

10.9

11.5

11.5

14.5

20

22.4

38.8

1.8 2.2

ENTRÉES		VEGETARIAN
Chef's Soup of the Day Wholesome bowl of fresh soup prepared daily	2.9	Vegetarian Dish of the Day (V) Freshly prepared daily. Please ask your waiter for details
Our Famous Cheesy Garlic Bread (V) A crisp baked baguette, garlic & parsley butter & loaded cheese crust. Served with home-made dip & marinated olives	3.9	Tricolor Gnocchi (V) A combination of potato, beetroot & spinach gnocchi, roasted wild mushroom & spinach, truffle carpaccio & Parmesan crisp
Boerewors Grilled traditional African sausage, served with polenta chips, Chakalaka sauce & micro herbs	5.1	CHICKEN
Risotto Arancini (V) Fried wild mushroom risotto balls, truffle foam, piquillo pepper & cress	5.5	Char-Grilled Chicken Breast
Salt & Pepper Calamari (house favourite for a decade) (S) Scored calamari lightly tossed in salt, pepper & spiced flour. Shallow fried & served with home-made Nam Jim sauce Red Chilli Prawns (house favourite for a decade) (C)	6	Skinless chicken breasts marinated in lemon & herb, Peri-Peri or BBQ, flame-grilled & served with creamy mash Whole Boneless Chicken Flame-grilled chicken, marinated & basted with our
Succulent Gulf prawns pan-fried with garlic, ginger, red chilli, lemongrass & cream, with jasmine rice	7.5	unique Peri-Peri or Chef's special herbs & spices
Rib Meat Cigars	7.9	SEAFOOD
Braised rib meat, truffle pesto & roasted mushroom wrapped in filo pastry, served with Kimchi mayo & smoked paprika	1.9	Salmon Fillet (C)(S) Pan seared salmon fillet, crushed potato with fresh peas,
Lobster & Crab Croquette (C) Rmoulade, crustacean oil & pea shoots	7.9	poached prawns & leek velouté sauce
Braised Beef Rib Meat Parsnip purée, saffron, Elephant beans & harrisa sauce	8.3	Grilled Giant Prawns (C) Succulent giant Gulf prawns, marinated & grilled with garlic, chilli, thyme & lemon, served with coriander rice & garlic & chive butter
Burrata Cheese (V) Burrata cheese, cherry tomato, basil emulsion, olive soil, tomato & chilli jam	8.5	Fresh Local Lobster (C) 650g lobster - your choice of either Grilled or Thermidor, with garlic rosemary potatoes & green salad
Prime Steak Tartare (R) Hand chopped raw prime fillet mignon, classic accompaniments, homemade ketchup, puffed wild rice, cress & caper berries	9.1	SIDES
Wagyu Bresaola & Goats Cheese (N) 24 month dry cured wagyu beef slices, Goats cheese mousse & croquette, roasted baby beetroot purée, honey walnut & quinoa crisp	9.5	Mashed Potato or Onion Rings Steak Cut Chips or Baked Potato Sweet Potato Chips Sautéed Mushrooms
Mezze Platter (for sharing) (C) Rib meat & mushroom, lobster & crab croquette, pan-fried prawns, lamb cutlets, risotto arancini & Burrata cheese	22.8	Creamed Spinach Steamed Seasonal Vegetables or Side Salad Broccoli with Chilli & Garlic
SALADS		Char-grilled Corn Cob (sliced) Crushed Rosemary & Garlic Potatoes Chunky Polenta Chips with Truffle Aioli
Greek Salad (V) Cherry tomatoes tossed in an olive oil & vinegar dressing with cucumber, Kalamata olives, onion, capsicum, croutons & Greek Feta cheese	6	Grilled Asparagus
Rocket, Apple & Walnut Salad (V)(N) Fresh rocket leaves, drizzled with balsamic dressing, shavings of aged Parmesan, sliced apple, beetroot & spiced walnuts	6.2	
Organic Red Quinoa Salad (V)(N) Cooked red & white quinoa, chickpeas, pinenuts, pomegranate, cucumber, Feta cheese, avocado, quinoa cracker & yogurt & lemon dressing	6.3	
Chicken Caesar Salad (s) Baby Cos lettuce, crispy beef bacon, croutons, egg, chicken breast roulade, Parmesan shavings, tossed with Caesar dressing	6.7	
Lobster & Crab Salad (C)	6.9	



SUPER AGED MEAT

Steak is our speciality...

