

# LA PLANCHA

# MENU

PRICES DO NOT INCLUDE 12% SERVICE & 14% VAT

# BREAKFAST



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# LA PLANCHA'S FAVORITE

## RISE N' SHINE

Your choice of eggs, accompanied by grilled tomato, sautéed mushroom, hashbrown, maple beef bacon, croissant

390 LE

## SAILOR'S BREAKFAST

Your choice of eggs, falafel, oriental salad, feta cheese with tomato, baba ghanoush, tahini, baladi bread

350 LE

## BRIE N' BACON OMELETTE

Brie cheese, cheddar, accompanied by grilled tomato, smoked tomato chili jam, sautéed mushroom, hashbrowns, maple beef bacon, croissant

425 LE

## THE TRUFFLE BENEDICT CROISSANT

Two poached eggs, sautéed button mushroom, mixed salad, truffle hollandaise

335 LE

## LONESOME SAILOR CROISSANT

Two poached eggs, guacamole, smoked salmon, mixed salad, citrus hollandaise

450 LE

## BREAKFAST BURRITO

Three scrambled eggs, minced beef with chorizo seasoning, organic mixed greens, cheddar cheese, Jalapeño, pico de gallo, ranch sauce

320 LE

# THE EGG BRIOCHE

## MUSHROOM N' TRUFFLE BRIOCHE

Served on a brioche bun with creamy juicy scrambled eggs, truffle mayo, sautéed mushroom, emmental cheese

215 LE

## SALMON BRIOCHE

Served on a brioche bun, creamy juicy scrambled eggs, smoked salmon, avocado, house tartare sauce

265 LE

## BEEF BACON BRIOCHE

Served on a brioche bun with creamy juicy scrambled eggs, crispy beef bacon, hashbrown, cheddar, chipotle mayo

225 LE

# SWEET-TOOTH BREAKFAST

## CHOCO-PANCAKES

A stack of 3 pancakes, nutella, maple syrup, berries, fresh seasonal fruits, mixed crushed nuts

275 LE

## NAUGHTY PANCAKES

A stack of 3 pancakes, succulent lotus cream, lotus crumble, vanilla ice cream, mixed crushed nuts

360 LE

## FRENCH TOAST

Maple syrup, berry jam, dulce de leche, fresh seasonal fruits, cinnamon, mixed crushed nuts, ice Cream

275 LE

## CINNAMON-APPLE FRENCH TOAST

Caramelized apple and cinnamon, vanilla essence, pecan nuts, vanilla ice cream

375 LE

## FRESH FRUITS N' GRANOLA

Seasonal fruits, Greek yogurt, granola, toasted seeds, honey

355 LE



# APPETIZERS

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# APPETIZERS

## SHRIMP N' AVOCADO

Grilled shrimp, coriander, chili, pickled onion, garlic sour cream, basil oil  
395 LE

## TUNA TARTARE

Marinated blue fin tuna, avocado, lemon ponzu, crispy tostada,  
crispy onion  
395 LE

## CHICKEN TENDERS

Fried and crispy chicken strips, hot honey ranch  
320 LE

## TAGLIATA DI MANZO

Quick-seared beef, served thinly sliced, with arugula, balsamic,  
parmesan shavings, drizzled with hot honey ranch  
595 LE

## NEW FRIED CALAMARI

Fried calamari tempura with house remoulade sauce, spicy  
tomato sauce, fresh lime  
390 LE

## NEW TOMATO TARTARE

Confit organic tomato, avocado, capers, basil, served with cold  
tomato consommé, basil oil  
220 LE

# APPETIZERS

## MINI SHRIMP TACOS

Tempura shrimp, remoulade sauce, red and white cabbage  
320 LE

## MINI ARRACHERA TACOS

chargrilled beef, cilantro lime salsa, ranch sauce, rucola  
335 LE

## NEW PIZZETTA

Finger bites mini pizza, pepperoni, mozzarella, hot honey ranch dip  
335 LE

## CRUDITES

Fresh finger cut vegetables, marinated olives, cherry tomato,  
balsamic vinaigrette , olive oil  
220 LE

