

PAUL

depuis 1889

APPETIZERS

Entrées

SOUPES

Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 89.00

Traditional Onion Soup

Onion, Mozzarella cheese served in our homemade bread bowl 89.00

Mushroom Soup

Fresh mushroom creamy soup 89.00
Add chicken 29.00

Chef's Soup

Soup of the day 79.00

ENTRÉES

Truffle Cheesy Rock

Crispy Mac & Cheese truffle rock oil, pesto pomodoro sauce 119.00

Avocado Shrimp Basket

Tempura-battered, and fried avocado served with honey sriracha aioli and fried Avocado 169.00

Horseradish Salmon Pizzetta

Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 169.00

Edamame Roasted Pepper Dip

Roasted red pepper with sesame paste, topped with edamame, crispy 6 cereals, served with crispy slice bread 119.00

Our Fries

Truffle Parmesan fries 99.00
Sweet potato fries 89.00
French fries 69.00



Traditional Onion Soup



Horseradish Salmon Pizzetta



All items are priced in EGP. Prices include VAT & Service Charge

SANDWICHES & BURGERS

Spécialties de Boulanger

SANDWICHES

Steak Sandwich

Tenderloin strips, sautéed with fresh mushrooms, green peppers and onion in steak sauce, topped with lettuce, Emmental cheese and avo-mayo sauce in sesame soft bread, served with a side salad and french fries 189.00

Smoked Salmon

Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad 229.00

Chicken Avocado

Pan-seared chicken topped with Emmental cheese, fresh avocado and tomato with garlic-mayo in soft bread served with a side salad and French fries 139.00

Halloumi Pesto

Grilled Halloumi, polka bread, pesto, balsamic sundried tomato paste, fresh tomatoes, cucumber, basil, rocca, served with side a salad 109.00

Smoked Turkey

Smoked turkey sandwich on a mustard and mayonnaise spread, pickles, fresh tomatoes and lettuce in a polka bread, served with a side salad 129.00
Add Emmental cheese 39.00



Halloumi Pesto

Please be advised:

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase the risk of foodborne illness, especially if you have certain medical conditions.



Nuts



Seafood



Vegetarian



Vegan

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BURGERS ET CLUBS

Crunchy Slaw Burger

Flake crispy chicken breast, honey mustard, pickles, honey sriracha aioli, crispy slaw, served with French fries 159.00

Add cheddar cheese 39.00

BBQ Cheesy Burger

Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy bacon, served with French fries 189.00

Mrs. Vegan Burger

Homemade sweet potato and quinoa patty, tahini gremolata, fresh vegetables, sliced avocados, 6 cereals toasted, served with a side salad 189.00

Add French fries 49.00

Slow Roast Beef Club

Pain de Mie bread, slow roasted beef, mayo, boiled eggs, bacon, melted mozzarella cheese, tomato, lettuce, pickles, served with French fries on the side 149.00

Chicken Club

Grilled chicken mixed in mustard, mayonnaise and lettuce, pickles, avocado and tomato slices, in toasted white Pain de Mie bread, served with French fries on the side 139.00

Chicken Sando

Flake crispy chicken pressed between 2 soft bread, honey sriracha mustard, tomatoes, pickles, lettuce, melted cheese, served with French fries on the side 159.00



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SALADS

Salades

Any dressing, can be substituted with a light dressing:
Lemon oil

BBQ Steak and Avocado 🌱 🍷

Mixed lettuce, grilled tenderloin steak sautéed in smokey barbecue sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy cereal, served with sesame vinaigrette dressing 229.00

Chicken Poke Salad 🌱 🍷

Honey grilled chicken, fresh spinach, raw cashew and almond, warm ginger wild rice, sweet potatoes, broccoli, avocado, edamame, served with mango glazed dressing 199.00

Edamame Salmon Nicoise 🌱

Mixed lettuce, green beans, baby potato, rocca, cherry tomato, olives, boiled egg, with lemon dressing, topped with smoked salmon and edamame 279.00

Feta Barley Salad 🌱

Mixed lettuce, vierge dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumbled feta cheese 179.00

