

LA PLANCHA

A Taste of La Dolce Vita



LA PLANCHA

COLAZIONE – Breakfast

Start your morning the Italian way – laid-back, delicious, and full of sunshine.

Focaccia Salmone – Salmon Focaccia 620 LE

Grilled focaccia, creamy avocado, smoked salmon, arugula, cream cheese, and three soft eggs.

Focaccia Tartufo – Truffle Focaccia 450 LE

Grilled focaccia, sautéed mushrooms, arugula, truffle mayo, and three soft eggs.

Focaccia Sasiccia – Sausage Focaccia 400 LE

Toasted focaccia, spicy Italian sausage, melted cheese, house aioli, chili, three eggs, and arugula.

Colazione Egiziana – Egyptian Breakfast 560 LE

Stewed beans, crispy falafel, smoked baba ghanoush, three eggs, salad, and warm pita bread.

Frittata Con Funghi – Mushroom Frittata 400 LE

Baked three-egg frittata with sautéed mushrooms, cheddar, and arugula.

ANTIPASTI – Starters

Classic Italian small plates and bites to begin your meal.

Gamberi Al Limone – Lemon Shrimp 650 LE

Shrimp sautéed in garlic butter with thyme and creamy parmesan sauce.

Fritto Misto – Mixed Fried Seafood 820 LE

Golden-fried calamari and shrimp, served with lemon, marinara, and house aioli.

Bocconcini Di Pollo – Chicken Bites 420 LE

Crispy panko chicken tenders with rosemary, thyme, and house aioli.

Tartare Di Tonno – Tuna Tartare 620 LE

Diced raw tuna with ponzu and creamy avocado.

Taco Di Gamberi – Shrimp Taco 550 LE

Crispy fried shrimp, cabbage, house aioli, and lemon in a soft tortilla.

Taco Di Manzo – Beef Taco 550 LE

Grilled beef, arugula, and house aioli in a soft tortilla.

INSALATE – Salads

Fresh, colorful, and full of texture.

Insalata Caesar – Caesar Salad 490 LE

Crisp romaine, toasted croutons, bresaola, and creamy pesto Caesar dressing.

Insalata Gamberi – Shrimp Salad 710 LE

Grilled shrimp, cherry tomatoes, avocado, corn, greens, feta, and honey-chili vinaigrette.

Pollo E Ananas – Chicken & Pineapple Salad 720 LE

Grilled chicken, caramelized pineapple, greens, basil, and sweet chili vinaigrette.

Insalata Caprino – Goat Cheese Salad 500 LE

Beetroot, soft goat cheese, arugula, walnuts, and balsamic glaze.

FOCACCIA E PANUOZZO –

Stuffed Focaccia & Panuozzo

Toasted Italian focaccia or panuozzo with warm, savory fillings.

Focaccia Con Manzo E Tartufo – Beef & Truffle Focaccia 700 LE

Grilled beef fillet, sautéed mushrooms, parmesan, arugula, and truffle paste.

Focaccia Alla Milanese – Milanese Chicken Focaccia 450 LE

Crispy fried chicken, tomato, lettuce, and house aioli.

Focaccia Con Tacchino E Burrata – Turkey Focaccia 550 LE

Turkey, burrata, pesto, arugula

Focaccia Con Vitello Tonnato – Roast Beef Focaccia 780 LE

Roast beef, vitello tonnato sauce, capers, arugula

Focaccia Con Salame & Burrata – Salami Focaccia 490 LE

Salami, burrata, pesto, arugula, tomato

Focaccia Con Tacchino E Provolone – Turkey Focaccia 700 LE

Turkey, provolone, dill sour cream, arugula

Focaccia Con Salmone Affumicato – Smoked Salmon Focaccia

Smoked salmon, dill sour cream, onions, capers 780 LE

A PANINO – Sandwiches

Handheld favorites with Italian flavor.

Hamburger Alla Plancha – Plancha Burger 600 LE

Grilled beef patty, melted cheddar, lettuce, tomato, and pickles.

Hamburger Con Tartufo – Truffle Burger 790 LE

Grilled beef patty, parmesan, arugula, and truffle mayo.

Hamburger Con Pollo – Chicken Burger 530 LE

Crispy chicken, coleslaw, pickles, and hot honey ranch.

Club Sandwich – Club Sandwich 780 LE

Grilled chicken, lettuce, tomato, arugula, bresaola, and provolone.

PIZZA E CALZONE – Pizza or Calzone

Wood-fired, hand-stretched pizzas with quality ingredients. Traditional dough or calzone.

