

BURGER AND SANDWICH

CHICKPEA QUINOA BURGER ^{10,11} 	9
Chickpea, quinoa Cornichons French fries Mix salad	
CHICKEN SHAWARMA ^{1,4,5,11,13}	9
Chicken breast Lettuce Garlic Sauce Onion French fries Mix salad	
CIABATTA CLUB SANDWICH ^{1,4,5,11,13}	10
Chicken breast Lettuce Tomato Cheddar Cheese Beef bacon Fried egg Cocktail Sauce French fries Mix salad	
FISH BURGER ^{1,4,5,9,11,13}	12
Breaded amberjack Lettuce Tomato Cheddar Cheese Cornichons Grilled Bun Cocktail Sauce French fries Mix salad	
AL MINA BURGER ^{1,4,5,11,13}	12
250g Angus beef patty Grilled Bacon Cocktail Sauce Cheddar Cheese Cornichons Lettuce Tomato Grilled Bun French fries Mix salad	
ITALIAN SANDWICH ^{1,4,5,11,13}	13
Ciabatta bread Bresaola Mozzarella cheese Rocket Mayonnaise French fries Mix salad	
NACHOS ^{2, 10, 12}	8
Guacamole Tomato salsa Cheddar cheese sauce Jalapeno Sour cream Coriander	
<u>PIZZA</u>	
MARGHERITA ^{11, 12}	8
Tomato sauce Mozzarella Basil Extra virgin olive oil	
DIAVOLA ^{11, 12} 	10
Tomato sauce Mozzarella Salami Black olives	
QUATRO FORMAGGI ^{11, 12}	11
Mozzarella Gorgonzola Comte cheese Parmesan crackling Spring Onion	
CAPRICCIOSA ^{11, 12}	12
Tomato sauce Mozzarella Beef ham Mushrooms Artichoke Black olives	
CALZONE PROSCIUTTO E FUNGHI ^{11, 12}	12
Mozzarella cheese Beef ham Mushrooms Garlic oil	
FRUTTI DI MARE ^{6, 8, 9, 11, 12, 14}	14
Tomato sauce Mozzarella Mix seafood Onions Capers	
BRESAOLA ^{11, 12}	15
Mozzarella Cream cheese Beef bresaola Rocket Parmesan Lemon oil	
Gluten free Pizza available on request	

Menu designation: (1) Egg, (2) Sesame, (3) Lupin, (4) Sulfites, (5) Soya, (6) Mollusks, (7) Peanuts, (8) Celery, (9) Fish, (10) Nuts, (11) Gluten (12) Dairy, (13), Mustard, (14) Crustaceans (If you have any concerns regarding food allergies, please alert your server prior to ordering)

Gluten Free



Lactose Free



Spicy



Vegan



Locally Sourced



Prices are in Omani Rials inclusive of 8% service charge, 5% government tax, 4% tourism tax, and 5% value added tax.

Not part of HB/FB



SIGNATURE COCKTAIL

SOUTH EAST

Frankincense infused Gin | Rose | Lime | Tonic water

CLASSIC COCKTAIL

APEROL SPRITZ

Aperol, Sparkling Wine, Soda Water

MARGARITA

Tequila, cointreau, lime juice, sugar syrup

MARTINI

Gin, vermouth, garnished with an olive

NEGRONI

Gin, campari, sweet vermouth, twist of orange

PIÑA COLADA

Rum, coconut puree, pineapple juice

COSMOPOLITAN

Vodka, cointreau, cranberry juice, lime juice

DAIQUIRI

Rum, sugar syrup, lime juice

Choose your flavour:

Strawberry, Passionfruit, or Mango

MOJITO

Rum, lime, mint, sugar syrup, soda

Choose the flavour:

Strawberry, Passionfruit, or Mango

WHISKEY SOUR

Whiskey, lime juices, sugar syrup

ESPRESSO MARTINI

Vodka, espresso, sugar syrup

BLACK RUSSIAN

Vodka, kahlua

TEQUILA SUNRISE

Tequila, orange juice, grenadine syrup

LONG ISLAND ICED TEA

Vodka, rum, gin, tequila, triple sec, lime juice, cola

BEERS

Bavaria

Chang

Tiger

Heineken

Corona

Budweiser

Asahi

Peroni

WINES

PARKLING WINE

Scavi & Ray, Prosecco, Italy

WHITE WINE

Masia J, Sauvignon Blanc, Spain

Vistaña ,Chardonnay, Chile

RED WINE

Motif, Cabernet Sauvignon, California

Cielo e Terra, Sangiovese Terre Allegre, Italy

ROSÉ

Creato in Italia, Pinot Grigio Rosé, Italy

SANGRIA

White wine

(Vodka, White wine, orange juice, cut fruits)

Red wine

(Brandy, Red wine, orange juice, cut fruits)

