



nasaya



When this beachside haven was firstly imagined, we had a vision to create exceptional moments; moments that have grand feels and lavish electricity.

A fusion cuisine and bar where the pleasing and intoxicating smells of the sea and food make up your experience.

Let the hypnotizing tastes guide you and the special performance nights fill your eyes with glamour in this venue that was born to pulsate with life.

Regards,
Nasaya's Team

SALMON POKE BOWL 230

Fresh salmon cubes, avocado cubes, soy, fresh ginger, honey and black sesame seeds

WALDORF SALAD (V) 109

Mixed greens, fresh apples, celery, red onions, red grapes,
and smoked sweet corn with blue cheese crumble

OCTOPOUS CARPACCIO 240

marinated octopus with garlic, olive oil and juniper, parsley, lemon

JAPANESE CAESAR SALAD 195

Italian classic with a Japanese make over, grilled chicken breast, toasted
sesame seeds and mixed greens, caesar dressing with miso paste and wasabi

GRILLED HALLOUMI WITH SAUTÉED MUSHROOM (V) 115

grilled halloumi cheese, sautéed mushrooms, pesto and olive oil

BLACK MUSSELS 190

steamed black mussels cooked in roasted garlic, lemon and parsley cream sauce

CHICKEN BOTTI SKEWERS 160

grilled chicken skewers marinated in Indian spices and yogurt sauce

TRUFFLE FRIES 115

Homemade fries with truffle sauce and parmesan

RICH MIX CHEESE PLATTER 220

Selection of the most luxurious types of cheese:

Moro, Parma, Rumi, Cheddar, Emmental, White Cheese, Gouda, Roquefort and whole nuts

(V)-Vegetarian Dish

Above prices are in EGP & include 12% service and 14% VAT

First Bite

CLAM CHOWDER SOUP 96

British authentic creamy soup with clams, potatoes,
peas and salted bacon powder

BROCCOLI SHRIMPS SOUP 115

fresh broccoli with fresh oregano, fresh cream & shrimps

ROASTED MUSHROOM SOUP 115

roasted fresh mushrooms in creamy soup

(V)-Vegetarian Dish

Above prices are in EGP & include 12% service and 14%VAT

Soups

- SHRIMP AND LEMON HERB RISOTTO 285**
creamy risotto with shrimps, green peas, lemon and herbs
- MUSHROOM RISOTTO 195**
creamy risotto with fresh mushrooms and truffle oil
- SEAFOOD LINGUINE WITH GARLIC LEMON BUTTER 315**
linguine pasta with shrimps, mussels, calamari
and cherry tomatoes cooked in garlic lemon butter
- BOLOGNAISE RAGU WITH FETTUCCHINI PASTA 260**
braised ragu beef with fettuccine pasta and parmesan cheese

Above prices are in EGP & include 12% service and 14% VAT

Pasta and Risotto

SURF AND TURF 550

200 grams center beef fillet, sautéed king prawns with whole grain mustard cream sauce served with grilled asparagus

STICKY SALMON 410

pan seared salmon steak marinated in soy, fresh ginger, honey, garlic and siracha served with creamy mashed potatoes, green beans and cherry tomatoes

RIB EYE STEAK 450

rib eye steak served with baby potatoes and sautéed greens with mushroom pepper sauce or Dijon mustard cream sauce

PAD THAI CHICKEN 290

chicken thighs baked in homemade peanut sauce served with broccoli, carrots and spring onions on fried egg noodles

GRILLED CHICKEN WITH HONEY MUSTARD SAUCE 290

grilled chicken breast with honey Dijon mustard sauce served with baby potatoes and grilled vegetables

SEAFOOD PLATTER 450

grilled black mussels, crab, king prawn and calamari all cooked in old bay seasoning served with two different sauces and a whole sweet corn

PAN SEARED T-BONE STEAK 400

served with grilled asparagus and baked baby potatoes seasoned with fresh herbs and olive oil with mushroom pepper sauce or Dijon mustard cream sauce

Above prices are in EGP & include 12% service and 14% VAT

From the Sea and From the Farm

MEXICAN CHURROS 80

deep fried churros covered in cinnamon and sugar
served with salted caramel sauce, chocolate sauce and raspberry sauce