## NEW PORTO MONTENEGRO (ROMANA SPECIAL)

Beef Carpaccio, Rucola, Shaved Parmesan, Truffle Paste, Olive oil

Romana 550 L.E

# SHARING PLATTER

## NEW LA PLANCHA CHARCUTERIE BOARD

A selection of our finest cold cuts, cheeses, seasonal fruits, crackers  
795 LE



# SALADS

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# SALADS

## BEETROOT GOAT CHEESE

Baby arugula, mix greens, goat cheese, walnuts, balsamic vinaigrette, balsamic reduction

320 LE

## NEW CHICKEN PINEAPPLE

Teriyaki chicken, caramelized pineapple, avocado, basil, baby sweet red chili, cucumber, kiwi, cherry tomato, fried tortilla strips, pineapple vinaigrette

365 LE

## SHRIMP SALAD

Sautéed shrimp, mix leaves, cherry tomato, avocado, crispy bacon, grilled corn, Greek feta cheese crumbles, red onion, honey-chili vinaigrette

420 LE

## GREEK SALAD

Tomato, cucumber, olives, capers, red onion, feta, garlic croutons, roasted red pepper, basil

330 LE

# SANDWICHES



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# SANDWICHES

## CHICKEN BLT

Pan-seared chicken, beef bacon, lettuce, tomato, cheddar cheese, topped with our house aioli

495 LE

## STEAK N GORGONZOLA SANDWICH

Beef tenderloin, sautéed mushroom, gorgonzola cheese, arugula, house mayo, balsamic reduction

500 LE

## GRILLED SHRIMP SANDWICH

Grilled shrimp, tomato, lettuce, pickled cucumber, spicy remoulade sauce

430 LE

## BEEF FILLET N' TRUFFLE

Chargrilled roast beef, rucola, sautéed mushroom, truffle mayo, parmesan shavings served on La Plancha bread

550 LE

## THE GREEK

Grilled chicken gyros, pickles, cucumber, tomato, red onion, fried potatoes, tzatziki, pita bread

375 L.E

## NEW FOLDED BRESOALA SANDWICH

Bresaola , Rucola, Parmesan Cheese, Mozzarella Cheese, Tomato, Pesto Sauce, Balsamic Reduction,  
Served on our homemade folded Pizza bread

470 L.E

## NEW MEDITERRANEAN CHICKEN WRAPPED

Yoghurt Marinated Chicken, Pickle Cucumber, Pickle Onion, Tomato, Coriander, Garlic Aioli

285 L.E

# BURGERS

## LA PLANCHA BURGER

Beef patty, american cheddar cheese, pickled cucumber, lettuce, onion, house sauce

425 LE

## NEW CHILI CHEESE BURGER

Beef patty, american cheddar cheese, pickled chili, house mayo

400 LE

## WILD MUSHROOM N' SWISS BURGER

Beef patty, Sautéed button mushroom, onion, emmental cheese, crispy bacon, truffle mayo

450 LE

## NEW FRIED CHICKEN BURGER

Crispy fried buttermilk chicken, lettuce, pickled cucumber, coleslaw, hot honey ranch

370 LE

## NEW MILLIONAIRE'S BURGER

Tempura fried catch of the day with black caviar, house tartare sauce, cheddar cheese

500 LE



# PASTA

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# PASTA

## TUSCAN CHICKEN PASTA

Grilled mediterranean chicken, sundried tomato, fresh basil, cream parmesan

450 LE

## NEW MANZO E PEPE

Char-grilled thinly sliced beef fillet, Crispy Beef Bacon, Mushroom, Garlic, Freshly Crushed Black Peppercorn, Parmesan Cheese

