





SEAHORSE BEACH RESTAURANT

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SEAHORSE BEACH RESTAURANT

Beverages & Local
Alcoholic Drinks

All Inclusive



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Soft Drink

Coca-Cola, Diet Coke, Sprite, Fanta
Tonic water, Soda water

Water

Still water, small
Sparkling water

Juice

Mango, Orange, Guava, Apple, Pineapple, Tomato

Hot Drinks

Espresso, American coffee
Cappuccino, Caffè latte
Authentic Egyptian coffee
Nescafé, selection of tea

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Beer

Authentic Egyptian Beer
Birell Non-alcoholic Beer

House Wine, glass

Authentic Egyptian White
Wine, Rosé wine, Red wine

Local Spirits, 4 cl

Gin, Whisky, Brandy
Rum, Ouzo, Vodka, Tequila

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Extra Charge



Squeezed Fruit Juice

Orange, Mango, Guava, Strawberry

EGP 110

Beer

Stella

EGP 130

Sakara Gold

EGP 130

Heineken

EGP 130

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Signature Cocktails

Karkadeh Collins

Gin, Karkadeh syrup, lemon juice, soda water

Habibi

Gin, Egyptian basil, elderflower syrup
lemon, soda water, apple juice

Kometra-roska

Vodka, pear purée, orgeat syrup, fresh lime

Almaza Colada

Rum, coconut milk, mango juice, pineapple juice
peach compote, honey water, lemon juice

Lazizh

Whisky, orange juice, karkadeh, lemon juice, passion fruit syrup

Lolita

Rum, peach compote, lemon, sugar syrup, orange juice, hibiscus juice

Jaz Lover Potion

Whisky, cinnamon syrup, raspberry purée, lemon juice, soda water

Makaduscka

Vodka, citrus wedges, bitter syrup, Sprite

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Signature Mocktails

Bedouin

Mango juice, pineapple juice, coconut milk

Virgin Almaza Colada

Coconut milk, mango juice, pineapple juice
peach compote, honey water, lemon juice

Solaya Punch

Egyptian basil, karkadeh juice, guava juice, honey water, lemon juice

Egyptian Side Of Life

Pineapple juice, apple juice, ginger syrup, lemon juice, soda water

Peach & Basil Breeze

Egyptian basil, peach compote, orange juice
karkadeh, lemon juice

Spice & Tonic

Winter spice syrup, lemon juice, tonic water, fresh cinnamon

Banana & Date Smoothie

Fresh dates, banana, black honey water, piña-coco mix

Makadiko

Citrus wedges, passion fruit syrup, sprite

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Classic Cocktails

Caïpiroska

Vodka, lime, granulated sugar

Collins

Your choice of spirit, sugar syrup, lemon juice, soda water

Cuba Libre

Rum, Coca-Cola, lime

Long Island Iced Tea

Rum, triple sec, tequila, gin, vodka, lemon juice, Coca-Cola

Mai Tai

Rum, triple sec, orgeat syrup, lime juice

Tequila Sunrise

Tequila, orange juice, grenadine

Whisky Sour

Whisky, sugar syrup, lemon juice

Piña Colada

Rum, sugar syrup, piña-coco mix

Bloody Mary

Vodka, tomato juice, Worcestershire sauce
hot sauce, salt & pepper, lemon juice

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SEAHORSE BEACH RESTAURANT

Wine Menu

Extra Charge



Authentic Egyptian Sparkling Wine

Btl

Valmont White, Viognier, Marsanne, Roussanne, Egypt

EGP 1150

Pale gold color and white flowers aroma on the nose. On the palate, attack is bright with delicate flavors of citrus and white fruits.

Valmont Rosé, Viognier, Marsanne, Roussanne, Egypt

EGP 1150

Pear, peach and apricot with red fruits notes on the nose. On the palate, it shows good acidity and a touch of red fruits.

Valmont White Semi Sweet, Viognier, Marsanne, Roussanne, Egypt

EGP 1150

Pale gold color, white flower and sweet stone fruit aroma on the nose. On the palate delicate flavors of citrus and white fruits.

