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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 160

Pumpkin Cream (v)
Sweet roasted pumpkin, cashew cream, coriander 170

Spicy Chicken Noodles (s)
Shredded chicken, oregano, egg noodles, red chili 245

Thai Tom Yum
Mussels, shrimp, salmon, calamari, lemongrass, green chili 310

Mushroom Brie (v)
Wild mushrooms, french brie cheese, shaved almonds, dried thyme 240

SANDWICHES

Rustic Chicken Club
Shredded chicken, portobello mushroom, smoked turkey, baby rocca, pecorino, grilled rye bread, homemade potato chips 275

Smashed Burger
fire-grilled beef burger, cheddar cheese, spicy mayo, rucola, pickled onions, brioche-style bun, served with signature french fries 330



Mushroom Burger
fire-grilled beef burger, caramelized mushrooms and onions, balsamic mayo, served with signature french fries 330

SALADS & APPETIZERS

Shrimp Brioche
Marinated prawns, avocado, capers, lemon zest, chives on crunchy brioche bread 340

Beef Tataki
Marinated beef slices, ponzu sauce, garlic crisps, sesame seeds 335

Brie Salad
Baby arugula, dried figs, French brie cheese, walnuts, fresh pears, maple dijon dressing 255

Goat Cheese Salad
Fresh green beans, beetroot, baby arugula, avocado, crushed pistachio, sunflower seeds, balsamic reduction 245

Oriental Mezzeh Platter (v)
Hummus, tahina, baba ghanoug, muhammara, grilled halloumi cheese, tabbouleh, homemade pita bread 250

Pumpkin Quinoa Salad (v)
*Roasted pumpkin, dried cranberries,
quinoa, kale, shaved almonds, basil
olive oil 280*

Asian Chicken Bowl
*Warm ginger-infused chicken, toasted
sesame seeds, bamboo shoots, green
beans, carrots, baby corn, cashews,
sweet and sour sauce 295*

Salmon Avocado Salad
*Smoked salmon, arugula, endives,
avocado, heirloom tomatoes, capers,
Dijon mustard dressing 310*

Beef Carpaccio
*Thinly sliced beef, arugula, black
peppercorn, shaved parmesan,
worcestershire sauce 290*

Italian Burrata Salad (v)
*Smoked baby tomatoes, sourdough
croutons, toasted pine nuts, pesto 290*



PASTA

Beef Rigatoni

Slow cooked beef rigatoni, eggplant, homemade tomato sauce, parmesan cheese 420

Chicken Penne

Seared chicken, black peppercorn, tomato concasse, bell peppers, Grana Padano parmesan emulsion 420

Creamy Prawn Linguine

Buttered prawns, white caper sauce, garlic, fresh oregano 425

Mozzarella Pappardelle

Buffalo mozzarella, oregano, walnut pesto, parmesan cheese 380

Homemade Salmon Ravioli (v)

Ricotta cheese, smoked salmon, spinach, parmesan cheese, fresh basil 390

Seafood Spaghetti

Salmon, mussels, shrimps, calamari, fresh tomato sauce, cilantro 540

RISOTTO

Tomato Shrimp
*Sautéed shrimp, arugula, tomato coulis,
fresh thyme, Grana Padano parmesan*
475

Beef and Truffle Cream
*Seared prime beef tenderloin,
mushrooms, truffle paste, parmesan
emulsion* 480

Wild Mushroom Cream (v)
*Porcini mushrooms, portobello
mushrooms, button mushrooms, herbs,
pine nuts, truffle cream* 410



MAIN
COURSE

Oriental Eggplant Tajine (v)
*Roasted Eggplant fetteh, pine nuts,
chickpeas, homemade creamy garlic
sauce, fried pita bread 335*

MEAT

Chicken Harvest
*Grilled chicken, warm roasted eggplant,
carrot, zucchini, artichoke, mushroom,
freekeh, sun-dried tomatoes, homemade
mustard sauce 395*

Veal Escalope
*Thinly breaded veal, parmesan
spaghetti, arugula, basil pesto 500*

Beef Fillet
*Grilled center-cut beef, grilled
mushrooms, sautéed broccoli, cherry
tomatoes, asparagus, roasted herb
potato wedges 640*
*Sauce | mushroom | black peppercorn |
dijon mustard*

Almond Chicken
*Crusted chicken breast, sautéed spinach,
mozzarella cheese filling, potato wedges
410*

