



THE *Art* OF BALANCED
OPPOS*ites*

EMBRACING THE FLOW OF THE *Mediterranean* &
THE BOLDNESS OF THE *fire*, MAA'SOOM
PAYS TRIBUTE TO A PURE AND BALANCED
RHYTHM - WHERE *refined* ELEMENTS
SHARE THE SAME BEAT AND INTENTION.

{SEA & EARTH}



{SALADS}

CHARRED ASPARAGUS

960 EGP

FERMENTED TOMATO | WATERMELON | SMOKED GOAT
CHEESE | EXTRA VIRGIN OLIVE OIL | PINE NUTS

BURNT *GRAPES* & SAMPHIRE

900 EGP

BURRATA | AEGINA PISTACHIO | ZUCCHINI

GREEK *SALAD*

860 EGP

HEIRLOOM TOMATO | FETA CHEESE | CUCUMBER |
ONION | KALAMATA BLACK OLIVES

THE V SALAD

800 EGP

PEARS | SMOKED ALMONDS | SEASONAL GREENS |
HONEY – CHILI VINAIGRETTE

CALAMARASSI SALAD

990 EGP

CALAMARI | COUSCOUS PEARLS | PARSLEY |
MINT | LEMON

{STARTERS}

SMOKED
TARAMOSALATA

720 EGP

HERRING ROE | CHIVES | CORN BREAD

SAGANAKI

740 EGP

FILO ROLLED HALLOUMI | LIME |
SPICY TOMATO CHUTNEY

OYSTERS

550 EGP

CLASSIC MIGNONETTE | TABASCO | LIME
OR
FIRE CONE FLAMBADOUD

{STARTERS}

WHOLE KING
CRAB LEG

5500 EGP

KATSUOBUSHI FLAVORED BROWN BUTTER | LEMON

MEDITERRANEAN
BEEF TARTARE

1480 EGP

TUBIKO CAVIAR | MUSTARD – PASSION FRUIT CREAM |
FORAGED HERBS | CAROB CROSTINI

AGLIO E *OLIO*
MUSSELS

1100 EGP

GARLIC | CHILI | LEMON | PARSLEY OIL | SAFFRON

{MAINS TO SHARE}

GRILLED *SEABASS*

2800 EGP

SMASHED POTATOES | SAFFRON | "KAKAVIA" BROTH

SHRIMP ORZO

3100 EGP

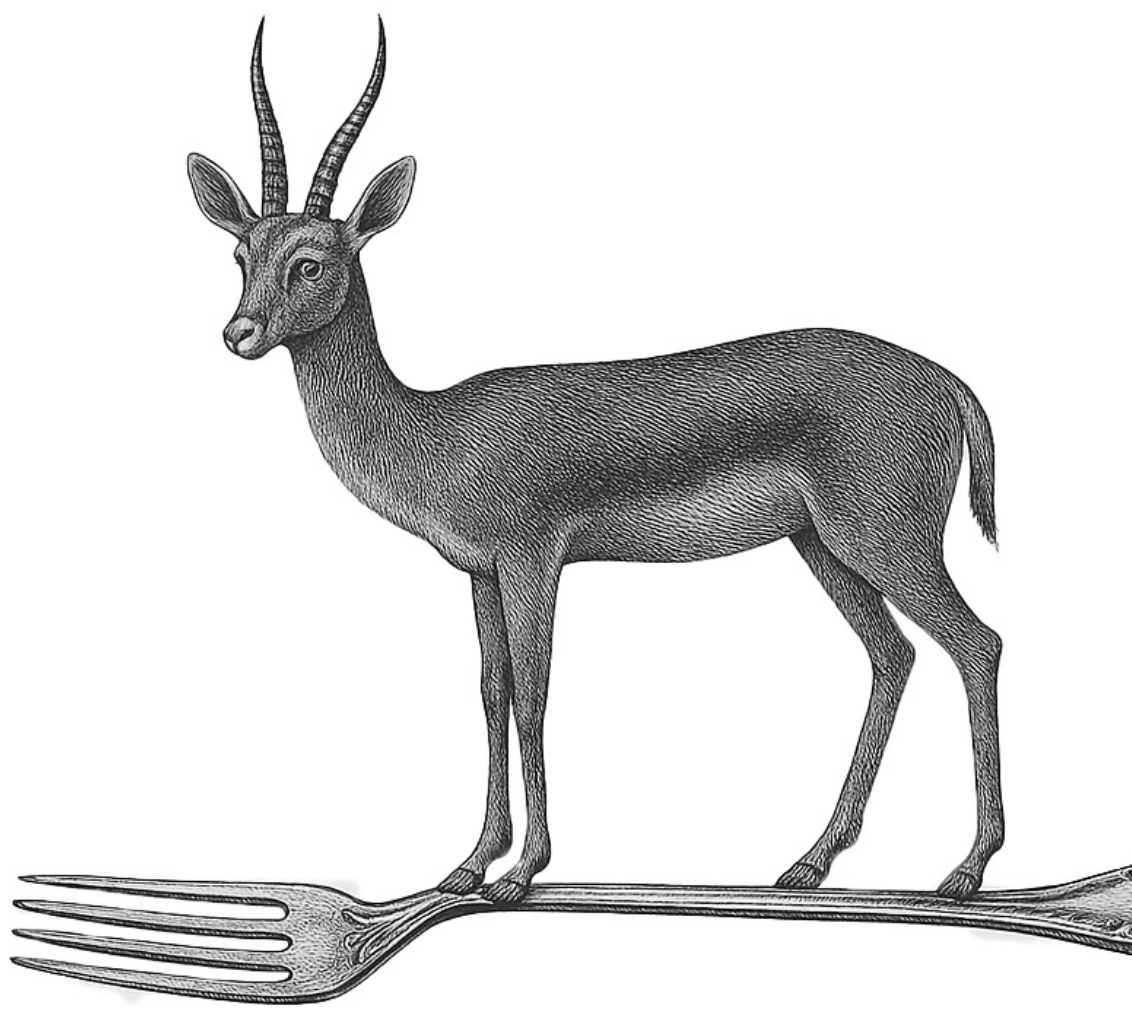
"AVGOLEMONO" | BOTTARGA | SALICORN

TOMATO *LOBSTER* PASTA