495 L.E

## NEW FRIED BUTTERMILK CHICKEN PASTA

Creamy buttery tomato sauce, cheese gratin, fresh basil

480 LE

## AGLIO OLIO

Garlic, Chili flakes, cherry tomato, parsley

250 LE

Add grilled shrimp 480 LE

## FETTUCCINI AL TARTUFO

Parmesan cheese, fresh button mushroom black truffle paste, beef bacon, cream

550 LE

## NEW SEAFOOD PASTA

Pomodoro sauce, Shrimp, Calamari, Mussels, Cherry Tomatoes, Parsley

575 L.E

# PIZZA



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# LA PIZZA

Neapolitan Thick and bubbly crust

Romana Thin and crispy crust

## MARGHERITA

Tomato sauce, mozzarella, basil, olive oil

Neapolitan 320 LE

Romana 320 LE

## WILD MUSHROOM

Sautéed mushroom, red onion, goat cheese, balsamic reduction, arugula, parmesan cheese, truffle oil

Neapolitan 455 LE

Romana 455 LE

## CHICKEN N' PESTO

Tomato, onion, mushroom, roasted chicken, pesto, basil, olive oil

Neapolitan 440 LE

Romana 440 LE

## DIAVOLA

Tomato sauce, pepperoni, mozzarella, basil, chili flakes, olive oil

Neapolitan 350 LE

Romana 350 LE

## QUATTRO FROMAGGIO

Buffalo mozzarella, roquefort cheese, parmesan, smoked cheddar cheese, basil, olive oil

Neapolitan 500 LE

Romana 500 LE

## NEW NEAPOLITANA

Tomato sauce, mozzarella, cherry tomato, black olives, anchovies, basil, olive oil

Neapolitan 455 LE

Romana 455 LE

## NEW BERSOLA

Tomato sauce, bresaola beef, rucola, parmesan, mozzarella, basil, olive oil

Neapolitan 455 LE

Romana 455 LE

## CAPRESE

Tomato, buffalo mozzarella, rucola, basil, balsamic, olive oil

Neapolitan 390 LE

Romana 390 LE

# MAIN COURSE



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# MAIN COURSE

## **NEW CHARGRILLED CHICKEN**

Chargrilled chicken, coconut ginger rice, mango and avocado salsa, cilantro mint sour cream

400 LE

## **BEEF FILLET**

Chargrilled beef tenderloin, mixed leaves, fried potatoes, roasted pepper chimichurri

700 LE

## **NEW FISH N' CHIPS**

Crispy batter fried fish with fried Potatoes, house tartar sauce

690 LE

## **XL FRIED CHICKEN CAESAR**

Panko fried chicken, green lettuce, parmesan cheese, green caesar dressing

375 L.E



# KIDS MENU

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# KIDS MENU

## PASTA POMODORO

Choice of penna or spaghetti, fresh basil leaves

230 LE

## PASTA BOLOGNESE

Beef bolognese sauce, parmesan cheese, fresh basil leaves

250 LE

## PASTA WHITE SAUCE

Choice of penne or spaghetti, chicken, mushroom, cream

250 LE

## CHICKEN FINGERS

Served with french fries, ketchup, mayonnaise

295 LE

## KIDS PIZZA MARGHERITA

Tomato sauce, mozzarella, basil, olive oil

250 LE

# DESSERT



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# DESSERT

## SEASONAL FRUITS PLATTER

Mixed seasonal fruits

255 LE

## NEW BANOFFEE TOAST

Caramelized banana, creamy salted caramel sauce, pecan nuts, vanilla ice cream

255 LE

## NEW CLASSIC TIRAMISU

Quick dip lady fingers in coffee, whipped cream cheese, cacao dust

225 LE

## NEW TRES LECHE CAKE

Smooth, silky, velvety cake, drenched in three kinds of milk, topped with freshly whipped cream, seasonal berries

