PACHA MAMA

Our purpose is centered around the relationship between Pachamama and everything that consists in her world. She is the provider of everything that living creatures needs to sustain life. Pachamama represents "Mother Earth": Sun, Sea, Soil and Moon as a whole. Her story revolves around bringing in the experience of simple daily rituals that brings health, joy and a sense of togetherness. This means eating well, thinking sustainably, making an impact and bringing people together.

Collaboration lies at the heart of Pachamama as we form partnerships with suppliers across Egypt. We ensure the freshest and finest ingredients make their way to our kitchen,curating a diverse menu filled with generous and flavorful dishes.

Join us on this journey of self-love, health, joy and profound respect for our environment!

ROOTED IN NATURE

BREAKFAST & BRUNCH

Indulge yourselves in our enticing Breakfast & Brunch meals, and featuring an array of dishes to kickstart your day with a BANG!

SWEET STARTS

French Toast
Golden French Toast topped with Berry Compote & Coconut Whipped Cream - garnished with Seasonal Fruits, Wild Berries, Candied Walnut & a drizzle of Maple Syrup

345 EGP

Add Chocolate Sauce for 50 EGP
Add Maple Syrup for 60EGP
SERVINGS: 2

Nutty Berry Bowl
Velve Yogurt topped with our Crunchy Homemade Granola & Peanut Butter - garnished with Seasonal Fruits, Wild Berries & Chia Seeds

280 EGP

Super Brekky Bowl
Cooling blended mixture of Banana, Mango, Ginger - topped with our Crunchy Homemade Granola, Seasonal Fruits, an overspread of Cocoa Grated Chocolate & Coconut Shaving, along with a drizzle of Honey

290 EGP

Chocolate Peanut Butter Bowl
Blended Frozen Bananas, Cocoa Powder, Non Dairy Milk - topped with Peanut Butter, Pumpkin Seeds Granola & an overspread of Grated Chocolate

290 EGP

Old Fashioned Pancakes
Stacked Velvety Pancakes - garnished with Bananas, Berries, Coconut Cream, Candied Walnut & a drizzle of Maple Syrup

340 EGP

add Chocolate Sauce for 50 EGP
add Maple Syrup for 60EGP
SERVINGS: 2

Sweet Treat Croissant NEW!
This flaky crispy smashed croissant is generously topped with seasonal fruits, caramelized walnuts, and our homemade berry jam. Finished with coconut cream and garnished with fresh mint leaves. Perfect for satisfying your sweet cravings!

345 EGP

Berry Boost Bowl NEW!
Blended frozen berries, non-dairy milk- topped with bananas, Homedmade Granola, Chia seeds & berries.

320 EGP

Green Glow Bowl NEW!
A refreshing and healthy breakfast packed with cantaloupe, spinach, banana, and milk, blended into a creamy base. Topped with fresh banana, kiwi, mixed nuts, and a sprinkle of coconut shavings for the perfect crunchy finish.

270 EGP

Cantaloupe Mint Bowl NEW!
275 EGP

MAMA'S BREKKY

sunny side up, scrambled or omelette

Mama's Classic
Two Organic Eggs cooked your way, drizzled with Chimichurri Hollandaise - served with Sauteed Mushrooms, Roasted Tomatoes, Avocado & Seeds, Caper & Labneh, Baked Beans, Potato Hash Brown & Sourdough Toast.

475 EGP

This dish comes with a coffee of your choice - Espresso or Long Black & an Orange Juice.
Add Maple Roasted Bacon for 120 EGP
Add Smoked Salmon for 170 EGP
Add Homemade Smashed Sausage for 100 EGP
One Egg Extra for 35 EGP

Plant-based Mama's Classic
The Plant-based alternative for the Mama's Classic, served with Chickpea Omelet drizzled with Vegan Chimichurri Hollandaise - served with Sauteed Mushrooms, Roasted Tomatoes, Avocado & Seeds, Caper Cashew Cheese, Baked Beans, Potato Hash Brown & Sourdough Toast.

