

MENUS

MENU

À la Carte

SMALL BITES

JERUSALEM ARTICHOKE ARANCINI

sour mayo

BD 8

CRISPY POLENTA

Gruyère

BD 7

SMOKED SHORT-RIB CROQUETTES

black truffle dip

BD 9

SALADS

DAIRES & WILD ROCKET SALAD

Parmesan, almonds & pomegranate dressing

BD 9

AVOCADO SALAD

pomegranate molasses, lettuce, radish & croutons

BD 9

LOBSTER SALAD

lobster, confit tomato, Parmesan, baby gem & truffle dressing

BD 27

GOAT CHEESE SALAD

marinated pear, black lemon glaze, rocket leaves & goat cheese croquettes

BD 9

TO BEGIN

BEEF CARPARCCIO

USDA prime tenderloin, Parmesan, pommery mustard, rucola, truffle aioli & capers

BD 14

CLASSIC CEVICHE

sea bream, red onion, tigermilk, cilantro, sweetcorn & green chili

BD 11

BAKED ESCARGOT

French butter, parsley, sourdough bread & garlic

BD 11

BRESAOLA & BUFFALO MOZZARELLA

rucola, olive oil & balsamic vinegar

BD 16

CREAMY BURRATA

marinated cherry tomatoes & basil oil

BD 12

SHRIMPS BY H

marinated shrimps, mustard & garlic chili

BD 11

PIZZA

MARGHERITA

tomato, Fior di Latte

BD 11

BRESAOLA

goat cheese cream, tomato, bresaola sliced, fresh rocket leaves, balsamic glaze

BD 15

TRUFFLE FUNGHI

truffle white base, sautéed mushroom, provolone cheese

BD 14

PASTAS & MUCH MORE

PUMPKIN RAVIOLI

sage butter emulsion & truffle essence BD 12

TRUFFLE MUSHROOM TORTELLINI

wild mushroom cream & parsley oil BD 15

TAGLIOLINI AL TARTUFO

fresh truffle(5g), Parmesan & black pepper BD 24

LOBSTER LINGUINE

lobster, garlic, tarragon, chili & lobster stock BD 36

CAPELLINI AL LIMONE

angel hair pasta, creamy lemon & Parmesan sauce BD 12

CARNAROLI RISOTTO "AL TARTUFO"

sautéed wild mushrooms, black truffle paste, grated aged Parmesan BD 17

FISH

MARINATED TORCHED LOCAL SEABASS

fennel salad & herbs BD 24

“SPICED BUTTER” SALMON

parsnip, spinach & honey BD 19

CHARCOAL GRILL

NEW ZEALAND’S LAMB CUTLETS

gochujang sauce, thyme, rosemary & honey BD 26

AUSTRALIAN WAGYU RIB EYE(400GM)

truffle butter BD 42

USDA PRIME BEEF TENDERLOIN (250GM)

pepper sauce or mushroom sauce BD 43

TOMAHAWK WAGYU ICON BMS4/5 (1.2KG)

MEAT

VEAL ALLA MILANESE

French fries, Parmesan, parsley BD 35

USDA WAGYU BEEF CHEEK

slow cooked beef cheek, red wine sauce, mashed potato & mushrooms BD 35

SIDES

MASSO MASHED POTATO

BD 6

TENDER STEM BROCCOLI

BD 7

DAUPHINOISE GRUYERE POTATOES

BD 7

ROASTED BABY POTATOES

BD 6

TRUFFLE FRIES

BD 7

GRILLED VEGETABLES

BD 6

GRILLED ASPARAGUS

BD 7

DESSERTS

CHOCO FONDANT

vanilla ice cream & nibs nougatine

BD 8

MASSO TIRAMISU

mascarpone & chocolate wafer

BD 8

CRÈME BRULÉE

vanilla infused flavor & caramelized brown sugar

BD 8

MASSO FUDGE CAKE

chocolate mousse, ganache & vanilla blossom ice cream

BD 8

DATE TOFFEE PUDDING

warm toffee sauce & vanilla bean ice cream

BD 8

BASQUE CHEESE CAKE

raspberry coulis, fresh berries & vanilla Chantilly

BD 8

ARTISAN GELATO & SORBET

SORBET

Choose any 3 flavors: Chocolate, Lemon, Raspberry & Rose

BD 8

GELATO

Choose any 3 flavors: Vanilla, Rose, Pistachio

BD 8

All prices are in Bahraini Dinars and and inclusive of 5% government tax, 10% service charge & 10% VAT

