

Welcome to  , welcome to our table!

The Fishbone Idea was born right here, from the desire to showcase the very best that our Island and our region has to offer, a philosophy by which Chef Susy Massetti lives by and applies to all of her culinary concepts.

The food of our mothers, the food our ancestors, food to share with love.

Our menu is designed **as a sharing concept**, the dishes are **all family style** served in the middle of the table for you to enjoy amongst friends and family!

Let us share with you our story & our philosophy as more often than not, culinary concepts are “transported” to whatever location is chosen, ignoring for the most part, the local culture and traditions and rely almost exclusively on imported ingredients.

While obviously this is not possible for every element of our menus, Fishbone is setting out to utilize the very best each season has to offer, in support of the local fishermen, the gardeners, the artisans and that of the spices & food brought in by merchants that strive to preserve culture and traditions.

Bring your friends over, relax and “cruise” leisurely through our menu whilst enjoying the view of the shimmering sea

Buon Appetito!



V) vegetarian and vegan options available
All prices are inclusive of all Taxes & charges

The Appetizers & Salads

Crisps of the sea (V)

Tender golden fried calamari & zucchini, spicy tomato jam, avo-mayo

6

La Cevichita

Diced fish fillet, onions, coriander, green chilli, lemon-lime dressing

6

Gambas al Verde

White Bahrain's prawns, butter, garlic & herbs

6.5

Fishbone's Poke Bowl

Sushi grade tuna, avocado, red onions, sesame seeds, coriander, black rice, Asian dressing

9

Arancini di riso

Risotto, mozzarella, basil & cherry tomatoes

6

Roasted Cauliflower "Steak"(V)

Coriander, olives, sun-dried toms & spicy black venere rice, pine nuts

6.5

B&B Burrata & Bruschetta...(V)

Fresh burrata, grilled sourdough bread tomato bruschetta, cubebe pepper & evoo

9

When Meat Is Not Your "Thing" ... (V)

Portobello mushroom "shawarma" tomatoes, pickled cabbage, tahina & chilli-garlic sauce

7.5

The Anything Goes Kale & Quinoa Salad (V)

Herbed quinoa, kale, crushed pepitas & green-goddess dressing

6,5

Rock the dates

Wild rocket, local khlass dates, parmigiano cheese, almonds & pomegranate seeds

Pomegranate molassa dressing

6.5

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Galette & Pasta

Sunblushed Tomato (V)

Focaccia base, mozzarella cheese, pistachio & basil pesto
6.5

Grilled & Minted Aubergine

Focaccia base, grilled and marinated aubergines, fontina cheese & fresh mint
6.5

Forest Mushrooms & Fontina Cheese “Fazzoletto” (V)

Thyme infused evoo, black truffles & parmesan cheese
7.5

Local Little Neck Clams

Spaghetti, Aglio & Olio, red chilli & parsley sauce
9.5

Shells in Shells

Prawns ragout, shells pasta, sun-blushed tomatoes, mozzarella & basil au-gratin
10

Pennette Zafferano & Gamberi

Penne pasta, prawns, zucchini & basil in a saffron & chili sauce
11

Risotto ai “Frutti Di Mare”

Seafood & shellfish, non-alcoholic white wine, parsley & garlic sauce (red chilli optional)
11.5

Rigatoni Cacio & Pepe (V)

Rigatoni pasta, pecorino cheese & black pepper
9.5

Chef Susy’s Pumpkin Cappelletti

Pumpkin, parmesan cheese & black truffles filling, hazelnut crumble
11

Lasagnette al Ragout

Hand-cut USA Angus beef fillet ragout, mirapoix, mozzarella & parmesan
9

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Highlighting Italian Truffles

Truffl'd Fries (V)

Crisp fries, parmigiano cheese, fresh Italian black truffles

8

Taglierini al tartufo (V)

Home made taglierini pasta, butter-sage & parmigiano sauce, fresh black truffles

11

Would you like some fresh Italian Black Truffles?

Add it to any dish for BD 4.5 (3 to 5gr on average)

Main Courses

Crisp-Skin North Atlantic Salmon

Orange & ginger glaze, charred broccoli

12

Catch Of The Day

Baked fish fillet with herbs & garden vegetables, evoo & lemon

11.5

Branzino Al Limone

Seabass fillet, classic lemon & capers sauce

12

Prawns

Citrus & herb's marination, garlic-chili & parsley noodles

13.5

Filettini di Branzino alla Milanese

Herbs & garlic breaded seabass filets, lemon-capers-parsley remoulade

12

Galletto ai Datteri

Roasted deboned half baby chicken, dates, olives & oregano

10

Milk Fed Veal Scaloppine

Your choice of:

Milanese,

Mushroom

Lemon & capers

Paillard, grilled, evoo & lemon

13

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Main Courses (Cont'd...)

Beef Filet Mignon (250gr.)

Pan seared, jus & forest mushroom, mashed potatoes

15

Rib-Eye Steak

300gr rib-eye steak, caramelized onions, crushed potatoes and horseradish

15

14hours Braised Nahimi Lamb Shoulder

Rocket gremolata, mashed potatoes

13.5

Because veggies are good for you...

Seasonal tomatoes & basil salad, balsamic vinaigrette

Crisp parmesan cauliflower florets

Crisp brussel's sprouts, asian vinaigrette

Green beans, almonds & garlic chips

Warm crushed potato salad, evoo & parsley dressing

Patatine fritte –french fries

Garlic & chili sautéed broccolini

Tuscan style herb's roasted zucchini

Tomatoes & basil pasta

4.5 Each

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Life is short, leave space for the cake...

Chocolate toffee pudding, mascarpone cream

Tiramisu', savoiardi cookies and espresso

Tarte au fromage blanc, a very light cheesecake, spiced orange compote

Balsamic Strawberries, jaggery & balsamic syrup

Baked Yogurt, fresh berries

6 Each

I Sorbetti...

Coconut Sorbet

Pineapple Sorbet

Lemon Sorbet

Mango Sorbet

Orange Sorbet

5 Each

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Water & Soft Beverages

330ml (still) BD 1.300
330ml (sparkling) BD 1.300

750ml (still) BD 2.100
750ml (sparkling) BD 2.100

Soft Drinks Bd 1.900
Fresh Juices Bd 2.900

Mocktails

Pink Paradise	BD 3.500
Island Quencher	BD 3.500
Rosemary and Pineapple Smash	BD 3.500
Cucumber Mint Cooler	BD 3.500
Give a Tea	BD 3.500
Virgin Mary	BD 3.500
Ginger & Mint Lemonade	BD 3.500
Cucu Passion	BD 3.500
Virgin Mojito	BD 3.500
Virgin Pinacolada	BD 3.500

Coffee & Tea

Espresso Bd 1.600
Double Espresso Bd 1.900
Decaffeinated Coffee Bd 2.000
Macchiato Bd 2.000
Americano Bd 2.000
Cappuccino Bd 2.000
Caffe Latte Bd 2.000
Selection of Teas Bd 2.000

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