



MEZZE

Made for Gathering

Smoky Baba 8

Fire-roasted eggplant whipped with tahini, garlic, lemon, herbs, and olive oil.

Hummus Trio 14

A tasting of our three signature hummus varieties, Jalapeño, Roasted Red Pepper, and Garlic Confit.

Garden Feta 14

Whipped feta topped with marinated seasonal vegetables, herbs, and olive oil.

Torshi 5

SOFRA's signature house-pickled vegetables, bright, crisp, and boldly spiced.



SMALL PLATES

Made for Sharing

Baladi Salad Small 10 | Large 14

Egypt's signature chopped salad with cucumber, tomato, herbs, and bright citrus vinaigrette.

Falafel 8

Golden falafel made with fava beans, fresh herbs, garlic, and sesame, with its signature vibrant green center.

Golden Goulash 14

Delicate layers of flaky phyllo filled with Egyptian-spiced ground beef, onions, and fresh herbs.

Mousaka 13

Roasted eggplant and peppers layered in a slow-cooked tomato and garlic sauce.

Alexandrian Liver 14

Sauteed beef liver with garlic, cumin, chili, and peppers, finished with a bright splash of citrus.

Sofra Fries 10

Crispy golden fries tossed in our signature seasoning and accompanied by our house-made dipping sauces.

Stuffed Vegetables Grape Leaves 12 | Cabbage 12 | Sweet Peppers 14 | Mix 18

Tender vegetables filled with rice and fresh herbs, simmered in our house-made broth.



SOUPS

Made for Comfort

Creamy Lentil 10

Velvety red lentils slowly simmered with aromatic vegetables, finished with crispy onions and garlic aoli.

Orzo 8

Delicate orzo simmered in a rich chicken broth with aromatic vegetables and fresh herbs

Molokhiya 10

A traditional Egyptian jute leaf stew simmered in a savory broth and finished with a garlic and coriander tasha.



SIDES

Made to Complete The Table

Fresh Baladi Bread 5

Fresh Fino Bread 5

Egyptian Vermicelli Rice 7

Alexandrian Seafood Rice 8

Bamya 10

Molokhiya 10

ENTREES

Made for Savoring

Koshari 18

Egypt's beloved national dish of rice, lentils, pasta, chickpeas, crispy onions, and spicy tomato sauce.

Macarona Béchamel 28

Layers of pasta, seasoned beef, velvety béchamel baked until golden, served over our house tomato basil sauce.

Beef Stew 35

Fork-tender beef and sweet onions slowly braised in our house broth, served over silky mashed potatoes.

Pharaoh's Pot Pie 36

Our take on an Egyptian classic featuring tender beef, onions, peppers, and tomatoes slow-cooked together beneath a golden crust

Fatta 38

A celebratory Egyptian classic featuring layers of crispy bread, rice, and tender slow-cooked lamb or beef, finished with our rich garlic vinegar tomato sauce.

Muza 37

Fall off the bone lamb shank, served over creamy mashed potatoes and finished with our signature spicy tomato sauce.

Herb Roasted Chicken 28

Lemon herb marinated chicken roasted until golden and served alongside Egyptian vermicelli rice.

Bamya 36

Tender okra and slow-braised beef simmered in a rich tomato stew, served alongside Egyptian vermicelli rice.

Mediterranean Shrimp 30

Alexandrian-style shrimp sautéed in garlic butter with fresh herbs and citrus, served alongside Egyptian seafood rice.

The Nile Cruise MP

Grilled branzino, seasoned with garlic, cumin, coriander, finished with bright citrus, served alongside Egyptian seafood rice.

Blackened Branzino MP

Blackened branzino with a deep, smoky crust and bold Egyptian spices, served alongside Egyptian seafood rice.

Alexandrian Sunset MP

Broiled salmon with garlic, lemon, fresh herbs, and a delicate char, served alongside Egyptian seafood rice.

DESSERT

Made for Indulging

Kunafa 15

Golden kunafa baked to order, filled with pistachio cream and finished with our signature house syrup.

Basbousa Cake 12

Egypt's beloved semolina cake delicately soaked in fragrant syrup, and finished with toasted nuts.



DRINKS

Made for Connection

Espresso 4

Latte 7

Egyptian Black Tea 5

A bold Egyptian black tea served traditionally or with fresh mint, honoring one of Egypt's most cherished daily rituals.

Sofra's Garden Refresher 10

A modern tribute to Egypt's beloved mint lemonade, blending fresh lemon, and vibrant herbs.

Nile Melon 10

Fresh watermelon and lemon blended into a refreshing frozen drink with a bright sweet finish.

Hibiscus Oasis 10

Tart hibiscus and rich tamarind balanced with fresh lime for a vibrant, sweet-tangy Egyptian-inspired refresher.

Palm Shade 16

Cool cucumber, fresh mint, and bright grapefruit evoke the quiet relief of shade beneath the palms along the Nile.

Golden Hour 18

Mango, passion fruit, and pineapple glow with the warmth and abundance of Egypt's sun-drenched landscape.

Cairo Noir 18

Espresso, chocolate, caramel, and oat milk bring together the rich, layered flavors of Cairo after dark.

Desert Rose 18

Rose bergamot, pomegranate, and passion fruit echo the delicate beauty of the lotus, a timeless symbol of the Nile.

Green Ember 16

Cucumber, jalapeño, lime, and agave balance the coolness of an oasis with a spark of desert heat.

Fig Tree 16

Ripe fig, peach, and lime evoke the warmth and abundance of an Egyptian garden at the close of summer.

Sunstone Spritz 18

Bright raspberry and botanicals capture the warmth of sunlit stone along Egypt's Mediterranean coast.