

BARAHA
LOUNGE

BEVERAGES

35

TEAS

Signature Blends

Msheireb Blend | Baraha Blend

Black

English Breakfast | Earl Grey | Assam | Darjeeling 1st Flush
Far East | Mango | Chocolate

Green

Long Jin | Flowering Jasmin Pearls | Peach | Moroccan Mint
Lychee & Strawberry

Oolong

Red Oolong

White

Bai Mu Dan | Apricot | White Rose & Raspberry

Herbal

Rooibos Orange & Cactus Fig | Chamomile Flowers

COFFEE

Turkish	35
Espresso	30
Double Espresso	35
Macchiato	30
Americano	30
Cappuccino	35
Latte	35
Mocha	35
Hot Chocolate	35

SIGNATURE COFFEES & ICE TEAS

40

Hazelnut Cappuccino
Pink Latte
S'mores Ice
Iced Cotton Candy
Iced Bounty
Peach Ice Tea
Msheireb Ice Tea

SOFT DRINKS

35

Coca-Cola
Coca-Cola Light
Fanta Orange
Sprite
Diet Sprite
Schweppes Tonic Water
Schweppes Soda
Schweppes Ginger Ale
Sanpellegrino Aranciata
Sanpellegrino Limonata

WATER	Small Large
Acqua Panna	35 40
San Pellegrino	35 40
Evian	40
Badoit	40

SPARKLING JUICES

Glass | Bottle
30 | 100

J&W Apple
J&W White Grapes
J&W Pomegranate & Grapes

JUICES

Orange	35
Grapefruit	35
Mango	40
Watermelon	35
Pineapple	35
Carrot	35
Tomato	35
Apple	35
Beetroot	35

MOCKTAILS

45

Basilic

Fresh basil, elderflower, apple juice, fresh lime juice

Lady Grey

Earl Grey, cranberry juice, raspberry, fresh lime juice

Lavender Cloud

Lavender, lemon, cotton candy

ALMAS AFTERNOON TEA^{DGN}

220

SAVORIES

Foie gras macaroon with green apple & goat cheese mousse
Manchego cheese airbag with black olive crumble and olive oil caviar
Corn arepa with avocado velvet, chicken achiote & plantain chips
Egg salad sandwich

PASTRIES

Pistachio Éclair
Apricot Confit Cheesecake
Berry & Hazelnut Soft Cookie
Coconut & Citrus "Riz au lait"
Malika Honey & 80% Dark Chocolate Mousse Cake

WARM CHOCOLATE AND MEDJOOOL DATE SCONES

Devonshire clotted cream, strawberry basil jam & Dulce de Leche curd

SALADS

CRISPY DUCK SALAD ^D	82
Green mango, mixed leaves, broccoli florets, carrots, kumquat & tamarind sauce, white balsamic, fresh berries and fennel	
CAESAR SALAD ^{D G}	65
Romaine lettuce, anchovies, aged parmesan, crispy cecina, Provençal crouton and Caesar dressing	
Grilled Kale and Asparagus	72
Dukkha Spiced Chicken	72
Tiger Prawns	85
BURRATA E CRUDO	110
Fresh burrata, Spanish beef cecina, heirloom tomatoes, pickled beetroot, extra virgin olive oil, balsamic vinegar Served with toasted bread	
GREEN SALAD ^V	68
Grilled asparagus, fresh and crispy kale, baby gem lettuce, Provençal crouton, fried capers & balsamic dressing	

SMALL PLATES

CHILI SALT SQUID	75
Orange beurre blanc, bell peppers & small greens	
AVOCADO MOUSSELINE ^D	65
Mascarpone cheese, lemongrass king prawn, mango habanero and tomato salsa	
HICKORY SMOKED BBQ CHICKEN	68
Kaffir, chili and nori confetti with BBQ sauce	
BBQ LAMB KOREAN STYLE ^D	75
Tea smoked lamb chops with spicy Korean miso and eggplant caviar	
SEARED PRAWNS	82
Cooked with a Singaporean style sauce, sautéed broccolini & foie gras	
COLD MEZZEH PLATTER ^{D G N}	80
Hummus, moutabel, stuffed vine leaves, mint labneh, muhammara, baba ghanoush and Arabic pickles Served with warm pita bread	

SANDWICHES & BURGERS

CLUB SANDWICH ^{DG} 80
Sous vide chicken breast, Spanish beef cecina, lettuce, tomato, egg and Pommery mayonnaise

OUR MONTE CRISTO SANDWICH ^{DG} 92
Turkey ham, melted brie cheese & truffle on a toasted sandwich bread

ANGUS BEEF BURGER SLIDERS ^{DG} 110
Angus beef, seared foie gras, maple glazed beef bacon, caramelised onion, truffle mayonnaise, fresh truffle and melted Swiss cheese on a toasted sesame bun

SMOKED SCAMORZA CHEESE SANDWICH ^{DGN} 75
Sundried tomato, baby spinach, pine nuts, homemade ketchup and arugula pesto on a toasted focaccia bread

The above dishes are served with a choice of hand cut potato wedges or mixed salad

SIDES 30
Hand cut Wedges with Garlic & Parsley Salt
Truffled Wedges
Hand Cut Wedges with Tomato and Beef Chorizo

PASTA

A CHOICE OF PENNE, SPAGHETTI OR TAGLIATELLE ^G

ARRABBIATA ^{DV} 70
Fresh tomato, garlic, dried red chili peppers, fresh basil, black olives and grated Parmesan

BOLOGNESE ^D 70
Prime minced beef and tomato ragout, fresh basil and grated Parmesan

PESTO ^{DNV} 70
Fresh basil, pine nuts, extra virgin olive oil and aged Parmesan

MUSHROOM CREAM SAUCE ^{DV} 70
Wild mushroom fricassée with creamy sauce, butter, herbs and grated Parmesan

AGLIO, OLIO E PEPERONCINO ^V 70
Garlic, extra virgin olive oil, peperoncino, fresh parsley and grated Parmesan

LOBSTER BOLOGNESE ^{DG} 110
Braised tender lobster, mascarpone and baby shiso

MAIN COURSE

SLOW COOKED WAGYU BEEF CHEEK	165
Parmesan risotto, Spanish beef cecina, truffled creamy polenta, asparagus, glazed baby onions and fresh herbs	
SEAFOOD RAGOUT^{DG}	155
Seabass, calamari, prawn & mussels, crustacean's sauce, fregola sarda, fresh basil	

DESSERTS

COCOA POD^{DGN}	65
Organic dark chocolate, vanilla namelaka and coffee crumb	
UMM ALI^{DGN}	60
Traditional flaky puff pastry flavoured with orange blossom water, milk, pine nuts, pistachios, baked and topped with whipped cream	
70% DARK CHOCOLATE & PISTACHIO FONDANT	70
Warm chocolate and pistachio fondant with Medjool date ice cream	
MANDARIN	60
White chocolate mousse, orange confit, fresh segment, mandarin sorbet, meringue clouds, lime	
CAKE BY THE SLICE^{DGN}	40
Chef's daily special	
ICE CREAM	40
SORBET	30
FRUIT PLATE	60
Selection of seasonal fruits and berries	