Enhance your steak with one of our 'steak style' sauces or side dishes. All of our steaks are cooked in butter & glazed with our unique sauce. Please ask your waiter for dairy free option.

From Greater Omaha of the USA, we are proud to present the very best Certified Angus Beef (CAB), 150 Day Grain-Fed Beef

Fillet	200g / 300g / 400g	25.2 / 32.5 / 39.1
New Yorker (Sirloin)	300g / 400g	23.7 / 30.9
Rib-Eye	300g / 400g	26.4 / 33.6

Stockyard Gold Certified Australian Angus (CAAB)

250 Day Grain-Fed A	ngus Beef	
Rump	300g	17.6
Rib-Eye	300g / 400g	24.9 / 33.4
Fillet	200g / 300g	27.3 / 35.8
Australian 100 Day (Grain-Fed Beef	
Fillet	200g / 300g	20 / 26.1
South African 80 Da	y Grain-Fed Beef	
Fillet	200g / 300g	16.4 / 21.2
Fillet	400g	26.1
Enhance Your Steak	Experience	
Mushroom & Truffle E	Butter	2.2
Truffle Carpaccio		5.5
2 Grilled Jumbo Prawr	ns <mark>(C)</mark>	7.9
2 Small Lobster Tails (C	<u>-)</u>	9

SAUCES	
Complement your steak with one of our Chef's classic style sauces prepared daily.	
Peri-Peri	1.7
BBQ Relish	1.7
Creamy Mushroom	1.9
Creamy Peppercorn	1.9
Béarnaise	1.9
Creamy Blue Cheese	1.9
Wild Mushroom Café-au-Lait	3.6

CHEF'S SELECTION

Chef's Cheese Platter	8.5
A selection of aged cheeses, dried fruits, quince paste,	
fresh fig, grapes & crackers	

CONNOISSEURS CHOICE Wagyu Rib-Eye (Australia) 300q 35.2 Marble score (5+). Flame-grilled to your liking, served with your choice of mashed potato, chips or baked potato CAB 250 Day Grain-Fed T-Bone 49 (Serves 2 or 1 very hungry) Carved & served on a sizzling lava rock or served whole, with choice of your side & sauce Châteaubriand 500g (serves two or 1 very hungry) 52.5 American Angus Fillet roasted to perfection & carved, cut from the centre of the beef tenderloin. Served with glazed baby potatoes, steamed asparagus, sautéed mushrooms & Béarnaise sauce Waqyu Fillet (Australia) 60.6 / 71.6 200g / 300g Marble score (7+). Flame-grilled to your liking, served with your choice of mashed potato, chips or baked potato 69.1 Prime Tomahawk Steak (Serves 2 - allow 30 minutes to prepare) If you love your meat, this is the one for you. Grilled Tomahawk steak, then roasted in the oven to create the perfect meat-lover's steak. Served with your choice of side Connoisseur's Sauce 3.6 Wild Mushroom Café-au-Lait

Blue: Sealed, very red in the centre. Room temperature Rare: Red in the centre. Lukewarm temperature Medium-Rare: Pinkish-red in the centre. Warm temperature Medium: Pink in the centre. Hot temperature Medium-Well: Very little pink in the centre. Hot temperature Well-Done: No pink, brown in the centre. Hot temperature

SPECIALITIES

Barbeque Beef Ribs (USA) Beef ribs braised in a special BBQ marinade & flame-grilled. Served with your choice of mashed potato, chips or baked potato	28.9
Lamb Cutlets (Australia) Grilled lamb cutlets, marinated in Mauritian spices, served with potato & olive salad with a red pepper coulis	30.3
Barbeque Beef Short Ribs (USA) Braised for 3 hours, then grilled with our home-made BBQ sauce. Served with chimichurri sauce & your choice mashed potato, chips or baked potato	31.3