KEY LIME PIE 75

brulee marshmallow fluff and lemon zest

CLASSIC NEWYORK STYLE CHEESE CAKE 113

blueberry | lemon honey | strawberry

TIRAMISU 90

yogurt with full cream, strawberries & nescafe

FRUIT PLATTER 78

selection of seasonal fruits

Above prices are in EGP & include 12% service and 14% VAT

Sweet End

NIGIRI 78

EBY shrimp
KUNSEY smoked salmon
MAGURO octopus
SYAKE salmon fresh

SASHIMI 96

SAKE salmon
EBI shrimp
MAGURO fresh tuna
TAKO octopus

MONO MAKI - 6 PIECES

AVOCADO MAKI 60

KUNSEY MAKI 124
smoked salmon, cream cheese

MAGURO MAKI 138
fresh tuna

SUMO MAKI 121
smoked salmon, shrimps, cucumber, cream cheese

TEMPURA ROLLS - 6 PIECES

SENDAI 168
hot roll with shrimps tempura, smoked salmon, cream cheese

SPICY LEMON 140
tempura shrimp, crab sticks, lemon, spicy mayo, avocado

SPIDER ROLL 214
tempura shrimps, avocado, caviar, spicy mayo

HOT DRAGON 125
salmon, crab sticks, avocado, cream cheese

Above prices are in EGP & include 12% service and 14% VAT

Sushi

URA MAKI - 8 PIECES

PHILADELPHIA LIGHT 277

salmon, avocado, cream cheese

RED DRAGON 162

salmon, crab sticks, avocado, cream cheese

CALIFORNIA CRABS 186

crab sticks, avocado, cucumber, japanese mayo, caviar

MIYAGI 159

fresh salmon, avocado, crab sticks, shrimps, Japanese sauce

SPICY TUNA 238

tuna, avocado, cucumber, spicy mayo, sesame

RAINBOW ROLL 249

salmon, tuna, shrimps, sea bass, cucumber

NASAYA SPECIALTIES

SUSHI MORI MATSU 225

4 nigiri | 8 red dragon

SUSHI MIX 280

4 nigiri | 2 sashimi | 8 philadelphia light

NASAYA PLATTER 410

8 rainbow roll | 6 spicy lemon | 6 sumo maki

KING COMBO 640

8 nigiri | 4 sashimi | 6 spicy lemon | 8 philadelphia light | 6 sumo maki

Above prices are in EGP & include 12% service and 14% VAT

Sushi

Nasaya Cocktails

LEMON FIZZ

Lemon Juice | Rosemary | Sprite 275

MINTY LEMON PUNCH

Rum | Gin | Mint Syrup | Lemon 275

AVOCADO MARGARITA

Rum | Avocado Juice | Fresh Cream | Lemon
Salt & Pepper | Hot Sauce 275

MANGO HURRICANE

Rum | Mango Juice | Lemon | Mint 275

ST. PATRICK'S BOOZE

Tequila | Kiwi Juice | Sour Mix 275

BAHAMARITA

Tequila | Kiwi | Tomato | Mango | Sour Mix 275

COSMO EXPLOSION

Gin | Sour Mix | Passion Syrup | Sprite 275

IN A NUTSHELL

Gin | Vodka | Hazelnut Syrup | Lemon 275

Alcoholic Drinks

BEER

Stella | Meister 130

Sakara | Heineken 130

Desperados 130

APERITIF

Campari 336

Martini Rosso | Martini Extra Dry 290

ANISETTE

Ricard 360

Ouzo 360

HOUSE SPIRITS

ID Vodka Black 50 115

ID Vodka Blue 40 115

ID Vodka Flavors 130

Cabaña Rum 115

Butler's Gin 115

Malvado Tequila Silver | Gold 115

Auld Stag Whiskey 115

XO Sangria White | Red 130

Tequila Malvado Silver 115

Tequila Malvado Gold 115

Whiskey Auld Stag 115

Whiskey Devlin 200

Mastik 115

IMPORTED SPIRITS

Grey Goose Vodka 766

Smirnoff Vodka 300

Gordon Gin 440

Bombay Sapphire Gin 490

Souza Tequila Silver | Gold 460

Bacardi Rum White | Gold 460

John Walker Red Label Whiskey 635

John Walker Black Label Whiskey 930

Chives Regal Whiskey 840

Buchmel Irish Whiskey 330

Jimson Irish Whiskey 330

Jack Daniel Bourbon Whiskey 520

LIQUOR

Irish Baileys	375
Kahlua	330

Wine

BY GLASS

280

Omar Khayyam White Rose Red
Obelisk White Rose Red
Shahrazade White Rose Red
Lyali Wine White Rose Red
Beausoleil White Rose Red
Grand Marquis White Red
Jardin du Nil White Red
Baila Red White
Nala Red White

BY BOTTLE

Lyali Wine White Rose Red	675
Omar Khayyam White Rose Red	695
Shahrazade Rose White	695
Jardin du Nil Red White	850
Grand Marquis White Red	850
Cape Bay White Red	1150
Castello Di Trevi White Red	1200
Baila Red White	1050
Nala Red White	850
Beausoleil	850
White Rose (Red Port Style)	

SPARKLING WINE

Aida	1250
Le Baron Classic Rose	1200
Baron Signature	1300

Mocktails

BLOSSOM PUNCH 115
Orange Juice | Lemon | Sprite | Grenadine

TROPICAL UTOPIA 115
Pineapple Juice | Orange Juice | Passion Syrup
Sprite | Mint

MINTY STUNT 115
Apple Juice | Lecce Syrup | Mint Syrup | Lemon

DREAMY COLADA 115
Banana Juice | Cranberry Juice | Coconut Cream
Sugar Syrup

ELECTRIC BLUE 115
Lemon Juice | Cantaloupe | Blue Curacao
Sugar Syrup

Healthy Drinks

BLUSHING BEET 115
Beetroot | Celery | Ginger | Honey

GINGERLICIOUS 115
Cucumber | Strawberry | Ginger | Lemon

Refreshing Infusions

MILKSHAKES 77
Mango | Strawberry | Oreo | Banana | Guava
Berries | Chocolate Peanut Butter | Vanilla | Lotus

SMOOTHIES 77
Lemon Mint | Watermelon | Mango
Strawberry Banana | Kiwi Strawberry

FRESH JUICE 77
Mango | Strawberry | Guava | Kiwi
Lemonade with Basil | Tomato | Watermelon (Seasonal)

ICED TEA 52

Cold Drinks

Cola | Sprite | Fanta 39
Diet Cola | Diet Sprite 39
Tonic | Soda 39
Red Bull 115
Mineral Water (S) 27
Mineral Water (L) 35
Sparkling water 58
Non-Alcoholic Beer 71

Iced Coffee 85

Iced Frappuccino
Iced Cappuccino
Iced Mochaccino

Hot Drinks

COFFEE

Espresso	45
Double Espresso	65
Cappuccino	58
Macchiato	58
Café Latte	58
French Press	58
Turkish Coffee	39
Mocha	58
Belgian Hot Chocolate	64

TEA

Black Tea	39
Earl Grey Tea	39
Green Tea	39
Assorted Herbal Tea	39