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Beautiful Hotel, Great View But Poor Handling of a Serious Issue Im currently staying at Sofitel Cairo Nile El Gezirah, and Im writing this review on the same day that a very upsetting incident occurredone that unfortunately overshadowed the positive aspects of my stay. Let me start with what deserves praise: the view of the Nile is absolutely stunning, and the hotel itself has a luxurious and welcoming atmosphere. The breakfast was truly a highlight delicious, well-organized, and served by a team of professional and attentive staff. Housekeeping has also been excellent. I also want to thank Ahmed at the reception, who handled our early check-in after a long flight with professionalism and a warm attitude. He really made us feel welcome upon arrival. However, today I experienced something that left me shocked and disappointedmainly due to the unprofessional behavior of the duty manager, Mr. Yousef. I had ordered food from an external restaurant for myself and my son. After waiting for over three hours, I called the restaurant and was told they had already come to the hotel but were turned away by reception, who claimed there was no guest under that name. I then called reception myself, and they admitted the mistake, saying, Sorry, we didnt see the name. That alone could have been resolved. But when I spoke with Mr. Yousef, instead of taking ownership or trying to help, he flat-out denied that it ever happened. When I asked if he was calling me a liar, he said, I dont know. Then, during a phone call later, he changed the story again, even though all conversations are recorded. I was honestly shocked. This kind of dismissive and defensive behavior is completely unacceptable for any hotellet alone a 5-star Sofitel. I wouldnt accept this kind of attitude even from a Mickey Mouse hotel, let alone one that prides itself on luxury and service. If Mr. Yousef had simply acknowledged the error and apologized, I might have been understanding. But instead, his approach made the situation worse. At that point, I no longer even wanted the food. The experience ruined our evening and left a lasting negative impact on our vacation. Im not writing this for compensation. Im writing it because guests deserve honesty, respect, and accountability. People make mistakes thats human. But whats not acceptable is denying them, shoving the story, and treating guests like theyre not telling the truth. I sincerely hope senior management reads this and ensures that other guests dont experience what I did.Shrift to main contentA fine dining tasting menu right next to the Giza pyramids, tahini-driizzed kebabs at a century-old shop tucked in a historic alley, cocktails at a rooftop bar overlooking the Nile, and more of Cairos best mealshy Laila Hassaballa and Mariam NozarJun 6, 2024, 2:00 PM UTC

Cairo, the bustling, vibrant heart of Egypt, is a little-known food lovers paradise. Famous for its ancient sites, the city boasts a culinary scene thats as diverse and rich as its culture and history, driven by global trends and Egyptians themselves, who are eating out more than ever before. The citys food scene is a testament to its multicultural heritage, offering a variety of cuisines, from Japanese to Italian. Many local chefs are also taking inspiration from global foodways, applying new twists to the dishes they grew up eating and incorporating ingredients like miso and boba. As fine dining spots pop up around the districts of New Cairo and Sheikh Zayed, theres a noticeable shift toward elevated, modern presentations, but local bakeries and family-run eateries are still thriving. Egyptians still crave the familiarity of baladi bread (traditional flatbread), the theatricality of feteer (flaky, layered, stuffed pastries), the warmth of molokhia (classic green mallow soup rich with uمامi), and the unctuous comfort of camel liver. Restaurants also remain social hubs, where food, culture, and neighborhood gossip intersect.

