



APPETIZER

All dishes are served with our freshly made pita bread and vegetables pickled

BABA GANNOUJ

Grilled aubergine puree with tahini sauce, lemon, olive oil, onion and chopped capsicum

TABBOULEH

Freshly chopped parsley tossed with local burghul, chopped tomato, onion, lemon and drizzled with virgin olive oil

MOUTABEL

Smoked and creamy aubergine puree with tahini sauce, lemon juice and olive oil

HUMMUS

Creamy chick peas puree made with tahini sauce, lemon salt and garlic

MUHAMMARA (N)

Hot pepper dip made with tossed walnut, red capsicum, pomegranate molasses, chili powder and generous of olive oil

BEEF KIBBEH (N) – 6 pcs

Favourite deep fried middle eastern beef fatayer served with yoghurt and tahini sauce

CHEESE FATAYER (D) – 6 pcs

Our home made baked labneh and feta cheese fatayer served with yoghurt and tahini sauce

MIXED APPETIZER SMALL

Combination of tabbouleh, moutabel, hummus and warak aenap

MIXED APPETIZER LARGE

Combination of tabbouleh, moutabel, hummus and warak aenap – to share

(N) Nuts - (D) Dairy - (S) Seafood - () Vegetarian - () Spicy

Note: All bread may contain dairy, egg, gluten, nut & sesame seed

Please notify to the waiter if you have any food allergy

Prices are in Omani Rial and subject to a 17% tax and service charge



SOUP

MIXED SEAFOOD SOUP (S)

Mixed of baby shrimp, squid, dory fish. Slowly cooked in tomato broth, coriander and finish with lemon juice and olive oil

LENTIL SOUP

Middle Eastern famous red lentil cream soup cooked with cumin powder, carrot, potato and olive oil

SALAD

ROCKET SALAD (D)

Freshly prepared local rocket leave with sliced onion, orange, feta cheese crumbled, walnut and tossed with tangy lemon dressing

FATTOUSH SALAD

Refreshing salad made with cucumber, tomato, capsicum, onion. Tossed in sumac lemon dressing and topped with moistened Arabic bread

GREEK SALAD (D)

Freshly prepare mixed green salad with tomato, cucumber, capsicum, olives and feta cheese.

Drixxled with tangy lemon vinaigrette dressing and dried oregano

MAIN COURSE




LAMB CALZONE PIDE (D)

Mince lamb dry rub with cumin, coriander, garlic and mint powder, topped with feta cheese and freshly sliced tomato.

Wrapped in pide dough served with our delicious warm tomato harra sauce

OUR FAMOUS FRESHLY BAKED PIDE WITH SELECTION OF TOPPING

Choose one:

- Grilled vegetables and mozzarella cheese (D) 
- Minced lamb and egg
- Spicy hummus and feta cheese (D) 
- Za'atar and olive oil 

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LAMB KOFTA



*Char grilled minced lamb skewer set on spicy Arabic bread, freshly chopped cucumber, tomato, cous-cous and onion salad.
Served side with warm tomato harra sauce and grilled vegetables.*

LAMB OUZY (N)

*Slow cooked lamb leg set on brown kabsa rice, fried onion, coriander cover and baked with pita bread dough
Served with warm tomato harra sauce
Please allow us 20 minutes to prepare your freshly made dish.*

HALF GRILLED CHICKEN (D)

Half grilled baby chicken dry rubbed in Arabic spices. Served with fattoush salad, garlic mayonnaise sauce and French fries

CHICKEN SHISH TOUK (D)

*Chicken breast cube marinated overnight with yoghurt, lemon juice, tomato paste, paprika.
Set on freshly prepare parsley and cous-cous salad and grilled vegetables*

CHICKEN SHAWARMA (D)

Middle Eastern famous sliced chicken, lettuce, tomato and onion wrapped sandwich served with French fries and garlic mayonnaise sauce

CHICKEN MEDITERINIAN CURRY (V)

Mediterranean curry style served with basmati rice, rita and pickle

HAMMOUR STEAK (S)

*Roasted Hammour steak drizzled with lemon juice and olive oil. Served with our delicious stuffed capsicum with rice.
Finish with tomato harra sauce*

WHOLE RED SNAPPER FRY (S)

*450gr whole red snapper fish cut butterfly rubbed in seasoned flour and finish deep fried. Served with generous portioned of French fries
Served with warm tomato harra sauce and garlic mayonnaise*

MIXED SEAFOOD PLATTER (S)

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Crispy fried mixed seafood (jumbo prawn, squid rings, dory fish finger) set on French fries and served with garlic mayonnaise sauce and lemon

BEEF KEBAB (D)

*New Zealand beef cube marinated overnight with yoghurt, lemon juice, tomato paste, paprika.
Set on freshly prepare parsley and cous-cous salad and grilled vegetables*

MIXED GRILL (D)

*A combination of grilled chicken shish taouk, lamb kofta, lamb chop, beef kebab.
Served with grilled vegetables, French fries and garlic mayonnaise sauce*

PIZZA

CHICKEN PIZZA (D)

Topped with tomato sauce, roasted chicken breast with garlic, sliced onion, black olive, mozzarella cheese and oregano

VEGETARIAN PIZZA (D)

Topped with tomato sauce, mixed vegetables, oregano, chili flakes, mozzarella cheese and oregano

SEAFOOD PIZZA (D, S)

Topped with tomato sauce, sautéed squid ring, baby shrimp, dory fish, sliced tomato, mozzarella cheese and oregano

MINCED LAMB AND MINT PIZZA (D)

Topped with tomato sauce, ground lamb meat, mint leave, mozzarella cheese and oregano

DESSERT

BAKLAVA ASSORTMENT (N)

Selection of middle eastern sweets made with pilo pastry, chopped nuts and soak in the honey

CHEESE KUNEFEE (N, D)

Cheese and sugar pastry soak in the sugar syrup

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LABNEH AND HONEY PIDE (D)

Baked with creamy labneh cheese drizzled with honey and chopped mint

UM ALI (N, D)

Traditional middle eastern pastry puff soaked in milk, rose water, caramelized whipped cream and crushed pistachio nut

FRESH CUT FRUIT

Freshly cut fruits of the season

SELECTION OF ICE CREAM

Chocolate, vanilla, strawberry or mixed (3 scoops)

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