DESSERTS

Price BD

Banoffee Profiteroles with vanilla ice cream and raspberries	4.300 £.٣٠٠	بانفي بروفيترول كعكة البروفيترول تقدم مع التوت وآيس كريم الفانيلا _.
Dark Chocolate & Raspberry Fondant Baked to order luscious soft centred fondant, served with vanilla raspberry ripple icecream	5.500 0.V··	فوندانت الشوكلاتة الداكنة والتوت فوندانت الشوكلانة الدافئة واللذيذة بحشوة طرية تقدم مع آيس كريم الفانيلا وعصير التوت.
PecanPie N Indulgent warm Pecan pie served with salted caramel icecream	5.100 0.\	فطيرة الجوز (م) فطيرة الجوز الدافئة واللذيذة تقدم مع آيس كريم الكراميل.
Traditional South African Malva Pudding Moist butterscotch & apricot pudding accompanied with vanilla icecream, apricot coulis & creme anglaise.	4.500	بودينغ مالفا بطريقة جنوب أفريقيا التقليدية بودينغ الباترسكوتش والمشمش الطرية، يقدم مع آيس كريم الفانيلا، صلصة المشمش وكريم أنغليز.
Vanilla Brulee Traditional vanilla bean and orange scented creme bnllee with biscotti	4.300	كريم بروليه كريمة بروليه تقليدية بحبوب الفانيلا ونكهة البرتقال مع البسكويت.
Nutella Cheesecake (N) Silky smooth milk chocolate cheesecake with a Nutella shortbread and ganache	5.100 0.\	كعكة الجبن مع شوكولاتة نوتيلا (م) كعكة الجبن الطرية بالحليب وشكولاتة النوتيلا مع الغناتش.
Low Sugar Dessert Special Please ask your waiter for today's offering	5.100 0.\	حلوى قليلة السكر يرجى الاستفسار من موظف الخدمة عن التفاصيل.
Meat Co Dessert tasting stand N		طبق حلويات مشكلة من "الميت كو" (م)

(م) تارسكملا ياء يوتحي Nuts (م)

8.100 A.\.. 14.600 \\\.\.\.\

أربعة اشخاص

الصغيرة اللذيذة.

تشكيلة الشيف تضم أصناف من الحلويات

For 2 people For 4 people

to tempt your palate

Chefs selection of mini desserts

جميع الأسعار بالدينار البحريني وهي تشمل 10٪ من رسوم الخدمة و 5٪ على ضريبة الحكومة و 5٪ ضريبة القيمة المضافة

All prices are in Bahraini Dinar and are inclusive of 10% service charge, 5% government levy & 5% VAT

GREAT TO START

Aperol Spritz	7.3
sparkling, aperol, bubbles, orange	
Martini cocktail	7.3
gin/vodka, olives, classic, Bond style	
Negroni	7.3
gin, campari, rosso vermouth, bitter-sweet	
Bourbon Sour	7.5
bourbon, sweet, sour, balanced harmony	
Royal pimm's cup	7.5
Pimm's , cucumber, bubbles, intensively aromatic	

WE LOVE COCKTAILS

Marakaibo	7.3
Passion fruit, cachaca, lime, agave, ginger	
C T MI	
Cape Town Mule	7.3
Brandy, lime, ginger, cinnamon, tart, fresh	
The Tijuana Cartel	10.9
Tequila, patron xo café, Grand Marnier, espresso, good night	
Gin O'Clock	7.1
Star anise infused gin, celery, bitters, lime, agave, refreshing	
Roof Top Martini	8.1
Vanilla, vodka, passion fruit, bubbles, addictive	
Lolli Chica	8.1
Infused vodka, rosemary, cassis, Drambuie	
E.G.O	12
Jack, P.X. Sherry, Grand Marnier, chocolate bitter	

VODKA

Single / Double / Bottle

Wheat

Stolichnaya, Russia	4.9 / 9.2 / 85
Absolut, Sweden	4.9 / 9.2 / 85
Grey Goose, France	10.3 / 19.4 / 205
Roberto Cavalli, Italy	12.7 / 23.6 / 250

Rye

Belvedere, Poland 9.5 / 17.6 / 180

Grape

Ciroc, France 7.9 / 14.6 / 160

6.7 / 12.7 / 134

Light and Floral

Saffron Gin, Dijon, France

Bombay Sapphire, London Dry Gin	4.9 / 9.2 / 85
Hendricks's, Scottish Gin	6.4 / 11.6 / 125
Citrusy and Fresh	
Sipsmith, London Dry Gin	7.3 / 13.9 / 145.5
Tanqueray 10, London Dry Gin	7.6 / 14.6 / 150
Flavorful and Floral	
Botanic Premium Gin, Spain	7.3 / 13.9 / 145.5
Sweet and Savoury	