Spicy Chicken Curry (s)
*Seasoned chicken breast, cashews, bell
peppers, green chili, steamed basmati
rice 410*

Oriental Mixed Grill
*Char-grilled beef kebab, kofta, steak,
herb chicken, cinnamon khalta rice,
grilled vegetables 695*

Veal Tenderloin
*Pan seared veal medallions, wild
mushroom cream risotto, fresh
homegrown herbs 610*

SEAFOOD

Glazed Sea Bass Fillet
*Soy-ginger glazed fillet of sea bass,
seared bok choy, cashews, sesame seeds,
steamed basmati rice 530*

Glazed Salmon
*Grilled Norwegian salmon fillet, soy
glaze, spinach cream, noisette potatoes
560*

Alexandrian Shrimps
*Grilled jumbo shrimp, mixed spices,
tomato puree, bell peppers, steamed
basmati rice 710*

Spicy Shrimp Curry
*Red chili curry, fresh ginger, lime,
coconut milk, steamed basmati rice 610*



DESSERT

Pumpkin Crème Brûlée
Sweet pumpkin, fresh cream 190

Egyptian Date Baklava Pot
Fresh dates baklava, hazelnuts, vanilla bean ice cream 225

White Chocolate Parfait
White chocolate, dark chocolate crumble, hazelnut chocolate ice cream 225

Lemon Meringue Tartlet
Lemon curd, meringue, buttered crust 190

Walnut Caramel Upside Down Cake
Walnut cake, belgian chocolate ganache, homemade caramel sauce, vanilla bean ice cream 225

Acacia Cheesecake
Signature baked cheesecake, mixed berries, blueberry coulis 190

Chocolate Soufflé
Warm chocolate cake, molten chocolate center, cinnamon, vanilla bean ice cream 195

Hot Brownie Pot
Chocolate brownie chunks, hot chocolate sauce, berries, walnuts, vanilla bean ice cream 210

Om Ali Pudding
*Egyptian bread pudding, mixed nuts,
coconut flakes, raisins 195*

Fruit Platter
Fresh seasonal fruits 220

International Cheese Platter
*Cheese assortment, raw honey, dried
fruits, nuts, pickled olives, homemade
crackers 510*



WOOD-
FIRED
PIZZAS

Smoked Salmon
*Buffalo mozzarella, creme fraiche,
capers, arugula, basil 510*

Burrata
*Silky burrata cheese, fresh arugula,
cherry tomatoes, basil, red chili flakes
500*

Margherita
*Fresh homemade tomato sauce, sun-dried
tomatoes, buffalo mozzarella, basil 450*

Barbecue Chicken
*Grilled chicken, mushroom, mozzarella
cheese, mixed bell peppers, basil 500*

Seafood
*Seared shrimp, mussels, salmon,
calamari, arugula, oregano, red pepper
flakes 570*

Funghi
*Button mushroom, porcini mushroom,
thyme, buffalo mozzarella cheese 420*

Pepperoni
*Beef pepperoni, homemade tomato sauce,
parmesan cheese, buffalo mozzarella,
basil 480*

Bianca
*Spinach cream, red cheddar, buffalo
mozzarella, pecorino romano, dried basil
410*

COLD
DRINKS

Fresh Juice 85
*Lemon & Mint | Mango | Orange |
Strawberry | Cantaloupe | Watermelon |
Guava | Kiwi | Ginger Hibiscus*

Pepsi | Diet Pepsi 45

7-up | Diet 7-up 45

Red Bull 70

Iced Tea 70
Peach | Vanilla | Forest Berries

Iced Latte 80
Caramel | Vanilla | Hazelnut

Milkshake 90
Vanilla | Chocolate | Lotus

Frappuccino 80
Caramel | Vanilla | Chocolate

Tonic Water 40

Sparkling Water 60

Mineral Water
600 ml 30 | 1.5 L 40



HOT
DRINKS

Tea 65

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

Americano 75

Decaf 80

Espresso

Single 50 | Double 60

Latte 75

Cappuccino 65

*Caramel | Vanilla | Hazelnut 5
Almond Milk | Coconut Milk 30*

Hot Chocolate 85

White Chocolate Mocha 75

Macchiato

*Single 55 | Double 65
Almond Milk | Coconut Milk 30*

Turkish Coffee 70

All prices are subject to 12% service charge and VAT

