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## SOUPS

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**Harira Soup 2.7**

*A traditional Moroccan soup with beef cubes, chickpeas, tomato sauce, vermicelli, fresh celery & coriander.*

**Lentil Soup 2.2**

*Red lentil, celery, carrots and fresh coriander.*

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## SALADS

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**Rocket Salad 2.7**

*Rocket leaves, sun dried tomato, red radish, sliced white onion, pomegranate.*

**Zaalouk 3.9**

*Chargrilled eggplant cooked with fresh tomato sauce, garlic, spices and coriander.*

**Moroccan Mezze 3.9**

*Taktouka, Bakoula and Broad Beans*

**Mezze Platter 4.5**

*Vine leaves, baba ghanoush, hamus, marinated olives, feta cheese, turnip pickles, Serve with Arabic bread.*

**Genwa Salad 4.5**

*Mixed seafood, lettuce, corn, cherry tomato, jalapeño.*

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# GRILLED

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- Chicken Kebab 4.6**  
*Marinated chicken with Moroccan spices,  
tomato sauce and mixed lettuce.*
- Beef Kebab 4.8**  
*Marinated beef with Moroccan spices,  
olive oil, tomato sauce and mixed lettuce.*
- Lamb Kebab 4.8**  
*Marinated minced lamb with Moroccan spices,  
tomato sauce and mixed lettuce.*
- Gambas A La Plancha 5.9**  
*Grilled shrimps, mixed vegetables & potato wedges  
with lemon sauce.*
- Mix Grilled 6.1**  
*Grilled Lamb chop, lamb kebab, chicken kebab,  
beef kebab with tomato sauce & mixed lettuce.*
- Lamb Chop 6.7**  
*Marinated 4 pieces of lamb chop with  
Moroccan spices, tomato sauce and mixed lettuce.*
- Grilled Mixed Seafood 7.6**  
*Shrimps, calamari, hamour, mussels,  
with mixed vegetables & potato wedges,  
with lemon sauce.*

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# MAIN COURSES

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**Tagine D'jaj 4.9**

*Chicken cooked with Moroccan spices & teffya, green olives and green peas.*

**Traditional Couscous 4.9**

*Steamed couscous served with choice of lamb or chicken with vegetables, chickpeas, sauce on the side.*

**Tagine Kofta 5.5**

*Minced beef balls cooked with tomato sauce, egg and capsicum.*

**Chicken Pastille 5.5**

*Moroccan traditional pie with chicken, caramelized onion topped with layer of toasted almond.*

**Tagine Barkouk 6.0**

*Marinated veal cooked it with Moroccan spices and traditional onion sauce(teffya) with prunes and raisins.*

**Tagine Fish 6.2**

*Minced fish balls cooked with tomato sauce, green olives and green peas serve with side salad.*

**Trio of Pastille 6.4**

*Homemade chicken, beef and mix seafood pastille*

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# SANDWICHES

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- Halloumi** 4.6  
*Grilled halloumi, fresh mint,  
sliced roasted tomato, black olives tapenade,  
serve with Ciabatta bread.*
- Chicken** 4.9  
*Marinated grilled chicken with capsicum and  
white onion, lettuce and lemon mayo,  
serve in Moroccan bread.*
- Minced Beef** 5.5  
*Grilled minced beef with lettuce, cucumber,  
sliced tomato with harissa sauce and French fries,  
served in Moroccan bread.*

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# PIZZAS

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- Margarita** 4.3  
*Tomato sauce, mozzarella, buffalo cheese,  
fresh basil, olive oil.*
- Wild Mushroom** 4.8  
*Tomato sauce, mozzarella cheese,  
forest mushroom with truffle oil.*
- Vegetarian Pizza** 5.0  
*Tomato sauce with melted mozzarella cheese,  
cherry tomato, capsicum, fresh mushroom,  
and green zucchini garnished with oregano.*
- Diavola** 5.2  
*Tomato sauce with melted mozzarella cheese,  
beef pepperoni with oregano.*
- Calzone Meat Lover** 5.2  
*Ground beef, mozzarella cheese, salami, beef bacon  
served with rocket leaves, parmesan cheese  
and tomato sauce.*
- Pollo** 5.5  
*Tomato sauce with melted mozzarella, chicken,  
sun-dried tomato, white onion, turkey bacon, oregano.*
- Frutti Di Mare** 5.7  
*Melted mozzarella cheese, calamari ring, oregano  
green mussels, and shrimp with spicy tomato sauce.*

