GARDEN & SEA MEDLEY











SWEET POTATO - 4.5 BHD

A MIX OF FRESH SALAD WITH CREMÉ FRAICHE DRESSING ALONG WITH AGED CHEDDAR AND GRUYÈRE CHEESE , TOPPED WITH CRISPY FRIED FINE SWEET POTATO.



GRILLED PRAWN - 6.2 BHD

GRILLED PRAWNS SAUTEED IN BROWN BUTTER WITH GRILLED CRISPY BAGUETTE, MIXED SALAD, AVOCADO AND SWEET CORN DRESSED IN LEMON AND EXTRA VIRGIN OLIVE OIL



CLASSIC CAESAR - 4.7 BHD

ROMAINE LETTUCE WITH OUR SIGNATURE CAESAR DRESSING TOPPED WITH CRISPY CHICKEN AND GARLIC CROUTONS



BURRATA - 6.5 BHD

CLASSIC ITALIAN CHEESE WITH CHEESY STARCHATELLA GOODNESS, OVEN BACKED CHERRY TOMATOES FINISHED WITH BASIL OIL



MULTI-GRAIN - 4.5 BHD

BLACKRICE, LENTILS, BUCKWHEAT, QUINOA AND CASHEWS WITH A TANGY YOGURT AND DILL DRESSING



AVOCADO QUINOA - 5.1 BHD

AVOCADO QUINOA, MIXED SALAD DRIZZLED WITH LEMON VINAIGRETTE AND L'ACETO BALSAMICO TOPPED WITH PARMESAN SHAVINGS, PUMPKIN SEEDS AND ASPARAGUS



BRUSCHETTA TRIO - 4.8 BHD

BRUSCHETTA - POMODORO WITH PALM TOMATO, FOUR-TYPES OF MUSHROOM & MIXED CHEESE WITH A TOUCH OF CHIVES.



ARTICHOKE DIP - 5.5 BHD

MOUTH-WATERING CHEESE AND ARTICHOKE DIP



FRIED CALAMARI - 4.9 BHD

CRISP CALAMARI RINGS SERVED WITH OUR SAFFRON AIOLI DIP.



STEAK & CHEESE - 4.7 BHD

CRISPY TOASTED BAGUETTE OPPED WITH ROASTED ONION GRILLED SIRLOIN STEAK STRIPS, AND SMOKED BELL PEPPER.



ARANCINI - 5.8 BHD

CLASSIC SAFFRON RISOTTO BALLS STUFFED WITH FLAKY BEEF AND MOZZARELLA CHEESE SERVED WITH OUR SPECIAL NAPOLETANA SAUCE.



DYNAMITE SHRIMP - 6.4 BHD

CRISPY FRIED SHRIMP SERVED WITH KYRO FIERY SAUCE.



CHICKEN CROQUETTES - 4.7 BHD

FILLED WITH SHREDDED GRILLED CHICKEN POTATO AND CHEESE SERVED WITH A SWEET AND HOT SAUCE.



CHICKEN WINGS - 5.1 BHD

CHICKEN WINGS GRILLED TO PERFECTION, DRENCHED IN OUR INHOUSE SAUCE.



A MIX OF ARTISAN FRENCH AND SPANISH MATURE CHEESES, PAIRED WITH FRESH FRUITS , NUTS , HONEY, JAM WOOD CHURNED FRENCH BUTTER , TAPENADE AND SUN DRIED TOMATO PESTO



TRIPLE FRIED FRIES - 4.5 BHD

STEAK CUT FRIES WITH TRUFFLES WITH MELTED AGED CHEDDAR AND SPECIAL HOT SAUCE.



WAGYU BEEF CHEEKS- 17.2 BHD

BRAISED FOR 72 HOURS EXTREMELY TENDER.SERVED ON A BED OF BUTTERY PARSNIPS AND POTATO PUREE, DRIZZLED WITH BEEF JUS AND ASSORTED GRILLED VEGETABLES.



