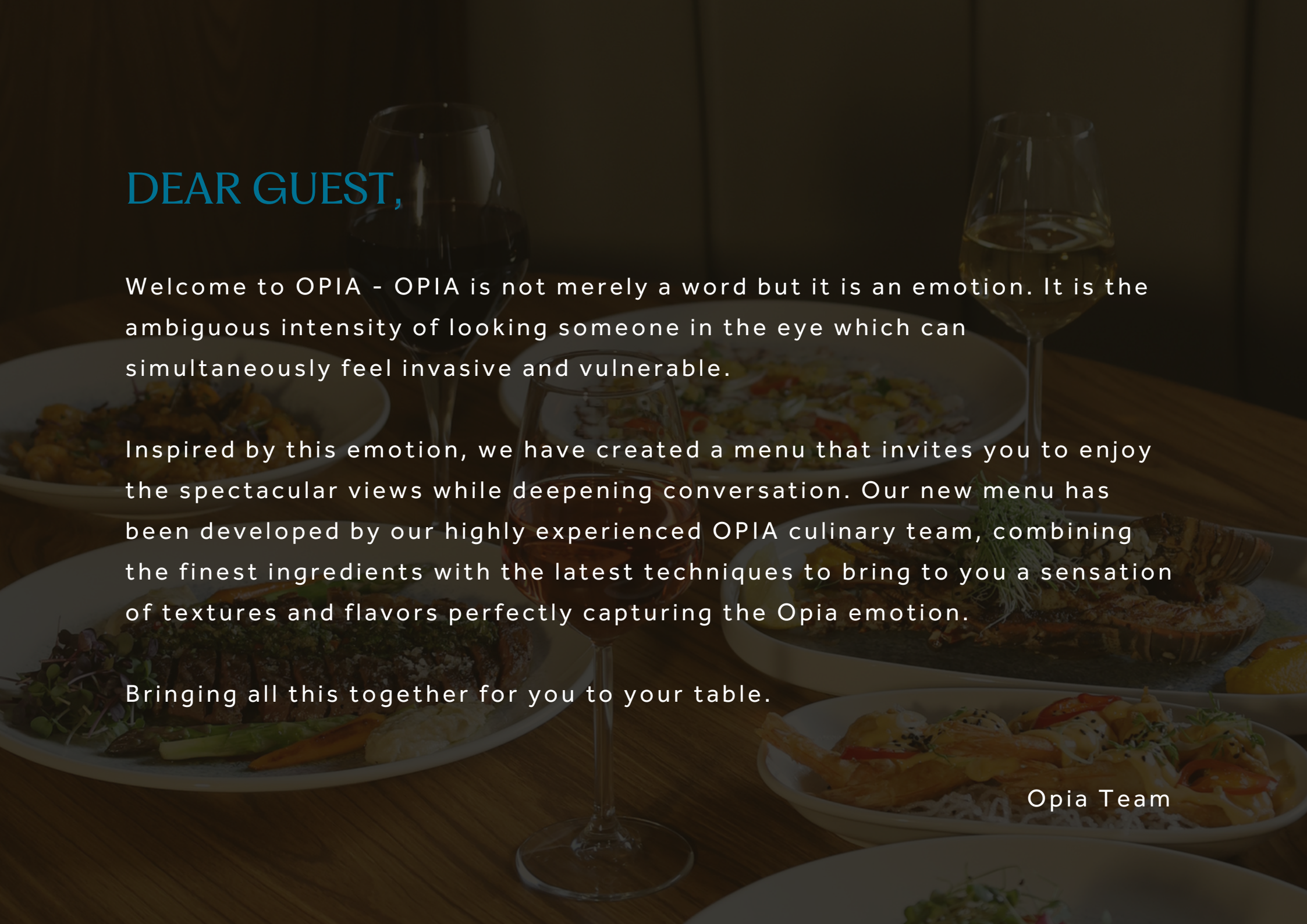

OPIA
LOUNGE & BAR
DINING MENU



DEAR GUEST,

Welcome to OPIA - OPIA is not merely a word but it is an emotion. It is the ambiguous intensity of looking someone in the eye which can simultaneously feel invasive and vulnerable.

Inspired by this emotion, we have created a menu that invites you to enjoy the spectacular views while deepening conversation. Our new menu has been developed by our highly experienced OPIA culinary team, combining the finest ingredients with the latest techniques to bring to you a sensation of textures and flavors perfectly capturing the Opia emotion.

Bringing all this together for you to your table.