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## DESSERTS

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<b>Calzone Dolce Di Mele</b>	<b>3.3</b>
<i>Pastry cream caramelized apple with vanilla served with choice of ice cream.</i>	
<b>Fruit Platter</b>	<b>3.5</b>
<i>Seasonal fruits</i>	
<b>Um Ali</b>	<b>3.5</b>
<i>Puff pastry, pistachio, almond, cream</i>	
<b>Chocolate Fondant</b>	<b>3.5</b>
<i>Vanilla ice cream</i>	
<b>Classic Tiramisu</b>	<b>3.5</b>
<i>Mascarpone cream, coffee, biscuit</i>	
<b>Dates Semifreddo</b>	<b>3.5</b>
<i>Toffee sauce, orange compote</i>	
<b>Pineapple Upside Down Cake</b>	<b>3.5</b>
<i>Spiced pineapple sauce, pineapple sorbet</i>	
<b>Our selection of Ice Cream</b>	<b>1.7/3.0</b>
<i>Vanilla, strawberry, chocolate, banana</i>	
<b>Our Selection of Sorbet</b>	<b>1.7/3.0</b>
<i>Peppermint, pineapple</i>	

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# *Beverage*

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## Classic Cocktails

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**Cuba Libre 4.0**

dark rum, fresh lime squeeze, cola

**Mojito 4.0**

rum, fresh lime, fresh mint, sugar syrup

**Tom Collins 4.0**

gin, soda, lemon

**Negroni 4.0**

gin, campari, vermouth

**Cosmopolitan 4.0**

vodka, orange curacao, cranberry, fresh lemon

**Moscow Mule 4.0**

vodka, ginger ale, homemade ginger syrup, fresh lime

**Margarita 4.0**

tequila, orange curacao, fresh sour mix, sugar syrup

**Mint Julep 4.5**

bourbon whiskey, fresh mint leaves, brown sugar

**Manhattan 4.5**

Canadian whiskey, vermouth, bitter

**Sazerac 4.9**

rye whiskey, absinthe, angostura bitters, sugar cube

**Old Fashion 19<sup>th</sup> Century 4.9**

bourbon whiskey, angostura bitter, orange zest,  
sugar, cherry

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## Handcrafted Cocktails

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### **Mai Tai Gallery 21 Artist Way 4.6**

Jamaican rum, dark rum, orange liqueur, Peach bitter, orgeat syrup, fresh lime and lemon, homemade syrup.

### **Gallery Berries 4.8**

It's a fruity flavored cocktail with tequila and dark rum base mixed apricot liqueur balanced with passion orgeat, fresh sour and raspberry syrup

### **Da Vinci Code 5.1**

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.

### **Loco-Loco 5.3**

A very elegant characteristic inspired cocktail tiki mixed with over proof rum, gold rum, blue curacao aromatic liqueur, passion syrup balance with fresh sour mix.

### **Mona Lisa Secret 5.6**

A maturation of pineapple rum blend with Jamaican rum, herbs liqueur, fresh pineapple syrup fresh sour mix, passion fruit and homemade tiki syrup to balance.

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## Signature Mocktails

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**Courtyard Iced Tea 3.0**

Grapefruit, lychee, black tea.

**The Summer Bee 3.3**

Mixed of lychee juice, fresh rock melon, fresh peach butterscotch syrup, hibiscus syrup, spice syrup, sour mix.

**Seasons Slush 3.3**

Tropical sour soup juice mixed with mango juice, fresh pineapple, passion fruit, hibiscus infused syrup.

**Pineapple Cold Breeze 3.3**

Fresh pineapple chunks with fresh grapefruit juice, chamomile tea, fresh sour mix, tamarind syrup and, Citrus jam.

**Tropical Infusion 3.6**

Homemade infused chamomile tea with orange, passion fruit, agave syrup, blueberry syrup, fresh sour mix and fresh watermelon ice.

