

## 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, coloumnier, 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

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## The Small Plates


**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


**escargot**, garlic & chilli butter, parmesan soft polenta  
BD 8.000


spiced sesame seared **ahi tuna**, spicy aji amarillo, pickled beetroot & tomato salsa  
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 9.500 

**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

**whole rack of lamb**, black olives crust, fried artichokes, pommarola sauce  
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

grilled milk fed **veal minute steak "paillard"** olives, sun-dried cherry toms, balsamic  
glaze  
BD 19.500


**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 

**prawns casarecce pasta**, tomato & almond pesto, kalamata olives, herbs  
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 dauphinoise**, 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)



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**affogato corretto\*\***

(a scoop of homemade vanilla ice cream  
"drowned" in a shot of espresso and your favorite spirit)

BD 4.700

## 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
caffè latte	BD 2.500



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selection of teas and herbal tisane

BD 2.500



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