Opia Team

Bar Snacks

French Rustic Bread Herb Butter or Spicy Butter	165
Beef Croquette with Dijon mustard	495
Fried Shrimps Tempura with Soy Mayo	1210
Fried Calamari Garlic Chili Aioli	748
Potato Pavé Parmesan Cream & Parsley powder	451
Grilled Edamame with Maldon Salt	305
Cheese Platter	605



All prices are in Egyptian pound and subject to 12 % service charge and all applicable taxes
For customers with allergies, intolerances and special dietary, requirements who may wish to know about the ingredients used, please ask a member of the restaurant team.

Starters & Salads

Norwegian Salmon Tartar Avocado Mash with Rice Chips & Chili Peppers	750
Red Tuna Tataki Seared Tuna with Black Sesame & Ponzu Sauce	1210
Italian Burrata Cheese Heirloom Tomatoes, Basil, Black Olives & Grilled Peach	600
Mediterranean Octopus Carpaccio Served with Lemon Gel & Passion Fruit Seasoning	660
Beef Tartare With Potato Frits & Mustard Truffle Sauce	1045
Baked Camembert Cheese Fried Camembert & Blueberry Chutney	825



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Main Course

Grilled Beef Tenderloin — 1760
Served with Herb Crust, Baby Carrots, Mashed Potato & Beef Jus.

Roasted Lamb Rack — 1980
Green Pea Purée with Lamb Jus and Pine Nuts

Roasted Farmer Chicken Breast — 755
Smoked Eggplant Purée with Baby Eggplant, Bell Pepper & Chicken Jus

Grilled Red Sea Lobster — 4620
Served with Lemon Oil, Ginger, Carrot Purée & Herb Butter

Norwegian Salmon Fillet — 1850
Chickpea Purée & Emulation Bisque

Mediterranean Seabass — 1705
Baby Spinach, Red Grapes with Butter& Red Vinegar Sauce

Wagyu Ribeye — 4620
Served with Asparagus, Chimichurri & Smoked Maldon Salt



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Pasta & risotto

Lobster Ravioli 1650
Homemade Ravioli with Garlic Rosemary Emulsion & Parmesan

Truffle Mushroom Risotto 1045
Truffle Paste, Parmesan & Mushroom Cream

Seafood Risotto 1210
Creamy Risotto with Baby Calamari, Shrimp & Black Mussels

Spaghetti Basil Pesto 605
Pine Nuts & Chopped Sun Dry Tomato



Side dishes

Crispy Potato Wedges 265

Garlic Mash Potato 245

Seasonal Grilled Vegetables 310

Grilled Asparagus 785

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Desserts

Cream Catalan
Served with Vanilla Cream, Chocolate Sticks, Strawberry Sauce & Cocoa Brownies — 465

Dark Chocolate Mousse
Served with Lotus Crumble, Vanilla Quenelle & Caramel Sauce — 640

Fruit Pavlova
Served with Seasonal Fruit, Vanilla Cream & Chocolate Sticks — 375

San Sebastián Cheesecake
with Chocolate Sauce — 715

Vanilla Mousse
Served with Chocolate Crisp, Crumble & Raspberry Sauce — 355

Molten Cake
Served with Vanilla Ice Cream & Chocolate Sauce — 600

Ice Cream & Sorbet
Chocolate, Vanilla, Mango
Lemon, Strawberry — 420



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OPIA

LOUNGE & BAR

"DRINKS MENU"

Our Cocktails

Old Fashioned Mai Tai **650**
Rum / Cointreau / Sweet & Sour / Almond / Pineapple Juice

Powerslave **680**
Tequila / Raspberry / Lemon / Red Bull

Wonderwall 650
Gin / Ginger / Rosemary / Lemon / Tonic

Blue Frog 1200
Vodka / Gin / Rum / Tequila / Blue Curacao / Red Bull

Strawberry Mojito 710
Rum / Strawberry / Lemon / Mint / Brown Sugar / Soda

Whisky Amaretto Sour **750**
Whisky / Amaretto / Sweet & Sour

Egyptian Martini 730
Vodka/ Mix Berries/ Frambois / lemon / Apple

Homemade Infusions

Kawi Pie Martini **590**
Vodka Kawi & Cinnamon / Spiced Syrup / Lemon / Half & Half

Caipirinha **680**
Gold Rum / freshly squeezed lime juice/Sugar Cups

Chunky Summer **510**
Vodka Tea / Peach / Lemon / Mint

Checkmate 540
Spiced Rum / Mixed Berries / Sprite

BlackBerry Gin Sling **540**
Gin Lemon & Rosemary / BlackBerry / Soda

Hibiscus lavender Margarita 540
|Infused Tequila Hibiscus/ Lemon / Rum Orange / Lavender Syrup



