The Boards

all our non-pork cold cuts are halal and organic produced by a small italian company that has been making these delicious products for many years. the cold cuts are served with marinated olives, homemade pickled chilies, roasted garlic & sourdough bread crostini

the non -pork & halal*selection

pure goose salami

cured goose breast

violin, bone in lamb ham

beef soppressata, cured & spicy beef sausage

lamb salami, black peppercorns

the pork selection*

jamon serrano

homemade pancetta stesa or arrotolata

salami milano

spicy chorizo

homemade, smoked & cured pork sausages

(*as per availability)

the cheese selection Cheese is highly seasonal; we strive to serve artisanal cheese from all over Europe hence the selection might be different from time to time. Below is a sample list:

> hard, cow milk (parmigiano reggiano, semi-hard, cow milk (tome de savoie, fontina, comte', asiago) semi-hard, sheep milk (pecorino, cabrales, soft, cow milk (brie, coloumnier, stracchino, taleggio, idiazabal) soft goat cheese (crottin, st. maure, caprino) blue cheese (stilton, gorgonzola, roquefort, bleu d'auvergne)

> > Each BD 16.500

The Small Plates

beef tenderloin carpaccio, horseradish dressing, shaved parmigiano cheese, wild rocket leaves BD 9,000

fish ceviche, sweet red onion, green chilies, cilantro leaves, leche de tigre

BD 8.000

garlic shrimps, butter, garlic, basil, white wine, wild Madagascar pepper

BD 8.500 I

seared foie gras, savoury apple galette, pickled goji berries, jus

BD 11.000

bresaola della valtellina, honey grilled peaches, wild rocket, goat cheese, crème fraiche dressing BD 9.500

burrata pugliese, overnight tomatoes, fresh basil & e.v.o.o.

BD 9.500

dates & wild rocket, parmigiano cheese & almond salad, pomegranate dressing BD 7.000

butterhead lettuce, quinoa & goji berries salad, toasted seeds, avocado & juicy beetroots, flageolets & honeyed walnut vinaigrette

BD 7.000

miso & tamarind purple eggplants, pickled radicchio, organic rocket, sesame vinaigrette

BD 7.000

organic plum tomatoes & basil bisque

BD 6.000

From our "Big Bertha"

Bertha is our ironclad-charcoal oven that can reach very high or be kept at very low temperatures. Fired up with only white wood-low smoke charcoals, like we did 200years ago, it imparts wonderful flavors in everything we cook in it!

the rib-eye, US black angus rib eye, 450gr. (approx.) served carved, parmesan baby potatoes BD 29.500

US black angus beef tenderloin, pan roasted porcinelli mushrooms, red wine jus, smoked bone marrow vinaigrette

BD 27.000 I add foie gras escalope BD 7.000 add fresh black truffles BD 7.000

"spatchcock" deboned & marinated baby chicken, capers, olive & dates BD 13.500

cedar planked loch duart scottish salmon fillet, maple & chipotle glaze, crispy shallots BD 20.500

char-roasted butternut squash, pumpkin seeds pesto BD 5.500

> char-roasted zucchini, e.v.o.o. chili & garlic BD 5.500

The Large Plates

please ask your waiter/ess for today's chef specials

milk fed veal scaloppini, kalamata olives, sun-blushed cherry tomatoes, white wine sauce, mashed potatoes

BD 22.500 I

costoletta di vitella alla milanese, breaded veal chop, chunky chips, organic cherry tomato salsa BD 27.000

bahrain's black sea-bass fish fillet, fennel, organic herbs & cherry tomatoes e.v.o.o. BD 17.000

> chef's risotto of the day, please ask your waiter for today's choice BD 13.500 (today's selection *might contain alcohol* ask your waiter/ess)

> bavette all'aragosta, homemade linguine pasta, canadian lobster spicy cilantro - lemon & confit tomato sauce BD 19.000

capellini al limone, angel hair, creamy lemon, parmigiano cheese & basil sauce BD 11.500

> the lasagne, beef & porcini, sautéed wild mushrooms BD 16.000

pumpkin stuffed ravioli, butter-sage sauce, cubebe pepper, truffle oil

BD 13.500

pizza ai funghi & tartufi, tomato, mozzarella, wild & porcini mushrooms, truffle oil BD 11.500

pizza margherita, tomato, buffalo mozzarella, fresh heirloom tomatoes, basil, evoo BD 9.500

The Side Dishes

Most of the vegetables we use comes from our Budaiya Organic Garden and seasonal. Please be understanding if sometimes some are not available.

potato dauphinoise, parmigiano & cream

creamy mashed potaotes

crisp & chunky chips

polenta chips, truffles & parmigiano cheese

our own organic grilled vegetables, e.v.o.o. & herbs

steamed green beans, conift shallots

all BD 5.500

vegetarian contains alcohol spicy our prices are net and inclusive of 10% Government tax & 10% service charge

The Desserts

please ask your waiter/ess about today's "special dessert"

the chocolate of the day, ask your waiter for today's surprise BD 6.500

set yogurt & berries, candied almonds & basil cress, blossoms BD 6.500

sticky toffee pudding, toffee sauce, vanilla ice cream BD 6.500

susy's tiramisu ^{**} (available without alcohol) BD 6.500

homemade ice cream, with florentines, chocolate fudge sauce & whipped cream (ask your waiter for today's flavours) BD 5.500

> homemade lemon sorbet or strawberry sorbet BD 2.500

les bon bons Masso's exclusive selection of The Orangery handcrafted chocolates BD 6.500

The After Dinner Drinks

corretto ** (espresso with a shot of your favorite spirit)	BD 3.700
affogato (a scoop of homemade vanilla ice cream "drowned" in a shot of espresso)	BD 3.500
affogato corretto** (a scoop of homemade vanilla ice cream "drowned" in a shot of espresso and your favorite spirit)	BD 4.700

Beverages

soft drinks	BD 1.800
mocktails	BD 3.500
fresh juices	BD 2.700
330ml (still)	BD 2.100
750ml (still)	BD 3.000
750ml (sparkling)	BD 3.000
330ml Perrier, France (sparkling)	BD 2.200
espresso	BD 2.000
double espresso	BD 2.300
decaffeinated coffee	BD 2.200
macchiato	BD 2.000
americano	BD 2.000
cappuccino	BD 2.500
caffe latte	BD 2.500
selection of teas and herbal tisane	BD 2.500