

NORMA

SICILIAN CUISINE

BREADS & SNACKS

Focaccia, rosemary, sea salt, olive oil | 20 EGP (one piece)

Sicilian Caponata, aubergine, raisins, roasted almonds, mint | 110 EGP

Bruschetta Al Pomodoro, cherry tomatoes, baby mozzarella, toscana bread | 110 EGP

Etna Olives, mixed with herbs, olive oil | 60 EGP

Ricotta Dip, toscana bread | 90 EGP

Spaghetti Fritters, parmesan sauce | 190 EGP

ANTIPASTI | STARTERS

Arancini, arborio rice, mozzarella, pea cream, parmesan sauce | 225 EGP

Burrata, ripe tomatoes, baby rucola, caponata, pesto sauce | 450 EGP

Aubergine Parmigiana, oven baked with burrata, basil, tomato sauce | 210 EGP

Caprese, buffalo mozzarella, tomatoes, pesto | 220 EGP

Insalata Di Mare, grilled calamari, shrimp, artichoke, greens, sundried tomatoe, olives | 385 EGP

Carpaccio Di Manzo, sundried tomatoes, parmesan, fresh mushrooms | 420 EGP

Bresaola, ricotta, caper berries, parmesan flakes | 300 EGP

Sauté Di Gambari, sauteed shrimps, red chili, garlic, orange zest | 350 EGP

Insalata Di Mozzarella, baby mozzarella, mixed greens, sundried tomatoes | 200 EGP

Insalata Di Rucola, cherry tomatoes, caramelized walnut, mushrooms, parmesan | 190 EGP

NORMA SPECIALS

Ask your waiter for daily availability

Ossobuco, slow roasted veal shank, mushroom risotto | 790 EGP

Branzino, whole baked sea bass fish, lemon butter sauce, roasted potatoes | 910 EGP

Spaghetti Di Mari, calamari, shrimps, mussels in tomato sauce | 420 EGP

Rigatoni Burrata, creamy burrata in rich tomato sauce | 380 EGP

PRIMI | PASTA

Rigatoni Alla Norma, aubergine, tomato sauce, parmesan | 200 EGP

Casarecce Al Borbone, beef tenderloin slices, creamy sauce, mushrooms, parmesan | 360 EGP

Ravioli Al Tartufo, creamy mushrooms, truffle, ricotta cheese, fresh herbs, parmesan | 310 EGP

Casarecce Pomodorini Pollo, chicken slices, cream, caramelised tomatoes | 330 EGP

Maccheroni Al Ferretto, tomato beef ragu, parmesan | 330 EGP

Tagliatelle Al Pesto, home-made pesto, caramelised cherry tomato, parmesan | 300 EGP

SECONDI | MAINS

Tagliata Di Manzo, sliced beef entrecôte, parmesan, rucola, tomatoes (400g) | 800 EGP

Filetto Di Manzo, beef tenderloin, truffle butter sauce, green salad, vegetables | 620 EGP

Petto Di Pollo Alla Siciliana, grilled chicken breasts, tomatoes, fresh chili | 410 EGP

Cotoletta Di Pollo, balsamic marinated breaded chicken escalope, rucola, aioli | 400 EGP

Pesce Alla Mediterraneo, pan-sauteed white fish filet, zucchini, butter sauce | 510 EGP

CONTORNI | SIDES

Fried potatoes, grated parmesan cheese, truffle oil | 180 EGP

Roasted potatoes | 100 EGP • Mashed potatoes | 70 EGP • Grilled vegetables | 100 EGP

Fried potatoes, sage, rosemary | 80 EGP • Mixed salad, lemon dressing | 85 EGP

DOLCI | DESSERTS

Norma Tiramisu | 190 EGP

Crème Brûlée | 150 EGP

Profiteroles, ice cream & hot chocolate sauce | 195 EGP

Poached Pear, warm creamy rice pudding | 140

Mille Foglie, thin pastry filled with fresh pastry cream | 160 EGP

Affogato Trifle, sponge bites, vanilla ice cream topped with an espresso shot | 130 EGP

Panna Cotta | 160 EGP

Dark Chocolate Cake | 150 EGP

Ice cream vanilla, chocolate, pistachio | 55 EGP (one scoop)

Freshly made on order 15-20 minutes

Bomboloni, small Italian donuts filled with vanilla cream | 150 EGP

Apple Tarte Tatin, oven baked buttery pastry, caramelized apples & vanilla ice cream | 190 EGP

Sicilian Cannoli, pastry, sweet ricotta, chocolate chips, almonds, candied orange | 150 EGP