Add premium tonic water mixer... BD 1.5

Blanco

Spiced

Captain Morgan, Caribbean 5.5 / 10.2 / 95

Gold, Aged and Dark Rum

Bacardi Negra, Cuba	5.5 / 10.2 / 95
Havana Club 7Anos	6.7 / 12.2 / 115

Solera

Zacapa 23, Guatemala 12 / 23 / 2705

Blanco

Patron Silver, Mexico	7.9 / 175
Don Julio, Mexico	9.1 / 195

Anejo

Patron Anejo, Mexico	10.2 / 215
Don Julio Anejo, Mexico	12 / 265

Flavoured Tequila

Patron Xo Café 6.7 / 145

WHISKEY

Single / Double / Bottle

"Never delay kissing a pretty girl or opening a bottle of whiskey."

Ernest Hemingway

SINGLE MALT

Light and Delicate

Most easy to approach with fresh fruit notes and light spices

Glenmorangie Original, Highlands	6.7 / 12.9 / 150
Glenfiddich 12 YO, Speyside	7.3 / 13.9 / 170
Macallan 12 YO, Highlands	10.3 / 19.4 / 212

Rich and Complex

More complex selection of whiskeys with dried fruit notes, sherry wood richness towards to spiced, woody complexity.

Auchentoshan Three Wood, Lowland	7.4 / 14.2 / 165
Glen Moray 16YO, Speyside	7.9 / 15.2 / 180
The Glenlivet 15YO, Speyside	9.1 / 17 / 185
Macallan 18YO, Highlands	24.5 / 46 / 565

Smoky, Peated and Complex

Here is the selection of most pungent whiskies with rich, sweet, peat-smoke notes with full-bodied complexity.

Talisker Storm, Islay	7.6 / 14.6 / 165
Laphroaig 10 YO, Islay	7.9 / 15.2 / 170

Blended Whiskies

Our selection starts from light and fruity notes to almost drier peaty flavors with long finish.

Dewar's White Label, Scotland	5.5 / 9.2 / 85
Johnnie Walker, Red Label, Scotland	5.5 / 9.2 / 85
Jameson, Ireland	5.8 / 9.9 / 95
Johnnie Walker, Black Label, Scotland	7.6 / 15.3 / 165
Chivas Regal 12YO, Scotland	7.6 / 15.3 / 165
Chivas Regal 18YO, Scotland	14.7 / 28.7 / 260
Johnnie Walker, Blue Label, Scotland	30.3 / 58 / 560
Chivas Regal 25YO, Scotland	36.4 / 71.6 / 755

Bourbons and Tennessee Whiskey

Offering light vanilla notes with mellow ripe fruit flavors.

Jim Beam, Kentucky	4.9 / 9.2 / 85
Jack Daniels, Tennessee	6.7 / 12.7 / 138
Bullet, Kentucky	6.7 / 12.7 / 138
Maker's Mark, Kentucky	7.3 / 14.1 / 155
Jack Daniels Single Barrel, Tennessee	11.5 / 22 / 230

Japanese

White Oak Akashi Blended	8.3 / 16.2 / 135
Kirin Fuji Sanroku	7.9 / 14.6 / 155
The Chita, Suntory	14.7 / 28.7 / 260

COGNAC / BRANDY Single / Double / Bottle

Known as the finest of all the spirits, it is a grape distilled spirit with thousands of flavors and sensations, ranging from fruitiness, warmth, spicy and dry to oaky notes

Hennessy VSOP, France	9.2 / 17.8 / 160
Remy Martin VSOP, France	9.2 / 17.8 / 160
Hennessy XO, France	23.6 / 46.6 / 485
Torres 10, Spain	4.9 / 9.2 / 85

SHERRY AND PORT

served at 60ml

Those belong to the family of fortify wine, display great complexity of flavor and aromas

Pedro Ximenez Nectar, Spain	9.2
Taylor's Tawny 10YO, Portugal	7.9

LIQUORS/APÉRITIF/DIGESTIF

We offer a vast selection of those, all of them served at 4.9 for a single shot.

