Lodge

Exceptionally Cooked

Lodge

Breakfast

Eggs

Brioche Scramble Stack 425.00
Fluffy scrambled eggs with grilled pastrami, melted cheddar, and creamy avocado, served in a toasted brioche bun.

Truffle Parmesan Cloud Scramble 340.00
Soft scrambled eggs with sautéed mushrooms and truffle paste, on toasted sourdough.

Classic French Omelette 245.00
Classic butter omelette served with caramelized onions on the side and topped with thin crispy potatoes for a contrasting texture.

Garden Omelette 285.00
Butter fried omelette with fresh spinach, mushrooms &melted cheddar cheese.

Spanish Country Omelette 230.00
Rustic omelette made with thinly sliced potatoes, onions, and olive oil

Turkish Shakshouka 310.00
Slow-cooked sunny side up eggs with tomato sauce and coriander — a hearty Mediterranean twist.

Benedict Royale 425.00
English muffin topped with avocado, smoked salmon, poached egg, and hollandaise sauce, finished with paprika.

Sausage & Sunny Side 285.00
Sunny side eggs paired with spiced Armenian sausage, butter, and black pepper.

Sandwiches

Falafel Pita 80.00
Homemade falafel with tahini served in freshly baked pita bread with wedges & pickled eggplant.

Smoked Salmon Croissant 370.00
Fresh-baked croissant loaded with smoked salmon, with a garnish of red onions, capers, garden-fresh rucola, & cream cheese

Smoked Turkey Croissant 215.00
Fresh-baked croissant with Turkey and Cheese topped with leafy green rucola

Halloumi with Creamy Avocado & Spicy Honey 230.00
Grilled halloumi with creamy avocado and a touch of spiced honey over sourdough bread.

Pide

Mixed Cheese Pide 200.00
Warm Turkish dough topped with melted Mozzarella and Halloumi cheese

Sausage & Mozzarella Pide 350.00
Warm Turkish dough topped with Turkish sausage and melted Mozzarella cheese

Minced Meat & Mozzarella Pide 250.00
Warm Turkish dough topped with minced meat and mozzarella cheese

Extra Sides

Mixed Greens	120.00
Potato Wedges	60.00

All prices include 14% VAT

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Breakfast



To Share

Lodge Signature Platter 450.00
A bistro-style platter of halloumi, labneh, sunny side egg with Armenian sausage, smoked turkey, fresh vegetables, and olives.

Egyptian Platter 500.00
A hearty Egyptian breakfast featuring foul medames, falafel, marinated eggplant, pastrami egg, cheeses, pickled tomato, and baba ghanoush.

Parmesan Cream Dough

Smoked Salmon 345.00
Light pizza dough topped with creamy parmesan sauce, layered with cream cheese, fresh dill and premium smoked salmon

Turkey and Mushroom 285.00
Light pizza dough topped with creamy parmesan sauce, smoked turkey and mushrooms

Sweet Breakfast

Caramelized French Toast 170.00
Golden brioche with whipped cream, homemade jam, caramelized bananas, and a drizzle of caramel sauce.

Greek Yogurt Granola Jar 170.00
Layers of Greek yogurt, dried fruits, berries, seasonal fruits, and peanut butter.

Sides

Olive Labneh Dip 195.00
Creamy labneh topped with marinated olives and a drizzle of olive oil.

Char-Grilled Halloumi 195.00
Char-grilled halloumi slices served with fresh arugula and a drizzle of pomegranate molasses.

Creamy Hummus Dip 170.00
Classic chickpea hummus topped with marinated olives, olive oil, and a sprinkle of sumac.

Marinated Olive Bowl 95.00
Green olives marinated with herbs.

Sundried Tomato & Cheese Dip 195.00
Savory sundried tomato spread with creamy cheese.

Alexandrian Falafel Harissa Bites 85.00
Egyptian falafel stuffed with a spicy harissa kick.

Foul Medames 115.00
warm and hearty Egyptian classic cooked fava beans blended with olive oil, cumin, and lemon juice

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Appetizers

Starters

Crispy Fried Calamari 285.00
Crispy baby squid served with garlic aioli.

Grilled Greek Shrimp 345.00
Shrimp marinated in olive oil, lemon, parsley, and garlic, served with aioli and fresh arugula.

Truffle Arancini Bites 200.00
Golden arancini with arborio rice, mushrooms, and truffle, served with chili mayonnaise

Steak Bites and Fries 255.00
Steak bites tossed in a rich sauce and topped with crispy shoestring fries

Chicken Bites and Fries 285.00
Chicken bites tossed in a rich, creamy sauce and topped with crispy shoestring fries

Soups

Roasted Tomato Basil Soup 170.00
Rich tomato and basil soup topped with parmesan, served with crostini.

