



# Pomodoro

menu





*Our aim is to provide our multicultural guests with happiness and joy through food, in an elegant Ambience combined with quality service.*

At Pomodoro we serve only fresh, healthy, nutritious and great tasting food at reasonable prices, in a clean, friendly and cozy environment

**WHAT WE WANT POMODORO TO BE:**

A testament to fine dining in Sharm El Sheikh

**WHO WE ARE:**

A great team of people delivering genuine hospitality and unforgettable dining experiences inspired by -but not limited to- authentic Italian cuisine

**WHAT IS OUR MISSION:**

To continue to thrive, whilst being driven by our love for fresh local and imported ingredients

**WHAT IS OUR GOAL:**

To maintain our own unique distinction in food choices, service, atmosphere and location that has earned Pomodoro a first class reputation for gastronomy and gracious hospitality, drawing new and returning customers year after year

**WHAT IS OUR COMMITMENT TO THE ENVIRONMENT:**

To pursue meaningful measures, by minimizing the environmental impact of our restaurant's operations, whilst inspiring others to behave similarly

# SOUPS

## CREAM OF MUSHROOM SOUP | 55

Purée of fresh mushrooms, seasoned and finished with fresh cream

## TOMATO SOUP | 55

Flavoured with onions and peppers, blended smooth and finished with a fresh cream

## SEAFOOD SOUP | 75

White fish and salmon fillet chunks, calamari, mussels and shrimps in a fresh tomato sauce, accompanied by croutons

## GAZPACHO OF THE DAY | 55

Our daily interpretation of this classic cold soup from Spain, with local juicy tomatoes, cucumbers and a refreshing twist. *Available in summer only*

# STARTERS

## BRUSCHETTA AL POMODORO | 59

Crispy bread topped with marinated tomato, with basil and olive oil

## GARLIC BREAD | 59

Fresh baguette smothered with garlic butter and toasted to a golden brown

## VITELLO TONNATO | 149

A traditional dish from Piedmont (Italy). Thinly sliced cold beef fillet covered with a rich creamy mayonnaise-like sauce flavored with tuna and anchovies. Served with capers and sliced gherkin

## CHICKEN TENDERS | 119

Breaded chicken strips served with hot sauce and a creamy mustard dip

## BEEF CARPACCIO | 149

Thinly sliced raw filet mignon with rocket, shaved Parmesan, extra virgin olive oil and balsamic vinegar. Served with toasted brown garlic bread

## FRIED CALAMARI | 119

Calamari dipped in batter and fried, served with Tartare sauce

## CHICKEN SATAY N | 119

Skewers of tender chicken fillet marinated in Thai satay sauce and served with peanut sauce



# MEZZE

A mezze is a big part of the dining experience in Eastern Mediterranean, Middle Eastern, and Arab countries. The mezze concept is very similar to the Italian aperitivo and the Spanish tapas. Mezze are the ideal choice for finger food lovers, the perfect companions for a drink and have the magic power of creating a chilled environment for inspiring conversations.



## COLD MEZZE

Served with Shami Arabic Bread

White cheese with tomato | 59

Tehina | 49

Baba Ghanouj | 59

Moutabel | 59

Hummus | 59

## HOT MEZZE

Served with Shami Arabic Bread

Grilled kofta served on a sizzling platter | 99

Grilled chicken liver served on a sizzling platter | 99

Kobeba filled with cheese & spinach | 99

Kobeba filled with beef & onions | 99

# SALADS

## RUCOLA SALAD | 79

Rocket leaves topped with cherry tomatoes, olive oil, lemon and Parmesan cheese

## CAPRESE SALAD | 109

Fresh Mozzarella cheese with sliced tomatoes, basil vinaigrette and balsamic sauce

