

# El Sheik

Comida árabe egipcia



◆ Tradición desde 1983 ◆

## ◆ ARABIC BREAKFAST

### Cazuela Bagdad - 170

Scrambled or sunny side up eggs, cooked in a clay pot with lamb chorizo, with a side of labneh, pita bread and black olives.

### Cazuela Beirut - 170

Scrambled eggs with ground lamb and beef in a clay pot, with a side of labneh, pita bread and black olives.

### Cazuela Sésamo - 140

Scrambled or sunny side up eggs, cooked in a clay with za'atar, with a side of labneh, pita bread and black olives.

### Cazuela Shanklish - 145

Scrambled or sunny side up eggs, cooked in a clay with shanklish, with a side of labneh, pita bread and black olives.

### Tortilla Alhambra - 140

Egg tortilla with onion and parsley, with a side of labneh, pita bread and black olives.

### Camello Moro - 179

Pita filled with beef, bacon, ham, onion, bell pepper, labneh and cheese.

### Quesadilla árabe - 98

Pita filled with cheese. Add ham +\$15

## ◆ EGGS

### Salmon omelet - 165

Smoked salmon and labneh omelet with a side of onion and capers.

### Mushroom Omelet - 130

Mushroom and gouda omelet, with a side of rucula salad with onion and tomatoes.

### Goat Cheese and Spinach Omelet - 130

Spinach and goat cheese omelet with a side of rucula salad with onion and tomatoes.

### Campestre - 120

Build your own.

### Norteño - 160

Scrambled eggs with dried beef and red salsa.

### Cazuela campirana - 130

Scrambled eggs with zucchini blossoms and mushrooms in a tomato sauce with cheese and sour cream.

### Camello mestizo - 140

Sunny side up eggs over a pita filled with ham, cheese and beans with green salsa.

Make any breakfast a Combo for \$70:  
juice and fruit, coffee or tea. Change your  
coffee for cappuccino, Turkish coffee or hot  
chocolate +\$20

## TORTILLA BREAKFASTS

### Enjococadas - 140

Soft pumpkin flower and mushroom tacos with a creamy labneh sauce and a touch of harissa.

### Veracruzanos - 140

Soft scrambled egg tacos with diced tomato, jalapeño and onion with creamy bean sauce, chorizo and roasted jalapeños.

### Enchiladas - 140

Soft tacos filled with chicken and your choice of sauce: green, red, creamy bean or creamy chipotle sauce.

### Chilaquiles - 130

Tortilla chips and your choice of sauce: green, red, creamy bean or creamy chipotle. Add chicken or beef +\$35 or egg +\$20.

## OTHERS

### Pancakes - 120

Three pancakes with berries and our signature jam. Add egg, bacon or ham +\$20

### Pan dulce - 16

Pastries.

### Fruit platter - 80

With labneh, granola and honey.

## TOAST

### Sweet duo - 113

Two toasts, one with labneh, honey and berries and another with date and cardamom jam and nuts.

### Hummus and eggplant - 130

With cucumber salad and a sunny side up egg.

### Salmon toast - 150

Smoked salmon and labneh, olive oil, avocado, arugula, capers and onion.

Make any breakfast a Combo for \$70: juice and fruit, coffee or tea. Change your coffee for cappuccino, Turkish coffee or hot chocolate +\$20

## ◆ ENTRÉES

- ✦ Eggplant chips - 85  
With tamarind molasse.
- ✦ Fried Olives - 85  
Filled with Shanklish or Awarma with habanero labneh dip.
- ✦ Labneh Trio - 115  
With olives, za'atar, jalapeño and onion.  
Our signature dish prepared in three different styles.
- ✦ Hummus trio - 115  
Bell pepper, dried tomato and chipotle.
  
- Labneh and Roquefort - 115  
Labneh mixed with blue cheese.
  
- Hummus with awarma - 150  
Ground beef and lamb over a bed of hummus.
  
- ✦ Black olives - 70  
Kalamata olives with our special recipe.
  
- ✦ Babaganoush with goat cheese - 115  
Eggplant spread with goat cheese.
- ✦ Labneh - 90
- ✦ Babaganoush - 90  
Smoked eggplant spread with tahini and garlic.
- ✦ Hummus - 90  
Chickpea and tahini spread.
- ✦ Shanklish - 130  
Labneh cheese diced with peppermint, onion and tomato.
  
- Empanada - 45  
Meat and pecan, cheese or spinach with pecan.
  
- ✦ Manush - 40  
Thick pita with za'atar and tomato.  
Add gouda +\$15

## ✦ ◆ SALADS

- Tabule - 100  
Parsley, bulgur, onion and tomato.
  
- Mediterranean salad - 135  
Lettuce, shanklish, cucumber, tomato, black olives with peppermint, olive oil and garlic dressing.
  
- Tzatziki - 120  
Cubos de pepino en un aderezo de jocoque con hierbabuena.
  
- Fatoush - 100  
Purslane salad with cucumber, lettuce, tomato and onion, topped with pitta chips and peppermint vinaigrette.

## ◆◆ APPETIZERS

Keppe Labnille - 90  
Labneh soup with keppe meatballs.

☞ Arabic lentil soup - 75  
Middle eastern lentil soup

Soup of the day - 75  
Ask your host.

Lebanese spaghetti - 115  
With pomodoro, awarma and pinions.

☞ Rice with noodles - 90

☞ Rice with lentils - 90

☞ Sheik Rice- 105  
Rice with tomato sauce, dried fruit and nuts.

## ◆◆ MAIN COURSE

Keppe - 160  
Three meat and bulgur balls with a side of Fatoush.

Raw keppe - 175  
Raw ground meat with bulgur and peppermint. With a side diced onions and jalapeños.