FRIDAY BRUNCH

STARTERS

MINI NUTELLA FRENCH TOAST

Chantilly cream

BRUSCHETTA

feta musse, aubergine caviar, mint

GARDEN SALAD

mix leaves, tomato, cucumber, pepper, red onion, olives kalamata, crunchy focaccia, honey garlic dressing

LENTIL SALAD

cauliflower, tomatoes, onions, fresh herbs, lemon dressing

EGG BENEDICT

poached egg, garlic spinach, roast beef ham, airy hollandaise

SEA BREAM CEVICHE

chili, red onion, pomegranate, sweet corn, tiger milk, coriander

WARM OCTOPUS SALAD

potatoes, onion, smoked paprika, confit tomatoes, herbs

SHRIMP RISOTTO

bisque, parsley, lemon

LAMB CHOP IN TRUFFLE AND PANKO

baby potatoes, rucola, Parmesan, balsamic

PANUZZO

beef salame piccante, rucola, mozzarella, tomatoes

SEABASS AQUA PAZZA

fenel, celery, confit tomatoes, herbs

LINGUINE PESTO GENOVESE

pistacchio, potatoes, fine French green beans

PUMPKIN STUFFED RAVIOLI

Butter-sage sauce, Parmesan, black pepper, truffle oil

SUMMER RISOTTO

Broccoli purée, summer vegetables, aged Parmesan

GRILLED SALMON

Red pepper sauce, tomato confit, basil garnish

BEEF CHEEKS

Slow-cooked beef cheeks, baby potato, chimichurri sauce

BARBECUE CHICKEN BURGER

Coleslaw, barbecue sauce, mini slider

SMOKED SALMON PIZZA

Mascarpone sauce, smoked salmon, capers, red onion

DESSERTS

PISTACHIO RASPBERRY FINGER

DULCEY CARAMEL TART

FRESH BERRY CHEESE CAKE

CHOCOLATE PEANUT DOME

BRUNCH BEVERAGES

PROSECCO

sparkling – fresh and youth bit citric and lots of tree fruits aromas

WHITE WINE - LAMBERTI PINOT GRIGIO DELLE VENEZIA, ITALY

very attractive and light floral notes, hints of honey and citrus, a bit dry and elegant on palate

RED WINE - CHÂTEAU GABARON, BORDEAUX, FRANCE

very well balanced of Merlot, Cabernet Sauvignon and Cabernet Franc, simply charming and easy to drink

ROSÉ - CHÂTEAU GABARON, BORDEAUX, FRANCE

dry, fruity, aromatic, with red fruits notes that goes very well with salad, poultry, and veal dishes

BEERS

Amstel Light, Heineken, Corona

COCKTAILS

mimosa, bloody mary, classic/frozen margarita, passion fruit mojito, whisky sour, gin basil

NON - ALCOHOLIC DRINKS

soft beverages, Shirley Temple, lemon mint, Virgin Mary, virgin mojitos, packet juices

ALCOHOLIC PACKAGE - BD 44 NET PER PERSON

NON-ALCOHOL PACKAGE - BD 36 NET PER PERSON

KIDS BETWEEN AGES 10-16 YEARS - BD 28 NET PER PERSON

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Business Lunch

STARTERS

MASSO'S TOMATO ARANCINI

spicy tomato sauce, goat cheese mousse

TOMATO BASIL BRUSCHETTA

crispy garlic bread

SMOKED SHORT-RIB CROQUETTES

black truffle dip

CLASSIC CEVICHE

red onion, lime juice, cilantro, green chili

SHRIMPS BY H

marinated shrimps, mustard, garlic chili

DATES & WILD ROCKET SALAD

Parmesan, almonds, pomegranate dressing

GOAT CHEESE SALAD

marinated pear, rocket, frisee, black lemon glaze, goat cheese croquettes

MAIN COURSES

PUMPKIN RAVIOLI

butter-sage emulsion, truffle essence

CAPELLINI AL LIMONE

angel hair pasta, creamy lemon & Parmesan sauce

TRUFFLE FUNGHI

truffle white base, sautéed mushroom, provolone cheese

MARGHERITA

tomato, Fior di Latte

FISH OF THE DAY

NEW ZEALAND’S LAMB CUTLETS

grilled cooked on rosemary and thyme, harissa sauce

DESSERTS

TIRAMISU

SORBET SELECTION

GELATO SELECTION

SET MENU 1 - BD 25 NET PER PERSON

1 Starter, 1 Main Course, 1 Dessert *includes water, coffee, tea

SET MENU 2 - BD 33 NET PER PERSON

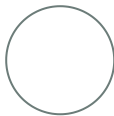
1 Starter, 1 Main Course, 1 Dessert *includes water, coffee, tea & 1 glass of wine

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