Margherita – Margherita 420 LE

Buffalo mozzarella, marinara sauce, basil, and olive oil.

Diavola – Pepperoni Pizza 450 LE

Spicy pepperoni, buffalo mozzarella, and marinara sauce.

Pollo E Pesto – Chicken & Pesto Pizza 460 LE

Grilled chicken, cherry tomatoes, red onion, buffalo mozzarella, and pesto.

Frutti Di Mare – Seafood Pizza 630 LE

Clams, calamari, buffalo mozzarella, and marinara sauce.

Quattro Formaggi – Four Cheese Pizza 590 LE

Béchamel base, buffalo mozzarella, gorgonzola, parmesan, and smoked scamorza.

Napolitana – Napolitana 620 LE

Anchovies, cherry tomatoes, black olives, buffalo mozzarella, basil, and marinara.

Funghi – Mushroom Pizza 450 LE

Sautéed mushrooms, red onion, buffalo mozzarella, and marinara.

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PASTA E RISOTTI – Pasta & Risotto

Freshly prepared pasta and creamy risottos cooked to order.

Gnocchi Con Pomodori Secchi –
Gnocchi with Sundried Tomatoes 450 LE

Creamy parmesan sauce, sundried tomatoes, basil, and toasted walnuts.

Pappardelle Al Tartufo – Truffle Pappardelle 745 LE

Sautéed mushrooms, truffle paste, bresaola, and parmesan.

Spaghetti Aglio E Olio – Garlic & Oil Spaghetti 450 LE

Garlic confit, chili flakes, parsley, and olive oil.

Gnocchi Con Pollo Fritto –
Gnocchi with Fried Chicken 720 LE

Pomodoro sauce, crispy chicken, and buffalo mozzarella.

Lasagne – Lasagna 500 LE

Layered and luscious – seared handmade lasagna sheets with beef ragù, spinach cream, mozzarella, and parmesan. Forks up.

Tagliatelle Alla Toscana – Tuscan Tagliatelle 620 LE

Grilled chicken, sundried tomato, basil, and parmesan cream.

Risotto Ai Funghi Tartufo – Truffle Mushroom Risotto 700 LE

Mushrooms, garlic, butter, parmesan, and truffle.

SECONDI PIATTI – Main Courses

Comforting grilled and braised Italian specialties.

Pollo Alla Milanese – Milanese Chicken 590 LE

Crispy breaded chicken cutlet with Caesar salad and a side.

CARNE – Grilled Meats

Dry-aged cuts cooked over charcoal in the Josper oven.

Filetto Alla Josper – Josper-Grilled Tenderloin 1200 LE

300g dry-aged tenderloin. Served with sauce and side.

EXTRA

Extra Shrimp 350 LE

Extra Seafood 300 LE

Extra Chicken 200 LE

SIDES

Pick your perfect pairing:

Fried Potato 150 LE

Truffle Mash Potato 230 LE

Josper Grilled Seasonal Vegetables 160 LE

DA CONDIVIDERE – Sharing & Grazing

Boards, fruits, and snacks to share around the table.

Crudité Di Verdure – Vegetable Crudités 460 LE

Cucumber, tomato, carrots, paprika, radish, olives, caper berries.

Tagliere Di Fromaggi Misti – Mixed Cheese Board
..... 2000 LE

Parmesan, gorgonzola, buffalo mozzarella, burrata, salami, bresaola, olives, cherry tomatoes, pickled chili, focaccia.

Tagliere Di Frutta Mista – Seasonal Fruit Platter 650 LE

Fresh seasonal fruits with chocolate sauce.

Piattino Di Frutta Secca Mista –
Mixed Dried Fruits & Nuts 500 LE

Almonds, cashews, pistachios, walnuts, prunes, apricots.

DOLCE – Desserts

Classic Italian and Latin desserts with a twist.

Tiramisù – Tiramisu 420 LE

Espresso-soaked ladyfingers layered with mascarpone cream.

French Toast – French Toast 400 LE

Topped with berry compote, dulce de leche, fresh fruit, walnuts, cinnamon, and maple syrup.

Pancakes – Pancakes 430 LE

Fluffy stack with Nutella, maple syrup, berries, fruit, and walnuts.

Tres Leches – Tres Leches Cake 350 LE

Sponge cake soaked in three milks with whipped cream and nut crumble.