Le Baron White, Chardonnay

EGP 1150

A unique method traditionally brut dominated by Chardonnay. The apricot pear primary aroma is perfectly combined to a biscuit creamy taste. The fine bubbles are the result of a proper aging in our cellar. This semi-dry sparkling wine is lively with a remarkable zesty finish.

Le Baron Rosé, Chardonnay, Pinot Noir

EGP 1150

Refreshing and velvety smooth mouth, sensuously caressing fruit. Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full-bodied finish.

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Wine Menu

Extra Charge



Authentic Egyptian White Wine

Btl

Omar Khayyam, Sultanine Blanche, Egypt

EGP 650 / EGP 160

Light-bodied white wine. Pale white color, simple fresh nose showing light pears and white flowers.

Grand Marquis, Sultanine Blanche, Chardonnay, Egypt

EGP 850 / EGP 195

Medium to full-bodied white wine. Pale yellow color, reserved nose with hints of spices.

Château de Granville, Semillon, France

EGP 1700

Light-bodied white wine. Pale lemon in color, light aromas developing citrus notes.

Cape Bay, Chardonnay, South Africa

EGP 1200

Medium-bodied white wine. Light gold color. The nose shows a crisp fruitiness. The mouth has a nice length and refreshing acidity.

Beusoleil d’Egypte, Bannati

EGP 750

A unique Egyptian variety, from Upper Egypt. Golden lemon color, with aromas of honey and melon. Long toasty finish of vanilla flavor.

Shahrazade, Chardonnay, Vermentino

EGP 650

Bright straw color with a golden glint. Rich and complex aromas of citrus and lime to ripe peach. A dry wine with a hint of sweetness in the finish.

Jardin du Nil, Vermentino, Viognier

EGP 850

Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas.

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Wine Menu

Extra Charge



Authentic Egyptian Red Wine

Btl

Omar Khayyam, Bobal, Egypt

EGP 650 / EGP 160

Medium-bodied red wine. Bright red color. Nose develops red fruits flavors. The palate is smooth with soft tannins and showing red fruits.

Grand Marquis, Carignan, Cabernet Sauvignon, Egypt

EGP 850 / EGP 195

Medium-bodied red wine. Deep red color. Nose with bitter plum and chocolate. Smooth palate with plum character and vanilla chocolate overtones.

Château de Granville, Cabernet Sauvignon, Merlot, France

EGP 1700

Full-bodied red wine. Deep, intense and complex, with red and black fruits aromas.

Cape Bay, Merlot, Syrah, South Africa

EGP 1200

Full-bodied red wine. Deep red color. The nose shows red fruits. The palate is fruity with good depth and balanced acidity. Velvety and smooth in texture with a long fine after taste.

Beausoleil d’Egypte, Syrah

EGP 750

Purple red and violet color, characterized with its rich red fruits aromas and velvety round on the palate. The silky tannins and the fresh acidity mark an extremely well-balanced wine.

Shahrazade, Cabernet Sauvignon, Merlot

EGP 650

Purple color with violet glints. Strawberries and red fruits aromas. Smooth tannins in the finish.

Jardin du Nil, Cabernet Sauvignon, Petit Verdot

EGP 850

Complex, smooth, full-bodied red wine with a dominant note of blueberry. Complex aroma of black ripe berries and iris flowers.

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Wine Menu

Extra Charge



Authentic Egyptian Rosé Wine

Btl

Omar Khayyam, Sultanine Blanche, Bobal, Egypt

EGP 650 / EGP 160

Light-bodied rosé wine. Pale pink color. Nose showing strawberry. The palate is developing raspberry and plums.

Beausoleil d’Egypte, Merlot

EGP 750

Arhubarb salmon color. Nicely balanced and crispy with aromas of cherries and tangerine peel.

Shahrazade, Grenache, Montepulciano

EGP 650

Transparent and clear reddish pink color. Ripe fruits and a whiff of fresh herbs are perceptible on the nose. Dry and freshly balanced.

Arabesque, Grenache, Montepulciano

EGP 650

Light Salmon color. Aromas of apricot and tangerine. Nicely balanced and crispy.