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## Wines by the Glass

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### SPARKLING

JC Le Roux Vibrazio Sauvignon Blanc, South Africa  
4.0 | 25.0

### WHITE

Giorgio & Gianni Pinot Grigio, Italy 3.8 | 20.0

Radio Boca Verdejo, Spain 3.8 | 20.0

Alto Bajo Chardonnay, Chile 4.4 | 22.0

### RED

Radio Boca Tempranillo, Spain 3.6 | 18.0

Goldfields Shiraz, Australia 3.9 | 21.0

Château Gabaron Rouge, France 4.6 | 24.0

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## Beers

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Heineken, Holland 3.6

Amstel Light, Holland 3.6

Corona, Mexico 3.6

Cisk Excel, Malta / Half 2.9 | Full 4.9

Kirin Draft, Japan / Half 3.1 | Full 5.1

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## **Spirit by Shots**

### **Rum – 30ml**

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#### **BRAZIL**

Aguacana Cachaça **3.5**

#### **U.S.A**

Kraken Spiced **3.5**

#### **JAMAICA**

Captain Morgan Spiced Rum **3.5**

Myers **3.5**

#### **FRENCH**

J. Bally Special Vintage 1998 **3.8**

#### **CUBA**

Havana Club 3 Year **3.5**

Havana Club 7-Year-Old **4.0**

Ron Santiago De Cuba **4.0**

#### **PUERTO RICO**

Bacardi 8 Year **4.0**

Bacardi 151 **4.0**

#### **ANGUILLA**

Pyrat XO Reserve **4.5**

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## **Tequila – 30ml**

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El Charro Gold **3.5**

1800 Añejo **4.9**

Don Julio Blanco **5.0**

Jose Cuervo Platino **5.5**

Patron Coffee **5.5**

Patron Silver **6.5**

Patron Reposado **6.5**

Patron Añejo **6.5**

Don Julio Añejo **6.5**

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## **Vodka – 30ml**

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Tito's **3.3**

Absolut **3.5**

Stolichnaya **3.5**

Russian Standard **3.5**

Ketel One **4.5**

Belvedere **5.0**

Cîroc **5.0**

Grey Goose **6.9**

Beluga Gold **18.0**

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## **Gin – 30ml**

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Seagram's **3.3**

Gibson **3.5**

Bombay Sapphire **3.5**

Beefeater **3.5**

Tanqueray **3.5**

Hendricks **4.0**

Tanqueray 10 **4.5**

Silent Pool **4.9**

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## **Whiskey – 30ml**

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### **BOURBON/ TENNESSEE**

Jim Beam **3.5**

Old Virginia **3.5**

Jack Daniel **4.5**

Wild Turkey 8 Years **4.5**

Maker's Mark **4.5**

Jack Daniel Single Barrel **5.0**

Knob Creek 9 Years **5.5**

### **IRISH**

Jameson **3.5**

### **CANADA**

Crown Royal **4.0**

Canadian Club **4.0**

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## **Whisky – 30ml**

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### **BLENDED WHISKY**

Clansman	<b>3.3</b>
Chivas 12 Years	<b>5.0</b>
Dewars 12 Years	<b>5.0</b>
Ballantines 12 Years	<b>5.0</b>
Johnnie Walker Black Label	<b>5.2</b>
Johnnie Walker Double Black Label	<b>5.5</b>
Dimple 15 Years	<b>6.0</b>
Johnnie Walker Gold	<b>7.0</b>
Chivas 18 Years	<b>9.5</b>
Johnnie Walker Blue Label	<b>21.0</b>
Chivas 25 Years	<b>30.0</b>

### **JAPANESE WHISKY**

Hibiki 15 Years	<b>8.0</b>
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## Single Malt Scotch – 30ml

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### ISLAND

Jura 10 Year 5.0

### SPEYSIDE

Aberlour 10 years 5.0

### HIGHLAND

Glenmorangie Original 5.0

Glenfiddich 12 Years 5.0

The Macallan 12 Year Fine Oak 5.0

Aberfeldy 12 Years 5.0

Glenlivet 18 Years 6.5

Dalwhinnie 15 Years 7.0

Glenfiddich 21 Years 13.5

The Macallan 18 Year Fine Oak 17.0

Glenlivet 21 Years 19.0

Glenlivet 25 Years 27.0

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## Brandy – 30ml

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### COGNAC

Adet VS 3.5

Remy Martin VSOP 4.2

Hennessy VSOP 4.9

Hennessy XO 15.0

### ARMAGNAC

St Vivant VS 3.5

St Vivant VSOP 4.5

### BRANDY

Beehive VSOP 3.5

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## **Bottle Service**

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### **RUM – 750ml**

Havana Club 3 Year **88**

Havana Club 7 Year **100**

Pyrat XO Reserve **115**

### **VODKA – 750ml**

Tito's **80**

Absolut **105**

Ketel One **112**

Belvedere **125**

Cîroc **125**

Grey Goose **175**

### **TEQUILA – 750ml**

El Charo Silver **80**

Don Julio Blanco **112**

Don Julio Añejo **225**

### **WHISKY – 750ml**

Passport **80**

Jack Daniels **112**

Chivas 12 Years **125**

Johnnie Walker Black Label **130**

Chivas 18 Years **239**

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## Soft Beverages

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### SOFT DRINKS

Coca-Cola	1.6
Coca-Cola Light	1.6
Sprite	1.6
Red Bull	2.0
Red Bull (sugar free)	2.0

### FRESH JUICES

Orange Juice	2.9
Pineapple Juice	2.9
Watermelon Juice	2.9

\*Other Fresh Juices depend on availability

### WATER

Blue Keld Still /Small	1.7	Large	2.2
Blue Keld Sparkling /Small	1.7	Large	2.2

### HOT BEVERAGES

Turkish Coffee	1.2
Single Espresso	1.7
Black Coffee	1.9
Cappuccino	1.9
Latte	1.9
Double Espresso	1.9
Selection of Tea	2.6
Hot Chocolate	2.7
Moroccan Tea	3.3

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