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Shooters

X2 Tokyo Ice Tea **610**
Vodka / Gin / Rum / Tequila / Melon / Sprite

X4 Superwoman **780**
Vodka / Mixed Berries / Lemon / Red Bull

B-52 **960**
Baileys / Rum / Coffee Liqueur / Grand Marnier

B- 55 **980**
Baileys/ coffee Liqueur/Absenth

Absinthe/Absinth 26 **700**

Liqueur Jägermeister/ManifestJagmister **1130**



OPIA Signatures

Smell of roses **730**
Tequila / Lavendar / Ginger / Lemon

Ramses Garden 750
Gin / Cucumber / Apple / Mint / Tonic

Get Lucky 710
Vodka / Sparkling Wine / Passion Fruit / Lemon

Basil Bees Knees **710**
Gin / Basil / Honey / Lemon

Mexican Martini **750**
Tequila espresso / Cream / Coffee / Cinnamon syrup

Mocktails

Mango berry Smoothie **470**
Mango / Mixed berries / Vanilla

Power Explosion **510**
Lemon / Mint / Peach / Red Bull

Passion martini **510**
Cucumber / Orange / Passion fruit / Red Bull

Kiwi Smash **490**

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XXL

Sangria	600
Red / Rose / White Wine / Sangria Special Mix / Seasonal Fruits	
Your Pitcher	2230
Select any cocktail from the above and we'll make it XXL for you	

Whisky

Gold Label Reserve Whiskey	2850
Dewar's	800
J.W Red Label/J&B	600
Haige	800
Ballantine's Finiest	600
J.W Blue Label	3500
Chivas Regal Royal Salute	2800
Chivas Regal 18	2200
Chivas Regal XV	2100
J.W Black	1950
J.W Double Black Label	2450
Chivas Regal 12 Years	2000
Ballantine's 12 Years	1200
Jameson	1150
Jameson caskmates/Glenmorangie Original	1100
Canadian Club	900
Jim Beam White	950
Jack Daniel's	1200
JACK DANIEL'S FIRE	1200
Jim Beam Honey	950
Glenvelit Blue/Glenfiddich /Black Ruby	1400
King Robert	650
Monkey Shoulder	850



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OTHER SPIRITS

VODKA

Absolut Blue/Flavors	900
Grey Goose	1300
Stolichnaya	700
Absolut ELYX	1100
Beluga	1000
Bevedere	950
Finlandia /Smiroff Vodka No 57	600
Smirnoff Vodka NO21	550

GIN

Gordon's/Dry Gin 135 East Hyog	700
Beefeater	800
Beefeater Pink	1050
Hendrick's	1800
Tanqueray	1850
Bombay	1350
Coffe Gin X11	750

RUM

Havana Club White/Gold	950
Havana Club 7 Years	850
Morga cay silver/Gold	950
Captain Morgan	1000
Bacardi white/Gold	950
Bacardi Black /Bacardi Mojito/Captain Morgan Dark	1000
Rum Bacardi Carta	1200
Captain Morgan Spiced Gold	500
Moraga Cay Rum Silver/Morga Cay Rum Gold	850
Captain Morgan White	1000

TEQUILA

Sierra Gold/Silver	900
Patron	1500
olmega /Jose Tuervo Espcial Blue agare	900
Tequila 1800 Cristallno White	950
Tequila jose Cuervo 1800 Milenio Extra Anejo	2850
Tequila 1800 Cristalino	1400

COGNAC

Hennessy	1300
Courvoisier VSOP	1200
Courvoisiuer VS /Martell VS	950

APPERITIF & DIGESTIF

Bailey's Irish Cream	1500
Bailey's Espresso	1300
Baileys Salted Caramel	1000
Kahlua	650
Ouzo	450
Sambuca	650
Cinzano	700
Martini /Extra Dry	1100
Liqueur Amaretto	750
Malibu/Grand Marainer	850
Cointreau/Ramazzotti Amro	850
DISARONNO ORIGINALE	800

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BEER

Corona	980
STELLA Can	**265**
Sakkara	**250**
Heineken 500	**270**
Heineken 330	**260**
Meister Max	**300**
Desperados	300
SOL	**310**

ID

ID watermelon 10%	340
ID watermelon 20 %	360

DRAUGHT BEER

Heineken Draught 0.25 ltr	**280**
Heineken Draught 0.50 ltr	**350**

ENERGY DRINKS

Red Bull Energy Drink/ flavors	**265**

WATER & SOFT DRINKS

Pepsi	**150**
Diet Pepsi	**150**
7 UP	**150**
Diet 7 UP	**150**
Miranda	**150**
Fayrouz	**175**
Birell	**175**
Sparkling Water (s)	**240**
Sparkling Water Small Importe	**295**
Sparkling Water Large Importe	**410**
Soda	**150**
Tonic	**150**
Mineral Water Large Glass litre	**400**
Mineral water Glass 500 ML	**310**
Fresh Juices	**170**

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