MUSHROOM & TRUFFLE AGNOLOTTI

OUR HAND-ROLLED PASTA STUFFED WITH FOUR-KIND MUSHROOMS FINISHED WITH OUR BLACK TRUFFLE SAUCE



RIBS - 17.2 BHD

BRAISED PRIME-CHOICE SHORT-RIBS SERVED WITH OUR BAHRAINI-INSPIRED SAUCE AND GRILLED VEGETABLES.



LAMB CHOPS - 21 BHD

OVERNIGHT MARINATED LAMB CHOPS SERVED WITH BEANS AND HERB ROASTED POTATOES AND GREEK SALAD WITH OUR SPIN OF TZATZIKI AND CHERRY MOLASSES.



PENNE ARRABIATA - 5.2 BHD

CLASSIC ITALIAN ARRABIATA SAUCE WITH OUR IN HOUSE MADE PENNE, FINISHED WITH AGED PARMESAN CHEESE.



TRUFFLE GNOCCHI - 7.2 BHD

HAND-ROLLED POTATO DUMPLINGS FINISHED WITH A CREAMY TRUFFLE SAUCE TOPPED WITH PARMESAN TUILES. DUSTED WITH PORCINI POWDER.



RAGU BEEF RIGATONE - 6.5 BHD

A HEARTY MIX OF NAPOLITANA SAUCE, FLAKY BEEF WITH OUR IN HOUSE MADE RIGATONE PASTA FINISHED WITH PARMESAN SHAVINGS.



MAMA'S PASTA - 5.5 BHD

VELVETY CREAMY TOMATO SAUCE WITH OUR IN-HOUSE RIGATONI PASTA FINISHED WITH PINE NUTS AND PARMESAN SHAVINGS.



PASTA AL FUNGI - 5.9 BHD

PASTA WITH A MIX OF WILD FRESH MUSHROOMS, PARSLEY AND FRESHLY CRUSHED BLACK PEPPER FINISHED WITH PARMIGANO REGGIANO.



CHICKEN-LICIOUS - 8.9 BHD

CORN-FED GRILLED CHICKEN ON A BED OF PARSNIP AND BUTTERNUT SQUASH PURÉE, CAPONATA, TOPPED WITH A FRESH GREEN SALAD, ACCOMPANIED BY A MAPLE TOMATO SAUCE AND ROASTED TOMATO ON THE VINE



LAMB SHANK - 9.3 BHD

SLOW-BRAISED LAMB SHANK SERVED WITH MASHED POTATO AND GRILLED VEGETABLE FINISHED WITH SEASONED LAMB SAUCE.



PAN-SEARED SALMON - 9.5 BHD

SEARED SALMON SERVED WITH FOREST MUSHROOMS, PEAS, BRUSSEL SPROUTS, ALONG WITH TOMATO BUTTER SAUCE FINISHED WITH DILL OIL AND A FRESH GARDEN SALAD.



RIB-EYE - 18.1 BHD

PRIME-CHOICE RIB-EYE GRILLED TO PERFECTION SERVED WITH FRENCH FRIES FINISHED WITH PEPPER CORN SAUCE



STRIPLION STEAK - 21.9 BHD

STRIPLION STEAK CHARCOAL GRILLED TO PERFECTION SERVED WITH TANGY GRILLED CORN, GRILLED VEGGIES, MASH POTATO, AND PEPPER CORN SAUCE.



MUSHROOM RISOTTO - 6.7 BHD

CLASSIC CARNALONI RISOTTO RICE COOKED WITH PORCINI MUSHROOMS FINISHED WITH BLACK TRUFFLE AND PARMESAN REGGIANO : TOPPED WITH SEARED FLANK STEAK.