Quinoa Citrus

Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing
Choice of:

Smoked salmon 🌱 219.00

Grilled salmon 🌱 219.00

Grilled chicken 219.00

Poached or grilled shrimp 🌱 219.00

Fermière 🍷

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing 189.00

Avocado Fraîcheur 🍷 🌱

Mixed green salad with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions and green thyme served with balsamic dressing 169.00

Caesar 🌱

Romaine lettuce, cherry tomatoes, Parmesan cheese and herb toasted bread served with Caesar dressing 129.00

Add on:

Smoked salmon 🌱 208.00

Grilled salmon 🌱 208.00

Grilled chicken 178.00

Poached or grilled shrimp 🌱 208.00

Crab and Salmon 🌱

Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing 229.00



BBQ Steak and Avocado



Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 89.00

Edamame Roasted Pepper Dip

Roasted red pepper with sesame paste, topped with edamame, crispy 6 cereals, served with crispy slice bread 119.00

Vegan Feta Barley Salad

Mixed lettuce, vierge dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumbled vegan feta cheese 179.00

Avocado Fraîcheur

Mixed green salad with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions and green thyme served with balsamic dressing 169.00

Vegan Quinoa Balls Pasta

Homemade vegan meatballs, Pomodoro tomato sauce with vegan pasta 199.00

Mrs. Vegan Burger

Homemade sweet potato and quinoa patty, tahini gremolata, fresh vegetables, sliced avocado, 6 cereals toasted, served with a side salad 189.00
Add French fries 49.00

Veggie Pasta

Vegan pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in tomato sauce 179.00



MAIN COURSES

Plats Principaux

PÂTES

Meatballs Pasta

Beef meatballs, pomodoro tomato sauce with linguine pasta, topped with Parmesan cheese 199.00

Chicken Tagliatelle

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese and fresh rosemary 199.00

Linguine Bolognese

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 179.00

Vegetarian Pasta

Fusilli pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in tomato sauce, topped with Parmesan cheese 179.00



Meatballs Pasta

France is known for its pasta too!

France began its pasta tradition in the 1700s in southern France, close to Italy. It grew into a much-loved dish across the country. By the 1900s, there were pasta makers all over Paris making vermicelli, macaroni and lasagne.



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PLATS PRINCIPAUX

Tenderloin & Truffle Cheesy Rock

Tenderloin beef, mixed with dry rubs, Crispy Mac & Cheese truffle rock, parmesan mushrooms and broccoli, on a base of marinara pesto sauce 349.00

Substitute Crispy mac & Cheese truffle rock with mashed potatoes

Grilled Half Chicken

Half chicken, marinated with mixed herbs, sautéed seasonal vegetables, holland potatoes, with your choice of our homemade sauces 299.00

Substitute Holland potato with mashed potatoes

Salmon Poke Bowl

Grilled salmon, sesame rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing 349.00

Grilled Salmon Fennel

Grilled salmon, baby artichoke, fresh fennel, capers, onion, olives, cherry tomatoes, served with mashed potato 339.00

With your choice of our homemade sauces

Chicken Escalope

Parmesan crusted chicken escalope served with linguine pasta and your choice of tomato or creamy sauce 219.00

Chicken Cordon Bleu

Fried chicken breast stuffed with turkey, thyme and three cheeses served with your choice of our homemade sauces and your choice of: sautéed veggies, mashed potatoes, or linguine tomato sauce 299.00

Healthy Grilled Chicken

Herbs marinated chicken breast, served with grilled vegetables and your choice of our homemade sauces 249.00

Parmesan Tenderloin Puff

Seasoning sliced tenderloin, onion coulis, rocket and Parmesan cheese 299.00



Parmesan Tenderloin Puff

Choice of Sauces:

- Mushroom 
- Pepper 
- Truffle Mushroom 
- Edamame Salsa 
- Lime Soya dressing 
- Marinara Pesto 

DESSERTS

Desserts

Acai Bowl 🌱

Served with seasonal fruits 119.00

Add on:

