

OPIA

— LOUNGE & BAR —

DINING MENU



DEAR GUEST,

Welcome to OPIA - OPIA is not merely a word but it is an emotion. It is the ambiguous intensity of looking someone in the eye which can simultaneously feel invasive and vulnerable.

Inspired by this emotion, we have created a menu that invites you to enjoy the spectacular views while deepening conversation. Our new menu has been developed by our highly experienced OPIA culinary team, combining the finest ingredients with the latest techniques to bring to you a sensation of textures and flavors perfectly capturing the Opia emotion.

Bringing all this together for you to your table.

Opia Team



Bar Snacks

Beef Croquet

with Dijon mustard

380

Fried Shrimps Tempura

with Soy Mayo

1100

Fried Calamary

with tartar sous

680

Batatas Bravas

with tomato sauce garlic aioli

410

Sous Vide Chicken Breast

Chicken Breast Served with Eggplant,
Bell Peppers in a Creamy Tahini Sauce,
Flavored with Garlic and Cumin

650

Soup

Mushroom Soup

Mushrooms, Truffle Oil, Cream, Sliced Crouton
Bread

450



All prices are in Egyptian pound and subject to 12 % service charge and all applicable taxes
For customers with allergies, intolerances and special dietary requirements who may wish to know
about the ingredients used, please ask a member of the restaurant team.

Starters & Salads

Norwegian Salmon Tartar

Avocado Mash with Rice Chips & Chili Peppers

580

Red Tuna Tataki

Seared Tuna with Black Sesame & Escabeche Sauce

1150

Italian Burrata Cheese

Heirloom Tomatoes, Basil, Black Olives & Grilled Peach

540

Mediterranean Octopus Salad

Served with Smoke Roasted Potatoes & Bell Peppers

550

Camembert Cheese

Fried Camembert & Fig Chutney

750



All prices are in Egyptian pound and subject to 12 % service charge and all applicable taxes
For customers with allergies, intolerances and special dietary requirements who may wish to know
about the ingredients used, please ask a member of the restaurant team.

Main Course

Grilled Beef Tenderloin

Served with Herb Crust, Baby Carrots, Potato Espuma & Beef Jus. 1600

Roasted Lamb Rack

Green beans, Sun-dried Tomatoes & Olive Oil 1800

Grilled Lobster

Served with Roasted Polenta, Caramelized Onion & Hollandaise sauce 4200

Norwegian Salmon Fillet

Chickpea Purée & Emulation Bisque 1300

Mediterranean Seabass

Beurre Blanc & Crispy Leek with Champignon Foam 1150

Wagyu Ribeye

Juicy Australian Wagyu Ribeye Steak, Expertly Grilled with Garlic, Rosemary, Olive Oil & Butter. 4700

All prices are in Egyptian pound and subject to 12 % service charge and all applicable taxes
For customers with allergies, intolerances and special dietary, requirements who may wish to know
about the ingredients used, please ask a member of the restaurant team.



Pasta & risotto

Lobster Ravioli 1500
Homemade Ravioli with Garlic Rosemary Emulsion & Parmesan

Truffle Mushroom Risotto 950
Black Truffle, Porcini Mushrooms & Parmesan

Seafood Risotto 1100
Creamy Risotto with Baby Calamari, Shrimp & Black Mussels

Spaghetti Basil Pesto 575
Spaghetti in Basil Pesto with Olive Oil & Parmesan

Side dishes

Roasted Potato 120

Garlic Mash Potato 220

Seasonal Grilled Vegetables 320

Grilled Asparagus 710

Steamed White Rice 90

Grilled Edamame 250

All prices are in Egyptian pound and subject to 12 % service charge and all applicable taxes
For customers with allergies, intolerances and special dietary requirements who may wish to know
about the ingredients used, please ask a member of the restaurant team.



Desserts

Crème Catalana 220

Served with Vanilla Ice Cream

San Sebastián Cheesecake 525

Chocolate Dome Vanilla Mousse 355

Rice Pudding 220

Pineapple Carpaccio 220

Molten Cake 545

Served with Vanilla Ice Cream & Chocolate Sauce

All prices are in Egyptian pound and subject to 12 % service charge and all applicable taxes
For customers with allergies, intolerances and special dietary requirements who may wish to know
about the ingredients used, please ask a member of the restaurant team.



OPIA

— LOUNGE & BAR —

"DRINKS MENU"

Our Cocktails

Old Fashioned Mai Tai 630
Rum / Cointreau / Sweet & Sour / Almond / Pineapple Juice

Powerslave 660
Tequila / Raspberry / Lemon / Red Bull

Wonderwall 590
Gin / Ginger / Rosemary / Lemon / Tonic

Blue Frog 1100
Vodka / Gin / Rum / Tequila / Blue Curacao / Red Bull

Strawberry Mojito 690
Rum / Strawberry / Lemon / Mint / Brown Sugar / Soda

Whisky Amaretto Sour 730
Whisky / Amaretto / Sweet & Sour

Egyptian Martini 710
Vodka / Mix Berries / Frambois / lemon / Apple

Homemade Infusions

Apple Pie Martini 570
Vodka Apple & Cinnamon / Spiced Syrup / Lemon / Half & Half

