



Izoya
Lounge

A message From us to you

Izoya has been designed to suit all your moods and satisfy your flavorful cravings. Every item on the menu has been meticulously prepared and will take your taste buds on a trip to a world of culinary deliciousness that will inspire you from the first bite and sip.

We'd like to welcome you as part of our family. We'd like you to feel at home at Izoya, where you can visit anytime and share all your important moments in life with us. All our ingredients are fresh and organic, carefully picked, prepared and presented to offer you an exquisite dining experience.

Now, let us take care of you while you're laying back and indulging all your senses in our scrumptious flavors and cozy vibes.

Welcome to your sea-scented home

*Yours truly,
Izoya's Team*

Appetizers

Light Mezza Platter	150	✓	
Baba Ghanoush, Tahina, Mutabbal, Hummus Batata Hara served with Tortilla Bread			
Vegetables & Dips	175		
Cucumbers, Carrots, Celery Served with Yoghurt Cinnamon Dip			
Chips and Dips	150		
Bucket of Homemade Chips served with Spicy Salsa, Sour Cream and Honey Mustard Sauce Olives			
Parmesan Fries	150	✓	
Truffle Paste, Aged Parmesan Dust and Garlic Aioli			
Mediterranean Bites	150		
Kobeba, Samboussek and Vine Leaves			
Cheese Platter	200		
Cheddar Cheese, Blue Cheese and Emmental Cheese served with Grissini and Olives			
Chicken Wings	6 - 10 - 12 Pieces	100 - 140 - 180	🌶️
BBQ, Sweet Chili, Honey Buffalo and Parmesan			
Peanut Butter Chicken Satay		195	
Chicken Strips Skewers with Peanut Butter Sauce served with French Fries			
Fried Chicken Tenders		220	
Crispy Fried Chicken Tenders served with Honey Mustard and Ranch Sauce			
Fried Trio		250	
Chicken Strips, Mozzarella Sticks and Onions Rings served with Tortilla Bread			
Fried Calamari		350	
Deep Fried Calamari and Lemon Wedges served with Ranch Sauce			
Shrimp Tempura		400	
Deep Fried Shrimp Tempura			
Quesadillas			
Vegetarian		200	
Chicken		250	
Beef		400	
Shrimps		350	
Served in Mexican Tortilla with Bell Peppers, Sour Cream and Avocado Puree			

Please inform us about any specific food allergies or intolerances before ordering
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✓ Vegetarian 🌱 Vegan 🍷 Gluten-Free 🌶️ Medium Spicy 🌶️🌶️ Very Spicy

Salads

Green Salad

Mixed Lettuce, Arugula, Fresh Mushrooms, Green Beans, Green Onions, Avocado and Lemon Vinaigrette

110  


Halloumi Salad

Grilled Halloumi, Rocket Leaves, Red Grapes, Toasted Walnuts and Chia Seeds with Balsamic Vinaigrette Dressing

250  

Pesto Chicken Salad

Grilled Chicken Breast, Cherry Tomatoes, Mixed Lettuce, Bell Peppers, Toasted Pine Nuts and Parmesan Cheese with Pesto Dressing

195 

Grilled Beef Salad

Grilled Marinated Steak in Soy and Ginger, Mixed Greens, Tomatoes, Onions, Celery and Avocado Slices with Blue Cheese Dressing

300 

Sandwiches

Pesto Mozzarella Sandwich

Grilled Mozzarella, Tomato Slices, Arugula and Pesto served in a Baguette

110

Club Sandwich

Toasted Sliced Bread, Grilled Chicken, Smoked Turkey, Smoked Beef, Fried Eggs, Lettuce and Cheddar Cheese with Ranch Dressing

200

Honey Mustard Chicken Wrap Sandwich

Fried Chicken, Lettuce, Pickles and Honey Mustard Sauce served in a Wrap

200

Garlic Bread Chicken Parma

Tender Chicken Cutlets coated with Seasoned Breadcrumbs, Marinara Sauce, Mozzarella Cheese, Basil Leaves and Parmesan Cheese served in a Baguette

200

Mushroom and Swiss Burger

Grilled Beef Patty, Cheddar Cheese, Tomatoes, Lettuce, Rocket Leaves, Fresh Mushrooms, Grilled Onions and Pickles served in a Burger Bun

200

Baby Bite Burger

Mini Burger Patty, BBQ Sauce, Mushrooms, Onions and Pickles

200

Philly Cheese Steak Sandwich

Sliced Grilled Steak, Green Peppers, Onions, Cheddar Cheese, BBQ Sauce, Ranch and Jalapeno served in a Baguette

350

Hawawshi

Egyptian-Style Ground Beef in Baladi Bread, Tahina and Pickles


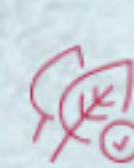



150

Shrimp Po'boy

Breaded Marinated Shrimps, Lettuce and Tomatoes with Spicy Mayo Sauce served in a Baguette

300 

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Pasta

- Penne Arrabbiata** 220   
Penne Pasta, Spicy Marinara Sauce, Olives and Parmesan Cheese
- Chicken Pesto** 220
Penne Pasta, Sautéed Chicken, Pesto Sauce, Cherry Tomatoes, Pine Nuts and Shaved Parmesan
- Rigatoni Alfredo** 300
Rigatoni Pasta, Roasted Chicken, Creamy Mushroom Sauce and Parmesan Cheese
- Seafood Linguine with Garlic Lemon Butter** 320
Linguine Pasta with Shrimps, Mussels, Calamari and Cherry Tomatoes cooked in Garlic Lemon Butter Sauce
- Mac and Cheese** 320
Elbow Pasta, Fried Chicken or Sautéed Shrimps with Four Cheese Sauce

