

ESCĀ
HELIOPOLIS



Our menu is engineered to transform key dishes to a gourmet quality fine dine dish except with a twist. We take inspiration from the cultural diversity and gastronomic legacy of the Mediterranean. From carefully sourced grilled meats and Fish to tropical sushi and the freshest raw seafood; our chefs use cutting-edge techniques along with seasonal and vibrant ingredients to teleport you to the Mediterranean.



FOOD MENU

Soups

Ask for the soup of the day to get warm and comfortable.

85

Ceviche

Zesty Shrimp Aguachile

Marinated shrimp, avocado, pickled cucumbers, pickled onion,
green pepper and cilantro salsa.

255

Starters

Calamari Fritti

Fried Calamari, zucchini noodles, Tartar sauce.

395

Grilled Octopus

Grilled capsicum, lemon butter sauce.

480

Shrimp Tempura

Crispy fried spicy shrimps, Bang Bang sauce.

325

Korean Chicken

Fried chicken bites, Gochujang chili sauce,
pickled cucumbers.

300

Goma Angus Steak

Sliced premium fillet, fried ginger, Goma sauce.

455

Shrimp Andalouse

Glazed with Garlic Oyster sauce, Asparagus, and Sesame.

360

Truffle Rigatone & Cheese

Pasta Rigatoni, smoked cheese, truffle cream, parmesan.

400

Chicken Vol-au-vents

Light pastry filled with chicken,
mushrooms cream sauce and asparagus on the side.

250

Salmon Tataki

Shrimp, Salmon, Ponzu lemon sauce,
Caviar, Sesame oil.

365

All prices are subjected to 14% VAT & 12% Service Charge.

Brown Butter Truffle Steak

Fillet with Brown butter truffle sauce served with fried
Wild chestnut mushrooms.

475

Tuna Tataki

Seared tuna, Guacamole, Wasabi, Ponzu sauce, Togarashi.

430

Shrimp Orange Bisque

Jumbo shrimp, Orange bisque, Charcoal crisps,
and Dried orange flakes.

455

Honey Sriracha Salmon

Glazed with Honey Sriracha sauce and Nori crisps.

490

Truffle Fries

With truffle paste and parmesan.

175

Cheese Platter

Five artisanal Cheeses, red grapes, walnuts, salted crackers.

715



Crispy Fish Tacos

Mojo Verde, Sour cream dressing, Pickled onions
in a soft tortilla.

250

Salads

Tropical Seafood

Marinated octopus and Shrimp, green apple, orange, bell pepper, lettuce, coconut flakes, and Lemon Coriander infused oil.

315

Chicken Caesar

Grilled Chicken breast, Caesar dressing, Anchovies, fried capers, lettuce, crispy croutons, parmesan.

280

Smoked Salmon and Crab

Smoked Salmon, Crab, avocado, caper, dill, lettuce, heart of palm, and Lemon Dijon dressing.

390

Beetroot Carpaccio

Arugula, Goat cheese, Caramelized walnuts with Orange vinaigrette.

245

Burrata

Roasted bell pepper, sun dried tomatoes, topped with toasted almond, fresh basil, and mint, and pesto sphere.

350

Chili Beef

Beef tenderloin, Glass noodles, Carrots, Tomatoes, Chinese cabbage, and Thai lime dressing.

350

Pasta n' Risotto

Pistachio Trofie Pasta

Pistachio pesto, Cream, Parmesan cheese,
roasted pistachio.

550

Truffle Pappardelle

Fresh pappardelle pasta, smoked Cheese,
Black truffle, Parmesan.

450

Tagliatelle De Mer

Tagliatelle pasta, shrimp, mussels, octopus,
pink sauce, parmesan.

540

Salmon Pasta

Tagliatelle pasta with pan seared salmon
and capers in pink sauce.

375

Chicken Alfredo

Tagliatelle pasta with chicken and mushroom
in cream sauce and parmesan cheese.

365

Shrimp Risotto

Jumbo Shrimp, Bisque sauce, parmesan.