460 EGP

This dish comes with a coffee of your choice - Espresso or Long Black & an Orange Juice.
Add Garlic Sauteed Spinach for 70 EGP

Radish
Two Organic Eggs cooked your way (Poached Recommended) - served along side Smoked Salmon, Buttery Lettuce, Pickled Beets & Radish, with an overspread of Fried Capers, Roasted Seeds, Parmesan, Buttermilk Herb & a drizzle of Dukkah Dressing.

405 EGP

Plant Based Radish for 340 EGP
One Egg Extra for 35 EGP

Mediterranean Bowl
Our Crusty Homemade Fava beans Croquette - served with Green Salad, Kidney Beans, Marinated Grilled Zucchini & Carrots, Peas, Orange Slices, Beetroot Hummus, an overspread of Roasted Almond, Pickled onions, oriander, a drizzle of Dukkah & Orange Tahini Dressing.

335 EGP

Eggs Your Way
Three Organic Eggs cooked your way - drizzled with Chimichurri Hollandaise & served with Green Salad & Sourdough Toast.

310 EGP

add Cheddar Cheese for 65EGP
One Egg Extra for 35 EGP

BENEDiCTS

your choice of bread: toast or english muffin

Boss
Two Organic Eggs cooked your way, each layered on top of slices of Maple Roasted Bacon, Pickled Cucumbers, Lettuce, Avocado, Chilled Cream Cheese, your choice of Bread, drizzled with Homemade Ranch Sauce & an overspread of Sumac - served with Green Salad

365 EGP

Truffle Benny
Two Organic Eggs cooked your way, each layered on top of slices of Maple Roasted Bacon, Lettuce, Black Truffle Cream, your choice of Bread & drizzled with Truffle Hollandaise - served with Green Salad

395 EGP

Plant-based Truffle Benny
The Plant-based alternative for the Truffle Benny, served with Chickpea Omeltte, layered on top of Lettuce, Black Truffle Cashew Cream, your choice of Bread & drizzled with Vegan Truffle Hollandaise - served with Green Salad

365 EGP

Mexican
Two Organic Eggs cooked your way, layered on top of Smashed Merguez Sausage, Lettuce, Guacamole, Jalapeños, your choice of Bread & drizzled with Smoky Hollandaise - served with Green Salad

375 EGP

Salmon Croquette
Two Organic Eggs cooked your way, each layered on top of slices of Smoked Salmon, Avocado Slices, our Homemade Crispy Hash Browns & drizzled with hollandaise

395 EGP

Croque Madame
Two Organic Eggs cooked your way, layered on top of Parmesan Bechamel Sauce, Smoked Turkey, your choice of Bread and covered with Melted Cheese - served with Green Salad

380 EGP

Korean
Two Organic Eggs cooked your way, layered on top of a bed of Spinach, Kimchi Fermented Vegetables, Smoked Salmon, Guacamole & drizzled with Kimchi Infused Hollandaise - served with Green Salad

395 EGP

The Croissant NEW!
This flaky, buttery croissant filled with two organic eggs cooked your way , layered on top of slices of smoked salmon, Capers cream cheese, baby rucola, covered with hollandaise. Served with Green Salad.

430 EGP

Available Smoked Turkey for 385 EGP
Available Maple roasted bacon for 395 EGP

Brisket Royal NEW!
A delicious twist on the classic Benedict, featuring tender, slow-Smoked , shredded brisket paired with creamy cream cheese, your choice of poached or scrambled eggs, and topped with our homemade, rich hollandaise sauce.

