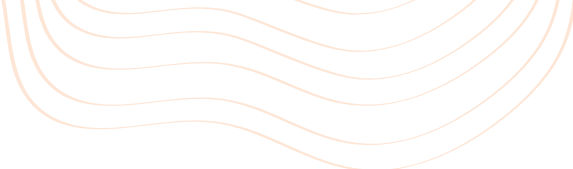


Restaurant Menu





Breads & Dips

(served with AlMassarah bread basket)

ALMASSARAH HUMMUS (n/v/vg) 4.5

Creamy hummus served with charcoal-roasted eggplant, Kalamata olives, parsley and pickled cucumber

WAGYU ALMASSARAH HUMMUS (n) 6

AlMassarah creamy hummus topped with Grade 5+ Wagyu

PICKLED EGGPLANT (d/v) 4.5

Greek yogurt and tahini dip topped with homemade pickled eggplant, nigella seeds and green onions

PERSIAN YOGURT & CUCUMBER DIP (d/n/v) 4.5

Dried mint-scented cucumber mixed with Greek yogurt and rose petals

PISTACHIO & FETA DIP (d/n/v) 4.5

Handpicked mixed herbs with organic Greek feta and crunchy walnuts

SPICY MUHAMARRA (d/n/v) 5

Spanish piquillo peppers blended with organic halloumi

TRIO DIPS (d/n/v) 6.5

Your choice of three dips:

Hummus, Pickled eggplant, Persian yogurt & cucumber, Pistachio & feta, Spicy muhammara

Cold Bites

MARINATED OLIVES (v/vg) 3.5

Sumac, spicy chili and dill

MARINATED LABNEH BALLS (d/v) 3.5

Za'atar, chili flakes and olive oil

(a) Alcohol (d) Dairy (g) Gluten (n) Nuts (s) Shellfish (v) Vegetarian (vg) Vegan

All prices are in Bahraini Dinar. Inclusive of 10% service charge, 10% VAT and 5% Government levy.

Warm Small Plates

KAITAFI MIA TARIA (d/v)	7.5
Greek organic feta and Turkish kashkaval cheese wrapped in kunafa pastry, with tomato sauce, spicy harissa and fresh figs	
FLAMING HALLOUMI (d/n/a/v)	6.5
Pan-seared Cypriot halloumi topped with nectarine-chili jam, Pernod and lemon	
LAMB KEBAB (d)	6
Turkish lamb kebab served with lemon-tahini yogurt and pickled slaw	
GAMBERI ALLA GRIGLIA (d/g/s)	8.5
Josper-grilled tiger prawns served on a bed of pearl couscous, spinach, cherry tomatoes and a hint of green shatta	
CALAMARI (d/g/s)	6.5
Fried Spanish Patagonian calamari served with lime mayonnaise	
WAGYU KIBBE (d/g/n)	7
Panko-crumbed Grade 5+ Wagyu minced kibbe, Greek yogurt and tahini, drizzled with chipotle butter	

Crunchy Delights

ALMASSARAH LOADED FRIES (g/d/v)	5
Peri Peri-spiced crunchy fries topped with Jalapeños, cheesy sauce, salsa cruda and whipped labneh	
GOURMET NACHOS (g/d)	9
Pulled Wagyu beef topped with cheesy sauce, tomato salsa, smashed avocado, sour cream	



Salads

TOSCANA PANZANELLA SALAD (d/v/g)	8
Tuscan tomato salad tossed with creamy burrata and seared nectarine	
ALMASSARAH CHICKEN SALAD (d/n)	7
Handpicked mixed baby leaves, honey mustard dressing and parmesan cheese	
AVOCADO FATTOUSH (d/v/g)	9
Crispy phyllo flakes tossed with mesclun leaves and winter truffle molasses vinaigrette	
FATTOUSH (g/d/v)	5
Mesclun leaves, cherry tomatoes, cucumber, pomegranate seeds, homemade croutons, truffle molasses dressing and grated halloumi	
PANZANELLA (g/d/v)	6
Holland tomatoes, cherry tomatoes, creamy burrata, sun-dried tomatoes, red onion and mixed herbs	
BABY CHICKEN CAESAR SALAD (g/d)	7
Baby gem, Parmesan cheese, cherry tomatoes and tahini parmesan dressing	

Main Courses

SPAGHETTI ALLA FUNGHI (d/g)	14
Nutty wild mushroom sauce with porcini mushroom ragout, black truffle and truffle oil	
ROBATA CHICKEN SKEWER (d/g/n)	17
Charcoal-roasted chicken skewer on homemade pita bread, served with cucumber-yogurt dip, pickled slaw and green shatta	
JOSPER WAGYU STRIPLOIN (d/g/n)	19
Buttery Grade 7+ Wagyu striploin drizzled with 12 Y.O. Modena aged balsamic	
GRILLED LAMB CHOPS (d/n)	22
Charcoal-roasted Australian grass-fed tender lamb chops, served on a tahini spread drizzled with spicy green shatta and sumac	
VELVET OCEAN SALMON (d/s)	18
Pan-seared salmon with creamy garlic potato purée, served with cherry tomatoes, caperberries, Kalamata olives and seafood jus	
SEAFOOD CAMPANELLE (d/g/s)	18
Campanelle pasta with fresh mixed seafood tossed with a spicy creamy tomato sauce	
BABY CHICKEN PAELLA (d)	16
Organic baby chicken served on bomba rice and assorted vegetables	
CATALAN LOBSTER (d/s)	(Half) 22
Charcoal-fired Canadian lobster on Catalan-style vermicelli paella	(Whole) 39

