

Cold Bites to share

HUMMUS	1.5
<i>Chickpeas blended with tahini, served with Arabic bread</i>	
SPICY HUMMUS	1.5
<i>Chickpeas blended with tahini and chili, served with Arabic bread</i>	
BABAGHANOUSH	1.5
<i>Chopped roasted eggplant, onion, bell pepper, served with Arabic bread</i>	
LABNEH WITH MINT & ROASTED GARLIC	1.5
<i>Arabic yoghurt, mint, roasted garlic, Served with Arabic bread</i>	
MIXED ARABIC MEZZE (GOOD FOR 2 TO SHARE)	4.9
<i>Hummus, Babaganoush, Vine leaves, Mutable, Fattoush & Arabic bread</i>	
ANTIPASTI PLATTER	4.2
<i>Grilled zucchini, eggplant, pepper, mushroom & red onion, marinated with olives & crostini</i>	
SPICY TUNA TARTAR	5.9
<i>Diced ahi tuna, pickled onions, cucumber, avocado, wonton crisp</i>	
CHARCUTERIE & CHEESE BOARD	6.9
<i>Dry-cured beef bresaola, salami, chorizo, with crostini, mixed pickles, Manchego & Gorgonzola cheese.</i>	
BUFFALO MOZZARELLA	5.5
<i>Buffalo Mozzarella served with oven roasted cherry tomatoes</i>	
MOROCCAN MEZZE	3.9
<i>Taktouka, Bakoula & Broad beans, served with Moroccan bread</i>	

Pizza

MARGARITA	4.3
<i>Tomato sauce with melted mozzarella cheese and fresh basil</i>	
WILD MUSHROOM	4.8
<i>Tomato sauce with melted mozzarella, forest Mushroom, garnished with Truffle oil</i>	

All prices are in BHD & subject to 10% service charge and 5% government levy.

Gallery 21 cannot guarantee that products are allergen free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering.

Hot Bites to share

CRISPY CALAMARI <i>Tempura fried calamari, lime mayonnaise</i>	4.2
ROCK SHRIMPS <i>Tempura fried shrimps, spicy mayo</i>	5.5
CHICKEN POPCORN <i>Breaded fried chicken breast</i> choose your dipping sauce: blue cheese, spicy mayo <i>cilantro mayo, lime mayo, BBQ sauce, sweet chili sauce</i>	4.0
CRISPY SHRIMP LOLLIPOPS <i>Breaded fried shrimp, cilantro mayo</i>	4.9
ZUCCHINI FRITTERS <i>Tempura fried zucchini, golden raisin puree, feta cheese & mint</i>	3.9
FLATBREAD <i>Roasted eggplant, red onion jam, feta cheese & mint</i>	3.8
FRITTURA DI FRUTTI DI MARE <i>Tempura fried native lobster, prawns, mussels & calamari, served with spicy mayo & cilantro mayo</i>	8.5
GARLIC PRAWNS <i>Gulf Prawns Sautéed in garlic lemon butter</i>	5.5
TRIO OF MOROCCAN MCHANCHA <i>Stuffed with chicken, feta cheese and olives, chicken chermoula cigar</i>	5.9
SESAME CRUSTED AHI TUNA <i>Seared ahi tuna served on a white beans & chorizo ragout</i>	6.1

Soup

CHAMPIGNON VELOUTÉ <i>Creamy mushroom soup, truffle oil, croutons</i>	2.9
HARIRA SOUP <i>A traditional Moroccan soup with beef, chickpeas celery and fresh coriander</i>	2.7

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Favorite Salads

COURTYARD SALAD 4.5
Grilled halloumi cheese, quinoa, lettuce, avocado, pomegranate, cherry tomatoes, sweet onion & citrus dressing

ROSSO ARANCIO SALAD 4.3
Roasted beetroot, orange filets, feta cheese, mint & balsamic dressing

Classic Entrées

CHICKEN KEBAB 4.6
*Marinated and grilled chicken in spices & olive oil
choice of Moroccan bread or saffron rice*

GRILLED CHICKEN 4.9
Grilled half chicken with coriander chimichurri, sautéed vegetables & potatoes

MIXED GRILL 6.1
*Lamb chop, kofta, chicken, lamb & beef
choice of Moroccan bread or saffron rice*

SPICY HAMMOUR 9.5
*Local Hammour, harissa marinated and roasted,
vegetable fried saffron rice*

CHICKEN TAJINE 4.9
*Marinated chicken cooked with Moroccan spices and
tradition onion sauce(teffya), green olives and green peas
choice of Moroccan bread or Saffron rice*

GRILLED US PRIME RIBEYE 11.0
*US prime ribeye, tomato-caper relish
Choice of french fries or mashed potatoes*

TRADITIONAL MORROCAN COUSCOUS 4.9
*Steamed couscous served with choice of lamb or chicken with vegetables,
Chickpeas, with sauce on the side*

NORWEGIAN SALMON 8.5
Pepper soy glazed Salmon, oven baked, caramelized pak choi, lime risotto

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Mocktails

COURTYARD ICED TEA	3.0
<i>Grapefruit, lychee, black tea</i>	
THE SUMMER BEE	3.3
<i>Lychee juice, fresh rock melon, fresh peach, butterscotch syrup, hibiscus syrup, spice syrup, fresh sour mix</i>	
SEASON'S SLUSH	3.3
<i>Tropical sour sop juice, mango juice, fresh pineapple, passion fruit, hibiscus infused syrup</i>	
PINEAPPLE COOL BREEZE	3.3
<i>Fresh pineapple chunks with fresh grapefruit juice, chamomile tea, fresh sour mix, tamarind syrup, citrus jam</i>	
TROPICAL INFUSION	3.6
<i>Homemade infused chamomile with orange, passion fruit</i>	

Handcrafted Cocktails

MAITAI GALLERY 21 ARTIST WAY	4.6
<i>Jamaican rum, dark old rum, orange liqueur, peach bitter Orgeat syrup, fresh lime, fresh lemon and homemade syrup</i>	
GALLERY BERRIES	4.8
<i>Its fruity flavored cocktail with tequila and dark rum based mixed apricot liqueur balanced with passion orgeat, fresh sour and raspberry syrup</i>	
DA VINCI CODE	5.1
<i>Classic style cocktail based on gin infused lemongrass, over proof rum, port wine twisted with mixed berry syrup, homemade tiki syrup Balance with fresh sour orange juice and lime fruit</i>	
LOCO LOCO	5.3
<i>A very elegant characteristic inspired cocktails tiki mixed with over proof rum, gold rum, blue curacao aromatic liqueur, passion syrup balance with fresh sour mix</i>	
MONALISA SECRET	5.6
<i>A maturation of pineapple rum blend with Jamaican rum herbs liqueur, fresh pineapple juice, hibiscus syrup, fresh sour mix passion fruit and homemade tiki syrup to balance</i>	

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