



GALLERY 21

## *Special Set Menu*

### *Amuse Bouche*

*Green olive tapenade bruschetta, cucumber salad, buffalo mozzarella*

### *Starter*

*Baked stuffed mushrooms, tomato sauce, Manchego cheese, Basil*

### *Main Course*

*Roast salmon fillet, Cauliflower & Truffle scented puree, Honey glazed Carrots*

*Or*

*Confit leg of Duck, Chestnut Mashed potato, Orange and Thyme sauce*


### *Dessert*

*Warm sticky date pudding,  
caramel sauce & butter scotch ice cream*

***BD 14 net per person***

*Inclusive of Water*

*Our price is net in BHD inclusive of 10% Service Charge,  
5% Government Levy and 5% VAT.*





GALLERY 21

## *Romantic dinner Menu*

### *Amuse Bouche*

*Mini shrimp cocktail croutons*

### *Starter*

*Warm Red pepper and Mascarpone cheese tart, Arugula, Balsamic*

### *Main Course*


*Grilled Beef Striploin, Roast Brussel sprouts, baby potato, carrots,  
Wild mushrooms cream*

*Or*

*Panfried Seabream fillet, Shrimps and Lemongrass risotto,  
Cardamom & Coriander sauce*

### *Dessert*

*Heart shape Chocolate cheesecake, strawberry sauce, vanilla  
macaroons*



# Favorite Salads

## **COURTYARD SALAD 5.5**

*Grilled halloumi cheese, quinoa, lettuce, avocado, pomegranate, cherry tomatoes, sweet onion & citrus dressing*

## **QUINOA CARAMELIZED ROOT VEGETABLES 5.9**

*Quinoa, caramelized root vegetables, goat cheese, pine nuts*

## **CAESAR SALAD 5.5**

*Romaine lettuce, turkey bacon, egg and light anchovy dressing*

**Add Chicken or Prawns 6.2**

# Cold Bites to Share

## **HUMMUS 2.1**

*Classic hummus or choice of flavors  
(plain hummus, avocado, spicy, pumpkin, beetroot or carrot)  
Served with Arabic bread*

## **BABAGHANOUSH 2.1**

*Chopped roasted eggplant, onion, bell pepper,  
Served with Arabic bread*

## **LABNEH WITH MINT & ROASTED GARLIC 2.1**

*Arabic yoghurt, mint, roasted garlic  
Served with Arabic bread*

## **MIXED ARABIC MEZZA (good to share) 5.9**

*Hummus, Baba Ghanoush, Tabbouleh, Moutabel, Fattoush serve with Arabic bread*

## **STUFFED PIQUILLO PEPPERS 6.5**

*Hamour, bagna cauda parsley caviar, sweet potato*

## **HOME SMOKED BUFFALO MOZZARELLA 6.5**

*Served with sicilian eggplant caponata, roast tomato coulis, balsamic caviar, cappers berry*

## **CRISPY OCTOPUS & HOMEMADE CHORIZO 9.0**

*Served with saffron potato, green olives, celery, bell peppers, sweet baby onion, Saffron Aioli*

## **GARDEN SALAD 5.0**

*Slow cooked baby squid, prawns, peas&mint puree, Fava beans, asparagus, Shimeji mushrooms*

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have been produced in an allergen-free environment.*

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# Soups

## **HARIRA SOUP 3.2**

*A traditional Moroccan soup with beef, chickpeas, celery and fresh coriander*

## **BORLOTTI BEAN & WHITE CABBAGE SOUP 2.9**

*Borlotti bean, white cabbage, focaccia crostino, basil pesto*

## **ROAST CHICKEN SWEET CORN SOUP 3.2**

*With Pearl barley and Crispy Tortilla*

# Hot Bites to share

## **SPICY CHICKEN LIVERS 5.0**

*Cream leaks and spinach, Moroccan bread bruschetta*

## **CRISPY CALAMARI 5.0**

*Tempura fried calamari, lime mayonnaise*

## **ROCK SHRIMPS 6.7**

*Tempura fried shrimps, spicy mayo*

## **CRISPY SHRIMP LOLLIPOPS 5.9**

*Breaded fried shrimp, cilantro mayo*

## **FRITTURA DI FRUTTI DI MARE 6.5**

*Tempura fried native lobster, prawns, mussels & calamari, served with spicy mayo and cilantro mayo*