POOL & BEACH

WHISKEY

BLENDED WHISKEY

The Famous Grouse

Johnnie Walker Black Label

Chivas Regal 12 years old

JW Gold Label

Chivas Regal 18 years old

Johnnie Walker Blue Label

SINGLE MALT WHISKEY

Glenfiddich 12 years old

Glenlivet 12 years old

Laphroaig Quarter Cask

Singleton 12 years old

Dalmore 12 years

Talisker 10 years old

Glenfiddich 18 years old

IRISH WHISKEY

Jameson

AMERICAN WHISKEY

Jack Daniel's

Jim Beam

GIN

Gordon's

Bombay Sapphire

Tanqueray

Beafeater

Hendrick's

RUM

Captain Morgan Black

Captain Morgan White

Malibu

Bacardi Superior

Bacardi 151

VODKA

Smirnoff Red

Stolichnaya Premium

Absolut Vodka

Grey Goose

TEQUILA

Jose Cuervo

Patrón XO Cafe

Patrón Silver

COGNAC

Courvoisier VS

Remy Martin VSOP

Hennessey VSOP

Remy Martin XO

Hennessey XO

LIQUEUR

Amaretto

Dolin Bianco

Martini Rosso

Drambuie

Baileys

Tia Maria

Jägermeister

Fernet-Branca

Limoncello

Grand Marnier

Grappa

Frangelico

Sambuca

Southern Comfort



APPETIZER

STARTERS

Cold & Hot Mezzeh ^{1,2,4,5,10,11,12,13}

Hummus | Muhammara | Moutabel | Spinach Fatayer | Kibbeh | Cheese Sambuusa

Tuna & Mango Tartare ^{9,11}  

Yellowfin Tuna & Mango | Sicilian Citrus Gel | Crunchy Tuile

Golden Saint-Jacques ^{6,12}  

Pan-Seared Scallops | Roasted Tomato & Olive | Crispy Sweet Potatoes

Bruschetta Pomodoro E Acciughe ^{9,11} 

Tomato Concasse | Basil | Anchovies | Toasted Bread

Charred Octopus ^{6,10,11,12}  

Octopus Tentacles | Yellow Pepper & Turmeric Potato Mash | Toasted Pine Nuts

Avocado Sourdough Bread ^{2,4,11,12}

Crushed Avocado | Feta Cheese | Pumpkin & Sunflower Seeds | Mix Garden Green Salad

Al Mina Crispy Prawns ^{1,4,5,11,12,13,14} 

Marinated Prawns | Konafah | Spicy Mayonnaise

Italian Arancini ^{1,4,5,8,11,12,13}

Breaded Saffron Rice Balls | Mozzarella | Truffle Mayonnaise

Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions

PIZZA

Margherita ^{11,12}

Tomato Sauce | Mozzarella | Basil | Extra Virgin Olive Oil

Diavola ^{11,12} 

Tomato Sauce | Mozzarella | Salami | Black Olives

4 Formaggi ^{11,12}

Mozzarella | Gorgonzola | Smoked Cheese | Parmesan

Frutti Di Mare ^{6,8,9,11,12,14}

Tomato Sauce | Mozzarella | Mix Seafood | Onions | Capers | Rocket

Salmonata ^{9,11,12}

Mozzarella | Smoked Salmon | Mascarpone | Onion | Capers | Dill

Vegetariana ^{11,12}

Tomato Sauce | Mozzarella | Sautéed Vegetables | Sun-Dried Tomato Pesto | Oregano

FROM THE MAIN

Tuna alla Siciliana ^{8,9}  

Cherry Tomatoes | Olives | Capers | Roasted Potatoes

Prawns alla Mediterranea ^{2,14}  

Chickpea Hummus | Cucumber Salad

Chicken Cotoletta Alla Milanese ^{1,12}

Rucola | Cherry Tomatoes | Parmesan Flakes

Slow-Cooked Roasted Lamb Leg ^{8,11,12}

Bloody Orange Sauce | Carrots In Textures

Roasted Cauliflower ¹⁰ 

Garlic & Parsley | Romesco Sauce

FOR SHARING

BBQ Platter ^{5,8,11,12} 

Lamb Kofta | Marinated Chicken | Beef Tenderloin | Lamb Cutlets

Ocean Platter ^{4,5,6,8,9,12,13,14} 

Local Omani Lobster | Tiger Prawns | Calamari | Octopus | Tuna | Hammour

Seafood Paella ^{6,8,9,12,14}   

Arborio Rice | Spanish Sofrito Paprika | Mixed Seafood | Seafood Broth

Whole Local Omani Lobster ^{5,8,12,14}  

Lobster | Lemon Butter Sauce

Whole lobster, BBQ Platter and Ocean Platter Including 2 side dishes of your choice

SIDE DISHES 4.500

Grilled Vegetables | **Grilled Asparagus** | **Mashed Potatoes** ¹² | **Sauté Spinach** | **Roasted Baby Potatoes** | **Sauté Mushrooms** | **Garden Green Salad** | **French Fries** | **Rice**

Farm-to-Table Concept:

At Al Baleed Resort by Anantara, we are dedicated to prioritize sustainability. A variety of fruits, including coconut, sugarcane, and papaya, as well as a selection of vegetables and herbs such as bitter gourd, eggplant, long bean, coriander, rocket, cabbage, beetroot, chili, and tomato are proudly grown at the Al Baleed Farm, ensuring that our guests enjoy fresh and locally sourced produce. If you wish to visit the farm, please contact Spa and Recreation Team or dial '8166/8167' from your room/villa.