Hey Ya ! 520
Star Anise Infused Whisky / Vanilla

Chunky Summer 490
Vodka Tea / Peach / Lemon / Mint

Checkmate 520
Spiced Rum / Mixed Berries / Sprite

BlackBerry Gin Sling 520
Gin Lemon & Rosemary / BlackBerry / Soda

Hibiscus lavender margarita 520
|Infused Tequila Hibiscus/ Lemon / Rum Orange / Lavender Syrup



Shooters

X2 Tokyo Ice Tea	610
Vodka / Gin / Rum / Tequila / Melon / Sprite	
X4 Superwoman	760
Vodka / Mixed Berries / Lemon / Red Bull	
B-52	960
Baileys / Rum / Coffee Liqueur / Grand Marnier	
screen shot	810
Amaretto / Lemon Stock / Tequila Blue Curacao	
Absinthe/Absinth 26	700
Liqueur Jägermeister/ManifestJagmister	1110



OPIA Signatures

Smell of roses	710
Tequila / Lavendar / Ginger / Lemon	
Ramses Garden	730
Gin / Cucumber / Apple / Mint / Tonic	
Get Lucky	690
Vodka / Sparkling Wine / Passion Fruit / Lemon	
Basil Bees Knees	690
Gin / Basil / Honey / Lemon	
mexican martini	730
Tequila espresso / Cream / Coffee / Cinnamon syrup	

Mocktails

Mango berry Smoothie	470
Mango / Mixed berries / Vanilla	
Power Explosion	510
Lemon / Mint / Peach / Red Bull	
PAssion martini	510
Cucumber / Orange / Passion fruit / Red Bull	
kiwi smash	490

All prices are in Egyptian pound and subject to 12% service charge and all applicable taxes

XXL

Sangria

Red / Rose / White Wine / Sangria Special Mix / Seasonal Fruits

560

Your Pitcher

Select any cocktail from the above and we'll make it XXL for you

2110

Whisky

Gold Label Reserve Whiskey	2850
Dewar's	800
J.W Red Label/Haig/J&B	600
Ballantine's Finiest	600
J.W Blue Label	3500
Chivas Regal Royal Salute	2800
Chivas Regal 18	2200
Chivas Regal XV	2100
J.W Black	1950
J.W Double Black Label	2450
Chivas Regal 12 Years	2000
Ballantine's 12 Years	1200
Jameson	1150
Jameson caskmates	1100
Canadian Club	900
Jim Beam White	950
Jack Daniel's	1200
JACK DANIEL'S FIRE	1200
Jim Beam Honey	950
Glenvelit Blue/Glenfiddich /Black Ruby	1400
king Robert	650
Monkey Shoulder	850



OTHER SPIRITS

VODKA

ABSOLUT BLUE/FLAVORS	900
GREY GOOSE	1300
STOLICHNAYA	700
ABSOLUT ELYX	1100
BELUGA	1000
BEVEDERE,	950
FINLANDIA /SMIROFF VODKA NO 57	600
SMIRNOFF VODKA NO21	550

GIN

GORDON'S/DRY GIN 135 EAST HYO	700
BEEFEATER	800
BEEFEATER PINK	1050
HENDRICK'S	1800
TANQUERAY	1850
BOMBAY	1350
COFFE GIN X11	750

RUM

HAVANA CLUB WHITE/GOLD	950
HAVANA CLUB 7 YEARS	850
MORGA CAY SILVER/GOLD	850
CAPTAIN MORGAN	1000
BACARDI WHITE/GOLD	950
BACARDI BLACK /BACARDI MOJITO/CAPTAIN MORGAN DARK	1000
RUM BACARDI CARTA	1200
CAPTAIN MORGAN SPICED GOLD	500
MORAGA CAY RUM SILVER/MORGA CAY RUM GOLD	850
CAPTAIN MORGAN WHITE	1000

TEQUILA

SIERRA GOLD/SILVER	900
PATRON	1500
OLMEGA /JOSE TUERVO ESPECIAL BLUE AGARE	900
TEQUILA 1800 CRISTALLNO WHITE	950

COGNAC

HENNESSY	1300
COURVOISIER VSOP	1200
COURVOISIUER VS /MARTELL V S	950

APPERITIF & DIGESTIF

BAILEY'S IRISH CREAM	1500
BAILEY'S ESPRESSO	1300
BAILEYS SALTED CARAMEL	1000
KAHLUA	650
OUZO	450
SAMBUCA	650
CINZANO	700
MARTINI /EXTRA DRY	1100
LIQUEUR AMARETTO	750
MALIBU/GRAND MARAINER	850
COINTREAU	850

BEER

STELLA CAN	245
STELLA BOT	250
SAKKARA	250
HEINEKEN 500	250
HEINEKEN 330	240
MEISTER MAX	280
DESPERADOS	280
SOL	290

DRAUGHT BEER

HEINEKEN DRAUGHT 0.25 LTR	260
HEINEKEN DRAUGHT 0.50 LTR	330

ENERGY DRINKS

RED BULL ENERGY DRINK/ FLAVORS	245
--------------------------------	-----

WATER & SOFT DRINKS

PEPSI	130
DIET PEPSI	130
7 UP	130
DIET 7 UP	130
MIRANDA	130
FAYROUZ	155
BIRELL	155
SPARKLING WATER (S)	220
SPARKLING WATER SMALL IMPORTE	275
SPARKLING WATER LARGE IMPORTE	390
SODA	130
TONIC	130
MINERALWATERLARGE GLASS LITRE	380
MINERAL WATER GLASS 500 ML	290
FRESH JUICES	150

