

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.



WELCOME TO THE RENAISSANCE OF CONTEMPORARY DINING.



# Beverage Menu

# Red Wine

## Baila

Tempranillo  
1600

## Nala

Pinotage - Shiraz  
1550

## Château De Granville

Merlot - Cabernet Sauvignon  
400 | 1500

## Château Byblos

Cabernet Sauvignon & Syrah  
400 | 1500

## Cape Bay

Merlot  
350 | 1300

## Castello Di Trevi

Nero d Avola  
300 | 1200

## Jardin Du Nil

Cabernet Sauvignon - Petit Verdot - Syrah  
1100

## Beausoleil

Cabernet Sauvignon  
250 | 900

# White Wine

## Baila

Verdejo  
1600

## Nala

Chardonnay and Sauvignon-Blanc  
1550

## Château De Granville

Semillon  
400 | 1500

## Château Byblos

Cabernet Sauvignon & Syrah  
400 | 1500

## Cape Bay

Chardonnay  
350 | 1300

## Castello Di Trevi

Grillo  
300 | 1200

## Jardin Du Nil

Viognier – Vermentino  
1100

## Beausoleil

Bannati  
250 | 900

## Rose

**Baila**  
Tempranillo  
1600

**Castello Di Trevi**  
Grillo  
300 | 1200

**Beausoleil**  
Merlot  
250 | 900

## Sparkling Wine

**Le Baron Signature**  
2200

**Château De Granville**  
1700

**Valmont**  
1200

# Sangria

## Red

Wine, Seasonal Fruit, Orange Liqueur, Berry Mix

300 | 900

## White

Wine, Seasonal Fruit, Rum, Passion Fruit

300 | 900

## Rose

Wine, Seasonal Fruit, Rum, Passion Fruit

300 | 900

# Beer

## Heinken

Bottle

160

## Desperados

170

## Stella

160

## Sakara

170

# Spirits

## Whisky

Single Malt | Premium | Regular

850      600      450

## Vodka

Premium | Regular | Local

600      400      150

## Rum

Blanco | Gold | Dark | Local

450      450      450      150

## Gin

Premium | Regular | Local

600      400      150

## Cognac

VSOP

800

VS

750

# Shots

## JagerMeister

450

## Bailey's

450

## Mastika

500

## B52

450

## Sambuca

450

## Tequila

450

# Cocktails

## Whisky

Terrenal's Hush  
450

Old Fashioned  
500

Mint Julep  
450

Whisky Sour  
450

## Gin

Gin Basil Smash  
250 | 450

Martini  
500

Dirty Martini  
500

Fruity Collins  
250 | 450

## Vodka

Passion Fruit Martini  
250 | 450

Bloody Mary  
250 | 450

Vodkatini  
500

Dirty Vodkatini  
500

Espresso Martini  
550

## Tequila

Margarita  
450

Paloma  
550

Bloody Maria  
500

## Rum

Mojito  
250 | 450

Pina Colada  
250 | 450

Mai Tai  
500

# Mocktails

250

## Rio

Passion Fruit, Pineapple Juice, Lemon, RedBull

## Berlin

Peach, Orange Juice, Lime, RedBull

## Ginger Orange Snap

Orange, Ginger, Basil, Honey

## Berry Mint Spritzer

Berry puree, Mint, Lemon, Sprite

## Cucumber Refresher

Cucumbers, Mint, Lemon, Tonic

## Tropical Lemonade

Lemon, Lime, Lemon-lime, Tonic

# Hot & Soft Drinks

## Fresh Juices

100

## Soft Drinks

65

## Espresso

Single 80

Double 110

## Tea Selection

65

## Water

Small | Large | Sparkling

50    80    80

## Red Bull

130



Red Bull Energy Drink

Red Bull Sugar Free

Red Bull White Edition



★ **THOMAS HENRY** ★

## Premium Mixer

130

Premium Tonic

Botanical Tonic

Ginger Ale

Grapefruit Soda

Cherry Blossom