Lentils Soup 195.00
Red lentils, vegetables, and warm spices, blended until smooth and hearty.



Dips

Palestinian Hummus 150.00
Creamy hummus with olive oil, and sumac

Lebanese Baba Ganoush 140.00
Charred eggplant with garlic confit, lemon, and olive oil.

Damascus Labneh & Zaatar 255.00
Labneh served with zaatar pita, green olives, and tomato wedges.

Greek Tzatziki Dip 145.00
Cool Greek yogurt with cucumber, garlic confit, and mint, served with pita bread.

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Salads

Classic Greek Salad 170.00
Tomatoes, cucumber, olives, peppers, shallots, and feta with oregano-olive oil dressing.

Caesar Salad 200.00
Classic Caesar with romaine, parmesan shavings, and crunchy croutons.

Goat Cheese Salad 370.00
Fresh greens with roasted walnuts, smoked duck breast slices, caramelized goat cheese, figs or strawberries, and balsamic vinaigrette.

Caprese with Pistachio Salad 300.00
Buffalo mozzarella, tomato, basil, pistachio crumble, and balsamic reduction.

Quinoa Tabbouleh 200.00
Quinoa tossed with parsley, tomato, mint, lemon, and olive oil.

Warm Entrecote Salad 370.00
Sliced grilled entrecote on fresh greens with cherry tomatoes and warm mustard dressing

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Main Course



Poultry

Creamy Cheese Chicken 450.00
An indulgent crispy breaded chicken filled with cheese & beef bacon bites

Chicken Souvlaki 370.00
Chicken skewers with spices, served with grilled vegetables, pita bread, and tzatziki. Served with your choice of one side.

Chicken Parmigiano 515.00
Crispy chicken breast with tomato sauce, mozzarella, and parmesan, served with your choice of two sides

Orange-Glazed Duck Leg 515.00
Duck leg roasted with orange-ginger glaze, served with freekeh and sautéed vegetables.

Chicken Contandio 515.00
Grilled chicken breasts topped with mushrooms, beef bacon & green peas, drizzled with white sauce

Beef

Mediterranean Beef 850.00
Grilled beef with our vibrant Lodge sauce, served with grilled vegetables and your choice of one side

Turkish Beef Kebab 800.00
Charbroiled beef skewers with Turkish spices, served with grilled vegetables, wedges, pita bread, and tzatziki.

Moroccan Lamb Shank with Couscous 970.00
Slow-cooked lamb shank with couscous, dried fruits, and sautéed vegetables.

Veal Milanese 850.00
Tender veal cutlet, breaded and pan-fried to a crisp golden crust, topped with rich, melted buffalo mozzarella.

Grilled Lamb Rack 1,300.00
Grilled lamb chops seasoned with herbs and served with roasted vegetables

Alinazik Kebab 230.00
Grilled Kebab served over smokey eggplant puree with Garlic yoghurt and butter sauce

Seafood

Sayadeya Seabass 540.00
White fish fillet roasted with cherries, served over jasmine rice.

Grilled Salmon with Saffron Risotto 800.00
Grilled salmon on sautéed spinach with saffron cream sauce and risotto.

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Pasta

Shrimp Tagliatelle 515.00
Pasta with shrimp tossed in a rich shrimp bisque sauce made from shrimp shells, infused with garlic and tomato cream.

Penne Siciliana 265.00
Penne Arrabbiata with spicy tomato sauce, fresh basil, and parmesan cheese
(with the option to add roasted vegetables)

Truffle Chicken Rigatoni 515.00
Rigatoni in creamy truffle sauce with chicken and mushrooms.

Classic Spaghetti Bolognese 400.00
Classic slow-simmered beef ragu over spaghetti.

Chicken Alfredo 450.00
Penne pasta tossed in a rich creamy Alfredo sauce with grilled chicken, parmesan cheese, garlic, and fresh herbs.

Risotto

Truffle Mushroom Risotto 625.00
Creamy risotto with mushrooms and truffle.

Shrimp Bisque Risotto 685.00
Seafood risotto infused with shrimp bisque.

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Pizza

Margherita 285.00
Buffalo mozzarella, tomato sauce, & basil.

Quarto Formagi Pizza 345.00
Buffalo mozzarella, blue cheese,cheddar & mozzarella cheese.

Diavola Pizza 320.00
Buffalo mozzarella, tomato sauce, with roasted bell peppers, salami & chili.