BOTTLED BEERS & CIDERS

Heineken, Netherlands Lager, 5%ABV (Distinctively balanced premium lager, versatile and refreshing aftertaste with hints of fruit.)	5.2 ng
Amstel Light, Holland 3.5%ABV (Soft Malty nose and a bare touch of hop character lead into a light thin palate)	5.2
Corona, Mexico Pale Lager, 4.6%ABV (Golden Lager with a crisp and refreshing taste and pleasant malt and hops notes)	5.2
Stella Artois, Belgium 4.8%ABV (Refreshing euro pale lager style beer with lightly bready hop aftertaste)	5.2 os
Hoegaarden White, Belgium 5.7%ABV (Sandy yellow wheat beer, cloudy in color with mild sweet tand spicy notes)	5.9 ste
Peroni, Italy 5.1%ABV (Crisp and clean, light lager with balancing dry grassy hops)	6.1
Asahi Super Dry, Japan Lager, 4,5%ABV (With its refreshing barley flavor and crisp aftertaste is by far the most popular high-quality beer in Japan.)	6.4
Savanna, South Africa Premium Cider ,5%ABV (Crisp, Refreshing, Balanced Premium Dry Cider made from apples for those with apples.)	6
Strongbow Original, England 4,5% ABV (Golden yellow cider with apple flavor and crisp sweet finish.	7.3
DRAUGHT BEERS +	Half / Full
Heineken, Netherlands Lager (Finely selected 100% barley malt, hops, pure water and it's A-yeast give this brew unsurpassed clarity with a fresh, mild taste and fruity aroma)	
Amstel Light, Netherlands (Soft Malty nose and a bare touch of hop character lead into a light thin palate)	4.2 / 6.7
Guinness, Ireland	8.5

WE LOVE MOCKTAILS

Favorite Mojitos	4.5
Lime& Mint, Fresh Strawberry, Passion Fruit	
Mint Lemonade	4.5
MOCKTAILS BY MEAT CO	
Raspberry Granita	4.9
Lime& Mint, Fresh Strawberry, Passion Fruit	
Basil Berry	4.9
strawberry, basil, cranberry, cherry, cool	
Passion Fashion	4.9
citruss blossom, passion, crisp, sour	
Popsicolada	4.9
pineapple, coconut, passion fruit, creamy	

COLD BEVERAGES

Juicy	4.2
Please ask your waiter for our freshly squeezed selection	
Tea on Ice	3.6
Choose from Lemon or Peach	
Soft Drinks	
Coca-Cola, Coca-Cola Light, Sprite, Fanta Orange	2.9
Premium Tonic Water, Ginger Ale, Soda Water	3.6
Red Bull	4.9
Mineral Waters	
Voss – Still Mineral Water - 0,33L/0,8L	1.8 / 3.6
S.Pellegrino – Sparkling Mineral Water - 0, 25L / 0, 75L	1.8 / 3
Perrier - Sparkling Mineral Water 0, 33L / 0, 75L	1.8 / 3

HOT BEVERAGES

Coffee & Tea Time

Espresso – Single/Double	1.8/2.7
Macchiato	2.4
Cappuccino	3
Café Latte	3
Americano	3
Hot Chocolate	4.2
Tea Selection (Chamomile Citron, English Breakfast, Jasmine Green,	3 Earl Grey)



Beverages



Aperitif

Pimm's Cup A summertime light aperitif made with Pimm's, ginger ale and fresh fruit	6.7
Cocktail Martini The perfect drink to start your evening in a classy way	7.3
Negroni The "aperitivo classico" made with gin, Campari, Martini Rosso and orange zest	7.3
Aperol Spritz A light and sparkling mix of prosecco, Aperol and soda	7.3
Port Sangria A refreshing, fruity drink made with Ruby Port, Cointreau, lemonade and fresh fruit	7.9
Signature Cocktails	
Lychee and Hibiscus Martini Our twist on the Lychee Martini, made with our homemade hibiscus infused vodka	7.3
Back to Black Fresh blackberry, currant vodka, Crème de Cassis and mint leaves	7.3
Maracaibo Lime, Cachaça 51, mint leaves, passion fruit, organic agave syrup and ginger ale	7.3
London Mule Our version of the Moscow Mule. Bombay gin, Tio Pepe Fino Sherry, cinnamon and ginger beer	7.3
Don Vito Lamb's Navy Rum, Pedro Ximenez and Angostura Bitter	8.5
Roof Top Martini Vanilla vodka, passion fruit liquor, fresh passion fruit, fresh lime and prosecco	9.1
The Tijuana Cartel	10.9

