



TAPAS & STARTERS

Polvo à Lagareiro (M)	10.00
Roasted octopus Portuguese-Style served over smashed potatoes, finished with garlic, extra virgin olive oil & smoked paprika	
Lebanese Tabbouleh with Pomegranate (G)	6.00
Classic bulgur salad with parsley, mint, lemon & pomegranate seeds	
Burrata “Campana” with Roasted Tomatoes & Salsa Verde (D)	9.00
Creamy burrata on a bed of warm roasted tomatoes & fresh basil	
Pica Pau (D, G, MS) (Contains Alcohol)	10.00
Beef tenderloin cubes, garlic, olive oil, white wine, Dijon mustard, pickles, olives, bay leaf, parsley, served with rustic bread	
Crudo di Mare (CR, F, M)	10.00
Raw seafood dressed with citrus juices (grapefruit, orange, lemon), extra virgin olive oil, citrus zest & sea salt crystals	
Tártaro de Atum com Gazpacho de Abacate (F)	10.00
Fresh tuna, avocado, lemon confit, fennel, olive oil, lime juice, garlic, herbs	
Baby Gem Caesar Royale (D, E, F, G)	9.00
Parmesan dressing, garlic croutons & ricotta cheese	
Salade Niçoise SOLE’ (F, E)	9.00
Lightly seared line caught tuna, heirloom tomatoes, green beans, baby potatoes, quail eggs & Niçoise olives, finished with citrus olive oil vinaigrette	
Gambas al Ajillo (CR, D, G)	10.00
Sizzling garlic shrimp with chilli & olive oil	
Napoletan “Guoppo” (CR, D, F, G, M)	10.00
Shrimp, calamari, white fish, baby octopus, zucchini & eggplant lightly fried in semolina & wheat flour, served with lemon wedges	

SOUPS — TABLE SIDE SERVICE

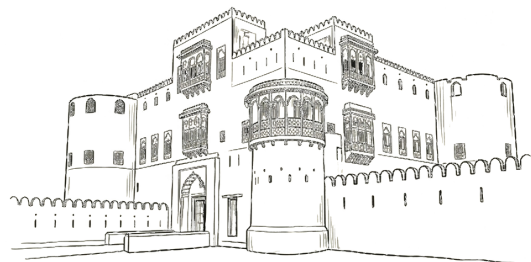
Chilled Gazpacho Andaluz (C, D, SD)	6.00
Tropical chilled Gazpacho: tomato & cucumber soup with basil Crème Fraîche	
Caldo Verde	7.00
Silky potato velouté with tender kale, artisanal beef sausage & olive oil	
Minestrone Chiaro (D, G, N)	6.00
Italian vegetable soup with pesto & parmesan	

PASTA & RICE

Tagliatelle Allo Scoglio (C, CR, D, E, G, M)	13.00
Tagliatelle with prawns, calamari, cherry tomatoes & seafood bisque	
Linguine al Pesto Genovese con Pinoli (D, E, G, N)	12.00
Linguine with basil, pine nuts, garlic, Parmigiano Reggiano & olive oil	
Risotto ai Funghi Porcini (D)	12.00
Carnaroli rice with porcini mushrooms, vegetable stock, parmesan, butter & herbs	

FLATBREADS

Margherita Classica (D, G)	9.00
Tomato sauce, buffalo mozzarella & basil	
Portuguese Beef Chorizo & Pepper Pizza (D, G)	10.00
Smoked Portuguese sausage with sweet peppers & mozzarella	
Truffle & Wild Mushroom Pizza (D, G)	11.00
Taleggio cheese, arugula & truffle oil	



All prices are in Omani Rials & inclusive of 8% service charge, 5% VAT, 4% tourism fee & 5% municipality tax

Please inform our team of any allergies or dietary restrictions prior to ordering

Celery C, Crustacean Cr, Dairy D, Eggs E, Fish F, Gluten G, Lupin L, Molluscs M, Mustard Ms, Nuts N, Peanuts Pn, Sesame Ss, Soybean S, Sulphites Sd



MEATS & SEAFOODS

Signature Wagyu Tomahawk (D, G) 60.00 (Contains Alcohol)

MP2 Australian Wagyu beef, grilled to perfection, accompanied by roasted new potatoes, garden vegetables, buttered asparagus, glazed baby carrots & red wine jus

Chateaubriand alla Rossini (D, G) 23.00

MP2 black angus beef topped with seared foie gras, finished with truffle berry sauce

Cassoulet de Bœuf (G) 13.00

Slow braised beef & sausages with creamy white beans in tomato & herb broth

Grilled Fillet of Mediterranean Sea Bass (D, F) 13.00

Cherry tomatoes, capers, baby potatoes & gremolata

Lamb Shank "Kleftiko" (G) 15.00

Slow-baked lamb with herbs, garlic & mashed potatoes

Veal Chop & Vinegar Peppers (D, SD) 24.00

Char-grilled veal chop served with sautéed sweet peppers, finished with a light vinegar reduction

Grilled Omani Lobster (CR, D) 20.00

Local lobster with silky lemon sauce, served alongside roasted potatoes

Bacalhau à Brás (D, E, F) 15.00

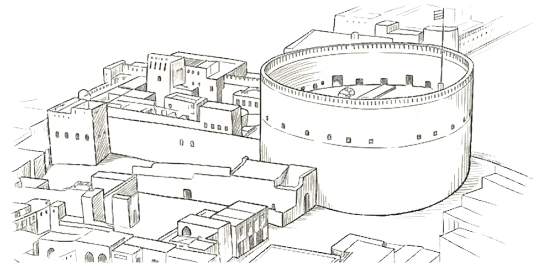
Portuguese-Style salted cod, sautéed with potatoes, onions, organic eggs, olives & olive oil

Suprême de Poulet à la Provençale (D) 14.00

Corn fed chicken with tomatoes, garlic, herbs & olive oil

Syrian Mixed Grill (G) 18.00

Char grilled chicken, lamb & beef, served with pita, salad & Mediterranean sauces



SIDE DISHES

Funghi Trifolati (D) 4.00

Grilled White & Green Jumbo Asparagus (D) 4.00

Butter Green Vegetables (D) 4.00

Mediterranean Herb Rice 4.00

Patatas Bravas (C) 4.00

DESSERTS

Basque Burnt Cheesecake San Sebastián (D, E, G) 8.00

Served with homemade jam & whipped cream

Tiramisu "Classico" - Table Side (D, E, G) 7.00

Espresso-soaked ladyfingers layered with mascarpone

Crème Brûlée with Orange Blossom (D, E) 6.00

Silky custard with caramelised sugar crust

Greek Baklava with Honey & Walnuts (D, G, N) 7.00

Flaky layers, walnut filling & honey syrup

Pastéis de Nata (D, E, G) 6.00

Warm Portuguese custard tart with vanilla gelato, cinnamon & orange zest

All prices are in Omani Rials & inclusive of 8% service charge, 5% VAT, 4% tourism fee & 5% municipality tax

Please inform our team of any allergies or dietary restrictions prior to ordering

Celery C, Crustacean Cr, Dairy D, Eggs E, Fish F, Gluten G, Lupin L, Molluscs M, Mustard Ms, Nuts N, Peanuts Pn, Sesame Ss, Soybean S, Sulphites Sd