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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 m<sup>2</sup> 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 80*

Green Peas (v)

*Fresh green pea puree, light cream 80*

Pumpkin Cream (v)

*Sweet roasted pumpkin, cashew cream, coriander 85*

Spicy Chicken Noodles (s)

*Shredded chicken, oregano, egg noodles, red chili 100*

Thai Tom Yum

*Mussels, shrimp, salmon, calamari, lemongrass, green chili 120*

## SANDWICHES

Open-Face Salmon

*Smoked salmon, avocado paste, lime, mustard aioli, crispy rice cakes 130*

Rustic Chicken Club

*Shredded chicken, portobello mushroom, smoked turkey, baby rocca, pecorino, grilled rye bread, homemade potato chips 120*

Classic Burger

*Fire grilled beef patty, red cheddar cheese, tomato, red onion, mayonnaise, toasted bun, homemade french fries 135*

Mushroom Burger

*Grilled beef patty, caramelized onion, baby rocca, sautéed mushrooms, parmesan cheese, toasted brown bun, homemade french fries 140*



SALADS &  
APPETIZERS

Oriental Mezze Platter (v)

*Hummus, tahina, baba ghanoug, muhammara, grilled halloumi cheese, tabbouleh, homemade pita bread 100*

Beef Yakitori

*Glazed beef tenderloin skewer, mushroom, bell peppers, toasted sesame seeds, yakitori sauce 160*

Salmon Cream Mousse

*Smoked salmon, creme fraiche, micro greens, toasted German loaf 135*

Pumpkin Quinoa (v)

*Roasted pumpkin, dried cranberries, quinoa, kale, shaved almonds, basil olive oil 110*

Asian Chicken Bowl

*Warm ginger-infused chicken, toasted sesame seeds, bamboo shoots, green beans, carrots, baby corn, cashews, sweet and sour sauce 115*

Salmon Avocado Salad

*Smoked salmon, arugula, endives, avocado, heirloom tomatoes, capers, Dijon mustard dressing 125*

Beef Carpaccio

*Thinly sliced beef, arugula, black peppercorn, shaved parmesan, worcestershire sauce, organic olive oil 105*

Italian Burrata Salad (v)

*Smoked baby tomatoes, sourdough croutons, toasted pine nuts, pesto 130*

## PASTA

### Salmon Penne

*Smoked salmon, capers, alfredo cream,  
grated parmesan 165*

### Homemade Spinach Ravioli (v)

*Walnuts, soft truffle cream, oregano,  
shaved parmesan 150*

### Seafood Spaghetti

*Salmon, mussels, shrimp, calamari, fresh chopped  
tomatoes, extra virgin olive oil 200*

### Chicken Mushroom Rigatoni

*Seared chicken, kalamata olives, mushrooms,  
grilled bell pepper cream, basil 155*

### Beef Tagliatelle

*Slow cooked beef, black peppercorn, tomato  
concasse, bell peppers, Grana Padano parmesan  
emulsion 160*



## RISOTTO

### Tomato Shrimp

*Sautéed shrimp, arugula, tomato coulis,  
fresh thyme, Grana Padano parmesan 175*

### Asparagus Cream (v)

*Fresh asparagus, herb cream cheese,  
grated parmesan cheese 145*

### Truffle Scallops

*Seared sea scallops, mixed bell pepper, pesto,  
truffle oil 270*

### Beef and Truffle Cream

*Seared prime beef tenderloin, mushrooms,  
truffle paste, parmesan emulsion 165*

### Wild Mushroom Cream (v)

*Porcini mushrooms, portobello mushrooms,  
button mushrooms, herbs, pine nuts, truffle  
cream 160*

## MEAT

### Veal Escalope

*Thinly breaded veal, parmesan spaghetti, arugula, basil pesto 240*

### Beef Fillet

*Center-cut South African beef, pan jus, heirloom vegetables, roasted potato wedges 265*  
*Sauce | mushroom | black peppercorn | dijon mustard*

### Almond Chicken

*Crusted chicken breast, sautéed spinach, mozzarella cheese filling, potato wedges 215*

### Spicy Chicken Curry (s)

*Seasoned chicken breast, cashews, bell peppers, green chili, steamed basmati rice 205*

### Veal Tenderloin

*Seared veal medallions, shiitake mushroom cream, roasted pumpkin, sautéed artichoke 245*

### Oriental Mixed Grill

*Char-grilled beef kebab, kofta, steak, herb chicken, cinnamon khalta rice, grilled vegetables 300*



## SEAFOOD

### Sea Bass Fillet

*Pan seared sea bass, dijon mustard cream,  
baked pumpkin, sautéed root vegetables 255*

### Glazed Salmon

*Grilled Norwegian salmon fillet, soy glaze,  
spinach cream, noisette potatoes 265*

### Alexandrian Shrimps

*Grilled jumbo shrimp, mixed spices, tomato  
puree, bell peppers, steamed basmati rice 295*

## DESSERT

Apple Pie  
*Vanilla ice cream 70*

Crème Brûlée  
*Ginger | vanilla | pistachio 80*

Lemon Meringue Tartlet  
*Lemon curd, meringue, buttered crust 75*

Acacia Cheesecake  
*Signature baked cheesecake, mixed berries,  
blueberry coulis 75*

Chocolate Soufflé  
*Warm chocolate cake, molten chocolate center,  
cinnamon, vanilla ice cream 80*

Hot Brownie Pot  
*Chocolate brownie chunks, hot chocolate sauce,  
berries, walnuts, vanilla ice cream 90*

Om Ali Pudding  
*Egyptian bread pudding, mixed nuts,  
coconut flakes, raisins 70*

Fruit Platter  
*Sliced seasonal fresh fruits 80*

International Cheese Platter  
*Cheese assortment, raw honey, dried fruits,  
nuts, pickled olives, homemade crackers 150*



COLD  
DRINKS

Fresh Juice 40

*Lemon & Mint*

*Mango*

*Orange*

*Strawberry*

*Cantaloupe*

*Watermelon*

*Guava*

*Kiwi*

*Ginger Hibiscus*

Pepsi | Diet Pepsi 30

7-up | Diet 7-up 30

Red Bull 40

Iced Tea 40

*Peach | Vanilla | Forest Berries*

Iced Latte 45

*Caramel | Vanilla | Hazelnut*

Milkshake 45

*Vanilla | Chocolate | Lotus*

Frappuccino 45

*Caramel | Vanilla | Chocolate*

Tonic Water 30

Sparkling Water 30

Mineral Water

*600 ml 20 | 1.5 L 25*

HOT  
DRINKS

Tea 35

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

Americano 35

Espresso

*Single 30 | Double 40*

Latte 40

*Caramel | Vanilla | Hazelnut*

Cappuccino 40

*Caramel | Vanilla | Hazelnut*

Hot Chocolate 45

White Chocolate Mocha 45

Macchiato 35

Turkish Coffee 40



*All prices are subject to 12% service charge and VAT*