Patron Silver, Patron XO Café, Grand Marnier and espresso

Mocktails

Basil Berry Fresh strawberry, basil leaves, cranberry juice and soda	4.9
Brazilian Saudade Passion fruit, mint, lime, ginger	4.9
Like Lychee Cranberry juice, lychee, fresh lychee	4.9
Black Cooler Fresh blackberry, blueberry, mint and lemonade	4.9

Vodka Selection

	Sgl	Dbl	Btl
Stolichnaya, Russia	4.9	9.1	97
Absolut Vodka, Sweden	5.1	9.6	103.1
Ciroc, France	6.7	12.7	135.8
Belvedere, Poland	7.9	14.6	157.7
Grey Goose, France	10.3	19.4	218.3
Roberto Cavalli, Italy	12.7	23.6	260.7

Gin Selection

	Sgl	Dbl	Btl
Bombay Sapphire, London Dry Gin	5.2	9.7	101.3
Hendrick's, Scottish Gin	6.4	12.1	127.3
Saffron Gin, Gabriel Boudier, Dijon, France	6.7	12.7	133.4
Sipsmith, London Dry Gin	7.3	13.9	145.5
Botanic Premium Gin, Spain	7.3	13.9	145.5
Tanqueray 10, London Dry Gin	7.9	14.6	151.6

Rum Selection

	Sgl	Dbl	Btl
Bacardi Carta Blanca, Cuba	4.9	9.2	95.8
Captain Morgan, Caribbean	5.5	10.3	103.1
Havana Club 7 Anos	6.7	12.1	121.3
Ron Zacapa 23 YO, Guatemala	12.1	23	278.9

Tequila Selection

	Dbl	Btl
Patron Xo Café	6.7	145.5
Patron Silver, Mexico	7.9	169.8
Don Julio Blanco, Mexico	9.1	194
Patron Anejo, Mexico	9.1	194
Don Julio Anejo, Mexico	10.3	218.3

Whiskey Selection

Single Malt	Sgl	Dbl	Btl
Glenmorangie Original,	6.7	12.9	169.8
Glenfiddich 12 YO, Speyside	7.3	13.9	169.8
Auchentoshan Three Wood, Lowland	7.4	14.2	170
Talisker Storm, Isle of Skye	7.6	14.6	163.7
Glen Moray 16 YO, Speyside	7.9	15.2	181.9
Laphroaig 10 YO, Isle of Skye	7.9	15.2	181.9
The Glenlivet 15 YO, Speyside	9.1	17	200.1
Macallan 12 YO, Highlands	10.3	19.4	212.2
Macallan 18 YO, Highlands	18.6	36.4	385.7
Blended			
Jameson, Ireland	5.1	9.5	103.1
Dewar's White Label, Scotland	5.5	9.2	95.8
Johnnie Walker, Red Label, Scotland	5.7	9.5	103.1
Johnnie Walker, Black Label, Scotland	7.6	15.3	169.8
Chivas Regal 12 YO, Scotland	7.6	15.3	169.8
Chivas Regal 18 YO, Scotland	14.7	28.7	278.9
Johnnie Walker, Blue Label, Scotland	30.3	60	545.7
Chivas Regal 25 YO, Scotland	36.4	72.8	818.6
Bourbons & Tennessee			
Jim Beam, Kentucky	4.9	9.1	84.9
Jack Daniels, Tennessee	6.7	12.7	139.5
Bullet, Kentucky	6.7	12.7	145.5
Maker's Mark, Kentucky	7.3	14.6	169.8
Jack Daniels Single Barrel, Tennessee	11.5	22.4	230.4
Japanese			
Kirin Fuji Sanroku Whisky	7.9	14.6	157.5
White Oak Akashi Blended Whisky	9.1	17.6	133.4
The Chita Suntory Whisky	11.5	21.8	218.3

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Cognac & Brandy Selection

	Sgl	Dbl
Torres 10, Spain	4.9	9.1
Hennessy VSOP, France	9.2	17.8
Remy Martin VSOP, France	9.2	17.8
Hennessy XO, France	23.6	46.6