6200 EGP

SMOKED CHILI OIL | FRESH BASIL

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{FLAME & SMOKE}



{SALADS}

BURNT FIG

800 EGP

LEAVES | GRAPES | GREEN APPLE | BLUEBERRY | RED
ONION | SHARP FETA | FIG LEAF VINAIGRETTE

GRILLED GEM CAESAR

920 EGP

PARMESAN | CURED EGG YOLK |
SMOKED HERRING DRESSING
(CHICKEN OR SALMON)

BROCCOLINI

680 EGP

ROMESCO | SMOKED ALMONDS | ROOMY CREAM

{STARTERS}

BONE MARROW

700 EGP

PICO DE GALLO | FIRE-KISSED BRUSCHETTA
(LIMITED)

BUFFALO RICOTTA ON CHARCOAL SOURDOUGH

740 EGP

HONEY GLAZE | TOMATO | PEPPER ASH

SMOKED ROOTS

720 EGP

BALSAMIC BEET | CINNAMON PUMPKIN |
MISO MUSHROOMS | PITA POCKET

BLACKENED CABBAGE

740 EGP

HARISSA CHAR | SESAME CRUST | LEMON-LIME OIL

{STARTERS}

WAGYU MEATBALL

1450 EGP

MARINARA | PROVOLONE | MOZZARELLA |
GRILLED BAGUETTE

HOT WINGS

760 EGP

APPLE | HOT HONEY

SMOKED PASTRAMI

1300 EGP

HUMMUS | FIRE-BAKED FLATBREAD

MAC N' CHEESE

580 EGP

BRÛLÉE CRUST | HERBED SOURDOUGH CRUMBS

{PLATES TO SHARE}

CAVEMAN TOMAHAWK

(1.6-1.8 KG)

12600 EGP

PICKLED TRIOS | ARTISAN OILS & HOUSE VINEGARS

SMOKED SHORT RIB

(690-750 GMS)

6400 EGP

CHAR SAUCES | THREE-FIRE GARNISH PLATES

STUFFED FIRE-ROASTED TURKEY

(350-400 GMS)

2600 EGP

SUJUK | TRIPLE PEPPER GLAZE | SUN-DRIED TOMATO |
SPINACH CORE

{PLATES TO SHARE}

PRIME RIB CARVING

(400-450 GMS)

5900 EGP

LIVE TABLESIDE CUT | PICKLES | OILS & VINEGARS

FEAST OF THE BEAST

(1.3-1.5 KGS)