Whether youre sampling street food staples like koshary and shawarma, indulging in a meal at one of the high-end restaurants led by world-renowned chefs, or exploring culinary gems in the citys nooks and crannies, Cairo promises a gastronomic experience of historic proportions.Laila Hassaballa and Mariam Nozar are the entrepreneurs behind Bellies En-Route, which they started in 2016 to take travelers on authentic food tours around the city they call home. Along with their team, they have collectively taken 5,000 travelers from over 50 countries on culinary experiences in downtown Cairo and Heliopolis. The duo aim to put Egypt on the international culinary map by offering experiences that break stereotypes and bring people together.A fine dining tasting menu right next to the Giza pyramids, tahini-driizzed kebabs at a century-old shop tucked in a historic alley, cocktails at a rooftop bar overlooking the Nile, and more of Cairos best mealshy Laila Hassaballa and Mariam NozarJun 6, 2024, 2:00 PM UTC

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After touring the Giza Plateau, step into the tranquil atmosphere of Khufuis, where chef Mostafa Seif serves up a feast with the pyramids as a breathtaking backdrop. Sip on a glass of fresh banana milk while choosing from four set menus (including a vegetarian option), each consisting of a four-course meal with a choice of main dish. Seif, a top gourmet twists on traditional Egyptian dishes, including koshary salad made with mefetela (a rural dough made of ground unprocessed wheat and skillfully kneaded with flour, producing little pearls similar to couscous), molokhia (classic green mallow soup) with rabbit, and savory gatayef, a pancake-like pastry that Egyptians stuff and fry, enjoyed both sweet and savory. This is an excellent introduction to Egyptian cuisine, particularly elements that are not easily found in restaurants catering to tourists.

Although quiet during the day, this residential part of Imbaba becomes animated in the evening, thanks to Hawawshi El Rabie, which originated as a family-run butchery but now serves a lineup of Egyptian street food. Grills sprawl out from the corner shop, providing plenty of opportunity for customers to watch the staff in action. Crowd favorites include mbakkba with sugok (small pasta slathered with spicy tomato sauce and seared on a grill to form crispy edges, before being optionally topped with beef sausage) and hawawshi (seasoned beef mince stuffed in baladi bread thats brushed with ghee before its grilled to crispy perfection). If you go for the waraet lahma (beef thigh meat with onion, garlic, potatoes, and carrots slow-cooked within a wrapper of parchment paper), be sure to order a side of vermicelli rice to soak up the juices at the bottom. When residents of densely packed Zamalek aren't busy sipping coffee in one of the islands compact cafes, shopping in its boutiques, or perusing its art galleries, they head for Crimsons relaxed terrace for a breezy breakfast or a sophisticated night out. A fantastic view of the Nile is the perfect backdrop for stylish Mediterranean and Italian dishes. Start with the salmon roll (best-pow-cured salmon with cream cheese and shrimp, topped with citrus black caviar), followed by the succulent chicken and feta (baked within a pineapple). Crimsons is also known for its impressive selection of cocktails, most notably a bright gin and tonic infused with coriander and rosemary. Reservations are highly recommended.

Located in the heart of Cairos Garden City neighborhood, Escobar attracts both locals and tourists for its spectacular views of the Nile from its towering location high over the city. Though the restaurant does offer a diverse menu, the food isnt the main draw; stick to the extensive selection of beer, wine, and in-house cocktails. Its an ideal spot for large groups, but youll want to make a reservation in advance, especially in the evening.

In the working class neighborhood of Rod El Farag, youll know Sobhy Kaber by the crowd. The restaurant is ample in size, but dont be surprised if you find yourself waiting for a table, especially during peak hours, since it attracts a diverse array of Egyptians and food enthusiasts. The extensive menu features dishes such as mombar (sausage casings stuffed with herby spiced rice), the traditional Egyptian staple molokhia (rich green mallow soup), hamam mahshi (fried pigeon stuffed with seasoned rice and gizzards), and a variety of grilled meats. Despite the restaurants location in a neighborhood not typically visited by tourists, exuberant staff cheer Sobhy Kaber fun and inviting for visitors.

