

To start		
Seabass Ceviche		OMR 10.000
Seabass ceviche, pomegranate, crispy sweet potato, mint and fresh chili		
Karibu Poached Shrimp Salad	 	OMR 11.000
Olives, celery, baby gems, spicy cocktail dressing		
Local Tuna Gravlax	  	OMR 9.000
Sustainable fish caught from Oman shoreline		
Tomato & Melon	 	OMR 7.000
Pickled onion, fresh basil, toasted crushed pistachio & chili lime tahini vinaigrette		
Crispy Lettuce	  	OMR 7.000
Barka farm lettuces lettuce, citruses, Arabic cheese, crispy bread pickled grapes & date vinaigrette		
Halloumi		OMR 7.000
Grilled cheese, tomato kasundi, pickled onion, sumac & avocado		
Grilled Baby Aubergine		OMR 7.000
Chilli vinaigrette, tomato & capers salsa		
Cos Heart Lettuce	 	OMR 7.000
Chickpeas puree, black olives & tomato salsa with chili oil		
Pablou Soup		OMR 7.000
Omani fish stew with lemon wedge		
Karibu Mezze Platter	 	OMR 12.000
Serve with our homemade baked flatbread marinated olives, sweet, sour pickled vegetables Individual mezzes are 3.5 OMR each		
Katles	  	OMR 6.000
Zanzibar deep frying potato, serve with chicken and fish		
Kachori	  	OMR 6.000
Potato, chilly and Zanzibar spicy		
Samosa	   	OMR 6.000
Green peas and potato, mousse mint, coriander chutney		
Corn and Cabbage Pakora	  	OMR 6.000
Crispy vegetables, curry leaf, sambal		
Cauliflower Steak	  	OMR 6.000
Slow cook and charred, pomegranate, lemon labneh		
Charred Baby Squid	  	OMR 10.000
Pomegranate, chickpea, naan bread & chili oil		
Zanzibar Muhogo		OMR 6.000
Cassava, fresh coconut cream		
From the oven		
Karibu Style Flat Breads	    	OMR 4.000
Lahem shuwa (W, M, E) Lemon labna, eggplant & fresh tomatoes (W, M, E) Octopus, shrimps, tuna, pickle chili & fresh tomatoes (W, M, E, F, S) Zaatar spices, onion & fresh olives (W, M, E)		
Mishkak		OMR 10.000
- Beef mishkak (3 pcs) - Lamb mishkak (3 pcs) - Chicken mishkak (3 pcs) Serve with Arabic Saj bread, homemade pickles, tamarind sauce mix salads		
Mix Mishkak		OMR 14.000
Served with Arabic Saj bread, homemade pickles, tamarind sauce, mix salads		
Karibu curries		
All Karibu curries are served with traditional condiments and steamed rice		
Dal Makhani		OMR 8.000
Slow cooked Indian style black lentil		
Aloo Gobi Masala	 	OMR 8.000
Cauliflower, potato, Indian curry masala		
Panner Butter Masala	 	OMR 8.000
Cheese, pace of Indian curry, cream		
Butter Chicken	  	OMR 11.000
Pace of Indian curry, butter, cream		
Karibu Style Parata or Naan Basket	 	OMR 3.000
Main course		
Arsaya Banana		OMR 14.000
Lamb, Salalah banana, home made Omani Spice		
Charcoal Grill Half Chicken		OMR 10.000
Boneless and marinated with Chef Khamis selection of spice paste		
Chicken "Thared"	  	OMR 12.000
Omani style chicken stew with Omani bread		
Jumbo Prawn	 	OMR 15.000
Charcoal grilled, spiced red pepper sauce, fresh herbs		
Seabass Fillet	 	OMR 14.000
Roasted yellow curry sauce, fried curry leaves, crushed potatoes		
Octopus Curry		OMR 15.000
Spiced tomato chutney, boflo bread		
Omani Lobster Tail	  	OMR 20.000
Grilled lobster tail, served with bablou mix seafood stew		
Lamb Shuwa	 	OMR 12.000
With selection of garnish and fragrant rice		
Kingfish and Mussels	  	OMR 9.000
White coconut curry sauce, pickled chilli, fresh coriander		
Grilled Tuna Loin Matfi Samak	 	OMR 12.000
Sustainable fish caught from Oman shoreline with steam rice		
Tegelyah Beef Ribs	 	OMR 20.000
Omani style beef ribs stew with "Shuwa" rice		
Charcoal Whole Grilled Fish - For Sharing	 	OMR 18.000
Baharat curry sauce, smoked braised cabbage		
Desserts		
Frankincense & Khenaizi Date Cheesecake	    	OMR 6.500
		
Omani co-ee ice cream, almond, orange tuile		
Omani Heritage	  	OMR 6.500
Sharing for 2 persons - Stand of trio Omani delignate Maho, halwa, Arabic sweets and assorted of filled date		
Salalah Coconut Panna Cotta		OMR 6.500
Red fruits compote and hibiscus sorbet		
Medjool Date Pudding	     	OMR 6.500
Date cake made from Omani date with English toffee sauce Vanilla bean ice cream and sesame nougatine		
Assortment of Arabic Sweets	    	OMR 7.000
Fruit Platter		OMR 5.000
Exotic fruits and berries		
St. Regis Ice Cream & Sorbets	 	OMR 5.000
Homemade - kindly ask our hosts for our daily selections 3 scoops per serving		