



FOOD MENU



Chef's Surprise Five Course Tasting Menu*

The chef's special tasting menu includes rare ingredients and hidden surprises
BD 32

**Regular discounts not applicable*

LET'S BEGIN

GHOOZI TACOS

Lamb shoulder, ma'abooch aioli, crispy onions

5.2

CHICKEN LIVER PATE

Chicken skin, dates, caviar

6

SALMON

Fennel, cucumber, mehyawa salt

5.5

CHEBBA

Bahraini Prawn dumplings, tamarind

5.5

TOMATO SEASON

Yuzu ricotta, kashk dressing

4.8

SEASONAL SOUP (V)

3.5

DAILY GREENS (V)

4.5

THE MAIN EVENT



SEA

SEASONAL FISH

Carrot, coconut, black bass tartar 12

BOUILLABAISSE CURRY

Octopus, clams, seasonal seafood 11

SHRIMP JIREESH

Prawns, lumi, orange butter sauce 13

CATCH OF THE DAY

Whole fish, tamarind, pickles, chicumber salad 38
Sharing Hamour 22
Sharing seasonal fish 22

LAND

BAMIA

Wagyu beef cheek, okra 17

TIKKA

Beef Tenderloin, foie gras, khubiz, black lime, charcoal 14

LAMB PARCELS

Yoghurt, dashi, mint, sumac 8

CHICKEN

Pinenuts, kombu honey, freekah 10

STEAK

US Tenderloin or Ribeye, mushroom, crispy kale 16

EARTH

LEEKs

Ravioli, crispy, charred, za'atar 7

MUSHROOM FOREST

Risotto, assorted mushrooms, blueberry, truffle oil 8

MEATLESS MAIN

Seasonal vegan dish 7.5



SIDES

AGED BASMATI RICE	2
VINE LEAF RISOTTO	2
JIREESH	2
FRENCH FRIES (Truffle parmesan or Daqoos)	2
SEASONAL ROASTED VEGETABLES	2.5
ASSORTED LOCAL PICKLES	2

THE SWEET FINALE

BAKLAWA Filo, saffron ice cream, mango, orange blossom	4.5
CHOCOLATE Pistachio, salted whey caramel	5.5
CHEESECAKE Yuzu, pink pepper, miso	4.5
ASEEDA Dates, gahwa ice cream	5
SEASONAL DESSERT	5
THE INSIDE SCOOP Ice Cream or Sorbet (Price for 2 scoops) (Ask your servers for available flavours)	1.8