PRAWNS RISOTTO - 7.7 BHD

CLASSIC CARNALONI RISOTTO RICE MIXED WITH NAPOLETANA SAUCE TOPPED WITH OUR GRILLED PRAWNS AND "PEA TUILES" FINISHED WITH PARMESAN REGGIANO



RISOTTO MILANESE - 7 BHD

SAFFRON RISOTTO RICE TOPPED WITH OUR PRIME CHOICE SHORT RIBS COVERED WITH OUR HOMEMADE DEMI-GLACE FINISHED WITH PARMESAN REGGIANO



PRIME BEEF SLIDERS - 6.5 BHD

3BEEF SLIDERS WITH A SIGNATURE SAUCE SERVED WITH FRENCH FRIES



CRISPY CHICKEN SANDWICH - 5.5 BHD

FRIED CHICKEN BREAST IN BRIOCHE SERVED WITH FRENCH FRIES.



KYRO BEEF BURGER - 6.9 BHD

ANGUS BEEF BURGER TOPPED WITH BRIE CHEESE SERVED ON OUR FRESHLY BAKED BRIOCHE WITH FRENCH FRIES.



CLASSIC ITALIAN PEPPERONI - 6.8 BHD

TOMATO SAUCE, BUFFALO MOZZARELLA, PARMESAN, BASIL AND OLIVE OIL



CHICKEN AND PESTO - 6.2 BHD

PESTO BASE PIZZA TOPPED WITH GRILLED CHICKEN ROASTED TOMATO PINE NUT AND PARMESAN



MARGHERITA - 6.5 BHD

TOMATO SAUCE, MOZZARELLA AND SLICED PEPPERONI



TRUFFLE INFUSION - 7.2 BHD

MIXED MUSHROOMS WITH TRUFFLES AND BUFFALO MOZZARELLA



QUATTRO FORMAGGI DELIGHT - 6.8 BHD

A HEARTY MIX OF FOUR CHEESE BAKED TO PERFECTION



PANNA COTTA - BD 4.7

TRADITIONAL ITALIAN CREAM DESSERT TOPPED WITH RASPBERRY & PASSION FRUIT PURÉE



CRACK PIE - 5.3 BHD

CARAMELIZED PIE AND WHITE CHOCOLATE SAND SERVED WITH WHITE CHOCOLATE MOUSSE AND VANILLA ICE CREAM



TIRAMISU - 4.4 BHD

CLASSIC ITALIAN MASCAPONE DESSERT WITH A KYRO TWIST

ICE CREAM PROFITEROLES - 4.5 BHD

CHOUX PASTRY STUFFED WITH



WITH HOT CHOCOLATE SAUCE AND CRUNCHY HAZEL NUTS.

THE COCONUT - 4.5 BHD THE PINACOLADA PLAY! A LUSCIOUS COCONUT ICE CREAM SHELL, FILLED WITH REFERSHING COCONUT WATER JELLY, TOPPED WITH PERFECTLY

DICED PINEAPPLE AND CROWNED

WITH A GENEROUS SCOOP OF

TANGY PINEAPPLE SORBET.

SALTED BROWNIE- 5 BHD MOIST GOOEY AND FUDGY SALTED CARAMEL BROWNIES WITH CHANTILLY CREAM AND A SCOOP OF VANILLA ICE CREAM. TOPPED