395 EGP

BREAKY SIDES

- Avocado Seeds 85 EGP
- Sauteed Mushrooms 85 EGP
- Roasted Tomatoes 70 EGP
- Garlic Sauteed Spinach 70 EGP
- Golden Hash Brown 75 EGP
- Baked Beans 70 EGP
- Cheddar Cheese 90 EGP
- Caper Labneh 65 EGP
- Caper Cashew Cheese 85 EGP
- Smoked Salmon 170 EGP
- Smoked Turkey 140 EGP
- Grilled Chicken 210 EGP
- Smashed Homemade Sausage 100 EGP
- Roasted Bacon 120 EGP
- Croissant NEW! Plain 130 EGP
- Pastrami NEW! 140 EGP
- Roast Beef NEW! 130 EGP

PACHAMAMA NOURISHING BOWLS

Salmon Zen Bowl NEW!
A nourishing blend of grilled salmon paired with our homemade kimchi for a touch of spice, balanced by crisp green beans, jasmine rice, and a medley of fresh carrots, cucumbers, and red cabbage. Finished with vibrant pickled onions and a sprinkle of fresh coriander, this bowl is a flavorful escape to mindful eating.

595 EGP

Vegan Bowl NEW!
A hearty, plant-powered blend of quinoa and freekeh forms the base of this vibrant bowl, layered with grilled cauliflower, tender spinach, mushrooms, carrots, and zucchini. Topped with fresh red cabbage, crispy roasted chickpeas, and fragrant basil, each bite is complemented by a creamy white bean, garlic, and lemon sauce for a light yet satisfying finish.

485 EGP

Grilled Chicken Bowl NEW!
Boost your day with our Grilled Chicken Bowl, a fulfilling mix of grilled chicken served over a wholesome base of quinoa and jasmine rice. This vibrant bowl includes grilled bell peppers and onions, protein-packed red beans, and sweet corn, finished with pickled beetroot, fresh cucumber, and mint. Drizzled with a refreshing yogurt sauce, it's a nutrient-rich dish that energizes and delights!

575 EGP

LUNCH & DINNER

Embark on a culinary adventure with our hearty Lunch & Dinner options, offering you a range of mouthwatering dishes that will leave you captivated & coming back for more

APPETIZERS

Chimichurri Aubergine
Chargrilled Eggplant layered on a bed of Hummus Beetroot Spread, topped with a drizzle of Chimichurri Sauce, Coriander and Dukkah.

275 EGP

Guac 'nd Chips
Freshly made Guacamole dip, served alongside Crispy Corn Tortilla Chips

295 EGP

Mushroom Croquette
Mushroom croquettes meet chia, onion and spices crisped just right. Dipped into zesty orange tahini.

295 EGP

Ebi Fry
Crispy Deep-Fried Shrimp, perfectly cooked to golden perfection and accompanied by Pineapple Chutney dip.

450 EGP

Asian Smoky Veggie
Smoky, Savory Asian twist. Zucchini, broccoli, beans, mushrooms, all charred to perfection, drenched in a rich Asian sauce. Great alone or shared.

290 EGP

Mama's Truffle Potato
Golden potatoes, truffle-kissed, parmesan-dusted. Crispy outside, tender within. A luxe twist on a classic, served with truffle mayo.

295 EGP

SALADS

Pomegranate Mozarella Salad
Fresh Mozarella Cheese served with Mixed Greens, Yellow Pear Tomatoes, Pomegranate, Spring Onion - with an overspread of Toasted Almonds & a drizzle of Balsamic reduction & Mustard Honey Vinaigrette

370 EGP

Pomegranate Tomato Salad
The Plant-based alternative for the Pomegranate Mozarella Salad, served with OROOTS Mixed Greens, Basil, Yellow Pear Tomatoes, Pomegranate, Spring Onion - with an overspread of Toasted Almonds & a drizzle of Balsamic Honey Vinaigrette

320 EGP

Shrimp & Berry Salad
Mixed Greens served with Marinated Sauteed Shrimp, Roasted Squash, Black Berries, Slices of Orange, Mint - with an overspread of Candied Walnuts, Cottage Cheese & a drizzle of Balsamic.