## **SPICY HAMOUR 6.5**

*Local hamour, harissa marinated and roasted, vegetable fried saffron rice*

## **BAKED AUBERGINE PARMIGIANA 4.7**

*Eggplant, tomato sauce, parmesan cheese*

## **SEARED SCALLOPS 6.5**

*Scallops with cauli flower puree, asparagus and shallots rings*

## **SWEET POTATO & MANCHEGO CHEESE CROQUETTE 5.0**

*Sweet potato, manchego cheese, garlic aioli*

## **PAN FRIED PRAWNS CATALANA 6.9**

*Pan fried prawns, bells peppers. Red onions, cherry tomatoes, garlic*

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# Classic Entrées

## CHICKEN KEBAB 5.8

*Marinated and grilled chicken in spices and olive oil  
Choice of Moroccan bread or saffron rice*

## SLOW ROASTED BABY CHICKEN 7.2

*Served with crushed potatoes, broccoli, cauliflowers and almond*

## MIXED GRILL 7.5

*Lamb chop, kofta, chicken, lamb and beef  
Choice of Moroccan bread or saffron rice*

## SPICED LAMB MOUSSAKA 7.5

*Spiced lamb moussaka, peas and mint puree, roast peppers sauce*

## PAELLA DE MARISCOS 9.5

*Mixed seafood paella (prawns, calamari, mussels), capsicum, green peas*

### Make it for 2 to share 17.5

*Please allow us 20 minutes preparation time*

## GRILLED US PRIME RIBEYE 12.5

*US prime ribeye, polenta chips, mushroom sauce*

## TRADITIONAL MORROCAN COUSCOUS 6.3

*Steamed couscous served with choice of lamb or chicken with vegetables,  
chickpeas with sauce on the side*

## SEABASS 8.9

*Pan seared black seabass, butternut puree, almond and brown butter sauce, potato rissole*

## SPICY BEEF MEAT BALLS 7.2

*Spicy beef meat balls with grilled polenta, crispy parmesan*

## PISTACHIO & BACON CRUSTED LAMB CHOPS 7.8

*Bacon crusted lamb chops with pistachios, semolina dumplings,  
braised purple cabbage, rosemary sauce*

## ROASTED SALMON 9.5

*Roasted salmon, pineapple, avocado and lime*

## BAKED SEABREAM PAPILOTTE 7.0

*Stone-baked Seabream fillet with cherry tomatoes, potatoes, basil orange*

# Side Dishes

**Saffron Rice 1.5**

**Roasted Baby Potatoes 1.5**

**Polenta Chips 1.5**

**Rocket Salad 3.3**

**Sautéed Vegetables 1.5**

**French Fries 1.5**

**Mashed Potatoes 1.5**

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# Pizza Selection

## **MARGHERITA 5.5**

*Tomato sauce with melted mozzarella cheese & fresh basil*

## **WILD MUSHROOM 5.9**

*Tomato sauce with melted mozzarella, forest mushroom, garnished with truffle oil*

## **POLLO 6.5**

*Tomato sauce with melted mozzarella, chicken, sundried tomato, white onion, turkey bacon and oregano*

## **FRUITTI DI MARE 7.0**

*Melted mozzarella cheese, calamari ring, oregano green mussels, and shrimp with spicy tomato sauce.*

## **PIZZA BIANCA 7.0**

*Mascarpone, sage, mozzarella, beef meatballs parmesan cheese*

# Pasta & Risotto

## **RISOTTO 5.9**

*Roast pumpkin, mascarpone, truffle oil and sage risotto*

## **PENNE ARRABIATA 4.9**

*Penne pasta in spicy arrabiata sauce, parmesan cheese*

**Add Chicken or Shrimp 6.1**

## **SPAGHETTI 5.5**

*With your choice of sauce, bolognese, creamy four cheese or carbonara*

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# GALLERY [21]