515

Mushroom Risotto

Shiitake, Portobello, white mushroom,
parmesan.

415

Mains

Veal Schnitzel

Fried veal cutlet, with sides of potato and sweet potato wedges,
hot berry sauce and cheese sauce.

550

Sea Bass Fillet

- with your choice of a side -

Pan seared sea bass, Lemon sauce.

425

Prawn Curry

Curry sauce, pineapple, chilli, and a side of jasmine rice

370

Salmon Fillet

- with your choice of a side -

I - Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.

II - Grilled Salmon: Vierge Sauce.

690

Tuscan Chicken

- with your choice of a side -

Pan seared chicken breast, sundried tomato,

Cream sauce.

440

Chicken Milanese

- with your choice of a side -

Pan seared breaded chicken breast, lemon cream sauce.

350



Served with your choice of a side and sauce

Fillet Mignon

Premium Local Veal Tenderloin. 490

South African Veal Tenderloin. 870

Ribeye

American Angus beef steak.

1,500

T-Bone

- to share -

1 kg of T-Bone Angus steak, 3 Sides and 3 Sauces.

3,100

Chateaubriand

- to share -

South African sliced beef tenderloin topped with herb butter, to share. 2,250

Local Premium sliced beef tenderloin topped with herb butter to share. 1,200

3 Sides and 3 Sauces

Sauces	Sides
Black Pepper	Herbed Potato Wedges 75
Mushroom	Steamed Jasmine Rice 75
Creamy Gorgonzola	Mashed Potato 75
Argentinian Chimichurri	House Salad 75
	Asparagus 140
	Edamame 215

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Sushi

Ebi Tempura

Fried shrimp, Avocado, Crispy rice, topped
with Cream cheese, Teriyaki sauce.

270

Sunset Roll

Shrimp tempura, Smoked salmon, Avocado, Cream cheese
topped with seared salmon, Hot sauce.

350

Salmon Dozo

Salmon, Fried shrimp, Crab tempura topped with avocado,
seared salmon, Black caviar and Dozo sauce.

340

Philadelphia Roll

Fresh Salmon, Cream cheese, Avocado, topped
with Smoked salmon, Teriyaki sauce.

310

California Roll

Salmon, Crab, Avocado topped
with Masago caviar.

325

Lemon Roll

Fresh Salmon, Crab, Cream cheese topped
with Spicy mayo and chives.

295

Shrimp Crunchy Roll

Fried shrimp, Avocado, Cream cheese,
covered in Teriyaki sauce.

205

ESCĀ Rolls

Kryptonite Roll

Tuna Saku, Sriracha, Lemon, Shrimp, Salmon, Orange.

395

Tobiko Shrimp Roll

Shrimp, Cream cheese, Spicy mayo, Teriyaki sauce,
Caviar, Spring onion.

210

Chilli Parmigiano

Parmesan Cheese, Smoked Salmon, Shrimp,
Salmon, Spicy mayo, Togarashi.

385

Nigiri

Salmon - 240

Shrimp - 200

Sashimi

Salmon - 315

Tuna - 305

Desserts

Chocolate Fondant

Belgian chocolate served on chocolate butter crumble
and vanilla ice cream.

230

Tiramisu

Made with rich creamy Mascarpone cheese, savoiardi biscuits
dipped in Coffee, and a hint of cocoa powder.

260

Honeycomb Cheesecake

Honey biscuit base, topped with crushed Honeycomb.

210

Snicker Bar

Chocolate sponge cake with nougat caramel,
Peanuts covered in chocolate ganache.

225

Sticky Toffee Cake

Moist Toffee Cake served with hot Toffee sauce and
vanilla Ice cream.

180

Crème Brûlée

Creamy custard topped with caramelized sugar.

80

Please inform our staff if you have any allergies or dietary restriction, as some
dishes may contain any of the below allergens:

Nuts - Peanuts - Dairy - Seafood - Soy - Eggs

ESCĀ
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Official Payment Partner

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