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SOFT DRINKS

Pepsi Pepsi Diet	75 LE
Mirinda 7up 7up Diet	75 LE
Small Water	65 LE
Sparkling Water	75 LE
Soda Tonic Water	75 LE
Red Bull Red Bull Sugar Free Red Bull Peach Red Bull Blueberry Red Bull Coconut	130 LE

SMOOTHIES

Green Forest	180 LE
Lemon juice, cucumber, cilantro, ginger syrup, melon juice, almond milk	
Banana Hammock	240 LE
Banana, walnuts, dates, peanut butter, coconut milk	
Mango	150 LE
Watermelon	160 LE
Lemon Mint	220 LE
Orange	160 LE

MILKSHAKES & FRAPPES

Milkshake Vanila	170 LE
Milkshake Chocolate	150 LE
Milkshake Banana	150 LE
Milkshake Mango	180 LE
Frappe Caramel	180 LE
Frappe Chocolate & Mocha	180 LE

HOT DRINKS

Espresso	90 LE
Double Espresso	130 LE
Long Black	110 LE
Macchiato	95 LE
Double Macchiato	130 LE
Cappuccino	110 LE
Latte	110 LE
Iced Latte Coffee	95 LE
Iced Spanish Latte	120 LE

COCKTAILS

Summer Fizz	380 LE
Embrace the tropical vibes and indulge in the delectable combination of: White Rum, Peach puree, homemade Ginger syrup Lemon juice and Soda. <i>(refreshing, sour and intense long drink)</i>	
Lemon Spring	350 LE
If you love bright, citrusy, cocktails, then you'll be head over heels in love with this Lim oncello cocktail. Gin, homemade Limoncello, Lemon juice, Aquafaba, <i>Vanilla syrup, Soda.</i> <i>(sour, bright, balanced long drink)</i>	

Rum Lady	370 LE
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Don't get fooled by the name, this smooth cocktail is suitable for all palates and the perfect option for a hot day.

White Rum, Banana puree, Strawberry puree, Lemon juice, Apple juice. *(balanced, sweet-ish long drink)*

Espresso Martini	380 LE
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Indulge in an Espresso Martini, a delicious blend of rich espresso, vodka and smooth coffee liqueur. This refreshing cocktail is garnished with coffee beans for an aromatic finish.

Vodka, Espresso, Coffee liquor homemade, Coffee saurp *(rich, smooth)*

Raspberry Sour	350 LE
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Lover of red berries? We've got you covered.

Vodka, Red Berries puree, Cranberry juice, Lemon juice, Aquafaba. *(weet, sour, rich)*

Rosemary Peach	390 LE
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Perfect combination of fruity and herbal flavours for a sunny day. Gin, homemade Rosemary syrup, Peach puree, Limoncello, Cranberry juice. *(fruity and herbal)*

Spicy Strawberry Margarita	400 LE
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"Should I have a St rawberry Margarita or a Spicy Margarita?"
"We say: "Why not both at the same time?"

Tequila Silver, Jalapeño, St rawberry puree, Lem on juice, Agave syrup. *(sweet & spicy, tasteful)*

Morenito	340 LE
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If the Count Negroni had been from the Caribbean, this would be an all-time classic

White Rum, homemade Orange liqueur, Cranberry juice. *(Tropical, bitter, sweet)*

Passion Fruit Martini	380 LE
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Enjoy our Passion Fruit Martini, a vodka and bright passion fruit, topped with delicate edible flowers for a flourish of elegance!

Vodka, Passion Fruit Martini, Lemon Juice, Pineapple Juice, Orange Liqueur.

IMPROVED CLASSIC COCKTAILS

Italian Margarita	350 LE
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A Mediterranean twist on the Latin classic, featuring flavors from the country that gave us pizza.

Tequila Silver, Amaretto syrup, Lemon juice, Orange juice, Grenadine. *(Sour, tasteful)*

Classic Margarita	340 LE
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This classic variation of the Margarita cocktail does come from Mexico.

Tequila Silver, Agave syrup, Lem on juice. homemade orange liqueur *(Sour, rich)*

Bloody Mary	350 LE
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Our own take on the classic recipe, much more tasteful and complex.

Vodka, Tomato juice, Worcestershire sauce, Tabasco, Lemon juice, Salt, Black Pepper, Celery, Coriander. *(rich, spicy, appetizer long drink)*

Piña Colada	360 LE
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What is there to say? One of the all time favourites. Enjoy it sunbathing on our gorgeous beach.

White Rum, Coconut puree, Coconut Milk, Pineapple juice. *(sweet, refreshing long drink)*

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Whisky Sour 390 LE

A twist of the classic cocktail with exotic notes that makes it perfect to enjoy with a light breeze.

