





[NOUN] : traditional, historical, local, unforgettable.

Khufu's aims to curate a modern traditional Egyptian experience built on pillars of history, culinary art, and familiarity. It is a venue where the Great Pyramids of Giza are the ultimate views that complement a fine Egyptian meal. We are determined to provide an exceptional journey by the historical site, where our guests' happiness and well-being are our highest priorities.

This is one of the many spaces where our legacy continues to lead.

Welcome to Khufu's.

Sincerely,
Giovanni Bolandrini

Menu Creation by *Chef Mostafa Seif*

— KHUFU'S AWARDS —

A "Hidden Gem of the Mediterranean" by La Liste 1000

#5 in MENA and #1 in Egypt by MENA's 50 Best Restaurants 2024



EGYPTIAN BREAKFAST

KHUFU'S BREAKFAST PLATTER

Fava beans, falafel, eggs, smoked eggplant, fries with street spices, homemade marmalade, and cottage cheese; served with bread.

1,100 EGP / \$ 23.00

BAKED EGGS GLAYA

Upper Egyptian baked eggs with tomato sauce, spices, and herbs. served with bread and your choice of pastrami or sausage.

395 EGP / \$ 8.00

FALAFEL OMELETTE

Omelette loaded with Egyptian falafel—a grandmother's special recipe.

280 EGP / \$ 6.00

EGGS PLATTER

Eggs, cherry tomatoes, harrisa paste, yoghurt, and your choice of pastrami or sausage.

330 EGP / \$ 7.00

FALAFEL AIN KATKOOT

Soft boiled eggs wrapped in falafel dough. Served with smoked eggplant and fried peppers.

280 EGP / \$ 6.00

CREAMY BARLEY

Slow-cooked wheat, milk, figs, dates, hazelnuts, maple syrup, and honey.

240 EGP / \$ 5.00

FUL

Mashed fresh fava beans cooked slowly overnight with Egyptian spices and tahini.

195 EGP / \$ 4.00

TAAMEYA

A patty made from beans, onions, fresh herbs, and local spices, fried to golden perfection.

The all-time favorite Egyptian street food is also known as falafel.

185 EGP / \$ 4.00

BALADY SALAD

Cucumber, tomato, onion, pepper, parsley, olive oil, lemon, and cumin dressing.

175 EGP / \$ 3.50

DRY YOGURT

Olives, pistachios, pepper and jam. Served with Simit.

175 EGP / \$ 3.50

STREET-STYLE FRIED POTATOES

Crispy Egyptian-style fries with a mix of flavorful street spices..

210 EGP / \$ 3.50

BABAGHANOUSH

Smoked roasted eggplant, tahini, lemon juice, and fresh herbs.

175 EGP / \$ 3.50

EGYPTIAN CULINARY EXPERIENCE 1

AMUSE-BOUCHE

PULLED BEEF QATAYEF WITH CHILLI JAM

Smoked, marinated beef with raisins and chilli jam.

APPETIZERS

KOSHARI SALAD

Lentils, mefatela, tomato, chickpeas, fried onions, quail eggs, and garlic vinaigrette.

COTTAGE CHEESE

Homemade dry yogurt and chilli jam.

BABAGHANOUGH

Smoke-roasted eggplant, tahini, lemon juice, and fresh herbs.

CHICKEN LIVERS

Chicken livers with date molasses, peanuts, and prunes.

MAIN COURSE OPTIONS

FEREEK WITH SMOKED BEEF TERRINE

Egyptian fereek casserole with slow-cooked beef terrine.

QUAIL

Quail tagine with dates, ginger, chickpeas, and broth, served with couscous.

MU'AMMAR RICE

Baked Egyptian rice served with smoked beef braised on charcoal.

SAYADIYAH

Rice cooked with marinated singari fish, spices, and caramelized onions.

MULUKHIYAH WITH RABBIT

Classic Egyptian soup and rabbit roulade, served with rice.

DESSERT

CHEF'S DAILY SPECIAL

1,400 EGP / \$ 29.00

Prices are subject to 12% service charge and 14% VAT.

AMUSE-BOUCHE

PULLED BEEF QATAYEF WITH CHILLI JAM

Smoked, marinated beef with raisins and chilli jam.

