

MAIN COURSE - ARABIC

HAMOUR GRILLED Fresh hamour marinated with chef spl spice, lemon & olive oil served with char grilled veggies or Arabic brown rice	48.00
HAMOUR FRIED Fresh hamour fillet marinated with chef spl spice, lemon & olive oil, golden crumbed fried served with spicy potato wedges & Authentic tartar sauce	48.00
LOBSTER GRILLED Jumbo lobster grilled to perfection served with char grilled veggies	150.00
TIGER PRAWNS GRILLED Tiger Prawns grilled to perfection served with char grilled veggies	150.00
SHISH TAWOUK Succulents chunks of chicken marinated with chef spl spices, lemon & olive oil, served with French fries.	34.00
MEDITERRANEAN GRILLED CHICKEN Char grilled chicken breast served on traditional Turkish pilaf covered with a sensational mushroom sauce, grilled potatoes & beetroot	48.00
TERRACE ROAST CHICKEN Full chicken marinated with chef spl spice served with saffron pilaf and char grilled veggies	48.00
TERRACE SPICY FRIED CHICKEN Spicy chicken breast crumbed fried served with potato wedges, grilled potatoes & mushrooms	48.00
LOUBIEH BEL ZEIT A pure traditional vegetarian dish with green Beans	20.00
MOSAKAET BETINJIN A Lebanese specialty eggplant dish served with a twist	20.00
LAHAMB BAMIA SALOONA Lamb Cubes & Okra cooked in Arabic flavor	38.00
DEIJAJ SALOONA Arabian chicken curry	34.00
SAMAK HAMOUR SALOONA Hamour fish cooked in Arabic style	34.00
SAMAK SAYADIEH A middle eastern dish with a combination of Fresh Fish & Long grain rice	42.00
CHICKEN MATCHBOOSH A Bahraini dish, Arabic spiced chicken and long grain rice cooked together & loved all over the middle east	38.00
MUTTON KABLI Fresh lamb cooked with Arabic spices-dry fruits simmered with saffron spiced rice	40.00
BROWN ARABIC RICE Arabic specialty brown rice with pine nuts	18.00
STEAM RICE Plain Steam Rice	10.00
BUTTER GARLIC NAAN Clay baked fresh bread with butter & garlic	10.00
BUTTER ZATAR NAAN Clay baked fresh bread with butter & zatar	12.00
LABNEH	06.00