## CHICKEN CAESAR SALAD | 169

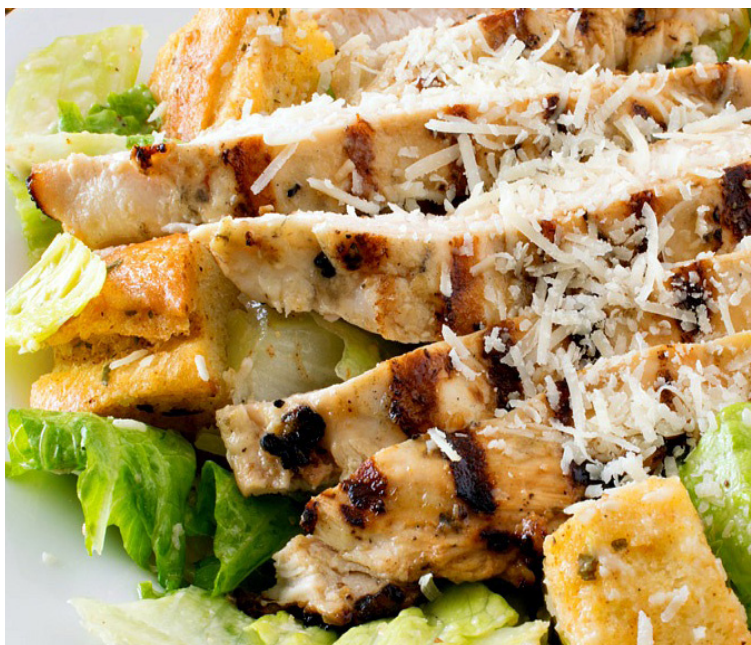
Crispy lettuce and grilled chicken breast, mixed with Caesar dressing and topped with Parmesan cheese and croutons

## HOUSE GARDEN SALAD | 79


Fresh seasonal lettuce, tomatoes, cucumbers, carrots and onion rings

## GREEK SALAD | 109

Tomatoes, cucumbers, green peppers and olives tossed in olive oil and white vinegar. Topped with Feta cheese and oregano.







## PASTA SECTION

*Made from the flour of durum wheat, pasta takes its name from the pasty texture of the dough when it is first mixed.*

*Many pasta names are simply from the Italian word of the shape into which the dough is molded.*

*Cut into squares, rolled into tubes, pulled into long strings and twisted into spirals— pasta choices stretch to at least 200 different types, in addition to hundreds of regional variations. All pasta kinds are combinable with a vast array of sauces and accompaniments.*

*At **Pomodoro** you will find the freshest homemade pasta, belonging to the authentic Italian tradition, which is praised all over the world.*

*Indulge in the delectable and mouthwatering taste of our rich sauces that accompany our freshly homemade **Gnocchi, Ravioli, Fettuccine and Tagliolini.***

*All revamped by our Executive Chef Hussein and our Guest Chef, Giuseppe from Italy who has passed on his thirty years of native pasta making experience to our cuisine.*

*Discover the delicate flavour of the **spinach green Gnocchi**, or pamper your palate with **traditional Fettuccine** and **fish filled Ravioli.***

*Curious diners will not be disappointed by the sophisticated twist on our signature dish **Homemade Black Tagliolini**, freshly prepared with our unique and sumptuous seafood accompaniment.*





## OUR SUMPTUOUS SAUCES MEET AUTHENTIC HOMEMADE ITALIAN PASTA

Mix and match your preferred pasta type with one of our rich vegetarian, meat, chicken, fish or seafood sauces

### **Gnocchi - Green Gnocchi**

This popular pasta has been around since the days of the Roman Empire. Gnocchi is a type of dough dumpling that is cut into pieces about the size of a small cork, featuring potatoes, with the addition of spinach in its green version.

### **Fettuccine - Green Fettuccine**

One of the most popular types of pasta, it comes in long, flat, ribbon-like strips, and it is historically from Emilia-Romagna region in Italy. The green version provides a delicate flavour and colour thanks to the addition of spinach in the dough.

### **Black Tagliolini**

Rooted in the Italian regions of Liguria and Marche, our black squid ink Tagliolini is a long, ribbon-like pasta similar to fettuccine but thinner. This is the ultimate choice for sophisticated fine diners who know what to look for.

### **Fish Ravioli - Ricotta & Spinach Ravioli**

A square shaped pasta with ruffled edges, stuffed with fish chunks and salmon, or spinach and ricotta in its green variant.

## OUR FRESHLY MADE SAUCE SELECTION:

### AL POLLO | 179

Our homemade fresh to order white cream sauce with pan sautéed chicken and mushrooms

*Recommended Pasta: Fettuccine*

### GIUSEPPE'S POMODORO SAUCE | 159

This is Italy on your plate. Traditional homemade tomato sauce with fresh basil and extra virgin olive oil

*Recommended Pasta: Ricotta & Spinach Ravioli  
Also great with Fettuccine or Gnocchi*

### Signature Dish - RICH SEAFOOD DELIGHT | 259

A sublime rich seafood and fish accompaniment which will excite your mouth and eyes, featuring chunks of fresh salmon, white fish, shrimps, calamari and mussels in a lightly spiced fresh tomato sauce

*Recommended Pasta: Black Tagliolini  
Remarkable also when paired with Fettuccine*