Abou Tarek bustling downtown location is unlike any other restaurant in town, not just for the unparalleled enthusiasm of its staff, but for the fact that it dedicates five stories to a single savory dish: koshary. Egypts national dish (served along with drinks and desserts). Koshary is a flavor-packed mix of carbs, including rice, pasta, vermicelli, lentils, and chickpeas, topped with tomato and garlic sauces. (Unless otherwise stated, its also vegan.) Abou Tarek prepares every bowl fresh to order, keeping up with a constant stream of locals who stop by from noon to night. The pasta is perfectly al dente, the daah sauce is garlicky, and the tomato sauce is always steaming hot. If theres one culinary experience to have in Cairo, its undoubtedly this one.

A tablia is a low, round table, commonly found in rural areas of Egypt; often a gathering place for family dinners, its a symbol of community. Evoking traditions of the patriarchs who serve their families at tablias, this small, inconspicuous restaurant, nestled in one of the many alleyways of Downtown Cairo, is owned and operated by home cook Samar, her mother, two sisters, and aunt. The menu changes daily, usually decided just a day before or early the same morning, providing just enough time for the quiet to purchase fresh ingredients and prepare meals before the doors open at 4:00 p.m. You can call in the afternoon to ask about the menu, or, like most customers, simply arrive and prepare to be surprised (and well-fed). This is found in rural to home-cooked Egyptian food as visitors are likely to experience.

In Cairo, if people consume alcoholic beverages at all, they typically do so within the confines of dimly lit bars or at home. Horreya (meaning freedom) is an 80-year-old exception, as its patrons and residents of the neighboring streets are well aware. Though acquiring a license to serve alcohol today isnt worth the hassle for many of Cairos shop owners, Horreya got its license decades ago, when the press was more lax. A high ceiling and large windows (some of which are papered over to protect guests privacy) border a fairly vast open hall, which is split by an invisible line. On one side, nonalcoholic beverages like mint tea and Turkish coffee are served, just like at any other local coffee shop, while on the other side, alcoholic beverages, particularly local beers, are the common choice. Nestled on the eighth floor of the charming 1930s Carlton Hotel (not to be mistaken with the Nile Ritz-Carlton), this serene rooftop garden makes for an ideal retreat after exploring Cairos bustling downtown district. The laid-back haven attracts a diverse mix of locals and expats, all seeking a cold beer with breathtaking views of the city skyline. Enter through the hotels unassuming side-street entrance and make your way to the elevators. The roof garden is open throughout the day, so you can stop by for a sunny midday respite or come in the evening for a soothing nightcap.

Tucked away in the alleys of Cairos Ghouriya district lies Abou Hashem, a restaurant with a rich history dating back over 100 years. While it may not boast of grandeur or extravagance, it offers a down-home Egyptian dining experience focused on a variety of succulent grilled meats such as kofta and kabab, complemented with tehina (also sometimes spelled tahini), fresh bread, and salad. Pack in with the crowd of locals and start your meal with murtet salata, a savory shot of salad dressing (also referred to as whiskey) to whet your appetite. Abou Hashems friendly kitchen staff expertly chop, shape, and grill meats by the restaurants narrow entrance, giving guests a chance to marvel at the mastery of their craft. Stuffed pigeon with rice, a favorite among Egyptians, is a delicacy typically served during celebrations, festive seasons, and newlwd lunches. The dish is made using a domesticated type of pigeon similar to squab, locally bred and raised throughout Cairo and Egypt. Known across the city as the prime destination for this delicacy, Farahat has become a go-to in one of the many narrow alleyways of Al Azhar and Khan al Khalili, often receiving a visit from Anthony Bourdain. Squeeze into the cramped seating and order one or two pigeons, which each come with a side of bread, tehina, and a cup of pigeon broth that tastes like a warm hug (made even better with a squeeze of Egyptian lime).