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Lunch Menu



Soup

Soup of The Day

Please ask your waiter for the soup of the day

Fragen Sie die Bedienung nach der Suppe des Tages

Salads

Rucola Salad / Rucolasalat

Mixed Rucola leaves, toasted walnuts, feta cheese, lemon olive oil dressing

Gemischte, Rucolablätter, geröstete Walnüsse, Fetakäse, Zitronen-Olivenöl-Dressing

Seasonal Mixed Salad / Saisonaler gemischter Salat

Mixed salad leaves, crispy garden greens, fresh fine herbs and lemon olive oil dressing

Verschiedene Salatblätter, knuspriges Gartengrün, frische feine Kräuter und Zitronen-Olivenöl-Dressing

Caesar Salad/ Caesar Salat

Crispy romaine lettuce, Croutons Parmesan, anchovies, Caesar dressing

Knuspriger Blattsalat, Croutons, Parmesan Sardellen, Caesar, -Dressing

Greek Salad/ Griechischer Salat

Local feta Cheese, Cucumbers, Tomatoes bell Peppers, red onions, black olives oregano, olive oil dressing

Lokaler Fetakäse, Gurken, Tomaten, Paprika, rote Zwiebeln, Schwarze Oliven, Olivenöldressing

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Lunch Menu



Sandwiches

Chicken Shawarma / Huhn Shawarma

Marinated chicken strips, onion, vegetables corn flour tortilla wrap, light tahini sauce
Marinierte Hähnchenstreifen, Zwiebeln, Gemüse in Tortilla Wrap, Tahinisoße

Classic Tuna Sandwich / Thunfisch-Sandwich

Whole wheat loaf bread, tuna, mayonnaise, cheese, tomatoes and French fries
Vollkornbrot mit Thunfisch, Mayonnaise, Käse, Tomaten und Pommes

Cheeseburger Sliders / Cheeseburger Sliders

Beef patty in slider rolls, melted cheddar cheese, tomatoes, lettuce, gherkins, coleslaw and French fries
Rindfleischburger im Brötchen mit geschmolzenem Cheddar-Käse, Tomaten, Salat, Gurken, Krautsalat und Pommes

Fish Pane Sandwich / Fisch Sandwich

Seabass fillet, lettuce, tomatoes, lemon, tartar sauce, fresh salad, French fries
Seebarschfilet, Kopfsalat, Tomaten, Zitrone, Tartarsoße, frischer Salat, Pommes

Chicken Slider/ Hähnchen Sandwich

Chicken breast, tomatoes, cucumber, sour cream, cheddar cheese, coleslaw, mix pickles, French fries
Hähnchenbrust, Tomaten, Gurken, Saure Sahne, Krautsalat, saurer Gurken-Mix, Pommes

Beef Steak Sandwich/ Rindersteak Sandwich

Grilled beef tenderloin medallion, tomatoes, crispy lettuce, mayonnaise and French fries
Gegrillte Rinderfiletmedaillons mit Tomaten, knusprigen Salat, Mayonnaise und Pommes

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SEAHORSE BEACH RESTAURANT

Lunch Menu



Sandwiches

Grilled Vegetable Focaccia/ Fladenbrot mit gegrilltem Gemüse

Focaccia, Zucchini, Carrot, Bell Peppers, Rucola, Tomatoes, Sour Cream Sauce

French Fries

Fladenbrot, Zucchini, Karotten, Paprika, Rucola, Tomaten, Soße aus saurer Sahne

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Lunch Menu



PASTA

Spaghetti or Penne

Your choice of sauce (tomato, pesto Bolognese, White sauce)
Sauce nach Wahl (tomaten, Pesto, Bolognese oder weiße Soße,)

Pizza

Margherita

Tomato sauce, mozzarella cheese
Tomatensoße mit Mozzarella

Quattro Formaggi

Tomato sauce, mozzarella cheese, gouda cheese, edam cheese, blue cheese
Tomatensoße, Mozzarella, Gouda, Edamer Blauschimmelkäse

Pizza Of The Day

Tomato sauce, onion, green pepper Fresh tomato, mozzarella
Tomatensoße, Zwiebel, grüner Paprika, frische Tomaten, Mozzarella

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Lunch Menu



DESSERT

Chocolate Cake / Schokoladenkuchen

Panna cotta/ Panna cotta

Cheesecake / Käsekuchen

Oriental Pastry/ Orientalisches Gebäck

Fruit Salad / Fruchtsalat

Please ask your Waiter for the Ice Cream

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