### CREAMY AND CHUNKY SALMON

Let our homemade pasta bathe in this velvety, slightly pink tomato sauce with a touch of cream and abundant fresh salmon chunks

*Recommended Pasta: Fish Ravioli | 259  
Try also with Fettuccine, Black Tagliolini or Gnocchi | 179*

### BOLOGNESE RAGÙ | 159

Perfect for meat lovers, this traditional low heat simmered sauce is made of braised ground beef sautéed with extra virgin olive oil in a mixture of celery, carrots, onions and homemade tomato sauce. Served with Parmesan cheese

*Recommended Pasta: Green Fettuccine  
Pairs great with Ricotta & Spinach Ravioli or Gnocchi too*

### VELVETY MUSHROOM | 179

A delicious house made creamy sauce with fresh champignon mushrooms and a sprinkle of cheese

*Recommended Pasta: Gnocchi  
Fettuccine and Ravioli work well too with this traditional sauce*

### VEGETARIAN HEAVEN | 159

A medley of mushrooms, peppers, zucchini, eggplant, broccoli and sun dried tomatoes meet a rich, herb infused tomato sauce with a hint of Parmesan cheese

*Recommended Pasta: Green Fettuccine  
Combine it with Ricotta & Spinach Ravioli or Gnocchi, for a richer experience*

### GORGONZOLA | 179

This rich creamy Gorgonzola cheese sauce is dedicated to diners who love an intense cheesy flavor and it is a perfect match for the texture of our homemade pasta

*Recommended Pasta: Gnocchi Green  
Ricotta & Spinach Ravioli and Gnocchi are both great with this strong cheesy sauce*



## ITALY'S FAVOURITES

### LASAGNA ALLA BOLOGNESE | 179

Homemade lasagna sheets layered with meat sauce, béchamel and Mozzarella cheese

### CANNELLONI | 179

Homemade cannelloni stuffed with spinach and Mozzarella cheese, in a light creamy tomato sauce

## DRY PASTA CLASSICS

### SPAGHETTI AGLIO E OLIO | 159

Spaghetti tossed with olive oil, garlic and dry chillies, served with Parmesan cheese

### PENNE ALL'ARRABBIATA | 159

Penne in a spicy tomato and basil sauce



# MAIN COURSES

## MEAT & CHICKEN

### VEAL ESCALOPE PANEE | 299

Veal escalope lightly breaded and pan-fried to a golden brown, served with traditional Viennese potato salad in beef broth

### KOFTA CASSEROLE | 169

Ground beef and ground lamb mixed with spices, covered with tomato, onion and sliced potato all baked in a casserole. Served with oriental salad, garlic tahina and Bedouin bread

### CHICKEN FLORENTINE | 159

A boneless chicken breast filled with spinach, baked and topped with creamy cheese sauce. Served with mashed potatoes and Chef Hussein's vegetable ratatouille

### BRAZILIAN BEEF MEDALLIONS | 299

Beef medallions topped with your choice of mushroom or pepper sauce, garnished with Chef Hussein's vegetable ratatouille and roast potatoes

### GRILLED ORGANIC HALF CHICKEN | 179

Marinated organic half chicken, served with roast potatoes and grilled seasonal vegetables

### VEAL PICCATA | 299

Pan seared veal escalope finished with your choice of mushroom & gorgonzola sauce, creamy pepper sauce or butter & lemon sauce. Served with roast potatoes and Chef Hussein's vegetable ratatouille

### VEAL FILLET TENDERLOIN | 345

Tenderloin veal fillet cooked to your liking and topped with an aromatic herb butter. Served with Chef Hussein's vegetable ratatouille and roast potatoes

### CHICKEN CORDON BLEU | 169

Chicken breast stuffed with cheese and smoked turkey, pan fried. Served with French fries

### VEAL STIR FRY ASIAN STYLE | 299

Stir fried veal with leeks, green, yellow and red peppers, flavoured with fresh ginger and soy sauce. Served with steamed Basmati rice





# MAIN COURSES

## FISH & SEAFOOD

### MEDITERRANEAN SEA BASS | 299

A generous sea bass fillet portion tossed in extra virgin olive oil, garlic and herbs featuring a classic Mediterranean accompaniment of juicy cherry tomatoes and black pitted olives. Served with rice



### FISH & CHIPS | 179

Battered fish fillet served with a portion of French fries and tartare sauce

### GRILLED SEA BASS | 299

Sea bass fillet marinated in parsley, lemon and olive oil. Served with rice and Chef Hussein's vegetable ratatouille