Whisky, homemade fermented herbs, Lemon juice, Aquafaba, Angostura (*Soamy, sour, complex*)

Mojito 350 LE

Enjoy the purest and most loyal Mojito in town.

White Rum , Lem on juice, Pepperm int , Soda.
(*sour, refreshing short drink*)

Gin Basil Smash 370 LE

Are you a lover of fresh ingredients? This version of the classic Gin cocktail is your perfect choice.

Gin, Lemon Juice, Elderflower syrup, Basi, Soda
(*Smooth, fresh*)

Pornstar Martini 420 LE

For all of the exotic fruit lovers out there, this one is for you. It might make you feel as the name suggests.

Vodka, Passion fruit puree, Lemon juice, Vanilla syrup, Aquafaba, Pineapple Juice, White Wine, Homemade Orange Liqueur. (*Sweet and sour*)

Amaretto Sour 340 LE

If you enjoy beach days and have a sweet tooth, this is the right place and the right cocktail for you.

Vodka, Amaretto syrup, Lemon juice, Aquafaba, Angostura.
(*Sweet, foamy, rich*)

Harvey Beachbanger 320 LE

Twist of one of the best refreshing classic cocktails.

White Rum, homemade Galliano, Triple Sec syrup, Lemon juice.
(*Refreshing, aromatic, sweet*)

SHOTS

Doodoo Shot 160 LE

Vodka, Tabasco, Green Olive, Lime

Blue Kamikaze 130 LE

Vodka, Blue Curacao, Lime

Solid Gold Kamikaze 140 LE

Vodka, Lemon Juice, Homemade Orange Liqueur. Shake with ice and strain.

BEER

Sakara Gold 150 LE

Stella 130 LE

Heineken 140 LE

Spirits

Blended Whiskey 150 LE

Vodka 140 LE

Rum 140 LE

Gin 140 LE

Tequila 150 LE

RED WINE

Château de Granville - Cabernet Sauvignon - Merlot

..... BOTTLE 1350 LE

Cape Bay - Merlot BOTTLE 1250 | GLASS 300 LE

Castello di Trevi - Nero d'Avola

..... BOTTLE 1100 | GLASS 275 LE

Shahrazade - Cabernet Sauvignon - Merlot

..... BOTTLE 600 | GLASS 150 LE

Beausoleil - Syrah / Cabernet

..... BOTTLE 780 | GLASS 225 LE

Jardin du Nil - C. Sauvignon - Petit Verdot - Merlot

..... BOTTLE 950 LE

Château Byblos - Cabernet Sauvignon - Syrah

..... BOTTLE 1100 | GLASS 275 LE

Nala - Pinot - Syrah BOTTLE 1200 LE

Baila - Tempranillo..... BOTTLE 1300 LE

WHITE WINE

Château de Granville - Sémillon

..... BOTTLE 1350 LE

Cape Bay - Chardonnay BOTTLE 1250 | GLASS 300 LE

Castello di Trevi - Grillo BOTTLE 1100 | GLASS 275 LE

Shahrazade - Chardonnay - Vermentino

..... BOTTLE 600 | GLASS 150 LE

Beausoleil - Bannati BOTTLE 780 | GLASS 225 LE

Jardin du Nil - Vermentino - Viognier BOTTLE 950 LE

Château Byblos - Chardonnay - Sauvignon Blanc

..... BOTTLE 1100 | GLASS 275 LE

Nala - Chardonnay - Sauvignon Blanc BOTTLE 1200 LE

Baila - Verdejo BOTTLE 1300 LE

ROSÉ WINE

Castello di Trevi - Nero d'Avola

..... BOTTLE 1100 | GLASS 275 LE

Shahrazade - Grenache - Montepulciano

..... BOTTLE 600 | GLASS 150 LE

Beausoleil - Merlot BOTTLE 780 | GLASS 225 LE

Baila - Tempranillo BOTTLE 1300 LE

SPARKLING WINE

Le Baron White BOTTLE 1500 LE

Chardonnay, aged 18-12 months, apricot-pear, biscuity, creamy taste, fine bubbles.

Le Baron Rose BOTTLE 1500 LE

Chardonnay & Pinot Noir, fruity, mineral-rich, full-bodied.

Chateau Sparkling White BOTTLE 1700 LE

SANGRIA

Peach Sangria White PITCHER 800 | GLASS 225 LE

Redberry Sangria PITCHER 800 | GLASS 225 LE

Sangria Rosé PITCHER 800 | GLASS 225 LE

BOUCHON

BOUCHON 1000 LE

BOUCHON WINE 450 LE