APPETIZERS

KOSHARI SALAD

Lentils, meftala, tomato, chickpeas, fried onions, quail eggs, and garlic vinaigrette.

TOMATO SALAD

A fine selection of tomatoes with onions, coriander, hot peppers, and olive oil.

KESHK ALMAZ

Rice, milk, chicken broth, and fried onions topped with marinated chicken.

BABAGHANOUGH

Smoke-roasted eggplant, tahini, lemon juice, and fresh herbs.

CHICKEN LIVERS

Chicken livers with date molasses, peanuts, and prunes.

COTTAGE CHEESE

Homemade dry yogurt and chilli jam.

MAIN COURSE OPTIONS

FEREEK WITH SMOKED BEEF TERRINE

Egyptian fereek casserole with slow-cooked beef terrine.

SAYADIYAH

Rice cooked with marinated singari fish, spices, and caramelized onions.

QUAIL

Quail tagine with dates, ginger, chickpeas, and broth, served with couscous.

MULUKHIYAH WITH RABBIT

Classic Egyptian soup and rabbit roulade, served with rice.

MU'AMMAR RICE

Baked Egyptian rice served with smoked beef braised on charcoal.

Butter-roasted king pigeon stuffed with fereek. A delicacy widely enjoyed for its distinctive flavor, pigeon is often cooked at traditional Egyptian dinners.

DESSERT

CHEF'S DAILY SPECIAL

1,750 EGP / \$ 36.50

Prices are subject to 12% service charge and 14% VAT.

VEGETARIAN EGYPTIAN CULINARY EXPERIENCE

AMUSE-BOUCHE

QATAYEF WITH SAFFLOWER LEMON

Safflower lemon, cheese, and chilli jam.

APPETIZERS

KOSHARI SALAD

Lentils, mefatela, tomato, chickpeas, fried onions, quail eggs, and garlic vinaigrette.

TOMATO SALAD

A fine selection of tomatoes with onions, coriander, hot peppers, and olive oil.

COTTAGE CHEESE

Homemade dry yogurt and chilli jam.

BABAGHANOUGH

Smoke-roasted eggplant, tahini, lemon juice, and fresh herbs.

WARAA' ENAB

Freshly-rolled vine leaves filled with rice, tomato, and herbs.

FRIED STREET-STYLE POTATOES

Crispy Egyptian-style fries with a mix of flavorful street spices.

MAIN COURSE OPTIONS

KOSHARI

fereek, lentils, mefatela, chickpeas, fried onions, spiced onion sauce, and garlic-infused dukkah.

BAMIA

Egyptian okra in light tomato sauce.

MULUKHIYAH

Classic Egyptian soup, served with rice.

DESSERT

CHEF'S DAILY SPECIAL

1,350 EGP / \$ 28.00

Prices are subject to 12% service charge and 14% VAT.

MIX GRILL EGYPTIAN CULINARY EXPERIENCE

SERVES TWO.**AMUSE-BOUCHE**

PULLED BEEF QATAYEF WITH CHILLI JAM

Smoked, marinated beef with raisins and chilli jam.

APPETIZERS

KOSHARI SALAD

Lentils, meftafela, tomato, chickpeas, fried onions, quail eggs, and garlic vinaigrette.

KESHK ALMAZ

Rice, milk, chicken broth, and fried onions topped with marinated chicken.

TOMATO SALAD

A fine selection of tomatoes with onions, coriander, hot peppers, and olive oil.

CHICKEN LIVERS

Chicken livers with date molasses, peanuts, and prunes.

BABAGHANOUGH

Smoke-roasted eggplant, tahini, lemon juice, and fresh herbs.

WARAA' ENAB

Freshly-rolled vine leaves filled with rice, tomato, and herbs.

COTTAGE CHEESE

Homemade dry yogurt and chilli jam.

MAIN COURSE

MIXED GRILL**CIB'S 50-YEAR ANNIVERSARY SIGNATURE PLATTER**

An assortment of shish tawook, tarb, kofta, and lamb chops, served with grilled vegetables and dip.

DESSERT

CHEF'S DAILY SPECIAL

4,400 EGP / \$ 92.00

Prices are subject to 12% service charge and 14% VAT.