

The Charcuterie & Cheese Boards

all our non-pork cold cuts are halal and organic produced by a small italian company that has been making these delicious products for many years.
the cold cuts are served with marinated olives, homemade pickled chilies, roasted garlic & sourdough bread crostini

NON –pork & halal*

pure goose salami

cured goose breast

violin, bone in lamb ham

lamb chorizo, slightly spicy lamb salami

lamb salami, black peppercorns

Pork Selection*

jamon serrano

homemade pancetta stesa or arrotolata

salami milano

spicy chorizo

*(*as per availability)*

The Cheese Board

Cheese is highly seasonal; we strive to serve artisanal cheese from all over Europe hence the selection might be different from time to time. Below is a sample list:

hard, cow milk (parmigiano reggiano,
semi-hard, cow milk (tome de savoie, fontina, comte', asiago)
semi-hard, sheep milk (pecorino, cabrales,
soft, cow milk (brie, coloumier, stracchino, taleggio, idiazabal)
soft goat cheese (crottin, st. maure, caprino)
blue cheese (stilton, gorgonzola, roquefort, bleu d'auvergne)

All BD 16.500



vegetarian



contains alcohol



spicy

our prices are net and inclusive of 10% Government tax & 10% service charge

The Small Plates

savory tarte tatin, organic tomatoes & local goat feta, basil cress, evoo

BD 8.000 

cured beef tenderloin carpaccio, pickled onions, ravigote sauce, micro greens

BD 9.000

seared foie gras, roasted black grapes, sweet corn pancakes

BD 11.000

bresaola della valtellina, dry cured Italian beef tenderloin, wild rocket, goat cheese, balsamic syrup & e.v.o.o dressing

BD 9.500

spiced sesame seared **ahi tuna**, spicy cucumber relish, sundried black olives

BD 11.000

local tender octopus, charred tomato-chili salsa & heritage potatoes

BD 8.000 

fish ceviche, sweet red onion, green chilies, cilantro leaves, leche de tigre

BD 8.000 

garlic shrimps, butter, garlic, basil, white wine, wild Madagascar pepper

BD 8.500 

burrata pugliese, overnight tomatoes, fresh basil & e.v.o.o.

BD 12.000 

dates & wild rocket, parmigiano cheese & almond salad, pomegranate dressing

BD 7.000 

butterhead lettuce, quinoa & goji berries salad, toasted seeds, avocado & juicy beetroots, flageolets & honeyed walnut vinaigrette

BD 7.000 

our own organic garden minestrone soup, pistou & herbed crostini

BD 6.500 



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From our “Big Bertha”

Bertha is our ironclad-charcoal oven that can reach very high or be kept at very low temperatures. Fired up with only white wood-low smoke charcoals, like we did 200years ago, it imparts wonderful flavors in everything we cook in it!

the rib-eye, US black angus rib eye, 450gr. (approx.)
served carved, sauce gribiche & parmesan baby potatoes
BD 28.500

US black angus beef tenderloin, maple braised endive, port wine glaze

BD 26.000 
add foie gras escalope BD 7.000

slow cooked **British salt marshes' lamb oyster shoulder**, braised beans,
coriander gremolata
BD 24.000

aromatic chicken & mushrooms roulade, whole deboned baby chicken stuffed
with herbs and mushrooms, hazelnut butter
BD 15.500

cedar planked loch duart scottish salmon fillet, maple & chipotle glaze, crispy shallots
BD 20.500

char roasted **butternut squash**, pumpkin seeds pesto
BD 5.500

char roasted **zucchini**, e.v.o.o. chili & garlic
BD 5.500



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The Large Plates

please ask your waiter/ess for today's chef specials

costoletta di vitella alla milanese, **breaded veal chop**, chunky chips,
organic cherry tomato salsa

BD 27.000

milk fed veal scaloppini, lemon & artichoke sauce, creamy mashed potato

BD 22.500 

bahrain's subayti fish fillet, organic garden herbs & vegetables, e.v.o.o.

BD 17.000

chef's risotto of the day, please ask your waiter for today's choice
BD 13.500 (today's selection **might contain alcohol** ask your waiter/ess)

bavette all'aragosta, homemade linguine pasta, canadian lobster
spicy cilantro - lemon & confit tomato sauce

BD 19.000

capellini al limone, angel hair, creamy lemon, parmigiano cheese & basil sauce

BD 11.500 

pappardelle al sugo di carne, homemade peppered noodles
slow braised beef shank ragout, parmigiano cheese shavings

BD 15.000

pumpkin stuffed ravioli, butter-sage sauce, cubebe pepper, truffle oil

BD 13.500 

pizza ai funghi & tartufi, tomato, mozzarella, wild & porcini mushrooms, truffle oil

BD 11.500 

pizza margherita, tomato, buffalo mozzarella, fresh heirloom tomatoes, basil, evoo

BD 9.500 



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The Side Dishes

Most of the vegetables we use comes from our Budaiya Organic Garden and seasonal. Please be understanding if sometimes some are not available.

potato terrine, parmigiano & cream

creamy **mashed potatoes**

crisp & chunky **chips**

polenta chips, truffles & parmigiano cheese

our own **organic grilled vegetables**, e.v.o.o. & herbs

braised **white cannellini beans**, lemon & tomato concasse'

all BD 5.500



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The Desserts

please ask your waiter/ess about today's "special dessert"

70% chocolate chilled soufflé, white chocolate & raspberry heart
BD 6.500

set yogurt & berries, candied almonds & basil cress, blossoms
BD 6.500

sticky toffee pudding, toffee sauce, vanilla ice cream
BD 6.500

susy's tiramisu ** (available without alcohol)
BD 6.500

homemade ice cream, with florentines, chocolate fudge sauce
& whipped cream (ask your waiter for today's flavours)
BD 5.500

homemade lemon **sorbet** or strawberry sorbet
BD 2.500

les bon bons
Masso's exclusive selection of The Orangery **handcrafted chocolates**
BD 6.500

The After Dinner Drinks

corretto ** BD 3.700
(espresso with a shot of your favorite spirit)

affogato BD 3.500
(a scoop of homemade vanilla ice cream
"drowned" in a shot of espresso)

affogato corretto** BD 4.700
(a scoop of homemade vanilla ice cream
"drowned" in a shot of espresso and your favorite spirit)



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Beverages

soft drinks	BD 1.800
mocktails	BD 3.500
fresh juices	BD 2.700
330ml (still)	BD 2.100
750ml (still)	BD 3.000
750ml (sparkling)	BD 3.000
330ml Perrier, France (sparkling)	BD 2.200
espresso	BD 2.000
double espresso	BD 2.300
decaffeinated coffee	BD 2.200
macchiato	BD 2.000
americano	BD 2.000
cappuccino	BD 2.500
caffe latte	BD 2.500
selection of teas and herbal tisane	BD 2.500



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