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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 115

Green Peas (v)
Fresh green pea puree, light cream 115

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

Spicy Chicken Noodles (s)
Shredded chicken, oregano, egg noodles, red chili 140

Thai Tom Yum
Mussels, shrimp, salmon, calamari, lemongrass, green chili 180

SANDWICHES

Open-Face Salmon
Smoked salmon, avocado paste, lime, mustard aioli, crispy rice cakes 170

Rustic Chicken Club
Shredded chicken, portobello mushroom, smoked turkey, baby rocca, pecorino, grilled rye bread, homemade potato chips 175

Classic Burger
Fire grilled beef patty, red cheddar cheese, tomato, red onion, mayonnaise, toasted bun, homemade french fries 240



Mushroom Burger
*Grilled beef patty, caramelized onion,
baby rocca, sautéed mushrooms,
parmesan cheese, toasted brown bun,
homemade french fries 245*

SALADS &
APPETIZERS

Oriental Mezzeh Platter (v)
*Hummus, tahina, baba ghanoug,
muhammara, grilled halloumi cheese,
tabbouleh, homemade pita bread 135*

Beef Yakitori
*Glazed beef tenderloin skewer,
mushroom, bell peppers, toasted sesame
seeds, yakitori sauce 310*

Salmon Cream Mousse
*Smoked salmon, creme fraiche, micro
greens, toasted German loaf 180*

Pumpkin Quinoa Salad (v)
*Roasted pumpkin, dried cranberries,
quinoa, kale, shaved almonds, basil
olive oil 175*

Asian Chicken Bowl

Warm ginger-infused chicken, toasted sesame seeds, bamboo shoots, green beans, carrots, baby corn, cashews, sweet and sour sauce 180

Salmon Avocado Salad

Smoked salmon, arugula, endives, avocado, heirloom tomatoes, capers, Dijon mustard dressing 185

Beef Carpaccio

Thinly sliced beef, arugula, black peppercorn, shaved parmesan, worcestershire sauce, organic olive oil 190

Italian Burrata Salad (v)

Smoked baby tomatoes, sourdough croutons, toasted pine nuts, pesto 180

PASTA

Homemade Salmon Ravioli (v)

Ricotta cheese, smoked salmon, spinach, parmesan cheese, fresh basil 250

Pappardelle Quattro Formaggi

Homemade pappardelle, fresh cream, basil, mixed cheese, shaved parmesan cheese 210



Chicken Mushroom Rigatoni
*Seared chicken, kalamata olives,
mushrooms, grilled bell pepper cream,
basil 230*

Beef Tagliatelle
*Slow cooked beef, black peppercorn,
tomato concasse, bell peppers, Grana
Padano parmesan emulsion 310*

RISOTTO

Tomato Shrimp
*Sautéed shrimp, arugula, tomato coulis,
fresh thyme, Grana Padano parmesan
255*

Asparagus Cream (v)
*Fresh asparagus, herb cream cheese,
grated parmesan cheese 210*

Truffle Scallops
*Seared sea scallops, mixed bell pepper,
pesto, truffle oil 340*

Beef and Truffle Cream
*Seared prime beef tenderloin,
mushrooms, truffle paste, parmesan
emulsion 320*

Wild Mushroom Cream (v)
*Porcini mushrooms, portobello
mushrooms, button mushrooms, herbs,
pine nuts, truffle cream 220*

MEAT

Veal Escalope
Thinly breaded veal, parmesan spaghetti, arugula, basil pesto 390

Beef Fillet
Grilled center-cut beef, grilled mushrooms, sautéed broccoli, cherry tomatoes, asparagus, roasted herb potato wedges 500
Sauce | mushroom | black peppercorn | dijon mustard

Almond Chicken
Crusted chicken breast, sautéed spinach, mozzarella cheese filling, potato wedges 295

Spicy Chicken Curry (s)
Seasoned chicken breast, cashews, bell peppers, green chili, steamed basmati rice 270

Veal Tenderloin
Pan seared veal medallions, wild mushroom cream risotto, fresh homegrown herbs 480

Oriental Mixed Grill
Char-grilled beef kebab, kofta, steak, herb chicken, cinnamon khalta rice, grilled vegetables 520

Balsamic Grilled Chicken
Grilled chicken breast on a bed of quinoa, sautéed artichokes, cherry tomatoes, avocado, fresh asparagus 295



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 395

Seafood Spaghetti

Salmon, mussels, shrimps, calamari, scallops, fresh tomato soup base, cilantro, buttered bruschetta 395

DESSERT

Coconut Cream Pie
*Homemade vanilla bean sauce, toasted
coconut flakes 115*

Crème Brûlée
Ginger | vanilla | pistachio 110

Lemon Meringue Tartlet
*Lemon curd, meringue, buttered crust
110*

Walnut Caramel Upside Down Cake
*Walnut cake, belgian chocolate ganache,
homemade caramel sauce, vanilla bean
ice cream 125*

Acacia Cheesecake
*Signature baked cheesecake, mixed
berries, blueberry coulis 115*

Chocolate Soufflé
*Warm chocolate cake, molten chocolate
center, cinnamon, vanilla bean ice cream
115*

Hot Brownie Pot
*Chocolate brownie chunks, hot chocolate
sauce, berries, walnuts, vanilla bean ice
cream 125*

Om Ali Pudding
*Egyptian bread pudding, mixed nuts,
coconut flakes, raisins 105*



Fruit Platter

Sliced seasonal fresh fruits 110

International Cheese Platter

*Cheese assortment, raw honey, dried
fruits, nuts, pickled olives, homemade
crackers 210*

WOOD-
FIRED
PIZZAS

Smoked Salmon
*Buffalo mozzarella, creme fraiche,
capers, arugula, basil 225*

Burrata
*Silky burrata cheese, fresh arugula,
cherry tomatoes, basil, red chili flakes
195*

Margherita
*Fresh homemade tomato sauce, sun-dried
tomatoes, buffalo mozzarella, basil 165*

Barbecue Chicken
*Grilled chicken, mushroom, mozzarella
cheese, mixed bell peppers, basil 220*

Seafood
*Seared shrimp, mussels, salmon,
calamari, arugula, oregano, red pepper
flakes 245*

Funghi
*Button mushroom, porcini mushroom,
thyme, buffalo mozzarella cheese 185*

Pepperoni
*Beef pepperoni, homemade tomato sauce,
parmesan cheese, buffalo mozzarella,
basil 185*

Bianca
*Spinach cream, red cheddar, buffalo
mozzarella, pecorino romano, dried basil
180*



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

Single 50 | Double 60

Caramel | Vanilla | Hazelnut

Almond Milk | Coconut Milk 15

Cappuccino

Single 50 | Double 60

Caramel | Vanilla | Hazelnut

Almond Milk | Coconut Milk 15

Hot Chocolate 55

Milk Chocolate | White Chocolate

Topping - Cinnamon | Marshmallows |

Whipped Cream | Chocolate Chips

White Chocolate Mocha 55

Macchiato

Single 40 | Double 50

Almond Milk | Coconut Milk 15

Turkish Coffee 50



All prices are subject to 12% service charge and VAT