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## EXPRESS LUNCH SET MENU

### Starter

#### **Baked Aubergine Parmigiana**

*Eggplant, tomato sauce, parmesan cheese*

#### **Spiced Chicken Livers**

*cream leeks, Moroccan bread bruschetta*

#### **Mixed Arabic Mezze**

*Hummus, Baba Ghanoush, Tabbouleh, Moutabel, Fattoush serve with Arabic bread*

#### **Caesar Salad**

*Romaine lettuce, turkey bacon, egg & light anchovy dressing*

#### **Roast Tomato and Mascarpone Cheese Soup**

### Main Course

#### **Seared Sea bream fillet**

*Mediterranean crushed potato, bell peppers sauce*

#### **Spicy Meatballs**

*Spicy beef meat balls, grilled polenta, crispy parmesan*

#### **Chicken Breast "Paillarde" Arugula**

*cherry tomato and balsamic*

#### **Pumpkin and mascarpone risotto**

*sage butter*

### Dessert

#### **Selection of Ice Creams**

*Vanilla, strawberry, chocolate, Banana, blueberry cheesecake, butter scotch*

#### **Um Ali**

*Puff pastry, pistachio, almond, cream*

#### **Pistachio Crème Brûlée**

*Pistachio flavored crème brûlée, pistachio pesto and fresh raspberries*

#### **Sticky Date Pudding**

*Warm sticky date pudding, caramel sauce & butter scotch ice cream*

### **BD 10 net per person**

*(Choice of one starter, one main course or one main course and one dessert)*



## SOUPS

**Lentil Soup** 2.7  
*Red lentil, celery, carrots & fresh coriander*

**Harira Soup** 3.2  
*A traditional Moroccan soup with beef cubes, chickpeas, tomato sauce, vermicelli, fresh celery & coriander*

## SALADS & STARTERS

**Taktouka** 2.9  
*Grilled capsicum flavored with garlic, fresh parsley, tomato sauce, olive oil & blend of spices*

**Rocket Salad** 3.3  
*Rocket leaves, sun dried tomato, red radish, sliced white onion, pomegranate*

**Zaalouk** 2.9  
*Chargrilled eggplant cooked with fresh tomato sauce, garlic, spices & coriander*

**Salad Marakchiya** 4.5  
*Tomato, Cucumber, egg & tuna*

**Moroccan Mezza Platter** 5.2  
*Marinated fresh vegetables with garlic, coriander, lemon juice & olive oil*

**Calamari Mogador** 3.9  
*Sautéed calamari with argan oil, cumin & dry apricots*

**Mahkouda** 2.8  
*Moroccan potato patty*





## BRIOUATES

- Briouates spiced lamb** 4.5  
*Moroccan puff pastry stuffed with lamb*
- Briouates chicken** 4.0  
*Moroccan puff pastry stuffed with chicken*
- Briouates cheese with thyme** 5.5  
*Moroccan puff pastry stuffed with cheese & thyme*

## PASTILLA

- Homemade Chicken Pastilla** 5.5  
*Traditional Moroccan Pie with chicken,  
topped with sugar cinnamon & almond*
- Homemade Seafood Pastilla** 6.9  
*Traditional Moroccan pie with mixed  
seafood (shrimp, calamari and hamour)  
vermicelli, parsley, lemon  
topped with mozzarella cheese*

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## DESSERTS

<b>Mehancha</b>	<b>5.0</b>
<i>Stuffed phyllo with roasted almond &amp; honey served with vanilla ice cream</i>	
<b>Milk pastilla</b>	<b>5.7</b>
<i>Crispy phyllo pastry with milk &amp; almond</i>	
<b>Our selection of Ice Cream</b>	<b>1.7/ 3.2</b>
<i>Vanilla, strawberry, chocolate, banana, blueberry cheesecake, butter scotch</i>	

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## MAIN COURSES

- Roasted lamb shoulder 7.9**  
*Lamb shoulder roasted with herbs & served with saffron rice*
- Traditional Couscous 6.3**  
*Steamed couscous served with choice of lamb or chicken with vegetables*
- Tagine D'jaj 5.9**  
*Chicken cooked with lemon pickles & red olives*
- Tagine Barkouk 6.8**  
*Marinated veal cooked with Moroccan spices & traditional onion sauce (teffya) with prunes & raisins*
- Tagine Seabass 8.9**  
*Seabass filet marinated in chermoula sauce, cooked with fresh tomato, extra virgin olive oil, green olives & preserved lemon*
- Djaj bi Zaytoon 5.9**  
*Braised chicken with onion & garlic, flavored with ginger & saffron, served with preserved lemon*
- Tagine kofta with eggs 5.4**  
*Meat balls with eggs cooked with tomato sauce*