Port & Sherry Selection

	60 ML
Taylor's Tawny Port 10 YO, Portugal	7.9
Pedro Ximenez Nectar, Spain	7.9

Liquors, Aperitif & Digestive

	30 ML
Grappa, Italy	5.5
Limoncello, Italy	5.5
Jägermeister, Germany	5.5
Amaretto Di Sarrono, Ital	5.5
Sambuca, Italy	5.5
Baileys, Ireland	5.5

Bottled Beers & Cider

Heineken, Holland Clear, pale golden amber with great balance between fruit and hop bitterness		5.2
Amstel Light, Holland Soft malty nose and a bare touch of hop character light thin palate	lead into a	5.2
Corona, Mexico Light golden yellow with the little head it did must fading to a ring of foam	er quickly	5.2
Stella, Artois Refreshing Euro pale lager style beer with lightly br hops aftertaste	eady light	5.2
Hoegaarden White, Belgium Hazy, sandy yellow wheat beer, cloudy in color with taste and spicy notes	mild sweet	5.9
Peroni, Italy Crisp and clean, light lager with balancing but rest grassy hops	rained dry	5.9
Savanna Dry, South Africa		6.3
Asahi Super Dry, Japan Light-bodied lager with dry toasty maltiness and m hop bitterness	nild grassy	6.4
Strongbow, England		6.4
Draught Beer		
	Half	Ful
Heineken Holland	12	67

4.2

6.7

8.5

Amstel Light, Holland

Guinness, Ireland

Innocent Beverages

Juices

Please ask your waiter for our freshly squeezed selection		4.3
Homemade Iced Tea		
Choose from Lemon or Peach		3.7
Soft Drinks, Mixers & Energy drinks		
Coca-Cola, Coca-Cola Light, Sprite, Fanta Orange		2.9
Premium Tonic Water, Ginger Ale, Soda Water		3.6
Red Bull		4.9
Mineral Water		
Voss, Still Mineral Water, 330 ml/800 ml	1.8	3.6
S.Pellegrino, Sparkling Mineral Water, 250ml/750ml	1.8	3
Perrier, Sparkling Mineral Water, 330ml/750 ml	1.8	3
Coffee & Tea Selection		
Espresso – Single/Double	1.8 / 2	2.7
Macchiato	2.4	
Cappuccino	3	
Café Latte	3	
Americano	3	
Hot Chocolate	4.2	
Tea Selection	3	
(Chamomile Citron, English Breakfast, Jasmine Green, E	arl Gre	y)

All prices are in Bahraini Dinar and are inclusive of 10% service charge, 5% government levy & 5% vat

Champagne & Sparkling	Glass Bottle
Voga, Prosecco, Veneto, Italy	6.1/30.2
Torres, Santa Digna, Estelado Rose, Maule Valley, Chile	42.4
Veuve Clicquot Brut, Champagne, France	181.9
Moët and Chandon Brut Imperial, Champagne, France	188
Dom Perignon, Champagne, France	395
White Wine	Glass Bottle
» Light to medium body, citrusy and refreshing	
Giorgio & Gianni, Pinot Grigio, Dellevenezieigt, Italy	7.9/21.8
Jeanjean Sauvignon Blanc, IGP Pays D'OC, France	25.5
Porcupine Ridge, Sauvignon Blanc, Western Cape, South Afric	a 10.4/30.9
Moncaro, Le Vele, Verdicchio Dei Castelli di Jesi DOC classico, Marche, Italy	35.2
La Scolca, Gavi di Gavi DOCG Gold,Piedmont, Italy	48.5
Chablis, Domaine de Vauroux, France	54.4
Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand	d 54.6
Pascal Jolivet, Sancerre Blanc, Loire, France	87.3
» Medium to full body, rich and creamy	
Moncaro, Trebbiano-chardonnay, Marche, Italy	7.9/21.8
Fetzer, Chardonnay, California, USA	25.5
Obikwa, Chardonnay, Stellenbosch, South Africa	27.9
Bourgogne Chardonnay, Burgundy, France	40
» Fresh and aromatic	
Torres,Vina Esmeralda, Catalonia, Spain	36.4
MacMurray Estate, Pinot Gris, Russian river valley, USA	41.2
Charles Smith, Riesling Kung fu girl, Columbia Valley, USA	43.7
Villa Antinori Bianco Toscana,IGT, Tuscany Italy	48.5
Rose Wine	Glass Bottle
Two ocean Rose, South Africa	9.1/26.7
Mateus Rosé, Douro, Portugal	34
Torres, Vina Esmeralda, Rose, Catalonia,Spain	36.4
Rose D'Anjou'Famille Castel, France	41.2
Chateau de Beaupre AOC Rose, Provence, France	53.4

