

Home of
Turkish Awakenings



Sight



Intrigue



Flavor



Euphoria



Bliss



Connection

EV is where our story begins, the story of a home brought from the heart of Türkiye to Cairo. A home where stories of love and Ottoman history are told, and memories to cherish are made. Our menu speaks to your senses, carefully curated by our native chefs creating a bridge between the traditional Anatolian cuisine and the contemporary EV experience.

COLD MEZZES

VIŞNELİ YAPRAK SARMA 🌿 GF	150
Vine leaves stuffed with rice, seven spices, onions, olive oil and sour cherries	
ACILI PEYNIRLI MUHAMMARA 🌿 GF 🌶	260
Homemade pepper paste, Ezine cheese, garlic, dried spicy peppers and olive oil	
HAYDARI ★ 🌿 GF	150
Strained yoghurt, fresh mint, garlic and olive oil	
ACILI EZME 🌿 GF 🌶	150
Tomatoes, onions, sun-dried hot peppers, parsley, tomato paste, pomegranate sauce and olive oil	
BABAGANNUSH 🌿 GF	150
Charcoal baked aubergines, capia peppers, garlic and olive oil	
ISPANAK BORANI ★ 🌿 GF	230
Baby fresh spinach, onions, garlic, walnuts, strained yoghurt and olive oil	
HATAY USULÜ HUMUS 🌿 GF	200
Chickpea paste, tahini, garlic and olive oil	

★ Chef's recommendation 🌿 Vegetarian 🌶 Spicy GF Gluten Free

All prices are in Egyptian pounds, subject to 12% service charge and applicable taxes.

KÖPOĞLU ★ GF	150
Fried aubergines, tomato sauce, vinegar and green peppers	
GIRIT EZMESI ★ 🌿	390
Roasted aubergines, pistachios, walnuts, Tulum cheese, dill, parsley, garlic, apricots, fresh mint and olive oil	
TAHIN TARATOR ★ 🌿	260
Carrots, parsley, dill, tahina and lemon juice	
SELECTION OF COLD MEZZE	320
Chef's selection of four	

★ Chef's recommendation 🌿 Vegetarian 🌶️ Spicy GF Gluten Free

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HOT MEZZES

IÇLI KÖFTE ★ GF

Fine bulgur meatballs filled with ground beef, onions, homemade pepper paste, walnuts and yoghurt

270

ETLI ILIK HUMMUS ★ GF

Chickpea paste, tahini, garlic and roasted beef, topped with butter and paprika sauce

770

HASSA BÖREĞİ ★

Pastrami, zucchini, carrots and cheese roll

330

ETLI YAPRAK SARMA VISNELİ GF

Vine leaves stuffed with ground lamb, served with tomato sauce and yoghurt

270

MANTI ★

Tiny dumplings stuffed with ground lamb, onions and spices, topped with garlic yoghurt and a homemade pepper sauce

300

SELECTION OF HOT MEZZE

Chef's selection of four

800

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SOUPS

MERCIMEK CORBASI 🌿

Lentil and vegetable soup, crispbread and caramelised onions

250

Tavuklu Sheriye Corbasi 🌿

Chicken and vegetable vermicelli soup

300

HINTIYE ASI ★

Fine bulgur meatballs, chickpeas, lamb, tomato paste and mint

400

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FRESHLY BAKED BREADS

LAHMACUN

380

Thin-crust dough topped with ground lamb and beef, tomatoes, green peppers, red peppers and garlic

TAVUKLU PIDE

300

Traditional bread topped with chicken breast, tomatoes, green peppers, olive oil and cheese

ISPANAK PIDE 🌿

300

Traditional bread topped with spinach, onions and mozzarella cheese

KUSBASILI PIDE ★

1750

Traditional bread topped with beef, tomatoes, green peppers and olive oil

PASTIRMALI PIDE ★

450

Traditional bread topped with pastrami, tomato sauce and cheese

PEYNIRLI PIDE

350

Traditional bread topped with cheese

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SALADS

ÇOBAN SALATASI ★ GF

250

Tomatoes, cucumbers, red onions, green peppers and feta cheese, with a lemon and thyme dressing