Granola 29.00

Dried nuts 🌱 29.00

Acai Peanut Butter 🌱

Served with peanut butter and banana 119.00

Add on:

Granola 29.00

Dried nuts 🌱 29.00

Vanilla Puff Pancake 🌱

Vanilla flavoured puff pancake topped with dark chocolate and salted peanuts 119.00

Chocolate Puff Pancake 🌱

Chocolate hazelnut flavoured puff pancake topped with mini marshmallows, crumbs and drizzled with dark chocolate 119.00

Raspberry Chocolate Brownie with Vanilla Ice Cream 🌱

Chocolate brownie with hazelnut and raspberry topped with vanilla ice cream and caramel sauce 139.00

Banana Bread with Vanilla Cream 🌱

Vanilla flavoured vegan cream with raspberries alongside banana bread slices, sprinkled with almond flakes all around 129.00

Pain Perdu & Vanilla Ice Cream

Classic Pain Perdu with brioche bread topped with an assortment of berries and vanilla ice cream, served with salted caramel sauce 139.00

Our Traditional French pastry is available in our display, please contact our team.



Raspberry Chocolate Brownie with Vanilla Ice Cream



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BEVERAGES

Boissons Mixtes

HOT DRINKS

Espresso  34.00

Double Espresso  44.00

Espresso Decaffeinated  34.00

Café Crème 54.00

Americano  54.00

Cappuccino 54.00

PAUL Hot Chocolate 54.00

Flat White 54.00

PAUL Tea  39.00

Earl grey, chamomile, mint green, English breakfast or PAUL special blend

Substitute with:

Coconut milk   14.00

Almond milk   14.00

Soya milk  14.00

Oat milk  14.00

Please ask your server for alternative options

SIGNATURE COFFEES

Caramel Cappuccino 64.00

Cappuccino with caramel syrup, topped with caramel sauce

Almond Vanilla Latte   64.00

Espresso, almond milk and vanilla syrup, topped with roasted almond flakes

Cinnamon Honey Latte 64.00

Cafe latte with honey and cinnamon syrup, topped with cinnamon powder

FRESH FRUIT JUICES

Orange 49.00

Orange and Carrot 49.00

Carrot 49.00

Mango 49.00

Mint Lemonade 49.00

Go green!

Join our efforts to help the environment by reducing plastic waste. Ask for a straw if you really need it. [#strawless](#)



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ICED COFFEES

Caramel Cinnamon Iced Latte

Café latte, caramel and cinnamon syrup 64.00

Spanish Iced Latte

Double espresso mixed with fresh condensed milk 64.00

Iced Tea 

Lemon or peach flavour 49.00

PAUL COCKTAILS

Avopassion

Fresh avocado, passion fruit purée, fresh apple and milk 64.00

Bluebanana

Fresh blueberries, blueberry purée, fresh banana and milk 64.00

PAUL Mix 

Fresh strawberries, kiwi and mango juice 64.00

Chia Kale

Chia seeds, fresh kale, Greek yogurt, mango and passion fruit 64.00

Passion Mango Smoothie 

Mango juice, passion fruit and fresh mint leaves 64.00

SIGNATURE FRAPPÉ

Coffee Frappe 

Espresso, coffee frappe and fresh milk 64.00

Mocha Frappe 

Espresso, chocolate frappe, milk chocolate, chocolate sauce and fresh milk 64.00

Salted Caramel Frappe 

Espresso, coffee frappe, salted caramel syrup, caramel sauce and fresh milk 64.00

Vanilla Frappe 

Espresso, vanilla frappe, vanilla syrup and fresh milk 64.00

Low- Hazelnut Frappe 

Espresso, sugar-free hazelnut syrup, coffee frappe and fresh milk 64.00

Low- Caramel Frappe 

Espresso, sugar-free caramel syrup, coffee frappe and fresh milk 64.00

OTHER DRINKS

Local Water

(small) 19.00 / (large) 29.00

Evian Water

(small) 39.00 / (large) 69.00

Soft Drinks 34.00

Sparkling Water

(small) 59.00 / (large) 129.00