Keppe pie - 180  
Meat pie with a side of Fatoush.

Dolmas - 140  
10 stuffed grape leaves with meat and rice.

☞ Vegetarian Dolmas - 135  
10 stuffed grape leaves with rice, lentils, tomato, onion and a touch of mint.

Stuffed zucchini--~~135~~  
Three zucchinis with meat and rice in a tomato sauce.

☞ Vegetarian stuffed zucchini- 115  
Three zucchinis with rice in a tomato sauce.

☞ Falafel - 115  
Five falafel balls with a side of Fatoush, Tahini and pita bread.

Malfouf - 135  
Three stuffed cabbage rolls with meat and rice.

## ◆◆ SPECIALS

### 🌿 Vegetarian cous cous - 155

With eggplant stew.

### Cous cous with Lamb - 250

With lamb and eggplant stew.

### Awarma - 175

Grounded beef and lamb cooked in a clay pot.

### Camello moro - 179

Pita filled with beef, bacon, ham, onion, bell pepper, labneh and cheese.

### Sish Taouk - 165

Red chicken marinated and cooked in a clay pot with onion.

### Laham Bayim - 175

Stuffed pita bread with lamb and roasted inside a brown paper with butter.

### Kafta - 165

Long meatball with parsley, peppermint and onion.

### Lamb brochette - 235

Roasted lamb and vegetable cubes.

### 🌿 Koshari - 155

Egypt's national dish. Rice, lentils, chickpeas and pasta, topped with scented tomato sauce and crunchy fried onions.

## ◆◆ PITA TACOS

### Hanger Steak Shawarma - 170

Pita with marinated hanger steak, onion, lettuce, tomato and tahini. Lamb +\$20

### Chicken Shawarma - 160

Pita bread with marinated red chicken, lettuce, tomato, onion, and tahini sauce.

### Mixed Shawarma - 170

Pita bread with marinated hanger steak and lamb chorizo, lettuce, tomato, onion, and tahini sauce.

### 🌿 Shanklish Taco - 180

Pita bread with labneh cheese, lettuce, tomato, onion, and tahini sauce.

### Hanger Steak Quesadilla- 170

Pita bread with marinated hanger steak, gouda, lettuce, tomato, onion, and tahini sauce.

### 🌿 Falafel Sandwich - 160

Fat pita bread with falafel balls, lettuce, tomato, onion, and tahini sauce.

## ◆ DESSERT

Dedo de novia - 60

Filo pastry with pecan nuts.

Pañuelo de pistache y nuez - 70

Squared Filo pastry filled with pecan and pistachio.

Baklava - 70

Triangle Filo pastry with your choice of filling: figs, dates or pecan.

Baklava Cheesecake - 75

Cheesecake with pecan nuts and filo pastry.

Konafe - 75

Custard and filo pastry sandwich with lebanese syrup.

Graibe - 55

Soft butter cookie, original or with cocoa.

Labneh jelly - 55

With fruit coulis, with strawberry or with peppermint and cardamom.

## ◆ NON-ALCOHOLIC BEVERAGES

Karkadé - 45

Hibiscus, cinnamon and chia seeds.

Limoneta - 45

Peppermint, mint and lemon.  
With sparkling water +\$10

Natural fruit water - 45

Passion fruit, soursop, lemon and lemon with chia seeds.

Passion Fruit Soda - 55

Sparkling water with passion fruit and a touch of cardamom.

Lassi - 65

Labneh drink with: Strawberry/Mango/  
Passion Fruit/Peppermint/Cardamom.

## ◆ COFFEE AND TEA

Turkish Coffee 55

Cappuccino 55

Latte 55

Arabic infusions 50

Functional Infusions 50

Peppermint or mint tea 45

Mexican chocolate 50

## ◆◆ SODAS AND BEERS

Pop (Coca Cola Co.)	40
National Beer	55
Import Beer	65
Craft Beer	85
Michelada	15
Cuban Michelada	20

## ◆◆ WINE COCKTAIL

Tinto de Verano	95
Tinto de Verano Jug	355
Clericot	95
Clericot Jug	355
Glass of Wine	85

## ◆◆ HOUSE COCKTAILS

Flor de Karkadé - 130  
Hibiscus flower frappe with mezcal and a touch cinnamon.

Morito Tonic - 140  
Arak, rum, tonic and macerated peppermint.

Carajillo Árabe - 130  
Spiced Turkish coffee with Licor del 43.

White Sand - 125  
Blanco 43 with a dash of middle eastern spices.

Passion Fruit and mezcal - 130  
Passion fruit soda with cardamom and mezcal.



# MEZZE

## Tasting platter



From the Persian tradition  
of sharing food.

### Mezze para 2

Choose any 3  
appetizers, 3  
sides and 2 main  
courses.  
720

### Mezze para 3

Choose any 4  
appetizers, 4  
sides and 2 main  
courses.  
1075

### Mezze para 4

Choose any 5  
appetizers, 5  
sides and 2 main  
courses.  
1400



#### APPETIZERS

- Soup of the day
- ✔ Black olives
- Meat empanada
- ✔ Spinach empanada
- ✔ Cheese empanada
- ✔ Rice with lentils
- ✔ Rice with noodles
- ✔ Falafel



#### SIDES

- Fatoush
- Mediterranean Salad
- Labneh
- Tabule
- Hummus
- Babaganoush
- Tzatziki



#### MAIN DISH

- Dolmas  
Beef or vegetarian
- Malfouf
- Stuffed zucchini  
Beef or vegetarian
- Keppe
- Raw keppe
- Keppe pie
- Awarma
- Shishtaouk
- Kafta
- Shawarma  
Beef or vegetarian

✔ Vegetarian

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SHEIK