250 LE

# DRINKS



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# SOFT DRINKS

**PEPSI | PEPSI DIET**

75 LE

**MIRANDA | 7UP | 7UP DIET**

75 LE

**SMALL WATER | SPARKLING WATER**

65 LE | 75 LE

**SODA | TONIC WATER**

75 LE

**RED BULL | RED BULL SUGAR FREE  
RED BULL PEACH | RED BULL BLUEBERRY  
RED BULL COCONUT**

130 LE

# SMOOTHIES

**GREEN FOREST**

lemon juice, cucumber, cilantro, ginger syrup,  
melon juice, almond milk

120 LE

**BANANA HAMMOCK**

Banana, walnuts, dates, peanut butter, coconut milk

175 LE

**MANGO | WATERMELON | LEMON MINT**

110 LE

# DRINKS

## MILKSHAKE

Vanilla | Chocolate | Banana | Mango

120 LE

## FRAPPE

Caramel | Chocolate | Mocha

110 LE

# HOT DRINKS

**ESPRESSO**

70 LE

**DOUBLE ESPRESSO**

100 LE

**LONG BLACK**

80 LE

**MACCHIATO**

80 LE

**DOUBLE MACCHIATO**

150 LE

**CAPPUCCINO**

80 LE

**LATTE**

80 LE

**ICED LATTE | COFFEE**

80 LE

**ICED SPANISH LATTE**

95 LE

**FLAT WHITE EXTRA SHOT**

90 LE

**BLACK TEA | GREEN TEA | MINT TEA**

65 LE

# COCKTAILS

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# COCKTAILS

## SUMMER FIZZ

Embrace the tropical vibes and indulge in the delectable combination of:  
White Rum, Peach puree, homemade Ginger syrup  
Lemon juice and Soda.

< refreshing, sour and intense long drink >

210 LE

## LEMON SPRING

*If you love bright, citrusy, cocktails, then you'll be head over heels  
in love with this Lim oncello cocktail.*

Gin, homemade Limoncello, Lemon juice, Aquafaba,  
Vanilla syrup, Soda

< sour, bright, balanced long drink >

180 LE

## RUM LADY

Don't get fooled by the name, this smooth cocktail is suitable  
for all palates and the perfect option for a hot day.

White Rum, Banana puree, Strawberry puree, Lemon juice, Apple juice.

< balanced, sweet-ish long drink >

200 LE

## ESPRESSO MARTINI

Indulge in an Espresso Martini, a delicious blend of rich espresso,  
vodka and smooth coffee liqueur. This refreshing cocktail is garnished  
with coffee beans for an aromatic finish.

Vodka, Espresso, Coffee liquor homemade, Coffee saurp

190 LE

# COCKTAILS

## RASPBERRY SOUR

Lover of red berries? We've got you covered.

Vodka, Red Berries puree, Cranberry juice, Lemon juice, Aquafaba.

< sweet, sour, rich >

225 LE

## ROSEMARY PEACH

Perfect combination of fruity and herbal flavours for a sunny day.

Gin, homemade Rosemary syrup, Peach puree,  
Limoncello, Cranberry juice.

255 L.E

## SPICY STRAWBERRY MARGARITA

"Should I have a Strawberry Margarita or a Spicy Margarita?"

"We say: "Why not both at the same time?"

Tequila Silver, Jalapeño, Strawberry puree,  
Lemon juice, Agave syrup.

< sweet & spicy, tasteful >

215 LE

## MORENITO

If the Count Negroni had been from the Caribbean,  
this would be an all time classic.

White Rum, homemade Orange liqueur, Cranberry juice.

< tropical, bitter, sweet >

180 LE

## PASSION FRUIT MARTINI

Enjoy our Passion Fruit Martini, a vodka and bright passion fruit,  
topped with delicate edible flowers for a flourish of elegance!

Vodka, Passion Fruit Martini, Lemon Juice,  
Pineapple Juice, Orange Liqueur

230 LE

# IMPROVED CLASSIC COCKTAILS

## CLASSIC MARGARITA

This classic variation of the Margarita cocktail does come from Mexico.

