

A romantic couple is seated at a wooden table in a high-rise lounge, overlooking a sprawling cityscape at dusk. The man, wearing a light-colored blazer, is smiling and feeding the woman with a fork. The woman, with long dark hair, is looking up at him. The table is set with plates of food, a glass of red wine, and water. Two modern, spherical pendant lamps hang over the table. The background shows a dense urban landscape with a prominent skyscraper and a body of water.

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

150

Beef Croquette

with Dijon mustard

450

Fried Shrimps Tempura

with Soy Mayo

1100

Fried Calamari

Garlic Chili Aioli

680

Potato Pavé

Parmesan Cream & Parsley powder

410

Grilled Edamame with

Maldon Salt

275

Cheese Platter

550

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 680
Avocado Mash with Rice Chips & Chili Peppers

Red Tuna Tataki 1100
Seared Tuna with Black Sesame & Ponzu Sauce

Italian Burrata Cheese 540
Heirloom Tomatoes, Basil, Black Olives & Grilled Peach

Mediterranean Octopus Carpaccio 600
Served with Lemon Gel & Passion Fruit Seasoning

Beef Tartare 950
With Potato Frits & Mustard Truffle Sauce

Baked Camembert Cheese 750
Fried Camembert & Blueberry Chutney

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Main Course

Grilled Beef Tenderloin 1600

Served with Herb Crust, Baby Carrots, Mashed Potato & Beef Jus.

Roasted Lamb Rack 1800

Green Pea Purée with Lamb Jus and Pine Nuts

Roasted Farmer Chicken Breast 685

Smoked Eggplant Purée with Baby Eggplant, Bell Pepper & Chicken Jus

Grilled Red Sea Lobster 4200

Served with Lemon Oil, Ginger, Carrot Purée & Herb Butter

Norwegian Salmon Fillet 1680

Chickpea Purée & Emulation Bisque

Mediterranean Seabass 1550

Baby Spinach, Red Grapes with Butter & Red Vinegar Sauce

Wagyu Ribeye 4200

Served with Asparagus, Chimichurri & Smoked Maldon Salt



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Pasta & risotto

Lobster Ravioli 1500
Homemade Ravioli with Garlic Rosemary Emulsion & Parmesan

Truffle Mushroom Risotto 950
Truffle Paste, Parmesan & Mushroom Cream

Seafood Risotto 1100
Creamy Risotto with Baby Calamari, Shrimp & Black Mussels

Spaghetti Basil Pesto 550
Pine Nuts & Chopped Sun Dry Tomato

Side dishes

Crispy Potato Wedges 240

Garlic Mash Potato 220

Seasonal Grilled Vegetables 280

Grilled Asparagus 710

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Desserts

Cream Catalan

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

420

Dark Chocolate Mousse

Served with Lotus Crumble, Vanilla Quenelle & Caramel Sauce

580

Fruit Pavlova

Served with Seasonal Fruit, Vanilla Cream & Chocolate Sticks

340

San Sebastián Cheesecake

with Chocolate Sauce

650

Vanilla Mousse

Served with Chocolate Crisp, Crumble & Raspberry Sauce

320

Molten Cake

Served with Vanilla Ice Cream & Chocolate Sauce

545

Ice Cream & Sorbet

Chocolate, Vanilla, Mango
Lemon, Strawberry

380



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"DRINKS MENU"

Our Cocktails

Old Fashioned Mai Tai **630**
Rum / Cointreau / Sweet & Sour / Almond / Pineapple Juice

Powerslave **660**
Tequila / Raspberry / Lemon / Red Bull

Wonderwall **590**
Gin / Ginger / Rosemary / Lemon / Tonic

Blue Frog **1100**
Vodka / Gin / Rum / Tequila / Blue Curacao / Red Bull

Strawberry Mojito **690**
Rum / Strawberry / Lemon / Mint / Brown Sugar / Soda

Whisky Amaretto Sour **730**
Whisky / Amaretto / Sweet & Sour

Egyptian Martini **710**
Vodka/ Mix Berries/ Frambois / lemon / Apple

Homemade Infusions

Apple Pie Martini **570**
Vodka Apple & Cinnamon / Spiced Syrup / Lemon / Half & Half

Hey Ya ! **520**
Star Anise Infused Whisky / Vanilla

Chunky Summer **490**
Vodka Tea / Peach / Lemon / Mint

Checkmate **520**
Spiced Rum / Mixed Berries / Sprite

BlackBerry Gin Sling **520**
Gin Lemon & Rosemary / BlackBerry / Soda

Hibiscus lavender Margarita **520**
|Infused Tequila Hibiscus/ Lemon / Rum Orange / Lavender Syrup



Shooters

X2 Tokyo Ice Tea Vodka / Gin / Rum / Tequila / Melon / Sprite	610
X4 Superwoman Vodka / Mixed Berries / Lemon / Red Bull	760
B-52 Baileys / Rum / Coffee Liqueur / Grand Marnier	960
Screen shot Amaretto / Lemon Stock / Tequila Blue Curacao	810
Absinthe/Absinth 26	700
Liqueur Jägermeister/ManifestJagmister	1110



OPIA Signatures

Smell of roses Tequila / Lavendar / Ginger / Lemon	710
Ramses Garden Gin / Cucumber / Apple / Mint / Tonic	730
Get Lucky Vodka / Sparkling Wine / Passion Fruit / Lemon	690
Basil Bees Knees Gin / Basil / Honey / Lemon	690
Mexican Martini Tequila espresso / Cream / Coffee / Cinnamon syrup	730

Mocktails

Mango berry Smoothie Mango / Mixed berries / Vanilla	470
Power Explosion Lemon / Mint / Peach / Red Bull	510
Passion martini Cucumber / Orange / Passion fruit / Red Bull	510
Kiwi Smash	490

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XXL

Sangria 560
Red / Rose / White Wine / Sangria Special Mix / Seasonal Fruits

Your Pitcher 2110
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/Haig/J&B	600
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	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



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	850
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

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	850

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BEER

STELLA Can	245
STELLA bot	250
Sakkara	250
Heineken 500	250
Heineken 330	240
Meister Max	280
Desperados	280
SOL	290

DRAUGHT BEER

Heineken Draught 0.25 ltr	260
Heineken Draught 0.50 ltr	330

ENERGY DRINKS

Red Bull Energy Drink/ flavors	245
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WATER & SOFT DRINKS

Pepsi	130
Diet Pepsi	130
7 UP	130
Diet 7 UP	130
Miranda	130
Fayrouz	155
Birell	155
Sparkling Water (s)	220
Sparkling Water Small Importe	275
Sparkling Water Large Importe	390
Soda	130
Tonic	130
Mineral Water Large Glass litre	380
Mineral water Glass 500 ML	290
Fresh Juices	150