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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 98

Green Peas (v)
Fresh green pea puree, light cream 98

Pumpkin Cream (v)
Sweet roasted pumpkin, cashew cream, coriander 105

Spicy Chicken Noodles (s)
Shredded chicken, oregano, egg noodles, red chili 125

Thai Tom Yum
Mussels, shrimp, salmon, calamari, lemongrass, green chili 160

SANDWICHES

Open-Face Salmon
Smoked salmon, avocado paste, lime, mustard aioli, crispy rice cakes 155

Rustic Chicken Club
Shredded chicken, portobello mushroom, smoked turkey, baby rocca, pecorino, grilled rye bread, homemade potato chips 155

Salmon Burger
Fresh salmon fillet, sauce tartar, avocado, pickled ginger, arugula, homemade brioche bun 215



Classic Burger

Fire grilled beef patty, red cheddar cheese, tomato, red onion, mayonnaise, toasted bun, homemade french fries 185

Mushroom Burger

Grilled beef patty, caramelized onion, baby rocca, sautéed mushrooms, parmesan cheese, toasted brown bun, homemade french fries 190

SALADS & APPETIZERS

Oriental Mezzeh Platter (v)

Hummus, tahina, baba ghanoug, muhammara, grilled halloumi cheese, tabbouleh, homemade pita bread 115

Beef Yakitori

Glazed beef tenderloin skewer, mushroom, bell peppers, toasted sesame seeds, yakitori sauce 240

Salmon Cream Mousse

Smoked salmon, creme fraiche, micro greens, toasted German loaf 165

Pumpkin Quinoa Salad (v)

Roasted pumpkin, dried cranberries, quinoa, kale, shaved almonds, basil olive oil 140

Asian Chicken Bowl

Warm ginger-infused chicken, toasted sesame seeds, bamboo shoots, green beans, carrots, baby corn, cashews, sweet and sour sauce 155

Salmon Avocado Salad

Smoked salmon, arugula, endives, avocado, heirloom tomatoes, capers, Dijon mustard dressing 160

Beef Carpaccio

Thinly sliced beef, arugula, black peppercorn, shaved parmesan, worcestershire sauce, organic olive oil 145

Italian Burrata Salad (v)

Smoked baby tomatoes, sourdough croutons, toasted pine nuts, pesto 160

PASTA

Homemade Salmon Ravioli (v)

Ricotta cheese, smoked salmon, spinach, parmesan cheese, fresh basil 200

Pappardelle Quattro Formaggi

Homemade pappardelle, fresh cream, basil, mixed cheese, shaved parmesan cheese 185



Chicken Mushroom Rigatoni
*Seared chicken, kalamata olives,
mushrooms, grilled bell pepper cream,
basil 190*

Beef Tagliatelle
*Slow cooked beef, black peppercorn,
tomato concasse, bell peppers, Grana
Padano parmesan emulsion 240*

RISOTTO

Tomato Shrimp
*Sautéed shrimp, arugula, tomato coulis,
fresh thyme, Grana Padano parmesan
210*

Asparagus Cream (v)
*Fresh asparagus, herb cream cheese,
grated parmesan cheese 180*

Truffle Scallops
*Seared sea scallops, mixed bell pepper,
pesto, truffle oil 315*

Beef and Truffle Cream
*Seared prime beef tenderloin,
mushrooms, truffle paste, parmesan
emulsion 250*

Wild Mushroom Cream (v)
*Porcini mushrooms, portobello
mushrooms, button mushrooms, herbs,
pine nuts, truffle cream 195*

MEAT

Veal Escalope

Thinly breaded veal, parmesan spaghetti, arugula, basil pesto 310

Beef Fillet

Grilled center-cut beef, grilled mushrooms, sautéed broccoli, cherry tomatoes, asparagus, roasted herb potato wedges 395

Sauce | mushroom | black peppercorn | dijon mustard

Almond Chicken

Crusted chicken breast, sautéed spinach, mozzarella cheese filling, potato wedges 265

Spicy Chicken Curry (s)

Seasoned chicken breast, cashews, bell peppers, green chili, steamed basmati rice 240

Veal Tenderloin

Pan seared veal medallions, wild mushroom cream risotto, fresh homegrown herbs 370

