhia leaves, served with tender chicken breast, and rice.

Shish Tawook

750 EGP

Grilled, marinated chicken skewers, served with mix green vegetables, and crispy French fries.

Rabbit Molokhia

850 EGP

Slow-cooked rabbit served with flavorful molokhia broth, and rice.

Mesahab Grilled Chicken

750 EGP

Smoky and juicy grilled chicken, marinated in special spices, served with khalta rice

Mix Grill

990 EGP

Selection of the finest grilled meats, including beef, kofta, and chicken, served with tahini sauce, and khalta rice

Lamb Fattah

1300 EGP

Spiced boiled lamb, served over a bed of rice, and toasted pita bread, topped with garlicky tomato sauce.

Fayoumi Pigeon

1050 EGP

Tender, slow-roasted pigeon stuffed with seasoned rice, and grits, served with authentic Egyptian mahshi.

Fayoumi Duck

1050 EGP

Marinated, confit-roasted duck for a juicy interior, served with a side of grits, and mashed sweet potato.

Fried Barbouny Fish

750 EGP

Fresh, crispy-fried barbouny (red mullet) fish, seasoned with Mediterranean spices, served with tahini sauce, and sayadiyah rice.

Sautéed Gandofli

500 EGP

Juicy, sautéed clams cooked in a rich garlic butter sauce, offering a burst of fresh seafood flavor.

Alexandrian Grilled Shrimp

1100 EGP

Marinated grilled shrimp in garlic, lemon, and Alexandrian spices, served with grilled vegetables, and sayadiyah rice.

Beef Tenderloin

1200 EGP

Grilled beef tenderloin served with creamy mashed potatoes, sautéed vegetables, Topped with classic demi-glace.

Side Dish

200 EGP

Rice, Grilled Vegetables, French Fries and Roasted Potato Wedges.

Desserts

Layali Lazib

400 EGP

Signature house dessert featuring creamy, aromatic mastic ice cream topped with crunchy pistachios and Arabic cotton candy.

Om Ali

400 EGP

Egyptian bread pudding made with layers of flaky pastry, milk, nuts, and raisins, baked to golden.

Rice Pudding

400 EGP

Smooth and creamy rice pudding, infused with vanilla flavor, served chilled and garnished with nuts, and raisins.

Ice Cream

400 EGP

Selection of chocolate, and vanilla ice creams flavors, perfect for a sweet and refreshing.

Most of our vegetables are farmed and organically grown right here at Lazib

Prices are subject to a 12% service charge and 14% VAT.