Sharing Plates

TAGINE DE CORDEIRO (g)	20
Slow-cooked baby lamb shoulders, mixed vegetables, pearl couscous, olives and confit lemon	
BABY TOMAHAWK (d)	40
Charcoal-fired tender Wagyu tomahawk served with tahini-peppercorn jus (1 kg)	
SEA BASS INTEIRO (d)	18
Butterfly Jospier-grilled whole fish served with spicy Mediterranean feta relish and mixed herbs	
ROBATA CALAMARI SKEWER (s/d)	20
Charcoal-grilled Patagonian calamari served with green shatta on nectarine purée (400 gm)	

AlMassarah Signature Paella

(per person)

ROBATA MIXED GRILLS PAELLA (d/g/s)	24
Spanish bomba rice cooked in meat broth served with chicken skewers, Wagyu striploin and robata lamb chops	
CATALAN SEAFOOD PAELLA (d/g/s)	26
Catalan-style vermicelli pasta cooked in seafood broth served with Canadian lobster, tiger prawns, octopus, mussels and clams	
SEAFOOD PAELLA (d/s)	29
Spanish bomba rice cooked in lobster broth served with Canadian lobster, tiger prawns, octopus, mussels and clams	

Pizza Oven

BUFFALO MARGARITA (d/g)	8
Buffalo mozzarella, tomato sauce and basil	
PEPPERONI PIZZA (d/g)	10
Tomato sauce and mozzarella cheese	
BURRATA PIZZA (d/g)	9
Basil pesto and burrata cheese	
CHICKEN SHAWARMA (d/g)	10
Garlic sauce, pickled cucumber, sumac onions, Omani potato chips, parsley cress	
BLACK TRUFFLE PIZZA (d/g/n)	12
Wild mushroom sauce, truffle oil, black truffle, rocket leaves, crumbled feta and balsamic reduction	
AVOCADO & BELUGA (d/g)	11
Cucumber yogurt, dill leaves, green shatta, edible flowers	
SMOKED SALMON (d/g)	12
Tahini lemon yogurt, pickled onions, caperberries, dill, orange segments and salmon caviar	

Robata Grill

MINI WAGYU BEEF (d/g)	8
Croutons, Parmesan dust, served with avocado yogurt dip	
MINI LAMB KEBAB (d/g)	6
Persian yogurt and cucumber dip, walnuts and chipotle butter	
SAFFRON PRAWNS (d/s)	7
Marinated prawns and saffron aioli	
MINI HAMMOUR SKEWER (d/s)	7
Grilled Bahraini hammour, flavoured rice, pickled slaw and dill	

Burgers & Sliders

CLASSIC BURGER (d/g)	9
Beef patty, cheese and potato bun	
ALMASSARAH SLIDER (d/g)	8
Fried chicken, whipped labneh, colselaw, green shatta and peri peri fries	
PHILLY CHEESE (d/g)	9
Wagyu beef sliders with provolone cheese, sautéed mushrooms and grilled onions	
SOUTHWESTERN (d/g)	9
Wagyu beef sliders with sautéed peppers, corn, crispy beef bacon and barbecue sauce	
SMASHED LAMB (d/g)	9
Lamb sliders with pickled slaw, tahini sauce, lettuce, tomato, sumac and onions	





Tempura & Maki Rolls

TIGER PRAWN TEMPURA (d/s)	7
Battered fried tiger prawns and chipotle mayonnaise	
FRIED CALAMARI (d/g)	9
Battered fried calamari with saffron aioli	
FRITTO MISTO (d/g/s)	8
Fried mixed seafood with lime mayo and lemon wedge	
ALMASSARAH MAKI (d/g/s)	11
Crab meat, spicy mayonnaise, avocado and cress	
SALMON AVOCADO MAKI (d)	8
Salmon roe and eel sauce	
EEL MAKI (d/s)	8
Tuna, chipotle mayonnaise and micro cress	
RED BERRIES ROLL (d)	7
Raspberries, cranberries, strawberries and berry sauce	

Kids Corner

MINI CHEESEBURGERS (d/g)	5.5
Wagyu mini patties, sliced cheddar, served with french fries	
SPAGHETTI BOLOGNAISE (d/g)	5.5
Spaghetti, Wagyu bolognese and Parmesan cheese	
CHEESE BURST (d/g)	6
String cheese, tomato sauce and basil	
CHICKEN SHAWARMA (d/g)	5.5
Marinated chicken, crunchy fries and fresh bread	

Sides

CHARCOAL-FIRED VEGETABLES (v/vg) 3.5

Grilled baby carrots, smoked paprika, plum cherry tomatoes, baby potatoes and Spanish red onion

PAELLA RICE (v/vg) 3

Spanish bomba rice cooked to perfection with mixed vegetables

BLACK RICE (v/vg) 3

Black rice tossed with ginger-sesame dressing

TRUFFLE FRIES (v) 4

Crunchy fries tossed with truffle oil, parsley and Parmesan

SAUTEED SPINACH (v) 3.5

Warmed wilted baby spinach tossed with Parmesan

