

the
light
house

the lighthouse story

It all began when on the occasion of a friend's birthday, we set out to buy her the perfect gift. In our minds, her gift would be minimalist in appearance, functional in terms of day-to-day use and, most importantly, a timeless gift. Unable to find the gift, we decided to scour the world of up-and-coming designers, source those gifting items ourselves and launch a space that celebrates our love of food and design. And with that, the concept behind The Lighthouse was born.

Named after the Lighthouse of Alexandria, one of the seven wonders of the ancient world, The Lighthouse is a restaurant, concept store, and meeting hub, all under one roof.

On a more personal note, Hashem's mother, Dr. Malak Hashem, spent her life as an educator and wrote her doctorate thesis on Virginia Woolf, author of the seminal novel "To the Lighthouse." So The Lighthouse is, in many ways, a tribute to her generation of trailblazing women that stood out as a beacon of excellence.

It is also a nod to Virginia Woolf and her fellow members of The Bloomsbury Group who gathered for conversation, companionship, and the refueling of creative energy. We were inspired when we discovered that they met over "lingering breakfasts" and "painting lunches," and indication of how central fresh, well prepared dishes were to the way they socialized—and a principal tenet of our own eating philosophy at The Lighthouse.

—

Hashem and Hany

The Lighthouse team prides itself in creating an immersive food and design experience for its customers. As such, all our furniture, crockery, serveware and glassware that are in use at our restaurant are available for sale to our customers. For inquiries, please ask a member of our staff for our itemized price list.

SERVED FROM 8AM–4PM

breakfast

SAVORY

Avocado on toast topped with cranberries and labneh ^{DGV} | 55

Add a poached, fried or scrambled egg | 10

Sesame seed bagel with smoked salmon, dill cream cheese, onion and capers ^{DGN} | 62

Baked goat cheese pie with oregano, sumac and honey ^{DGNV} | 46

EGGS

Eggs Benedict with veal bacon ^{DG} | 66

Eggs Royale with smoked salmon ^{DG} | 66

Eggs Florentine with spinach ^{DGV} | 60

Scrambled eggs on croissant with avocado and veal bacon ^{GD} | 61

Spicy Shakshouka with tomato, veal bacon, herbs and pine nuts ^{GN} | 64

Scrambled eggs with fresh truffle shavings and toasted Campaillou bread ^{DGV} | 96

Scrambled eggs with smoked salmon and toasted Campaillou bread ^{DG} | 62

Omelette your way ^D | 46

Add mushroom / spinach / tomato / onion / cheese ^D | 7

Add smoked salmon ^S / bacon / avocado | 16

Boiled eggs on grilled Campaillou bread ^{DGV} | 38

Fried egg on grilled Campaillou bread ^{DGV} | 38

SWEET

Plain croissant ^{DG} | 12

Almond croissant ^{DGN} | 15

Pain au chocolat ^{DG} | 14

Cinnamon roll ^{DG} | 15

Pepito ^{DG} | 15

Waffles with berries and cream ^{DG} | 42

Fruit Salad with Greek yogurt ^D | 38

Homemade granola with yogurt or milk ^{DN} | 44

Greek yogurt with nuts and honey ^{DN} | 48

French toast with berry compote ^{DG} | 56

Bread basket with berry compote and butter ^{DG} | 26

Kindly inform us of any known allergies: D = Dairy, N = Nuts, G = Gluten, S = Seafood

All prices are inclusive of 5% VAT

DAILY FROM 12PM

lunch & dinner

SALADS

- Lentil salad with pickled vegetables ^{NV} | 42
- Roasted red beets with pistachio-coated goat cheese ^{DNV} | 42
- Goat cheese & cherry tomatoes with hazelnut crust ^{DGNV} | 54
- Greek salad with feta cheese, tomatoes, capsicum, Kalamata olives and dakos ^{DGV} | 54
- Kale & button mushrooms with cured beef, roasted almonds flakes and shaved parmesan ^{DN} | 54
- Artichoke and spelt salad with kale, sun-dried tomatoes, feta and almonds ^{DNV} | 55
- Tuna Niçoise salad with anchovies, hard boiled egg, green beans and lemon vinaigrette dressing ^D | 70

