

RAMADAN MENU



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OMR 14.90 PER PERSON

Choose one from a selection of salads, main courses and desserts.

BREAK YOUR FAST WITH

Organic rhutab dates, labneh date shake and lentil soup.

SALADS

MEDITERRANEAN SUPERFOOD

Quinoa, beetroot, baby spinach, pomegranate, squash, sautéed kale, roasted celeriac, black rice and puffed Italian farro with black olive and citrus dressing. **KCAL 370**



LENTIL & ROASTED CORN

Beluga, Puy and Umbrian lentils with roasted corn, caramelised pecan, avocado, onion, pomegranate, cherry tomato, chicory, carrot and celery, dressed in pomegranate and apple vinaigrette. **KCAL 589**



MAIN COURSES

CONFIT LAMB SHOULDER

Spanish mountain lamb with Umbrian white pearl barley risotto, asparagus, baby onions, mint and parsley salsa. **KCAL 1049**

GRILLED SALMON & QUINOA

Light quinoa risotto with grilled salmon, asparagus, peas, zucchini and a lemon zaatar sauce. **KCAL 576**



GREEK GRILLED CHICKEN

Corn-fed baby chicken with wild oregano and spices from Crete, buckwheat, pistachio, kale, eggplant, roasted peppers and Kalamata olives. **KCAL 643**

MUSHROOM RISOTTO

Arborio risotto with shiitake, porcini, black trompette, cardoncello, button and chiodini mushrooms, topped with parsley and Parmigiano Reggiano. **KCAL 788**



DESSERTS

CHOCOLATE & HAZELNUT CHEESECAKE

Light cream cheese and Nocciolata layered on a crunchy biscuit base, finished with candied hazelnuts. **KCAL 362**



STICKY TOFFEE PUDDING

Bateel's next generation date pudding, served warm with a sticky date infused dark muscovado sauce and pecan yoghurt gelato. **KCAL 620**



Arabic coffee to be served at the beginning or at the end of the meal, based on your preference.



Vegan



Dairy



Nuts

Prices are subject to 5% VAT, 5% Municipality Tax & 4% Tourism Tax.