Oriental Mixed Grill

Char-grilled beef kebab, kofta, steak, herb chicken, cinnamon khalta rice, grilled vegetables 415

Balsamic Grilled Chicken

Marinated chicken breast on a bed of quinoa, sautéed artichokes, cherry tomatoes, avocado, fresh asparagus 275



SEAFOOD

Glazed Sea Bass Fillet

Soy-ginger glazed fillet of sea bass, seared bok choy, cashews, sesame seeds, steamed basmati rice 360

Glazed Salmon

Grilled Norwegian salmon fillet, soy glaze, spinach cream, noisette potatoes 360

Alexandrian Shrimps

Grilled jumbo shrimp, mixed spices, tomato puree, bell peppers, steamed basmati rice 380

Seafood Spaghetti

Salmon, mussels, shrimps, calamari, scallops, fresh tomato soup base, cilantro, buttered bruschetta 370

DESSERT

Coconut Cream Pie

Homemade vanilla bean sauce, toasted coconut flakes 105

Crème Brûlée

Ginger | vanilla | pistachio 95

Lemon Meringue Tartlet

Lemon curd, meringue, buttered crust 95

Walnut Caramel Upside Down Cake

Walnut cake, belgian chocolate ganache, homemade caramel sauce, vanilla bean ice cream 100

Acacia Cheesecake

Signature baked cheesecake, mixed berries, blueberry coulis 95

Chocolate Soufflé

Warm chocolate cake, molten chocolate center, cinnamon, vanilla bean ice cream 105

Hot Brownie Pot

Chocolate brownie chunks, hot chocolate sauce, berries, walnuts, vanilla bean ice cream 110

Om Ali Pudding

Egyptian bread pudding, mixed nuts, coconut flakes, raisins 85



Fruit Platter

Sliced seasonal fresh fruits 95

International Cheese Platter

*Cheese assortment, raw honey, dried
fruits, nuts, pickled olives, homemade
crackers 185*

WOOD-
FIRED
PIZZAS

Smoked Salmon
*Buffalo mozzarella, creme fraiche,
capers, arugula, basil 185*

Burrata
*Silky burrata cheese, fresh arugula,
cherry tomatoes, basil, red chili flakes
160*

Margherita
*Fresh homemade tomato sauce, sun-dried
tomatoes, buffalo mozzarella, basil 135*

Barbecue Chicken
*Grilled chicken, mushroom, mozzarella
cheese, mixed bell peppers, basil 185*

Seafood
*Seared shrimp, mussels, salmon,
calamari, arugula, oregano, red pepper
flakes 215*

Funghi
*Button mushroom, porcini mushroom,
thyme, buffalo mozzarella cheese 155*

Pepperoni
*Beef pepperoni, homemade tomato sauce,
parmesan cheese, buffalo mozzarella,
basil 155*

Bianca
*Spinach cream, red cheddar, buffalo
mozzarella, pecorino romano, dried basil
145*



COLD
DRINKS

Fresh Juice 55

Lemon & Mint

Mango

Orange

Strawberry

Cantaloupe

Watermelon

Guava

Kiwi

Ginger Hibiscus

Pepsi | Diet Pepsi 35

7-up | Diet 7-up 35

Red Bull 55

Iced Tea 50

Peach | Vanilla | Forest Berries

Iced Latte 65

Caramel | Vanilla | Hazelnut

Milkshake 70

Vanilla | Chocolate | Lotus

Frappuccino 65

Caramel | Vanilla | Chocolate

Tonic Water 35

Sparkling Water 35

Mineral Water

600 ml 25 | 1.5 L 30

HOT
DRINKS

Tea 45
*Earl Grey | English Breakfast | Peach |
Vanilla | Forest Berries | Green Tea with
Mint | Chamomile | Peppermint | Anis*

Americano 45
Decaf 55

Espresso
Single 40 | Double 50

Latte 50
*Caramel | Vanilla | Hazelnut
Almond Milk | Coconut Milk 15*

Cappuccino 50
*Caramel | Vanilla | Hazelnut
Almond Milk | Coconut Milk 15*

Hot Chocolate 55

White Chocolate Mocha 55

Macchiato 45
Almond Milk | Coconut Milk 15

Turkish Coffee 45



All prices are subject to 12% service charge and VAT