Tequila Silver, Agave syrup, Lemon juice,  
homemade orange liqueur

< sour, rich >

180 LE

## BLOODY MARY

Our own take on the classic recipe, much more tasteful and complex.

Vodka, Tomato juice, Worcestershire sauce, Tabasco, Lemon juice,  
Salt, Black Pepper, Celery, Coriander.

< rich, spicy, appetizer long drink >

200 LE

## PIÑA COLADA

What is there to say? One of the all time favourites. Enjoy it sunbathing on our gorgeous beach.

White Rum, Coconut puree, Coconut Milk, Pineapple juice.

< sweet, refreshing long drink >

200 LE

## WHISKY SOUR

A twist of the classic cocktail with exotic notes that makes it perfect to enjoy with a light breeze.

Whisky, homemade fermented herbs,  
Lemon juice, Aquafaba. Angostura

< foamy, sour, complex >

180 LE

## MOJITO

Enjoy the purest and most loyal Mojito in town.

White Rum, Lemon juice, Peppermint, Soda.

< sour, refreshing short drink >

175 LE

## GIN BASIL SMASH

You are a lover of fresh ingredients? This version of the classic Gin cocktail is your perfect choice.

Gin, Lemon Juice, Elderflower syrup, Basil, Soda

< smooth, fresh >

180 LE

# IMPROVED CLASSIC COCKTAILS

## PORNSTAR MARTINI

For all of the exotic fruit lovers out there, this one is for you. It might make you feel as the name suggests.

Vodka, Passion fruit puree, Lemon juice,  
Vanilla syrup, Aquafaba. Pineapple Juice, White Wine,  
Homemade Orange Liqueur

< tasteful, sweet and sour >

230 LE

## AMARETTO SOUR

If you enjoy beach days and have a sweet tooth, this is the right place and the right cocktail for you.

Vodka, Amaretto syrup, Lemon  
juice, Aquafaba. Angostura

< sweet, foamy, rich >

180 LE

## ITALIAN MARGARITA

Mediterranean style of the Latin classic with typical flavours from the country that created the pizza.

Tequila Silver, Amaretto syrup, Lemon juice,  
Orange juice, Grenadine,

< sour, tasteful >

180 LE

## HARVEY BEACHBANGER

Twist of one of the best refreshing classic cocktails.

White Rum, homemade Galliano, Triple Sec syrup,  
Lemon juice.

< refreshing, aromatic, sweet >

200 LE



# SHOTS

## DOODOO SHOT

Vodka. Tabasco. Green Olive. Lime.

120 LE

## BLUE KAMIKAZE

Vodka. Blue Curacao. Lime.

120 LE

## SOLID GOLD KAMIKAZE

Vodka, Lemon Juice. Home made Orange Liqueur.  
Shake with ice and strain

120 LE

# BEER

## SAKARA GOLD

125 LE

## STELLA

125 LE

## HEINEKEN

125 LE

# LOCAL SPIRITS

## BLENDED WHISKEY

130 LE

## VODKA

130 LE

## RUM

140 LE

## GIN

130 LE

## TEQUILA

110 LE

## SPIRITS CORKAGE

600 LE

# RED WINE

## SHAHRAZADE

This cuvée is distinguished by aromas of red berries and spices, mingling with jammy ripe fruits on a medium-bodied palate complemented by silky smooth tannins.

BOTTLE 495 LE | GLASS 180 LE

## BEAUSOLEIL

Single grape variety: Syrah. A purple and red-violet color, characterized by its rich red fruit aromas and velvety roundness on the palate. The silky tannins and fresh acidity mark a well-balanced wine.

