



APPETIZERS

SPICY SALMON POKE BOWL ^{SF GF}	9.8	BURRATA ^{D GF}	6.5
Sushi rice, wakami seaweed, edamame		Smoked pepper, red chimichurri	
CRISPY CATCH ^{SF}	6.5	SHAVED CAULIFLOWER SALAD ^{V N}	4.9
Shrimp popcorn, baby squid, spicymayonnaise		Spiced almonds, pickled raisins	
		MEDITERRANEAN MEZZE ^{D VG}	4.1
		Hummus, moutabel, labneh, warak enab	
		Arabic bread	

MAINS

LAMB TAGINE ^{N GF}	11.4	OMANI LOBSTER ROLL ^{D SF}	12.4
Caramelized prunes, almonds, sesame		Spicy mayonnaise, pickled cucumber, fries	
CAMEL BURGER ^D	11.4	WAGYU BURGER ^D	11.4
Truffle, gruyère cheese, fries		Red onion marmalade, gruyère cheese	
SUCUK PIDE ^D	8.9	MARGARITA FLATBREAD ^D	8.9
Mozzarella, beef sausage		Mozzarella, slow roasted tomato	
		CHICKEN CAESAR WRAP ^D	8.9
		Grilled chicken, anchovies, parmesan	

SIDES

FATTOUSH	3.3	FRIES	3.3
SAFFRON & LEMON RICE ^{GF}	3.3	BROCCOLLINI ^{GF}	3.3

DESSERTS

GRAND CRU LAVA CAKE ^D	4.5	APPLE PIE ^D	4.5
70% dark chocolate, Tahiti vanilla ice cream		Spiced apple, cinnamon gelato	
SELECTION OF HOMEMADE CECREAM & SORBET	2.5	SEASONAL FRUIT PLATTER ^{GF VG}	4.5

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment. Our fish and seafood are certified sustainability sourced.

D: Dairy GF: Gluten Free V: Vegetarian VG: Vegan N: Nuts SF: Shellfish

All charges are in OMR and subject to Service Charge and Taxes
(Service Charge 8%, Municipality Fees 5%, Tourism Fees 4% and VAT 5%)