Seafood Pizza 625.00
Buffalo mozzarella, tomato sauce, shrimp, anchovies, & cream anchovies

Tuna Pizza 400.00
Buffalo mozzarella, tomato sauce, tuna, onions, & olives

Mushroom truffle Pizza 430.00
Buffalo mozzarella, cream truffle, roasted mushrooms, & truffle oil

The Lodge Pizza 325.00
Buffalo mozzarella, tomato sauce, sun dried tomatoes, olives, roasted bell peppers & mushrooms

Sausage Pizza 400.00
Buffalo mozzarella, tomato sauce, Armenian sausage, caramelized onions, & goat cheese



Sandwiches

Signature Beef Burger 285.00
Gourmet beef patty with cheddar, pickles, lettuce, Dijon mustard, and mayo.

Truffle Beef Burger 370.00
Gourmet beef patty layered with melted cheese, truffle mayo, and caramelized onions

Caprese Chicken Sandwich 285.00
Chicken breast with mozzarella, tomato, basil, and balsamic glaze.

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Lodge

Kids Menu

Pasta Red Sauce with Chicken Tender 230.00
Penne Pasta tossed in rich tomato sauce served with Juicy fried chicken tenders

Pizza Margherita Kids 145.00
Kids sized pizza topped with fresh tomato sauce, melted mozzarella and basil

Mini Cheese Burger Kids 170.00
Juicy mini beef patty in a soft bun topped with a slice of cheese, lettuce, tomato and Lodge special sauce

Molokhia and Rice with Chicken 145.00
Traditional Molokhia served with aromatic rice and tender chicken

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Lodge

Desserts

Banana Napoleon Mille-Feuille 150.00
Mille-feuille layers with banana cream, coconut snow, and caramelized banana.

Semolina Basbousa with Ice Cream 145.00
Hazelnut semolina cake with rose syrup and vanilla ice cream.

Greek Loukmades 135.00
Fluffy Greek dough balls, deep-fried to golden perfection and drizzled with honey syrup, cinnamon, and crushed nuts.

Sticky Dates 170.00
Soft, warm date cake topped with vanilla ice cream and finished with a silky salted caramel drizzle.

Rice pudding 120.00
A classic Egyptian dessert made with creamy milk, slow-cooked rice, and a touch of vanilla

Pistachio Kunafa Tart 200.00
Tart filled with pistachio cream, topped with kunafa and chocolate sauce.

Chocolate Soufflé 200.00
Warm, rich chocolate soufflé with a molten Belgian chocolate center, finished with a scoop of smooth vanilla ice cream.

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lodge

Cocktails

Strawberry Lemon Mojito
120.00

Pineapple Pomegranate Mojito
230.00

Kiwi Passion Mojito
230.00

Peach Mojito
195.00

Watermelon Lemon Mojito
120.00

Tropical Strawberry Mojito
120.00

Lemon Bull
185.00

Avocado Vanilla
275.00

Cantaloupe Vanilla
150.00

Pineapple ginger
345.00

Pineapple Kiwi Lemon
370.00

Pina Colada
370.00

Mango Passion Milkshake
325.00

Peach Milkshake
215.00

Sangria
165.00

Havana
345.00

Watermelon Passion
160.00

Ginger Honey
150.00

Julius Orange
190.00

Mango Cream Cheese Tea
240.00

Vanilla Milkshake
190.00

Lotus Milkshake
315.00

Nutella Milkshake
345.00

Peanut Butter Banana
285.00

Chia Tropical Fruit
140.00

Orange with Carrots
150.00

Mixed berries Milkshake
250.00

Strawberry Milkshake
155.00

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Fresh Juice

Orange
160.00

Lemon Mint
100.00

Pineapple
315.00

Mango
200.00

Watermelon
135.00

Strawberry
135.00

Lemon
90.00

Banana Milk
120.00

Kiwi
185.00

Smoothies

Kiwi Smoothie
185.00

Lemon Mint Smoothie
100.00

Pineapple Smoothie
315.00

Watermelon Smoothie
135.00

Strawberry Smoothie
135.00

Lemon Smoothie
90.00

Mango Smoothie
200.00

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Soft Drinks

Small Water
30.00

Large Water
50.00

Sparkling Water
60.00

V Cola
75.00

V7 Lemon Mint
75.00

Red Bull
100.00

Soda Water
50.00

Detox

Spicy Citrus
200.00

Detox Water
65.00

Pink Delight
165.00

Extra Sides

Milk..... 35.00
Honey..... 35.00
Flavor.....70.00

Pistachio Nuts.....85.00
Hazelnuts.....55.00

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