VIVE LA FRANCE 5.5 BHD

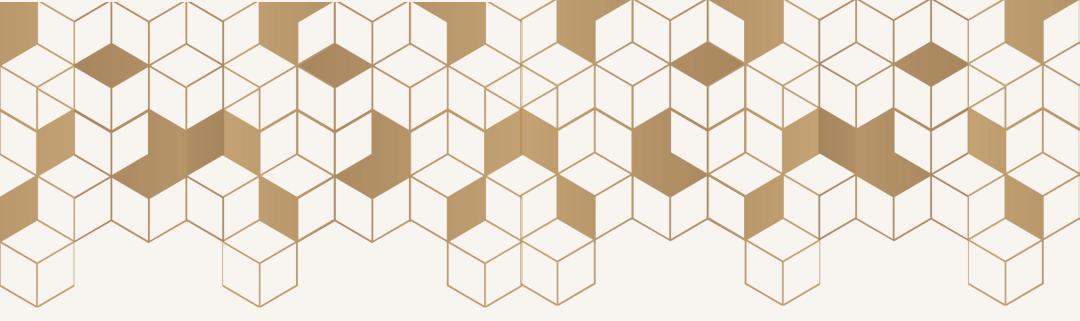
WITH CARAMILSED WALNUTS

WITH THE TRADITIONAL FLAVOR OF THE BAHRAINI DESSERT AEGELI FILLED WITH CHANTILLY CREAM AND A SCOOP OF VANILLA ICE CREAM. ALL SOAKED IN SAFFORN, CARADOM SYRUP.



* ALL PRICES ARE IN BAHRAINI DINAR (BHD) ARE EXCLUSIVE OF 5% SERVICE CHARGE ,5% GOVERMENT LEVY AND 10% VAT

* IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.





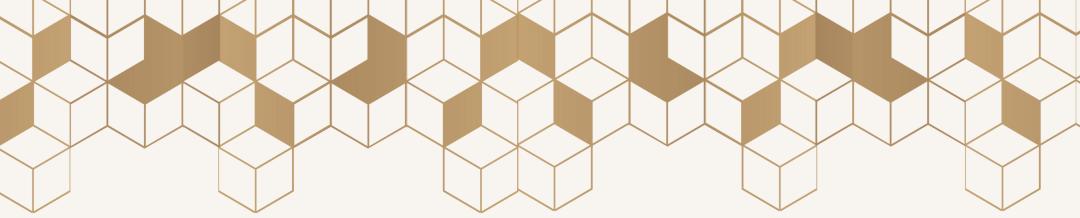
Rige AND DINE

A symphony of breakfast flavors to kickstart your day!

WEEKENDS
FRIDAY & SATURDAY

TIMINGS
9 AM - 5 PM

Please inform us if you have any allergies or dietary requirements
*All Prices are in Bahraini Dinars (BHD) are exclusive of 5% Service Charge
, 5% Government Levy and 10% VAT*



MENU FOR 4 PEOPLE

CHOOSE YOUR BREAKFAST BD 12++

BELAFIA

Embrace the Flavors of Arabia

Fattoush Salad, Hummus, Baba Ghanouj, Labneh Honey, Muhammara

Choice of Eggs Per Person

Omelet, Shakshuka, Scrambled,

Boiled, Poached

Choice of Pastries Per Person

Danish, Croissant, Doughnut,
Muffin

Choice of Deserts 1
French Toast, Pancake, Waffle

ACROPOLIS

Awaken Your Palate with Mediterranean Flavors

Greek Salad, Potato Onion Feta
Ham & Turkey Sandwich
Souvlaki, Moussaka
Choice of Eggs Per Person
Omelet, Shakshuka, Scrambled,
Boiled, Poached
Choice of Pastries Per Person

pish Croissant Doughnut Muffi

Danish, Croissant, Doughnut, Muffin

Choice of Deserts 1

French Toast, Pancake, Waffle

STARS & STRIPES

Get Delighted in the timeless charm of an American Breakfast
Experience

Beef Bacon, Chicken Sausage Croissant with Egg/Turkey Hash Brown, Mac and Cheese, Breakfast Steak

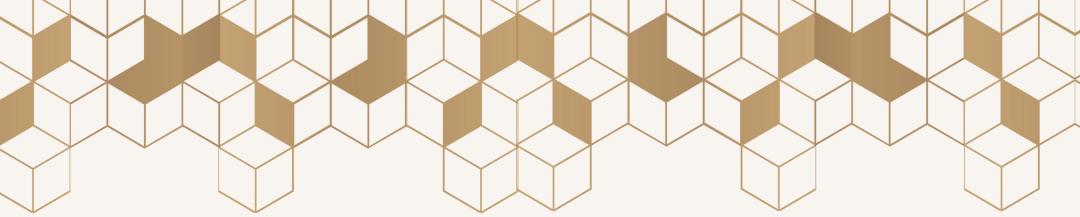
Choice of Eggs Per Person (Omelet, Shakshuka, Scrambled, Boiled, Poached)