395 EGP

Smoked Beef & Teriyaki Salad
Smoked Beef Fillet served with Mixed Greens, Fine Julienne Carrots, Juicy Cherry Tomatoes, Mint, Cucumber, Red Onions - with an overspread of Croutons, Cashew, Parmesan Shavings & a drizzle of Sweet Teriaki Dressing.

430 EGP

Asian Chicken Salad
Chargrilled Chicken Breast served with Mixed Greens, Coriander, Mint, Carrots, Cucumber, Cabbage, Broccoli, Spring Onion, Slices of Orange, Crispy Tortilla, Pickled Onions - with an overspread of Toasted Sesame Seeds, Chili Lime Peanuts & a drizzle of Thai dressing

385 EGP

SANDWiCHES

your choice of bread: ciabatta or wrap

El Cubano
Pulled Smoked Brisket, Turkey Ham, Melted Cheese, Pickled Cucumber, with a spread of Ranch Sauce & Dijon Mustard - served in your choice of Bread, along side our Homemade Chips

390 EGP

Eggplant Avocado
Chargrilled Eggplant, Refried Beans, Roasted Chili Pepper, Pickled Red Onion, with a spread of Enchilada Sauce - served in your choice of Bread, along side our Homemade Chips

295 EGP

Steak & Parmesan
Chargrilled Beef Fillet, Arugula, Tomato, Parmesan Shavings, with a spread of Ranch Sauce & Ginger Jalapeño Aioli - served in your choice of Bread, along side our Crispy Homemade Chips

405 EGP

Cilantro Grilled Chicken
Juicy Grilled Chicken, Avocado, Jalapeño, with a spread of Cilantro Lime Mayo - served in your choice of Bread, along side our Crispy Homemade Chips

385 EGP

Pastrami Ciabatta NEW!
A perfectly balanced cold sandwich featuring buttery toasted ciabatta, layered with cold-smoked pastrami, baby buffalo mozzarella, and fresh tomato slices, baby rucola and our house-made rosemary onion jam, bringing a sweet, herby depth to every bite. A refined yet comforting experience.

395 EGP

Roast and Toast NEW!
A cold sandwich with layers of rich cream cheese, fresh baby rucola, and roasted bell peppers, perfectly complementing the deep, smoky flavors of our premium smoked roast beef. Topped with sharp cheddar and a touch of Dijon mayo for a creamy, tangy finish.

380 EGP

Mama's Beach Box NEW!
1400 EGP

BURGERS

Mama's Burger
Double Smashed Beef Patty, American Cheddar, Onion, Pickles, with a spread of Mama's Burger Sauce - served in our Handcrafted Burger Bun, along side our Homemade Chips

355 EGP

Add Maple Roasted Bacon for 85 EGP

Double Truffle
Double Smashed Beef Patty, melted Cheese, Caramelized Onion with Truffles, Buttery Lettuce, with a spread of Truffle Mayo - served in our Handcrafted Burger Bun, along side our Homemade Chips

375 EGP

Chili Pineapple Chicken Burger
Deep fried Chicken Breast, Cheddar Cheese, Buttery Lettuce, Pickles, Chilly Mayo with a spread of Pineapple Chutney - served in our Handcrafted Burger Bun, along side our homemade Chips

350 EGP

Veggie Burger Slider
Mushroom Chia Patty, Buttery Lettuce, Onion, Pickles, with a spread of our Vegan Mamas Burger Sauce - served in our Handcrafted Vegan Burger Bun, along side our Homemade Chips

330 EGP

Mama's Mushroom Burger
Double smashed patty topped with cheddar cheese, lettuce, mayo jalapeño, mushroom cooked in gravy sauce and topped with fried onions.

365 EGP

Smokey BBQ
Double smashed patty topped with melted cheddar cheese, zesty pickles, maple-roasted bacon, lettuce,smoky chili BBQ sauce and a touch of sweet onion jam.