NURDAĞI SALATASI ★ 🌿 GF

300

Tomatoes, cucumbers, mint, parsley, green onions, red onions, pomegranate seeds and walnuts, dressed with pomegranate and olive oil

EGE SALATASI GF

450

Ezine cheese, mixed leaves, sun-dried tomatoes, cherry tomatoes, walnuts, currants and pine nuts, with a basil balsamic dressing

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SIGNATURE DISHES

HÜNKAR BEĞENDİ ★ Tajine of beef, roasted aubergines, béchamel, tomato sauce and cheese	2630
KIRMA TAVUK KEBAB GF Roasted chicken leg casserole with seasonal vegetables, tomato sauce and crispy almonds	750
KIREMITTE LEVREK GF Fillet of sea bass casserole with seasonal vegetables and tomato sauce	1200
ALI NAZIK GF Grilled beef cubes, smoked aubergines, garlic yoghurt and pepper sauce	1300
TARÇINLI KUZU INCIK ★ Slow-baked lamb shank with cinnamon, served with vegetable keşkek	1200
MAHMUDIYE ♻️ Casserole of seasonal vegetables, tomato sauce, béchamel and cheese	500

★ Chef's recommendation ♻️ Vegetarian 🌶️ Spicy GF Gluten Free

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DANA LOKUM

Beef tenderloin, served with grilled seasonal vegetables
Portion for one or two persons

2440/4800

GÜVEÇTE KUZU PIRZOLA

Grilled lamb chops in tajine with tomato sauce and seasonal vegetables

2000

DENİZ MAHSULLERİ ★ GF

Sea bass fillet, salmon fillet, jumbo shrimps, calamari, creamy tomato sauce and seasonal vegetables

2100

DANA KABURGA

Slow-cooked marinated beef ribs with herbs, spices, garlic and root vegetables, served with baked baby potatoes and asparagus

2000

TESTİ KEBAB ★ GF

In order to offer only the highest quality, a pre-order is required for this dish

Traditional Testi Kebab of lamb, tomatoes, green peppers and garlic
Presented and served tableside
Portion for two or four persons

1500/2900

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CHARCOAL-GRILLED KEBABS

KARIŞIK KEBAB

Chicken skewer, beef skewer, spicy Adana kebab skewer and lamb chop

2650

YOGHURT KEBAB 🍴

Spicy Adana kebab, served with garlic yoghurt and pepper sauce

1100

URFA KEBAB

Ground beef and lamb kebab

1000

FISTIKLI BEYTI KEBAB ★ 🍴

Spicy Adana beyti kebab wrapped in lavash bread, served with tomato sauce, yoghurt and pistachio

1500

TAVUK ŞIŞ KEBAB

Grilled chicken kebab

700

ACILI ADANA KEBAB 🍴

Ground beef, lamb and spicy pepper kebab, with sumac and onion

1000

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METRE LONG KEBAB ★ 🍴

Ground beef, lamb and spicy pepper kebab, with sumac and onion
Portion for four persons

4000

All Kebabs are served with pita bread, onions, grilled tomatoes and peppers

SIDES DISHES

Grilled vegetables 🍴 GF

280

Perde rice ★ 🍴 GF

220

Butter rice GF

100

Homemade potato wedges

100

Sehriyeli pilaf GF

100

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SIGNATURE DESSERTS

KATMER ★

Pistachio cream in thin baklava dough

900

GELENEKSEL BAKLAVA TABAGI

Baklava trio with Maraş ice cream

750

SOGUK BAKLAVA

Cold chocolate and pistachio baklava

950

HAVUÇ DILIM BAKLAVA ★

Baklava slice with pistachios,
stuffed with Maraş ice cream

750

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PEYNIRLI KÜNEFE Khadaifi baked with unsalted cheese and clotted cream Portion for two persons	560
MEYVE TABAĞI GF Platter of fresh seasonal sliced fruit	280
MARAŞ DONDURMA Three scoops of Maraş ice cream	300
FIRIN SUTLAC Turkish baked rice pudding Portion for two persons	320

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