With two well-placed branches, Zeeyara offers travelers the opportunity to dine in highly prized settings. One has a great view of the Giza Pyramids, but check out the one on the must-visit Meez Street, where the hustle and bustle of historic Cairo come to life. The thoughtful menu features rich flavors that cater to every palate. For meat lovers, the Auzy Zeeyara, a platter of tender lamb meat served with spiced rice and nuts, is a great choice, though the garlicky borghol camel meatballs with butter sauce are also worth a shot. Vegetarians should opt for the herby bessa, a fava bean paste starring coriander and topped with fried onions, perfect for dipping with baladi bread. The socca salad features local arugula, tomatoes, basterma (cured beef), woven Syrian cheese, and onions with a sweet and tangy pomegranate melonnes vinaigrette, though the kitchen can make it vegetarian as well. For dessert, dont miss out on the date tart with pistachio, ideally paired with some mint tea.

Reservations are recommended and can easily be made through Le Riad Hotel de Charmes website or with a quick phone call. As the first and only woman-led pizzeria in the region, youll want to be certified by the Associazione Verace Pizza Napoletana, this shop produces light pizzas boasting perfectly thin crusts with just the right amount of char on the edges, all topped with carefully selected high-quality ingredients. Favorites include the capriciosa (topped with air-dried beef salami instead of ham), the al-pesto (topped with special Genoese pesto along with sundried tomatoes, fresh basil, and Parmigiano-Reggiano), and the diavola (topped with salami, chili flakes, Parmigiano-Reggiano, and fresh basil). Youll likely want a reservation. If youre passing through the Korba neighborhood after 6 p.m., youll likely encounter a frenzy of haphazardly parked cars and a swarm of people congregating around neighborhood icon Abu Haider. The streetfront shawarma shop prepares juicy, well-seasoned, tangy meat and stuffs it into soft kaiser bread rolls. Pair your sandwiches (order at least two per person, if not more) with the delicious mango juice, made with a highly coveted secret recipe that combines multiple fruit varieties; its always served with a spoon on the side for scooping up the big lumps of fruit at the bottom of the cup.

Abou Sherif, a family-run shop, is cherished by its community for its flaky feteer, a multilayered pastry staple that has roots dating back to ancient Egypt. The dish has evolved over the centuries into several iterations: In urban areas like its now, its generously filled with a variety of cheeses, vegetables, and/or meats based on the customers preference (while in countryside homes, its typically served with an assortment of side dips like fresh cheese, honey, and molasses mixed with tehina). There are also sweet versions that can include clotted cream with honey, halawa (Egyptian halva), or other tantalizing options. The skilled feteer-makers at Abou Sherif take pride in turning the process into a performance, tossing, flipping, and stretching the dough before launching it into the oven.

64 , Damascus, Heliopolis, Cairo Governorate, Egypt10 2090455441 Awda, located in Nasr City, is a charming restaurant that offers a delightful selection of Palestinian cuisine for breakfast, lunch, and dinner. The food here is packed with flavor and served with a level of warmth and friendliness that truly embodies the spirit of the Ararat family, who opened the restaurant in the 1980s still run it to this day. Grab one of the outdoor tables where you can delight in roz edra bil lahma (turmeric and safflower basmati rice cooked in a clay pot with chickpeas and beef), musakhan chicken (sumac-spiced chicken with soft, caramelized onions wrapped in Palestinian flatbread), and mansaf (Jordanian fall-off-the-bone braised lamb served on a bed of turmeric-infused rice and a drizzle of jameed, dried yogurt loosened with lamb broth). At Awda also sells an array of products like pickles, baked goods, zaatar, lahneh, and fresh cheeses for customers to take home. This embedded content failed to load. Within the sophisticated 5A by the Waterway complex of restaurants and shops in New Cairo, youll find Reef Kushiyaki, an extension of Chef-owner Reef Othmans Michelin Bib Gourmand-winning Kushiyaki restaurant in Dubai. The Cairo location offers modern and upscale twists on Japanese street food a tender salmon sashimi paired with a shiso-sauce, miso, and spring onion; beef goyoza with perfectly crisp bottoms; piquant goma wasabi beef skewers all of which pair excellently with a cold Egyptian Stella beer. The dim lighting and dark wood furniture create a cozy, intimate atmosphere, enlivened by a playful mural featuring the restaurants anime mascot.