Choice of Pastries Per Person

Danish, Croissant, Doughnut, Muffin

Choice of Deserts 1

French Toast, Pancake, Waffle



MENU FOR 2 PEOPLE

CHOOSE YOUR BREAKFAST BD 8 ++

BELAFIA

Embrace the Flavors of Arabia

Choice of Dips 3

Fattoush Salad, Hummus, Baba Ghanouj, Muhammara, Labneh Honey

Choice of Eggs Per Person

Omlette, Shakshuka, Scrambled, Boiled, Poached

Choice of Pastries Per Person

Danish, Croissant, Doughnut, Muffin

Choice of Deserts 1

French Toast, Pancake, Waffle

ACROPOLIS

Awaken Your Palate with Mediterranean Flavors

Choice of 1 Per Person

Greek Salad, Souvlaki, Moussaka/Potato Onion Feta Ham & Turkey Sandwich

Choice of Eggs Per Person

Omlette, Shakshuka, Scramble, Boiled, Poached

Choice of Pastries Per Person

Danish, Croissant, Doughnut, Muffin

Choice of Deserts 1

French Toast, Pancake, Waffle

STARS & STRIPES

Get Delighted in the timeless charm of an American Breakfast Experience

Choice of 1 Per Person

Beef Bacon, Chicken Sausage Croissant with Egg/Turkey Hash Brown, Mac and Cheese, Breakfast Steak

Choice of Eggs Per Person

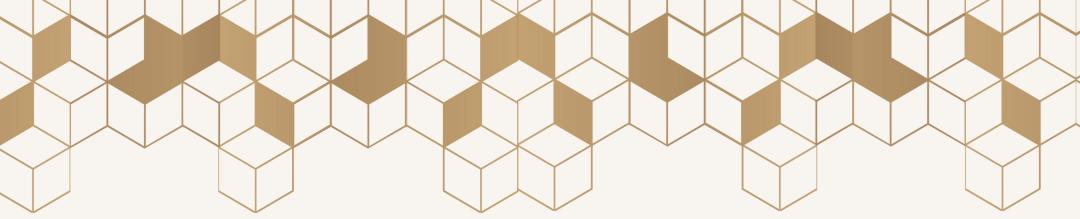
Omlette, Shakshuka, Scrambled, Boiled, Poached

Choice of Pastries Per Person

Danish, Croissant, Doughnut, Muffin

Choice of Deserts 1

French Toast, Pancake, Waffle



SINGLE MENU

CHOOSE YOUR BREAKFAST BD 4++

BELAFIA

Embrace the Flavors of Arabia

Choice of Dips 2

Fattoush Salad, Hummus, Baba Ghanouj, Muhammara, Labneh Honey

Choice of Eggs

Omelet, Shakshuka, Scrambled, Boiled Egg, Poached Egg

Choice of Pastries

Danish, Croissant, Doughnut, Muffin

Choice of Deserts

French Toast, Pancake, Waffle

ACROPOLIS

Awaken Your Palate with Mediterranean Flavors

Choice of 1

Greek Salad, Souvlaki, Moussaka/Potato Onion Feta Ham & Turkey Sandwich

Choice of Eggs

Omelet, Shakshuka, Scramble, Boiled, Poached

Choice of Pastries

Danish, Croissant, Doughnut, Muffin

Choice of Deserts

French Toast, Pancake, Waffle

STARS & STRIPES

Feel Delighted in the timeless charm of an American Breakfast Experience

Choice of 1

Beef Bacon, Chicken Sausage Croissant with Egg/Turkey Hash Brown, Mac and Cheese, Breakfast Steak

Choice of Eggs

Omelet, Shakshuka, Scrambled, Boiled, Poached

Choice of Pastries

Danish, Croissant, Doughnut, Muffin

Choice of Deserts

French Toast, Pancake, Waffle