MEZZE BAR

- Baked feta with oregano, paprika, Turkish chili, and Cretan honey, served with pita bread ^{DGNV} | 50
- Burrata with pomegranate, grapes and cherry tomatoes ^{DGV} | 90
- Fried calamari topped with chili, paprika and lime ^{DS} | 50
- Squid Provençal in a smoked tomato sauce ^{DG} | 68
- Grilled octopus with hummus and spicy paprika | 75
- Grilled prawns marinated in garlic, rosemary, and green chili, served with Campaillou bread ^{GS} | 100
- Tuna tartare with avocado & dried apricots, served on Campaillou bread ^{DGS} | 68
- Sea bream ceviche with aji amarillo, tomatoes and coriander ^S | 60
- Grilled aubergine topped with spiced minced lamb, cherry tomatoes and nuts ^{NG} | 60
- Beef tartare made of cured tenderloin with cream cheese, served on Campaillou bread ^{DG} | 80
- Kofta in tomato emulsion ^{DN} | 100

SOUP

- Red lentil soup with chili, topped with baked croutons ^{DGV} | 32

SANDWICHES

- Falafel souvlaki with tzatziki, savoy cabbage, gherkins and sauce vierge ^{DGV} | 48
- Spicy tuna sandwich with beef tomato on Campaillou bread ^{DG} | 56
- Grilled chicken souvlaki with tzatziki, marinated onion, tomatoes and sumac ^{DG} | 52
- Minute steak sandwich served on Campaillou bread ^{DG} | 60
- Short rib burger with guacamole and jalapeños, served with chips ^{DGN} | 100

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DAILY FROM 12PM

lunch & dinner

MAINS

Penne Arrabiata (spicy) ^{DGV} | 82

Roasted cauliflower risotto ^{DV} | 80

Truffle Rigatoni with mushrooms, cream sauce and fresh truffle shavings ^{DGV} | 172

Gnocchi with melted burrata cheese ^{DG} | 95

Seafood Risotto with prawns, calamari in a basil-infused tomato sauce and pistachios ^{DSN} | 133

Homemade Tagliatelle with lobster and cherry tomatoes ^{DG} | 230

Grilled Sea bass with artichoke, fennel and root vegetables á la Polita ^{DS} | 132

Whole Sea bass wrapped and baked in vine leaves and encrusted with Harissa* ^S | 264

Grilled Salmon fillet with green beans and okra in cherry tomato sauce ^S | 115

Grilled Baby Chicken with dried apricots, fried shallots and pistachio ^{NG} | 130

Veal Milanese with rocket salad and tartare sauce ^{DG} | 168

Sliced Beef Ribeye 400g, served with grilled vegetables and mustard dressing* ^D | 260

Char-grilled Ribeye steak 260g, with shallot, caper relish and mustard sauce ^D | 178

Beef short rib with parmesan risotto ^D | 165

Grilled Lamb Cutlets with tzatziki and homemade pita bread ^{DG} | 164

Slow cooked lamb shank with couscous ^N | 155

SIDES

Chips with oregano ^V | 28

Broccoli with lemon and chili ^{DV} | 28

Spaghetti Pomodoro with tomato and basil ^{DGV} | 28

Cherry tomato salad with dry ricotta ^{DV} | 40

Ratatouille ^V | 28

Basmati rice ^D | 28

desserts & coffee

DESSERTS

Pear Tatin with malt ice cream	DG	60
Caramel cake with Brûlée custard & vanilla ice cream	DG	45
Warm chocolate mousse with vanilla ice cream	DG	55
Saffron Milk cake with whipped cream	DNG	46
TLH Umm Ali with malt ice cream	DNG	56
Sticky Toffee Pudding	DNG	56
French Toast with milk ice cream	DG	71
Passion fruit and Yuzu Cheesecake	DNG	56
Tiramisu	DG	54
Popelinis selection of three	DNG	32
Blondie (per piece)	DG	16
Homemade Ice Cream (per scoop)	D	16

COFFEE

Our coffee blends are exclusive to The Lighthouse and can be purchased upon request. Made with single origin arabica beans, each batch is sourced from Ethiopia and roasted locally offering a rich complexity and unique flavor.

