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VILLA BELLE ÉPOQUE

Villa Belle Époque was built in the 1920s and recently refurbished to reflect its colonial origins. Occupying a 1,300 m² plot, the hotel is surrounded by lemon, mango, olive and guava trees, intermingled with centennial palms. Also sprawling in the garden is the symbolic Acacia tree, after which Acacia Restaurant is named.

Recognized by the ancient Egyptians as the tree of life under which the first gods of Egypt were born, the Acacia tree was considered sacred for the numerous benefits it exuded. Products such as timber, were derived and used to build ships for transportation of merchandise, the flower used for medicinal preparations and the Acacia pod was employed to tan leather.

SOUP

Egyptian Lentil (v)

Roasted lentils, toasted croutons 60

Green Peas (v)

Fresh green pea puree, light cream 65

Pumpkin Cream (v)

Sweet roasted pumpkin, cashew cream, coriander 75

Spicy Chicken Noodles (s)

Shredded chicken, oregano, egg noodles, red chili 85

Thai Tom Yum

*Mussels, shrimp, salmon, calamari,
lemongrass, green chili 100*

SANDWICHES

Salmon Cake

*Smoked salmon, lemon, avocado paste,
mustard aioli, crispy rice cakes 110*

Rustic Chicken Club

*Shredded chicken, portobello mushroom, smoked
turkey, baby rocca, pecorino, grilled rye bread,
homemade potato chips 90*

Classic Burger

*Fire grilled beef patty, red cheddar cheese, tomato,
red onion, mayonnaise, toasted bun, homemade
french fries 120*

Mushroom Burger

*Grilled beef patty, caramelized onion, baby rocca,
sautéed mushrooms, parmesan cheese, toasted brown
bun, homemade french fries 125*



SALADS &
APPETIZERS

Oriental Mezzeh Platter (v)

Hummus, tahina, baba ghanoug, muhammara, grilled halloumi cheese, tabbouleh, homemade pita bread 85

Beef Yakitori

Glazed beef tenderloin skewer, mushroom, bell peppers, toasted sesame seeds, yakitori sauce 110

Salmon Cream Mousse

Smoked salmon, creme fraiche, soy mousseline, micro greens, toasted German loaf 125

Pumpkin Quinoa (v)

Roasted pumpkin, dried cranberries, quinoa, kale, shaved almonds, basil olive oil 85

Asian Chicken Wrap

Warm ginger-infused chicken, toasted sesame seeds, bamboo shoots, green beans, carrots, baby corn, cashews, sweet and sour sauce 90

Salmon Avocado Salad

Smoked salmon, arugula, endives, avocado, heirloom tomatoes, capers, Dijon mustard dressing 110

Beef Carpaccio

Thinly sliced beef, arugula, black peppercorn, shaved parmesan, worcestershire sauce, organic olive oil 95

Italian Burrata Salad (v)

Smoked baby tomatoes, sourdough croutons, toasted pine nuts, pesto 85

PASTA

Salmon Penne

*Smoked salmon, capers, alfredo cream,
grated parmesan 140*

Homemade Spinach Ravioli (v)

*Walnuts, soft truffle cream, oregano,
shaved parmesan 95*

Seafood Spaghetti

*Black spaghetti, salmon, mussels, shrimp,
calamari, fresh chopped tomatoes, extra virgin
olive oil 180*

Chicken Mushroom Rigatoni

*Seared chicken, kalamata olives, mushrooms,
grilled bell pepper cream, basil 110*

Beef Tagliatelle

*Slow cooked beef, black peppercorn, tomato concasse,
bell peppers, Grana Padano parmesan emulsion 130*



RISOTTO

Tomato Shrimp

*Sautéed shrimp, arugula, tomato coulis,
fresh thyme, Grana Padano parmesan 150*

Asparagus Cream (v)

*Fresh asparagus, herb cream cheese,
grated parmesan cheese 95*

Truffle Scallops

*Seared sea scallops, mixed bell pepper, pesto,
truffle oil, black risotto 260*

Green Peas and Octopus

*Baby octopus, lemon zest, green pea puree,
crushed black pepper, fresh cream 130*

Beef and Truffle Cream

*Seared prime beef tenderloin, mushrooms,
truffle paste, parmesan emulsion 120*

Wild Mushroom Cream (v)

*Porcini mushrooms, portobello mushrooms, button
mushrooms, herbs, pine nuts, truffle cream 95*

MEAT

Veal Escalope

Thinly breaded veal, parmesan spaghetti, arugula, basil pesto 190

Beef Fillet

Center-cut South African beef, pan jus, heirloom vegetables, roasted potato wedges 240

Sauce | mushroom | black peppercorn

Almond Chicken

Crusted chicken breast, sautéed spinach, mozzarella cheese filling, potato wedges 135

Spicy Chicken Curry (s)

Seasoned chicken breast, cashews, bell peppers, green chili, steamed basmati rice 165

Veal Tenderloin

Seared veal medallions, shiitake mushroom cream, roasted pumpkin, sautéed artichoke 200

Oriental Mixed Grill

Char-grilled beef kebab, kofta, steak, herb chicken, cinnamon khalta rice, grilled vegetables 270

SEA FOOD

Sea Bass Fillet

Pan seared sea bass, dijon mustard cream, baked pumpkin, sautéed root vegetables 220

Glazed Salmon

Grilled Norwegian salmon fillet, soy glaze, spinach cream, noisette potatoes 220

Alexandrian Shrimps

Grilled jumbo shrimp, mixed spices, tomato puree, bell peppers, steamed basmati rice 270



DESSERT

Apple Strudel
Cinnamon ice cream 65

Crème Brûlée
Ginger | vanilla | pistachio 70

Lemon Meringue Tartlet
Lemon curd, meringue, buttered crust 65

Acacia Cheesecake
*Signature baked cheesecake, mixed berries,
blueberry coulis* 65

Chocolate Soufflé
*Warm chocolate cake, molten chocolate center,
cinnamon, vanilla ice cream* 70

Hot Brownie Pot
*Chocolate brownie chunks, hot chocolate sauce,
berries, walnuts, vanilla ice cream* 75

Om Ali Pudding
*Egyptian bread pudding, mixed nuts,
coconut flakes, raisins* 65

Fruit Platter
Sliced seasonal fresh fruits 75

International Cheese Platter
*Cheese assortment, raw honey, dried fruits, nuts,
pickled olives, homemade crackers* 140

COLD
DRINKS

Fresh Juice 40

Lemon & Mint

Mango

Orange

Strawberry

Cantaloupe

Watermelon

Guava

Kiwi

Ginger Hibiscus

Pepsi | Diet Pepsi 25

7-up | Diet 7-up 25

Red Bull 35

Iced Tea 35

Peach | Vanilla | Forest Berries

Iced Latte 35

Caramel | Vanilla | Hazelnut

Tonic Water 25

Sparkling Water 25

Mineral Water

600 ml 15 | 1.5 L 20



HOT
DRINKS

Tea 30
*Earl Grey | English Breakfast | Peach |
Vanilla | Forest Berries | Green Tea with Mint |
Chamomile | Peppermint | Anis*

Americano 30

Espresso
Single 25 | Double 35

Latte 35
Caramel | Vanilla | Hazelnut

Cappuccino 30
Caramel | Vanilla | Hazelnut

Hot Chocolate 35

White Chocolate Mocha 35

Macchiato 30

Frappuccino 35
Caramel | Vanilla | Chocolate

Milkshake 40
Vanilla | Chocolate

All prices are subject to 12% service charge and VAT

