



Soup

Orzo Soup

A lightly spiced broth with tender orzo pasta

385 EGP

Lentil Soup

Aromatic spices soup made with slow-cooked lentils

385 EGP

Mushroom Soup

A flavorful soup crafted from fresh mushrooms

480 EGP

Seasonal Soup

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

385 EGP

Salad

Lazib Salad

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

600 EGP

Balady Salad

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

480 EGP

Arugula Salad

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

540 EGP

Tagine

Beef and Onion tagine

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

720 EGP

Okra with Meat tagine

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

720 EGP

Maamer Rice with Pigeon tagine

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

960 EGP

Sandwich

Beef Burger

Juicy beefpatty, crispy beefbacon, melted cheddar, and fresh toppings, in a toasted bun.

780 EGP

Chicken Shawarma Pizza Sandwich

780 EGP

Beef Shawarma Pizza Sandwich

900 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

900 EGP

Appetizers

Baba Ghanoush

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

240 EGP

Tahini

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

240 EGP

Hummus

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

240 EGP

Pickled Eggplant

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

240 EGP

Alexandrian Beef liver

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

480 EGP

Oriental Sausage

Juicy and spiced pan-seared sausages.

480 EGP

Mumbar

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

480 EGP

Mahshi Mix

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

360 EGP

Cheese Sambusak

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

240 EGP

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



Beef Sambusak

240 EGP

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

Kibbeh

240 EGP

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

Main Course

Chicken Molokhia

900 EGP

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

Shish Tawook

900 EGP

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

Rabbit Molokhia

1,020 EGP

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

Mesahab Grilled Chicken

900 EGP

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

Mix Grill

1,200 EGP

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

Lamb Fattah

1,560 EGP

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

Fayoumi Pigeon

1,260 EGP

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

Fayoumi Duck

1,260 EGP

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

Fried Barbouny Fish

900 EGP

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

Sautéed Gandofli

600 EGP

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

Alexandrian Grilled Shrimp

1,320 EGP

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

Beef Tenderloin

1,440 EGP

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

Side Dish

240 EGP

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

Desserts

Layali Lazib

480 EGP

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

Om Ali

480 EGP

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

Rice Pudding

480 EGP

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

Ice Cream

480 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

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