Espresso	15	Cappuccino	21
Double Espresso	19	Mocha	32
Macchiato, Cortado, Piccolo	19	Affogato, with vanilla ice cream, chocolate, biscuit and caramel	38
Double Macchiato	21	Iced Americano	19
Spanish Latte	25	Iced Cappuccino	21
Americano	19	Iced Latte	21
Flat White	21	Iced Mocha	32
Latte	21	French Press	30
		Toppings: vanilla, caramel, orgeat, hazelnut	6

beverages

SMOOTHIES & MILKSHAKES

Merry Berry raspberry, blackberry, blueberry, basil and orange juice | 34

Banana Twist banana, salted caramel and almond milk ^N | 34

"The Green" Hulk avocado, cucumber, apple, celery and orange juice | 34

Wake Up Call espresso, honey, chocolate (41% cocoa) and whole milk ^D | 34

Le Protein Fix Greek yoghurt, banana, strawberry ^D | 34

Milkshake: Vanilla, chocolate or strawberry ^D | 34

MOCKTAILS

Virgin Mojito fresh mint, lime | 31

Optional flavors: passion fruit, strawberry, raspberry, pineapple purée

The Japanese yuzu juice, tonic water | 31

Orange Passion Fruit passion fruit, orange juice and soda | 31

Spicy Watermelon lime juice, jalapeño, mint | 31

Fruit Punch green apple, orange, banana, ginger, cinnamon and soda water | 31

FRESH JUICES & LEMONADES

Fresh juice: orange, apple, watermelon or carrot | 28

A's Booster green apple juice, carrot juice, orange juice and ginger | 28

Le Detox green apple juice, cucumber, spinach, lemon and ginger | 28

The Dutch orgeat, lemon, soda water | 28

The Provencal lavender, lemon, soda water | 28

The Alpine elderflower, lemon, soda water | 28

Rosa rose, lemon, soda water | 28

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beverages

TEA & INFUSIONS

Our specialty teas & blends are a product of homegrown tea purveyors, Avantcha, one of the region's leading tea companies. Directly sourced from the finest estates globally, Avantcha teas are handpicked and certified organic.

Sapphire Jasmine Needle a decadent blue infusion with subtle notes of jasmine | 21

Dragon Well Long Jing delicate notes of fruits and nuts | 21

Jasmine Phoenix Pearls green tea pearls with jasmine flowers | 21

Chamomile Blossoms aromatic and soothing with whole chamomile flowers | 21

Rush Hour Berry combination of flavorful garden and forest berries | 21

Rooibos Vanilla Earl Grey fragrant rooibos mixed with lavender blossoms, vanilla and jasmine petals | 21

Hibiscus Flowers an intense ruby infusion with whole hibiscus flowers | 21

Tie Guan Yin Oolong with a mellow floral and sweet aroma | 21

Assam Breakfast strong and full bodied with malt flavors | 21

Majestic Earl Oolong with a mellow floral and sweet aroma | 21

MATCHA

Matcha Kagoshima | 21

HOMEMADE ICED TEA

Lemon, Passion Fruit, Peach | 28

WATER & SOFT DRINKS

MonViso Still/ Sparkling (small) | 17

MonViso Still/ Sparkling (large) | 28


Pepsi, Diet Pepsi, 7up, Diet 7up | 17

Tonic, Soda Water, Ginger Ale, Ginger Beer | 28

Red Bull /Red Bull Sugar Free | 33

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There is taste in people, visual taste, taste in emotion-and there is taste in acts, taste in morality. Intelligence, as well, is really a kind of taste: taste in ideas.

SUSAN SONTAG, NOTES ON "CAMP," 1964