380 EGP

Slaw & Brisket Bun
Slow cooked brisket, pickles, grilled onions and bell pepper topped with Coleslaw

345 EGP

MAIN COURSES

Golden Shrimp Curry
Creamy coconut - curry and pineapple over steamed rice. Nourishing, aromatic and utterly exotic. available in shrimp and cauli fllower

610 EGP

Golden Cauli Curry
Creamy coconut - curry and pineapple over steamed rice. A plant-based feast of flavors. Nourishing, aromatic and utterly exotic.

440 EGP

Veggie Twist Fusilli
Fusilli in spinach pesto. A creamy, nutty, veggie-packed twist, crowned with cottage cheese and roasted peanut. Perfect harmony of taste and texture.

480 EGP

Shellfish Freekeh
Our Special Creamy Shrimp and Mussels Freekeh. Tender shrimp and plump mussels are nestled atop a bed of Freekeh cooked in bisque sauce, infused with the rich flavors of the sea.

710 EGP

Sunfire Chicken Asado
Char-Grilled chicken in sundried tomato curry sauce accompanied by sweet potato puree and roasted vegetables, including vibrant carrots, green beans and potatoes. A harmony of color and flavor.

595 EGP

Beef Freekeh Fusion
Mongolian Beef meets Freekeh Risotto. Juicy beef fillet slices, wok-charred with green beans, crispy onions, and capsicums, atop creamy green freekeh risotto. A harmonious dish that marries bold flavors with whole grain goodness.

685 EGP

Middle Eastern Chicken Kebabs
Marinated chicken breast skewers then Charcoal grilled to perfection served with crisp and fresh Green Apple Potato Salad and our Pesto Sautéed Vegetables.

590 EGP

Charcoal Tenderloin Skewers
A sizzle of the charcoal-grilled beef accompanied by the creamy texture of the mushroom spinach sautéed side, and the crunch of the sweet potato wedges, flavors will dance across your plate.

710 EGP

Pasta Shrimp & Broccoli
Stir fry Chinese spicy shrimp served with pink sauce broccoli Fettuccine pasta, It's descriptive and appetizing with a promise of exotics savory tastes.

590 EGP

Honey Glazed Salmon Brochette
Charcoal grilled salmon brochette brushed with honey sauce layered on top of our roasted Colliflower and tahini puree served with grilled vegetable marinated in a zesty blend of herbs, garlic, and olive oil.

695 EGP

KIDS MEALS

Mini Melt Quesas
Trio of mini Grilled quesadillas, golden and toasty, stuffed with succulent grilled chicken and melting cheese.

295 EGP

Mac n Cheese
Crispy, Cheesy Mac 'n' cheese, loaded and ready for fun. A tasty treat for the young and bold. Comes with creamy ranch sauce. Adventure in every bite.

295 EGP

DESSERTS

Choco Brownie NEW!
Molten chocolate cake filled with walnuts and chocolate chips. Topped with Dara's creamy vanilla ice cream and drizzled with homemade chocolate sauce.

275 EGP

Milky Sponge Cake
Triple milk meltdown stuffed with zesty lemon mouse. A sponge cake drenched in a trio of milks for a supremely moist, melt-in-your-mouth experience.

Flavor 1 : Velvety Avocado Icing and fresh fruits.
260 EGP
Flavor 2 : Peanut Butter Cream.
260 EGP

Stuffed Carrot Cake NEW!
Moist and spiced carrot cake, perfectly stuffed with cream filling.