For a touch of classic Egyptian fare in the heart of New Cairo, locals head to Marzipan, where photographs of renowned Egyptian movie stars from yesteryear and pink-hued Art Deco-inspired interiors provide the backdrop for thoughtful takes on homestyle dishes. The menu is a treasure trove of Egyptian culinary delights with a myriad of dishes to choose from, like crispy basterma rolls (traditional cured beef rich with flavors of fenugreek), keshk (a savory rice pudding garnished with a generous sprinkle of crispy dried onions), and molokhia (green mallow soup) with a side of freshly baked baladi bread. Try the roz maamar bil hamam (baked rice with pigeon) and sharkaseya, a luxuriously creamy walnut chicken dish served with white rice. Choosing the best restaurants and hotels is as crucial to your Edinburgh Fringe experience as the comedians and the theatrics. Just outside Tokyo less than two hours by train five key hotels for onsen baths, bamboo forests, or mesmerizing views of Mt. Fuji. Explore seven charming countryside hotels within easy reach of London by both train and car. Be at one with nature or explore outdoors pursuing a deep relaxation in a deep roll-rings a unique twist on the traditional onsen. Every hotel pool worth a dip in New York City, the tasksills. Hamptons and Berkshires. Stay the night or grab a day pass. Kyoto is a city of distinct neighborhoods, each with its own character and appeal. Try to know two or more. Iconic. Higashiyama and Arashiyama, with this itinerary blending history, art, natural beauty and culinary delights. Youll also hear from two international hospitality professionals from MICHELIN Guide establishments who share how these neighborhoods share their creative lives. The renowned chef offers his take on which restaurants should be at the top of your must-visit list during the Edinburgh Festival Fringe. Chef Jean-Georges Vongerichten, internationally acclaimed for his boundary-crossing cuisine and flagship restaurants such as Jean-Georges at The Shimmonzen in Kyoto, shares his insider favorites from udon to tempura to cocktails alongside stories that shaped his love for the city. Mauro Colagreco, the chef behind the Three-MICHELIN-Starred Mirazur in Menton, traces his deep-rooted affinity for Japanese culture back to Kyoto the city where it all began. Now, years later, hes returned with his family, eager to share the place that first awakened his fascination. Showing results 1-30 of 90 Egypt vibrant food scene is an essential part of its cultural identity, offering travelers and locals an unforgettable culinary experience. From street food stalls in bustling markets to Michelin-starred restaurants with stunning Nile views, the country offers an impressive range of dining options. This guide will take you through the most famous Egyptian restaurants, uncovering regional delicacies, fine dining experiences, and traditional flavors that reflect the heart and soul of Egypt.

Table of Contents Top Restaurants in CairoCairo, the bustling capital of Egypt, offers an incredible variety of restaurants catering to every taste and preference. From cozy bistros to fine dining establishments, this vibrant city embraces the diversity of Egyptian and international flavors.

Abou El Sid: A Traditional Culinary HavenLocated in the heart of Cairo, Abou El Sid has become synonymous with traditional Egyptian cuisine. With a warm, nostalgic ambiance and dishes like molokhia and stuffed pigeon, it offers a genuine taste of local flavors. Many locals regard it as one of the top Egyptian eateries in Cairo.

ZooBa: Elevating Street Food to Gourmet HeightsZooBa brings a unique twist to street food classics, offering premium ingredients and world-class experiences. La Palmeraie: A Taste of Moroccan CharmLocated within the Sofitel Cairo El Gezirah, La Palmeraie offers a luxurious Moroccan dining experience. Known for its tagines and couscous, it adds an exotic flair to Cairos fine dining scene.