SALADS

12 Summer Salad ¹² 

Mixed Garden Salad | Fennel | Pecorino Cheese | Crispy Raspberries | Chia Seed Dressing

12 Mediterranean Quinoa Salad ¹² 

Quinoa | Cherry Tomato | Cucumber | Onion | Chickpeas | Feta Cheese | Honey Lemon

13 Dressing

Beetroot Salad ^{10,12} 

Beetroot | Goat Cheese | Mix Lettuce | Orange | Walnuts | Pomegranate | Balsamic

Dressing

11 Caesar Salad ^{1,5,8,9,11,12,13,14}

Romaine Lettuce | Caesar Dressing | Herb Croutons | Parmesan | Beef Bacon | Boiled Egg

6 Grilled Chicken OMR 9 | Grilled Prawns OMR 11 | Smoked Salmon OMR 11

Greek Salad ^{4,12} 

Tomatoes | Cucumber | Feta Cheese | Kalamata Olives | Red Onion | Oregano | Lemon

Dressing

SOUP

Mushroom Soup ^{8,10,11} 

Mushroom | Potato | Garlic Pizza Bread | Almond Flakes

Creamy Lobster Bisque ^{5,8,11,12,14} 

Lobster Tail | Slowly Cooked Lobster Broth | Cream | Garlic Pizza Bread

8

PASTA & RISOTTO

10 Creamy Prawn Linguine ^{1,8,11,12,14}

Cherry Tomato Coulis | Prawn Tartare | Orange Zest | Cherry Tomato Confit

11 Fettuccine Alfredo ^{1,5,8,11,12}

Parmesan Cream | Grilled Chicken

14 Seafood Ravioli ^{1,8,9,11,12,14}

Seafood-Filled Ravioli | Green Pea Velouté | Lemon Powder | Bread Crumble

14 Traditional Italian Lasagna ^{1,8,11,12}

Beef Bolognese | Béchamel Sauce | Parmesan | Mozzarella

9 Spaghetti Carbonara ^{1,11,12}

Beef Bacon | Egg | Pecorino Cheese | Black Pepper

Saffron Pappardelle ^{1,10,11,12}

Ricotta & spinach Filled pappardelle | saffron & parmesan sauce | tomato powder

13 Mushroom Risotto ^{8,12} 

Carnaroli Rice | Mixed Mushrooms | Porcini Stock | Mascarpone | Parmesan

17 Black Seafood Risotto ^{6,8,9,12,14} 

Squid Ink Carnaroli Rice | Mixed Seafood | Bisque | Lime Zest | Butter

13

FROM THE GRILL

13 Salmon Steak (180 Grams) ⁹ 

Seabass Fillet (180 Grams) ⁹  

8 Angus Beef Ribeye (300 Grams) ^{****} 

Angus Beef Tenderloin (200 Grams) ^{****} 

Yellow Chicken Supreme (220 Grams) 

Served With Grilled Asparagus | Grilled Vegetables | Roasted Baby Potatoes (12) |

Sauté Mushrooms

Roasted Garlic (Meat) | Grilled Lemon (Fish)

Choose Your Favorite Sauce:

Lemon Butter (12) | Chimichurri | Mushrooms (5,11,12) | Peppercorns (5,11,12)

30

DESSERTS

30 Pistachio Tiramisù ^{1,5,10,11,12}

Espresso-Soaked Savoiardi | Mascarpone & Pistachio Cream | Sicilian Citrus Emulsion

Chocolate Fondant ^{1,5,10,11,12}

Molten Chocolate Cake | Chocolate Sauce | Vanilla Soil | Vanilla Ice Cream

Strawberry Pannacotta ¹¹ 

Vanilla Cream | Strawberry Gel | Fresh Berries

Cheesecake al Limone ^{1,5,10,11,12}

Lemon Merengue Cheesecake

Rice Pudding ¹⁰ 

Rice Pudding | Almond Milk | Caramelized Crust

Ice Cream ^{5,11} 

Vanilla | Strawberry | Chocolate | Mango

Cassis Sorbet 

Tagliata di Frutta 

Seasonal Sliced Fruit

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*Half Board I Full Board supplement: **** Additional 5 OMR*