WINE SELECTION

THE MEAT CO MEDLEY

Discovering Chile

Throughout the year we will be discovering the world's wine regions and their peculiarity, offering outstanding value for money wine. The next stop on our exciting trip is Chile, now among the most popular of all the wines in the world - and justifiably so, since top quality is available across all price ranges. Chile also has a broad spectrum of wine styles and varieties from cool, crisp, white wines like Gewürztraminer and Sauvignon Blanc through to the full-bodied, plush textured reds like Carignan and Cabernet Sauvignon. Below you will find the great diversity Chile has to offer

Bottle

» White Wine	Bottle
Los Otros, Pinot Grigio, Maule valley, Chile	34
Torres, Santa Digna, Gewurztraminer, Central valley, Chile	37.6
Lapostolle, Casa, Chardonnay, Casablanca valley, Chile	41.2
Errazuriz Estate, Aconcagua costa, Sauvignon Blanc, Aconcagua Valley, Chile	47.3
» Red Wine	
Caliterra Reserva, Merlot, Colchagua Valley, Chile	35.2
Vina las ninas, Cabernet Sauvignon, Colchagua valley, Chile	38.8
Torres, Cordillera Carignan, Valle de Maule, Chile	58.2
Marques de casa Concha, Pinot Noir, Limari Valley, Chile	66.7

PRIVATE CELLAR

At The Meat Co we offer a list of wines considered to be among the most outstanding and fine in the world. The wines from our cellar are subject to availability and vintage variations, so please feel free to consult our management for recommendation.

300
850
1900
3000



All prices are in Bahraini Dinar and are inclusive of 10% service charge, 5% government levy & 5% vat

Red Wine	Glass Bott
> Light to medium, delicate and elegant	
J. Moreau & Fils, Pinot Noir, Burgundy, France	9 .1/ 25.
Chateau de Montmelas, Beaujolais, France	50.9
Dezzani,Barolo san carlo'DOCG, Piedmont, Italy	106.
Cloudy Bay,Pinot Noir, Marlborough, New Zealand	109.
Medium to full body, well rounded fruity red	
Moncaro, Sangiovese-Cabernet Sauvignon, Marche, Italy	7.9/21.
Swartland Merlot, Swartland, South Africa	8.7/25.
Wandering Bear, Merlot, California, USA	29.
Fleur du Cap, Pinotage, Coastal region, South Africa	35
M. Chapoutier 'Belleruche Rouge' Côtes du Rhône, France	38.8
Torres, Atrium, Merlot, Penedes, Spain	41
Beronia crianza, Rioja, Spain	43.
Torres 'Celeste', Ribera del Duero, Spain	54.0
Ruffino, Chianti Riserva Ducale, Tuscany, Italy	78.8
Moncaro, Lacrima DI Morro D'Alba DOC 'Gaudente'Marche,Italy	81. ₋
Medium to full body, complex and sophisticated	i
Gall Family Vineyards, Cabernet Sauvignon California, USA	8.7 / 25.
Cab Cult Cabernet Sauvignon South Africa	29.
Nederburg, Shiraz, Stellenbosh, South Africa	9.1/30.9
Torres'Gran Coronas' Cabernet Sauvignon, Catalonia, Spain	47.
Mouton Cadet, St.Emilion Reserve, Bordeux, France	70.
Chateau Grand Soussans, Margaux, Bordeaux, France	87.
M. Chapoutier, La Bernardine,Chateauneuf-du-Pape,France	111.0
Marchesi Antinori, Tignanello, Tuscany, Italy	206
> Full body, bold and spicy	
Argento, Malbec, Mendoza, Argentina	12.7 / 3
Aglianico' Campo Stellato' IGT Campania ,Italy	40
Gnarly Head Petite Sirah, California USA	44.9
Boschendal 1685, Shiraz, Coastal region, South Africa	55.6
Cloof, The very sexy Shiraz, Darling, South Africa	59.4
Terrazas reserva, Malbec, Mendoza, Argentina	72.
The Chocolate Block, Franschhoek Valley, South Africa	83.