Le Deck: A Michelin-Starred ExperienceLe Deck by Laurent Peugeot offers a Michelin-starred dining experience on a floating platform by the Nile. Its fusion menu blends Japanese and French influences with Egyptian ingredients, making it one of the most celebrated luxury restaurants in Egypt.

Biyo Pos: Transforming Dining Management in EgyptAs Egypts restaurant scene continues to grow, efficient management becomes crucial. Biyo Pos offers a modern point-of-sale solution tailored for restaurants, cafes, and eateries across the country. With features like seamless order management, real-time reporting, and customer engagement tools, Biyo Pos empowers restaurant owners to deliver exceptional service while optimizing operations. Many of the restaurants mentioned in this guide benefit from advanced POS systems, ensuring smooth operations and superior customer experiences.

FAQ:What are the most famous Egyptian restaurants in Cairo?Some of the most renowned restaurants in Cairo include Abou El Sid, ZooBa, and Felfela, each offering a unique take on Egyptian cuisine.

Where can I find the best seafood restaurants in Egypt?Alexandria is home to some of the best seafood restaurants, including Fish Market and Sammakmak, known for their fresh catches and authentic flavors.

What is the best Nile-view restaurant in Cairo?The Revolving Restaurant and Sequoia are popular choices for dining with stunning views of the Nile River.

How does Biyo Pos help restaurants in Egypt?Biyo Pos provides advanced POS solutions to streamline restaurant operations, enhance customer experience, and improve business efficiency.

This rooftop restaurant is a hidden gem in Old Cairo, perched above Khan El Khalili on Al-Muizz Street. It offers a truly authentic experience with breathtaking views. You can hear the lively streets below with ease, conversation, the rhythm of music, and the call to prayert still feel like youre in your own serene escape. The ambiance is unique, with tables made from upcycled wooden doors, adding to the character of the place. As for the food, every dish is exceptional. Their rice tagine () is a must-try-rich and flavorful. The hummus, falafel paste, and kofta are outstanding, and the lamb orul is simply delicious. They also serve stuffed duck, pigeon, and chicken, each cooked to perfection. For dessert, their special basbousa is unforgettable, served on its own or with rice pudding, wheat pudding, ice cream, and dragon beard candya unique treat you wont find everywhere. A truly remarkable spot with incredible food and an atmosphere that captures the magic of Old Cairo. Highly recommended! Egypts culinary landscape is undergoing a remarkable transformation, thanks to the presence of internationally acclaimed Michelin star chefs who have chosen to make their mark in the country.

Leading the way is the esteemed Michelin star chef Luke Fournacre, whose culinary talents can be savored at Osteria Restaurant, in New Cairo. Chef Fournacres unwavering commitment to culinary excellence shines through in his creations, such as the heavenly Tempura halloumi, tantalizing Cauliflower and truffle arancini, and the exquisite lemon olive oil cake, each showcasing his passion for innovative flavors.

His artistry in the kitchen has elevated Osteria to new heights, making it a must-visit destination for food connoisseurs seeking an extraordinary dining experience.

Stepping into the spotlight is also legendary Chef Christian Le Squer, a three Michelin star maestro, who has chosen The Smokey Restaurant as his canvas for culinary innovation. With an illustrious career spanning decades, Chef Le Squers creations are a symphony of flavors, textures, and artistic presentation.

Chef Le Squers culinary prowess is unmatched, as evidenced by his masterful creations like the Shrimp Risotto and the Chicken Truffle Pappardelle, solidifying his status as an extraordinary culinary force.

Enter the realm of Michelin-starred excellence at Mista restaurant, helmed by the talented Chef Stefano. Chef Stefanos Michelin-starred talent commands attention with his creative genius as he showcases his Italian expertise through delightful offerings like mouth-watering pizzas and pasta dishes, with the Boscaglia pizza standing out as a must-try, featuring a harmonious blend of four-cheese sauce, roasted mushroom, grilled chicken, fresh parsley, and a touch of truffle oil.

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