### GRILLED SALMON FILLET | 289

Marinated and grilled salmon fillet drizzled with balsamic sauce, served with spinach and mashed potatoes

### GRILLED LARGE SHRIMPS | 349

Large shrimps, grilled (or pan fried if you prefer) and topped with herb lemon butter. Served with Freekeh (cracked green wheat) and peas infused in a seafood bisque

### GRILLED MIXED SEAFOOD | 369

Shrimps, Nile perch fillet and grilled calamari finished with lemon butter, accompanied by grilled vegetables and Freekeh (cracked green wheat) with peas infused in a seafood bisque

### SHRIMP CURRY | 299

Medium sized shrimps in a curry flavoured coconut cream, with pineapple slices, curcuma, ginger, onions and leeks. Served with steamed Basmati rice

### SEAFOOD SOUP | 199

A generous main course sized portion of this sumptuous soup featuring white fish and salmon fillet chunks, calamari, mussels and shrimps in a fresh tomato sauce accompanied by garlic bread



## SIDE DISHES

White rice, Roast potatoes, Mashed potatoes, Viennese potato salad, Sautéed vegetables, Sautéed spinach, French fries, Grilled vegetables, Basmati rice, Ratatouille (aubergine, zucchini and peppers in a Mediterranean light stir-fry) | 39

# PIZZA

All our pizzas are made with the freshest local ingredients and baked in our traditional pizza oven  
Choose from two types of pizza:

## THICK & SOFT

Authentic Neapolitan pizza, shaped by hand  
Soft, with thick crust and a rustic look

## THIN & CRISPY

Our famous original pizza  
Thin and crispy and with a cosmopolitan twist

### MARGHERITA | 129

Tomato sauce, Mozzarella cheese, fresh basil and olive oil

### NAPOLI | 149

Tomato sauce, Mozzarella cheese, capers, anchovies and olive oil

### BOLOGNESE | 149

Tomato sauce, Mozzarella cheese, topped with our authentic Bolognese ragù

### VEGETARIANA | 139

Tomato sauce, Mozzarella cheese, mushrooms, green peppers, black olives, onions and olive oil

### HOUSE SPECIAL | 139

Fresh tomato, Mozzarella cheese, fresh rocket, olives, basil, Parmesan cheese shavings and olive oil

### TUNARELLA | 139

Tomato sauce, Mozzarella cheese, tuna, fresh onions and oregano

### QUATTRO STAGIONI | 149

Tomato sauce, Mozzarella cheese, mushrooms, smoked turkey, beef salami and olive oil

### AMERICAN HOT | 139

Tomato sauce, Mozzarella cheese, beef salami, Jalapeno peppers, olives, fresh chillies and olive oil



### SEAFOOD | 179

Tomato sauce, Mozzarella cheese, shrimps, fresh salmon, calamari, capers and olive oil

### QUATTRO FORMAGGI | 149

Tomato sauce, Mozzarella cheese, Goat cheese, Parmesan cheese, Blue cheese and olive oil

### DIAVOLA | 149

Tomato sauce, Mozzarella and Cheddar cheese, spicy organic chicken strips, Jalapeno peppers, oregano, fresh chillies and olive oil.

## PIZZA EXTRAS

Jalapeno peppers, fresh chillies, olives, rocket salad, bell peppers | 10

Anchovies, calamari, Mozzarella cheese, mushrooms | 20

Tuna, Parmesan, turkey ham, goat cheese, chicken | 25

Spicy salami, prawns, salmon | 30





## DESSERTS

### CHOCOLATE CAKE WITH VANILLA ICE CREAM | 99

Chocolate cake covered with a rich, moist, chocolate ganache. Served with a scoop of homemade vanilla ice cream and topped with chocolate sauce

### WAFFLES WITH ICE CREAM | 99

Two halves of our Belgian style waffle paired with one scoop of homemade Italian ice cream and topped with your choice of a mixed berry, caramel or chocolate sauce

### CHEESECAKE | 99

A rich cream cheese filling in buttered crumb crust, topped with Blueberry sauce

### CRÈME BRULÉE | 99

Vanilla custard glazed with brown sugar, presented with raspberry sauce and whipped cream

### CAMEL BANANA SPLIT N | 99

Two scoops of vanilla and chocolate ice cream nestled between a fresh, split banana, with crushed almonds and your choice of a mixed berry, caramel or chocolate topping

### HOMEMADE ITALIAN ICE CREAM | 65

Your choice of two flavours, topped with our famous homemade waffle cone



Pomodoro 🍅



TRIBE