



Kings Valley

EGYPTIAN CUISINE



FOOD
MENU



DIPPING STARTERS

TAHINA AND BREAD (V VG) 15

Ground sesame seeds blended with salt, cumin, garlic, lemon juice and vinegar served with 4 pieces of pita bread

ZABADI SALATA (YOGHURT DIP) AND BREAD (V VG) 15

Yoghurt, diced carrots, fresh lemon juice and dried mint and cumin served with pita bread

BABA GANOUSH AND BREAD (V VG) 15

Levantine style appetiser of smoked eggplant mixed with tahini sauce, lemon juice and olive oil served with pita bread

ENTRÉES

KINGS VALLEY MIX ENTRÉE (V) 30

Zabadi salata, tahina, 2 piece of egyptian falafel, baba ghanoush, egyptian pickles, 2 piece of vine leaves, kalamata olives, egyptian salad and basket of bread

EGYPTIAN FALAFEL (V VG GF) 19

4 pieces of authentic Egyptian style falafel made with fava beans and served with tahini sauce

WARAA ENAAB (VINE LEAVES) (V VG GF) 19

6 vine leaves stuffed with a delicious herb rice mix, shaped into rolls and boiled until wonderfully tender

MAINS VEGANS AND VEGETARIANS

V = Vegetarian VG = Vegan GF = Gluten Free
Add Lamb or Chicken or kofta to any meal for \$9

EGYPTIAN FALAFEL (V VG GF) 31

6 pieces of the famous Egyptian street food favourite, made with fava beans and served with tahini sauce

KOSHARI (V VG) 32

Traditional Egyptian staple mixing chickpeas, pasta, fried onions and a zesty tomato sauce, served on a bed of rice and brown lentils

MOLOKHIA (FAMOUS EGYPTIAN GREEN SOUP) (V VG) 32

(commonly known as Jute) Used as a vegetable, cooked in vegetable stock and topped with lightly fried garlic and dry coriander. Served with angel hair rice

TAJIN BAMEYA (OKRA) AND RICE (V VG) 32

Okra cooked with onion, garlic, homemade salsa, salt and herbs, served with angel hair rice Bameya originated in Egypt thousands of years ago

TAJIN SABANEKH (SPINACH) AND RICE (V VG) 32

A dish of ancient Egyptian ingredients owned by the pharaohs. A simple meal cooked with spinach and house salsa served with angel hair rice

TAJIN MASAA'A (EGGPLANT) AND RICE (V VG) 32

Layers of eggplant, slow cooked with onion, garlic and capsicum served with angel hair rice

MEAT (LOHOUM)

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ALEXANDRIAN LIVER (KEBDA ESKANDARANE) AND BREAD 35

Cooked in garlic, green and red peppers, cumin and white vinegar to give the liver a tangy flavour. It is then cut into thin strips or small pieces and marinated then stir fried. Served with Egyptian bread

SHAWERMA AND BREAD 35

Thinly sliced strips of beef marinated with cumin, yoghurt cooked with tomatoes, onion and vinegar, topped with tahini and parsley.
Served with Egyptian bread

KOFTA WITH TAHINI, SALAD AND BREAD 35

3 skewers of lamb and beef mix marinated with a mediterranean spice, fresh onion and parsley served with tahini and Egyptian bread

SHISH TAWOOK WITH TAHINI, SALAD AND BREAD 35

3 skewers of 24 hour marinated yoghurt, lemon juice and Egyptian spiced chicken served with tahini and Egyptian bread

LAMB KEBAB WITH TAHINI, SALAD AND BREAD 35

3 skewers of diced marinated lamb, charcoal grilled to perfection, served with tahini and Egyptian bread on a bed of onion and parsley mixture

KINGS VALLEY MIX PLATE 50

A mix of one lamb, one chicken and one kofta skewer with 2 falafel, 2 vine leaf, baba ghanoush, yoghurt sauce and tahini served with Baladi salad and a basket of Egyptian bread

SEAFOOD (MAAKOLAT BAHAREYA)

OVEN BARRAMUNDI 50

Whole Barramundi grilled and stuffed with lemon, garlic, tomato and Egyptian spices served with tahini and Alexandrian rice and bread

TAJIN PRAWNS (GAMBARI) 40

Succulent prawns cooked in our special house made Egyptian salsa with coriander and capsicum served with Alexandrian rice

TAJIN SQUID 40

Succulent squid cooked in our special house made Egyptian salsa with coriander and capsicum served with Alexandrian rice

KIDS MEALS 20 (SERVED WITH ICE CREAM)

ONE KOFTA SKEWER AND CHIPS

ONE LAMB SKEWER AND CHIPS

ONE SHISH TAWOOK AND CHIPS

THE PHAROAHS BANQUETS

THE PHAROAHS FEAST (MEAT BANQUET) 250

4 skewers of lamb kebab, 4 skewers of shish tawook, 4 skewers of kofta ,
4 falafels shawerma, alexandrian liver, egyptian salad,
pickles, tahina dip, bread and Om ali dessert

THE NILE FEAST (VEGAN AND VEGETARIAN BANQUET) 200

6 falafels, 6 vine leaves, koshari, tajin okra, tajin masaaa,
tajin spinach, bread and salad and Om ali dessert

DESSERT

OM ALI 20

Delicious combination of dough, cream, sultanas,
honey almond milk and coconut, baked in the oven