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## GENWA SIGNATURE

<b>Tiger Prawns</b>	<b>6.5</b>
<i>Sautéed tiger prawns With fresh tomato &amp; charmoulla</i>	
<b>Madfouna</b>	<b>6.7</b>
<i>Stuffed Moroccan bread with spiced meat &amp; argan oil</i>	
<b>Tangia Marrakchiya</b>	<b>7.5</b>
<i>Slow cooked lamb with preserved lemon &amp; saffron</i>	
<b>Couscous Royal</b>	<b>7.2</b>
<i>Steamed Couscous with lamb, chicken &amp; merguez, and seasonal vegetables</i>	

## GRILLED

<b>Mix Grilled</b>	<b>7.5</b>
<i>Grilled Lamb chop, lamb kebab, chicken kebab, beef kebab &amp; lamb kofta served with tomato sauce &amp; mixed lettuce</i>	
<b>Lamb Chop</b>	<b>7.9</b>
<i>Marinated 4 pieces of lamb chop with Moroccan spices served with tomato sauce &amp; mixed lettuce</i>	
<b>Grilled Mixed Seafood</b>	<b>8.9</b>
<i>Shrimps, calamari, hamour, mussels, served with mixed vegetables &amp; potato wedges, with lemon sauce</i>	
<b>Chicken Kabab</b>	<b>5.8</b>
<i>Marinated Chicken with Moroccan spices served with tomato sauce &amp; mixed lettuce</i>	

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# Coffee & Tea

## Coffees

<i>Turkish Coffee</i>	1.6
<i>Single Espresso</i>	1.6
<i>Black Coffee, Double Espresso</i>	2.3
<i>Latte, Cappuccino</i>	2.3

## Teas

<i>Earl Grey, Chamomile, Jasmine, Mint tea</i>	3.1
<i>Green tea, English Breakfast</i>	
<i>Hot Chocolate</i>	3.2
<i>Moroccan Tea</i>	3.9

# After Dinner Drinks

<i>Tio Pepe, Sherry, Spain</i>	3.6
<i>Limoncello Bottega, Italy</i>	4.2
<i>Arak, Ksarak, Château Ksara, Lebanon</i>	3.6
<i>Fernet-Branca, Amaro, Italy</i>	4.2
<i>Beehive, Brandy, VSOP, France</i>	4.3
<i>Dows Tawny, Port, Portugal</i>	4.3
<i>Hennessy, Cognac, VSOP</i>	10.7
<i>St. Vivant, Armagnac, VSOP</i>	7.8
<i>Hennessy, Cognac, XO</i>	31.5

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# Sweet Indulgence

<b>Pistachio Crème Brûlée</b>	<b>3.2</b>
<i>Pistachio flavored crème brûlée, pistachio pesto and fresh raspberries</i>	
<b>Pear &amp; almond financier</b>	<b>3.5</b>
<i>Candy Maraschino cherry, Crème Anglaise, Vanilla ice cream</i>	
<b>Chocolate Fondant</b>	<b>3.9</b>
<i>Vanilla ice cream</i>	
<b>Warm Apple &amp; Pineapple crumble</b>	<b>3.2</b>
<i>Pine nuts, raisins, Cinnamon ice cream, Hazelnut sauce</i>	
<b>Mango parfait</b>	<b>3.9</b>
<i>Coconut sorbet, Tropical fruit salad</i>	
<b>Strawberry lava cake</b>	<b>3.9</b>
<i>White chocolate, Strawberry sauce, Raspberry &amp; Vanilla ice cream</i>	
<b>Chocolate sponge cake &amp; Burnt Meringue</b>	<b>3.5</b>
<i>Warm Hazelnut sauce</i>	
<b>Blueberry Clafoutis</b>	<b>3.9</b>
<i>Warm blueberry flan, blueberry cheesecake ice cream &amp; maple butter</i>	
<b>Sticky Date Pudding</b>	<b>3.5</b>
<i>Warm sticky date pudding, caramel sauce &amp; butter scotch ice cream</i>	
<b>Our Selection of Ice Cream</b>	<b>1.7   3.2</b>
<i>Vanilla, Strawberry, Chocolate, Banana, Blueberry cheesecake, Butter scotch</i>	

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