Nasher Museum Café
To Graciously Serve Simple Food Is an Art In Itself

Celebrating Doris Duke’s Shangri La: Architecture, Landscape and Islamic Art

RESERVATIONS ARE HIGHLY ENCOURAGED:
919.684.6032 or nasher.duke.edu/cafe

Optional Prix Fixe: $36
*Menu is Subject to Change*

THURSDAY, OCTOBER 10, 2013
An Egyptian dinner menu by Guest Chef Youssry Hamouda, Giorgios Hospitality Group

FIRST COURSE
Goulash bil Lahma
Phyllo Stuffed with Ground Beef, Onion and Garlic – Tomato and Onion Salad
10

Eggplant Mahshi
Stuffed and Marinated Eggplant – Garlic – Parsley – Red Pepper - Flatbread
10

Lamb Kefta
Ground Lamb and Beef – Onions – Garlic – 7 Spices – Tahini Spread – Arugula and Tomato – Flatbread
11

Shorbet Ads
Egyptian Red Lentil Soup
9

MAIN COURSE
Baked Cod Fish
Cod Filet – Tomatoes – Onions – Garlic – Cilantro - Batata Harra – Bamya
24

Tagen Calamari
Baked Calamari – Tomatoes – Bell Peppers - Onions – Cumin – Parsley – Garlic – Brown Rice - Bamya
23

Kabab Hala
Roasted Beef – Tomatoes – Onions – Garlic – Cinnamon – Brown Rice – Bamya
22

Dajaj Mashwi
21

Koshari
19

DESSERT
Kunafa
9

Al Burtugal Wal Zabib Al Mutabal
Baked Honey Pound Cake - Spiced Oranges – Golden Raisins – Apricots – Pistachios
**BEVERAGES**

**WHITE**

- **Perrier Sparkling**
  - Perrier Sparkling Water 3

- **Orange Juice**
  - Orange Juice 3

- **Coke, Diet Coke, Sprite, Ginger Ale, Root Beer**
  - Coke, Diet Coke, Sprite, Ginger Ale, Root Beer 2

- **Napoleon Traditional Iced Tea (Sweetened or Unsweetened)**
  - Napoleon Traditional Iced Tea (Sweetened or Unsweetened) 2

- **Mighty Leaf Hot Teas**
  - Mighty Leaf Hot Teas 3

- **Chai Tea (Hot or Iced)**
  - Chai Tea (Hot or Iced) 3

- **Vanilla Italian Cream Soda**
  - Vanilla Italian Cream Soda 3

- **Joe Van Gogh Drip Coffee**
  - Joe Van Gogh Drip Coffee 2

- **Joe Van Gogh Espresso**
  - Joe Van Gogh Espresso 2.50

- **Cappuccino / Latte (Iced or Hot)**
  - Cappuccino / Latte (Iced or Hot) 4

- **Mocha (Iced or Hot)**
  - Mocha (Iced or Hot) 4.5

- **Hot Chocolate**
  - Hot Chocolate 3

**REDS**

- **Corte Majoli: Valpolicella: Verona, Italy 2012**
  - Corte Majoli: Valpolicella: Verona, Italy 2012 7 / 28 btl
  - medium bodied with notes of currant, rosehip and vanilla

- **Redtree, Pinot Noir: St. Helena, California 2011**
  - Redtree, Pinot Noir: St. Helena, California 2011 8 / 32 btl
  - tannic with a light body; earthy & fruit forward flavors

- **Chateau du Trignon, Cotes du Rhone: Rhone, France 2010**
  - Chateau du Trignon, Cotes du Rhone: Rhone, France 2010 8 / 32 btl
  - smooth with aromas of raspberry and spice

- **Chateau Saint Sulpice, Bordeaux: Bordeaux, France 2010**
  - Chateau Saint Sulpice, Bordeaux: Bordeaux, France 2010 9 / 36 btl
  - dry and medium bodied with ripe cherry aromas and hints of minerals and vanilla

- **Rock & Vine, Cabernet Sauvignon: North Coast, California 2011**
  - Rock & Vine, Cabernet Sauvignon: North Coast, California 2011 9 / 36 btl
  - fruit forward with notes of black cherry and spice

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**Paulaner Lager, Munich, Germany**

**Mother Earth, Endless River, NC**

**Bell’s Brewery, Two Hearted Ale, MI**

**Highland Brewery, Black Mocha Stout, NC**