





## FOOD MENU

**Chef's Surprise Five Course Tasting Menu\***

The chef's special tasting menu includes rare ingredients and hidden surprises  
BD 32

*\*Regular discounts not applicable*



## LET' S BEGIN

### GHOOZI TACOS

Lamb shoulder, ma'abooch aioli, crispy onions

5.2

### CHICKEN LIVER PATE

Chicken skin, dates, caviar

6

### SALMON

Fennel, cucumber, mehyawa salt

5.5

### CHEBBA

Bahraini Prawn dumplings, tamarind

5.5

### TOMATO SEASON

Yuzu ricotta, kashk dressing

4.8

### SEASONAL SOUP (V)

3.5

### DAILY GREENS (V)

4.5

## THE MAIN EVENT



### SEA

#### SEASONAL FISH

Carrot, coconut, black bass tartar 12

#### BOUILLABAISSÉ CURRY

Octopus, clams, seasonal seafood 11

#### SHRIMP JIREESH

Prawns, lumi, orange butter sauce 13

#### CATCH OF THE DAY

Whole fish, tamarind, pickles, chicumber salad

Sharing Hamour 38

Sharing seasonal fish 22

### LAND

#### BAMIA

Wagyu beef cheek, okra 17

#### TIKKA

Beef Tenderloin, foie gras, khubiz, black lime, charcoal 14

#### LAMB PARCELS

Yoghurt, dashi, mint, sumac 8

#### CHICKEN

Pinenuts, kombu honey, freekah 10

#### STEAK

US Tenderloin or Ribeye, mushroom, crispy kale 16

### EARTH

#### LEEKS

Ravioli, crispy, charred, za'atar 7

#### MUSHROOM FOREST

Risotto, assorted mushrooms, blueberry, truffle oil 8

#### MEATLESS MAIN

Seasonal vegan dish 7.5



## SIDES

<b>AGED BASMATI RICE</b>	2
<b>VINE LEAF RISOTTO</b>	2
<b>JIREESH</b>	2
<b>FRENCH FRIES</b> (Truffle parmesan or Daqaos)	2
<b>SEASONAL ROASTED VEGETABLES</b>	2.5
<b>ASSORTED LOCAL PICKLES</b>	2

## THE SWEET FINALE

<b>BAKLAWA</b> Filo, saffron ice cream, mango, orange blossom	4.5
<b>CHOCOLATE</b> Pistachio, salted whey caramel	5.5
<b>CHEESECAKE</b> Yuzu, pink pepper, miso	4.5
<b>ASEEDA</b> Dates, gahwa ice cream	5
<b>SEASONAL DESSERT</b>	5
<b>THE INSIDE SCOOP</b> Ice Cream or Sorbet (Price for 2 scoops) (Ask your servers for available flavours)	1.8

