

# Cold Bites to share

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

# Pizza

<b>MARGARITA</b>	<b>4.3</b>
<i>Tomato sauce with melted mozzarella cheese and fresh basil</i>	
<b>WILD MUSHROOM</b>	<b>4.8</b>
<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.

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# Hot Bites to share

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

# Soup

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

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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(teffy), 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

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

# Handcrafted Cocktails

<b>MAITAI GALLERY 21 ARTIST WAY</b>	<b>4.6</b>
<i>Jamaican rum, dark old rum, orange liqueur, peach bitter Orgeat syrup, fresh lime, fresh lemon and homemade syrup</i>	
<b>GALLERY BERRIES</b>	<b>4.8</b>
<i>Its fruity flavored cocktail with tequila and dark rum based mixed apricot liqueur balanced with passion orgeat, fresh sour and raspberry syrup</i>	
<b>DA VINCI CODE</b>	<b>5.1</b>
<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>	
<b>LOCO LOCO</b>	<b>5.3</b>
<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>	
<b>MONALISA SECRET</b>	<b>5.6</b>
<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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