13500 EGP

BRISKET | SAUSAGE | PASTRAMI | GRILLED CHICKEN |
HOUSE PICKLES & SAUCES

{HANDHELDS}

SMOKED TAMARIND BURGER

1200 EGP

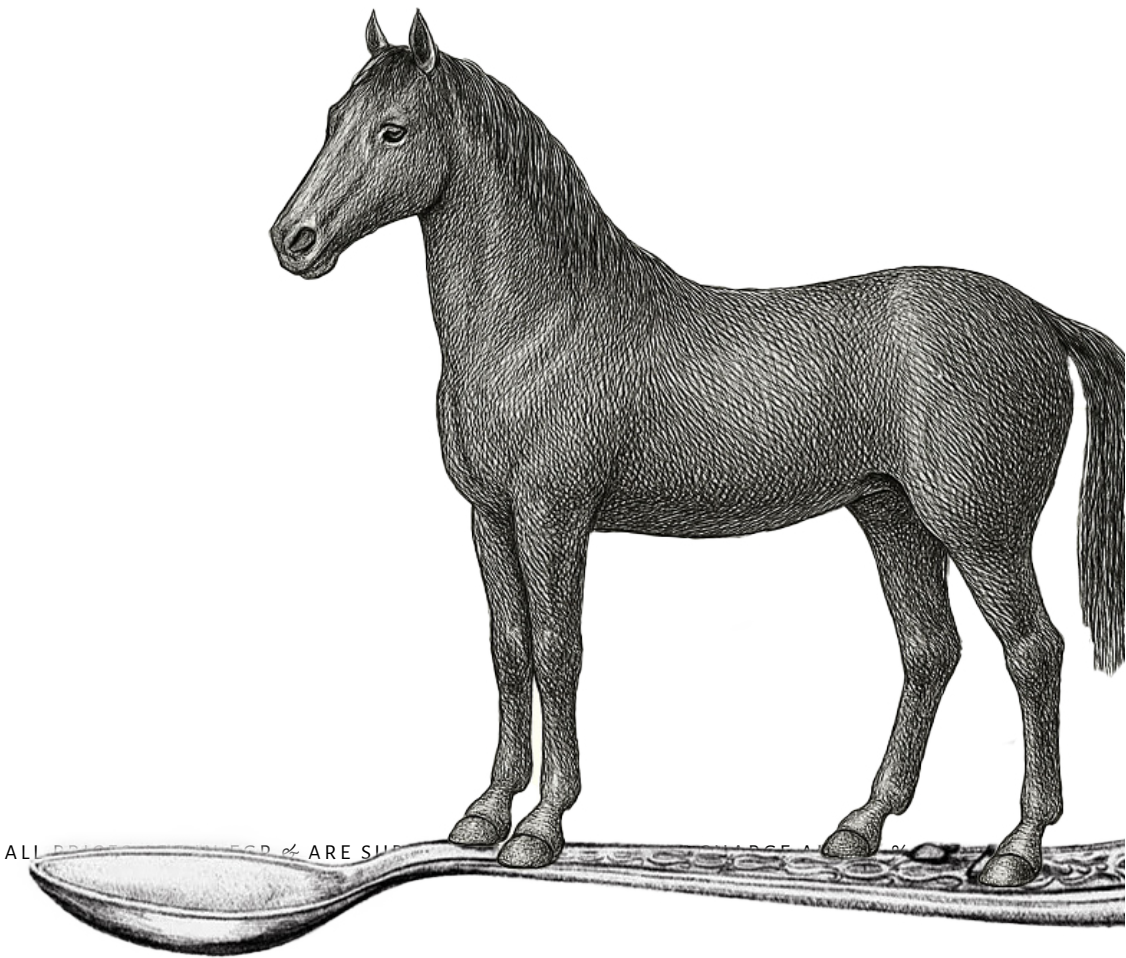
PICKLE BUTTER | CHARRED ONIONS | SHARP CHEDDAR

CHICKEN SANDWICH

820 EGP

BUFFALO HEAT | PEAR COLESLAW |
SMOKED PICKLE BUTTER

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{Heat & *Breath*}



{DESSERTS SHARED BY BOTH WORLDS}

BAKED HALVA

680 EGP

ALMONDS | CINNAMON ICE CREAM

PINEAPPLE SUNDAE

660 EGP

SALTED CARAMEL | PEANUT BUTTER |
FIRE BANANA | LIME

CARAMELIZED TSOUREKI

620 EGP

LIGHT VANILLA CREAM | ORANGE COMPOTE |
SEA SALT ALMONDS

FRUIT PLATTER

1100 EGP

SEASONAL FRUIT SELECTION & CONDIMENT