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.

Garden Feta 14

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

Torshi 5

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



Vegan Vegetarian Gluten Free

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.



Vegan Vegetarian Gluten Free

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

Vegan Vegetarian Gluten Free

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 along-side Egyptian vermicelli rice.

Bamya 36
Tender okra and slow-braised beef simmered in a rich tomato stew, served alongside Egyptian vermicelli rice.



Vegan Vegetarian Gluten Free

ENTREES

Made for Savoring

Kofta 28
Seasoned ground beef and fresh herbs, hand-shaped onto skewers and charcoal-grilled to juicy perfection. Served with a side of vermicelli rice.

Kabob 36
Tender cubes of marinated boneless lamb shoulder, charcoal-grilled and served with a side of vermicelli rice.

Sofra's Butcher's Skewer 34
Thin slices of tender beef layered with flavorful beef fat, charcoal-grilled and served with a side of vermicelli rice.

Sofra Mixed Grill 39
Your choice of two charcoal-grilled skewers: Kabob, Kofta, or Butcher's Skewer, served with a side of 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.

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



Vegan Vegetarian Gluten Free

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.



Vegan Vegetarian Gluten Free

DRINKS

Made for Connection

Espresso 4

Cappuccino 5

Latte 6

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.

Hibiscus Oasis 10
Tart hibiscus and rich tamarind balanced with fresh lime for a vibrant, sweet-tangy Egyptian-inspired refresher.

Palm Shade 15
Cool cucumber, fresh mint, and bright grapefruit evoke the quiet relief of shade beneath the palms along the Nile.

Golden Hour 16
Mango, passion fruit, and pineapple glow with the warmth and abundance of Egypt's sun-drenched landscape.

Cairo Noir 17
Espresso, chocolate, caramel, and oat milk bring together the rich, layered flavors of Cairo after dark.

Desert Rose 16
Rose bergamot, pomegranate, and passion fruit echo the delicate beauty of the lotus, a timeless symbol of the Nile.

Green Ember 15
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 16
Bright raspberry and botanicals capture the warmth of sunlit stone along Egypt's Mediterranean coast.