BOTTLE 695 LE | GLASS 195 LE

## OMAR EL KHAYYAM

Bright red color. The nose develops aromas of red fruit. The palate is smooth with soft tannins delivering plum, raspberry and red cherry flavors

BOTTLE 630 L.E | Glass 180 L.E

## CAP BAY (MERLOT)

Deep red color. The nose shows red fruits (cherries). The palate is fruity with good depth and balanced acidity. Velvety and smooth in texture with a long, fine aftertaste.

BOTTLE 840 LE

## CHATEAU DE GRANVILLE

Deep, intense and complex with aromas of red and black fruit, interwoven with notes of vanilla and sweet spice from aging in French oak. Beautifully balanced with a nice long finish.

BOTTLE 955 LE

## JARDIN DU NIL

Complete aroma of small, black ripe berries and iris flowers, smooth full-bodied with a dominant note of blueberry and liquorice.

BOTTLE 860 LE

# RED WINE

## CHATEAU BYBLOS

A complex red wine aged in oak casks containing aromas of black plums and cherries with hints of minty dark chocolate. Very generous on the palate with a strong presence of sweet oaky spices in every sip.

BOTTLE 950 LE

## NALA

This dark garnet gem delivers lively berry pie notes, strawberry and raspberry afternotes. The Pinotage Shiraz blend gives a full mouthfeel that finishes with notes of vanilla and silky rich tannins.

BOTTLE 990 LE

# ROSÉ WINE

## BEAUSOLEIL

Single grape variety Merlot. A rhubarb-salmon color. Nicely balanced and crispy, with aromas of cherries and tangerine peel.

BOTTLE 695 LE | GLASS 195 LE

## SHAHRAZADE

Zesty and refreshing taste, distinguished by its plum sage notes and completed with honeyed peach. The finish is dry, tart, and long-lasting.

BOTTLE 495 LE | GLASS 180 LE

# WHITE WINE

## SHAHRAZADE

This cuvée is distinguished by fragrant lime blossom with floral and orchard fruits gently seasoned with mineralogy. The finish is crisp, balanced, and slightly sweet.

BOTTLE 495 LE | GLASS 180 LE

## BEAUSOLEIL

A unique Egyptian single grape variety, Bannati, from Upper Egypt. Golden lemon color, with aromas of honey and melon, long tasty finish of vanilla flavor.

BOTTLE 695 LE | GLASS 195 LE

## CHATEAU DE GRANVILLE

Pale lemon in color, light aromas developing nice citrus notes. Dry lemony flavors with good breadth and gratifying acidity.

BOTTLE 955 LE

## NALA

Luscious aromas of fresh grapefruit, ripe pear, and honey are complemented by an elegant palate with notes of vanilla, toasted oak, and crisp minerality.

BOTTLE 990 LE

## JARDIN DU NIL

Fresh and crisp with a very long finish. A blend of lime and pineapple. Slightly mineral with floral aromas.

BOTTLE 860 LE

## OMAR EL KHAYYAM

Pale white color and a simple fresh nose. The palate is bright delivering light pear and white flower

BOTTLE 630 L.E | Glass 180 L.E

# SPARKLING WINE

## LE BARON WHITE

A unique méthode champenoise dominated by Chardonnay aged 18-12 months. The apricot-pear primary aroma is perfectly combined with a biscuity, creamy taste. The fine bubbles are the result of proper aging in the cellar. This extra-brut sparkling wine is lively with a remarkable zesty finish.

BOTTLE 1100 LE

## LE BARON ROSE

A unique méthode champenoise. Superb blend of Chardonnay and Pinot Noir aged 18-12 months. Refreshing and velvety smooth mouthfeel with sensuously caressing fruit aromas. Fairly sweet and easily consumed, mineral-rich, crispy, and surprisingly full-bodied finish.

BOTTLE 1100 LE

# SANGRIA

## PEACH SANGRIA WHITE

PITCHER 750 LE | GLASS 210 LE

## REDBERRY SANGRIA

PITCHER 750 LE | GLASS 210 LE

## SANGRIA ROSÉ

PITCHER 750 LE | GLASS 210 LE



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