

APPETISERS

WAFU SALAD (V) Mixed baby leaves with sesame soy dressing	5.00
ROCKET SALAD (V) Sautéed sunchokes, rocket leaves, shaved pecorino and truffle oil	6.00
GORGONZOLA SALAD (V)(N) Crisp chicory, toasted pecan nuts, black grapes and creamy gorgonzola dressing	6.50
CRAB SALAD Crab little gem cups, tarragon mayonnaise and asparagus pomelo salad	6.50
CEVICHE (N) Daily catch of local fish and dragon fruit marinated with yuzu juice, lime, chili & passion fruit	7.00
TUNA TARTAR Chopped tuna, crushed avocado, tobiko and spicy sauce vierge	7.00
BEEF CARPACCIO (N) Wafer-thin slices of Angus beef tenderloin, shaved parmesan, aioli, rocket and toasted pine nuts	7.50
CALAMARI Crispy fried squid with romesco and aioli sauce	5.00
SMOKED DUCK Applewood smoked duck, baked peach, blood orange soft gel and aged balsamic	6.50

SOUPS

SOUP OF THE DAY Daily temptation from our hot stove	3.00
SEAFOOD ZARZUELA Local seasonal fish, prawns, mussels, clams and chicken chorizo in a rich saffron garlic broth	6.50

COLD PLATTERS

All served with toasted rustic bread (gluten free available upon request)

	(S)	(L)
CHEESE (N) Selection of international cheeses, fig chutney, dry fruit and onion jam	7.00	12.00
CHARCUTERIE (N) Assorted prime halal cold cuts, onion jam, marinated olives and pickles	7.00	12.00
ANTIPASTI (V + N) Mushrooms, buffalo mozzarella, sun dried tomatoes, artichoke hearts, aubergine, marinated figs, and olives	6.00	10.00

PASTA & RISOTTO

RISOTTO FUNGHI (V) Porcini mushroom risotto with Parmigiano Reggiano and truffle oil	7.00
SEAFOOD TAGLIATELLE seafood with puttanesca sauce	9.00
TAGLIATELLE CHECCA (V) tomato sauce, mozzarella and basil	6.00
BEEF RIB PAPPARDELLE Braised beef short rib with homemade fresh pasta ribbons and agrodolce sauce	7.00

V = Vegetarian

N = Contains Nuts

Please let us know of any special requirements, allergies and so on and we will happily enhance your dining experience.

MAINS

CHICKEN SALAD Roast chicken, Granny Smith apple, dried cranberries, jalapeño, mint and hazelnuts	6.00
PRAWN SAGANAKI Sautéed tiger prawns, roasted cherry tomatoes, crumbled feta cheese and garlic	9.50
LOCAL HAMMOUR Sautéed fillet with crispy sesame crust, bok choy and tomato chermoula sauce	9.50
SALMON PESTO Grilled salmon with lentils, sautéed spinach and Sicilian pesto	11.00
ROAST CHICKEN Roasted corn-fed baby chicken, potato dauphinoise and herb jus	11.50
STEAK FRITES Prime Australian wagyu sirloin, hand-cut potato chips, baby carrots and yuzu kosho	23.50
LAMB CHOPS with sundried tomato, rosemary balsamic sauce and pesto mash	16.50
AUBERGINE MOUSAKA (V) Oven baked layers of aubergine, tomato, garlic and basil topped with melted mozzarella	6.50

SIDES

MIXED BABY LEAVES (V) with lemon and extra virgin olive oil	3.50
SAUTÉED SPINACH AND KALE (V) with garlic and extra virgin olive oil	2.50
BABY CARROTS (V) Sautéed baby carrots and green beans with salsa verde	2.50
HAND-CUT POTATO CHIPS (V) with rosemary salt and smoked paprika	2.50
BASIL PESTO MASHED POTATO (V + N) Roasted garlic and chive mashed potato	2.50
POTATO DAUPHINOISE (V) Oven baked layers of paper-thin potatoes in a creamy garlic sauce	2.50

DESSERTS

LIME PANNA COTTA Kaffir lime fragranced panna cotta with fresh mango sauce	3.50
CHOCOLATE FONDANT Dark chocolate cake with a hot melted center served with strawberry ice cream	3.50
ZABAIONE Mixed berries topped with elderflower sabayon	3.50
ALMOND FILO Crispy almond filo tart with prune compote and saffron ice cream	3.50
SELECTION OF ICE CREAM AND SORBET (V) 1 Scoop at 1.500 3 Scoops at 4.000	
ICE CREAM Vanilla Valrhona chocolate Strawberry	SORBET Lime

All prices are in Bahraini Dinars and are subject to 10% service charge and 5% government levy.