255 EGP

FRESH BEVERAGES

WATER

- Small Mineral: Small Bottle of Mineral water, 40 EGP
- Water Carafe: Fresh Water with Ice, 60 EGP
- Detox Water Carafe: Fruity Infused Water, 80 EGP

PRESSED JUICES

- Popeye: Freshly Squeezed Apple, Pear, Lime, Spinach, 185 EGP
- Celery Queen: Freshly Squeezed Kale, Ginger, Celery, Cucumber, 185 EGP
- Beet It: Freshly Squeezed Apple, Orange, Beetroot, Carrot, 185 EGP
- Sun Salutation: Freshly Squeezed Carrot, Apple, Ginger, 185 EGP
- Make Your Own: 3 ingredients, 190 EGP
- Orange Lemon Mint NEW!: 180 EGP
- Watermelon Juice: 170 EGP
- Orange Juice: 95 EGP

HEALTHY SMOOTHiES

- Power Smoothie: An Aromatic Blend of banana, coconut milk, cacoa, peanut butter, honey, medjool date. 185 EGP
- Berry Boost: An Aromatic Blend of strawberry,blueberry and goji berry,coconut milk chia seeds 195 EGP
- Green Monster: An Aromatic Blend of Avocado,Kale, Banana, Spinach, Coconut Milk, Honey 190 EGP
- Super Carrot: An Aromatic blend of carrot,orange, mint, honey, flax seeds 175 EGP
- Kiwi Kickstart NEW!: A refreshing and nutrient-packed smoothie made with fresh spinach, creamy banana, tangy kiwi, and rich peanut butter, blended with milk and atouch of honey for natural sweetness. 195 EGP
- Ginger Muscle NEW!: A thick, hearty smoothie packed with banana, tangy kiwi, pineapple, and a kick of zesty ginger. 195 EGP
- Machaful: An Aromatic Blend of Blueberry, Banana, Matcha, Coconut Milk 195 EGP
- Make Your Own: A blend of 3 ingredients of your choice 195 EGP

MATCHA NEW!

- Matcha Peach 165 EGP
- Matcha Strawberry 165 EGP
- Matcha Mango 165 EGP

HOMEMADE LEMONADE

	Cup	Liter
Sweet Peach	170 EGP	490 EGP
Zesty Ginger	170 EGP	490 EGP
Floral Hibiscus	170 EGP	490 EGP
Refreshing Strawberry	180 EGP	490 EGP

MiLKSHAKES

- Mama's Milkshake: Flavor of your choice blended with Ice Cream. Available Flavors: Super Strawberry, Chocolate Fudge, Caramelized Almond, Vanilla. 185 EGP
- Vegan Milkshake: Flavor of your choice blended with Vegan Ice Cream. Available Flavors: Strawberry, Banana, Caramel, Chocolate, Vanilla, Green Matcha. 185 EGP

SOFT DRINKS

- Pepsi/Diet Pepsi 60 EGP
- Miranda 60 EGP
- 7UP/Diet 7UP 60 EGP
- Tonic / Soda 60 EGP
- Red Bull 125 EGP
- Mama's Shots: Our daily selection of 7 boosting shots, curated to kickstart your day with a burst of energy. 195 EGP

TEA & COFFEE

COFFEE

- Espresso 95 EGP
- Double Espresso 100 EGP
- Long Black 100 EGP
- Macchiato 100 EGP
- Cappuccino 120 EGP
- Smoked Cappuccino 125 EGP
- Latte 115 EGP
- Iced Latte 115 EGP
- Honeybee Cortado 130 EGP
- Flat White Extra Shot 130 EGP
- Hot Mocha 125 EGP

Almond Milk	45 EGP	Oat Milk	45 EGP
Coconut Milk	45 EGP	Soy Milk	45 EGP

LATTE

- Vanilla Matcha Latte 155 EGP
- Cinnamon Beetroot Latte 130 EGP

SPECiALTY COFFEE

- Decaf Filtered Coffee 120 EGP
- Filtered Coffee Colombia 120 EGP

FUN FLAVORED COFFEE

- Caramel Frappuccino 140 EGP
- Iced Vanilla Macchiato 120 EGP
- Iced Mocha Latte 130 EGP
- Affogato Gelato 150 EGP
- Spanish Latte 140 EGP

ICED TEA

- Southern Peach 165 EGP
- Classic Lemon 150 EGP
- Passion Fruit 165 EGP

all prices exclude 14% VAT and 12% service charge