Gluten free pasta available upon request please ask your server



Pizza

- Margherita** 180 
Tomato Sauce, Mozzarella Cheese and Basil
- Vegetarian** 190 
Tomato Sauce, Mozzarella Cheese, Green Peppers, Yellow Peppers, Fresh Mushrooms and Sweet Corn
- Quattro Formaggi** 220 
Tomato Sauce, Cheddar Cheese, Blue Cheese, Parmesan Cheese and Mozzarella Cheese
- Chicken BBQ** 220
Tomato Sauce, Chicken BBQ Strips, Mozzarella Cheese, Caramelized Onions and Spicy Chili
- Salami** 220
Tomato Sauce, Beef Salami, Mozzarella Cheese and Grated Parmesan Cheese
- Seafood** 250
Tomato Sauce, Shrimps, Calamari, Salmon, Mozzarella Cheese and Dill

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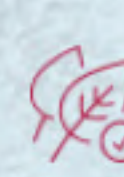



Desserts

Chocolate Fudge Brownies Topped with Spicy Chocolate Sauce, Candied Walnuts and Ice Cream	200
Strawberry Cheesecake Cheesecake topped with Strawberry Sauce	200
Fruit Salad Parfait Fresh Seasonal Fruits with Lotus Crumbles and Citrus Whipped Cream	160 
Fruit Platter Seasonal Sliced Fruits	160 
Selection of Ice cream 2 Scoop Please Ask About The Flavors	90

Water

Mineral Water Small	40
Mineral Water Large	50
Sparkling Water	55
Soda Tonic	55

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Beverage Menu

Water

Mineral Water Small	40
Mineral Water Large	50
Sparkling Water	55
Soda Tonic	55

Soft Drinks

Coca Cola / Coca Cola Zero, Sprite / Sprite Diet , Fanta	55
Birell	80
Red Bull	125

Hot Drinks

Espresso	60
Double Espresso	75
Americano	80
Cappuccino	80
Latte	80
Macchiato	80
Turkish Coffee	60
French Coffee	70
Hot Chocolate	70
Black Tea	50
Earl Grey Tea	60
Green Tea	50
Green Tea with Mint & Lemon	60
Fruit Flavored Tea	60
Masala Char Tea	60
Herbs	50
House-made Ice Tea	60
Tal Avenue Tea Blend	70

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Latte Special

Vanilla Latte	115
Caramel Latte	115
Tiramisu Latte	115
Red Velvet Latte	115
Matcha Latte	115
Vegan Latte	115

Iced Coffee

Iced Latte	125
Iced Chocolate	125
Frappuccino	125
Affogato	125
Nutellatino	125

Smoothie Specialties

Bananalito	130
Wild Forest	130
Mango Logy	130
Multivate	130
Green Smoothies	130

Milkshakes Specialties

Strawberry Milkshake	115
Banana Split Milkshake	115
Oreo & Banana Milkshake	115
Mango & Coconut Milkshake	115
Brownie Walnut Milkshake	115
Vegan Coconut Milkshake	115

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Freshly Squeezed Juice

Orange	110
Green Apple	110
Strawberry	110
Mango	110
Watermelon	110
Pineapple	110
Guava	110
Banana	110
Carrot	110
Seasonal Fruit	110
Fresh Mia Juice	125

Beers

Heineken	140
Stella	140
Sakkara Gold	140
Meister Maa	150
Desperados	150
ID Watermelon Vodkax	150
ID Energy Vodka	150

Alcoholic Beverages

White Wine	Glass	BTL
Layali - House Wine	130	550
Omar El Khayam	130	550
Jardin Du Nil	160	880
Beausoleil - Organic Benanti	140	770
Cape Bay - South African Chardonnay	180	1045
Red Wine	Glass	BTL
Layali - House Wine	140	560
Beausoleil - Syrah	180	720
Cape Bay - South African Merlot	250	1000
Omar El Khayam	140	560
Chateau De Granville - Merlot, Cabernet Sauvignon	260	1040
Rose Wine	Glass	BTL
Omar El Khayam	140	550
Sparkling Wine	Glass	BTL
Le Baron White & Rose	-	1300
Aida White	-	1155
Cocktail	Glass	BTL
Ultimate Long Island Iced Tea	350	-
Electric Lemonade	350	-
Special Margarita	350	-
Mojito	250	-
Strawberry Mojito	250	-
Pina Colada	250	-
Strawberry Daiquiri	250	-
BNC Signature Cocktail	250	-

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Imported Alcohol	Glass	BTL
Cointreau	300	-
Jägermeister	300	-
Kahlua	300	-
Tequila Sierra Gold	350	-
Tequila Sierra Silver	350	-
Rum Bacardi Gold	350	-
Rum Captain Morgan	350	-
Rum Havana Club	350	-
Malibu	350	-
Vodka Absolut Blue	350	-
Vodka Stolichnaya	350	-
Vodka Smirnoff Red	350	-
Whisky Black Label	600	-
Whisky Glenfiddich	600	-
Whisky Chivas Regal	600	-
Whisky Red Label	400	-
Whisky Ballentine's	400	-
Whisky Black & White	400	-
Martini Bianco	350	-
Martini Dry	350	-
Martini Rosso	350	-
Hennessy V. S	350	-
Your Choice Shisha		
Special Shisha		300
Regular Shisha		150

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