

Rawya

Rawya tells the story of diverse cuisines reminiscent of the treasures found along the Silk Road. The name "Rawya" means storytelling in Arabic, perfectly encapsulates the concept of this Euro-Asian brasserie. Inspired by the exchange of cultures, knowledge, and traditions along this ancient trade route, Rawya offers guests a culinary journey through a fusion of flavours. From Mediterranean classics and Arabic specialties to beloved Asian favorites, each dish reflects the rich tapestry of influences along the Silk Road.

APPETIZERS

BEEF MASHAKEEK	8	VIETNAMESE SPRING ROLLS (N)(VG)	7
Aromatically spiced beef cutlet, house vegetable chips, tamarind chutney		Rice paper roll, romaine lettuce, carrot cucumber, capsicum, glass noodles, chili dressing	
CHICKEN SATAY (D)	7	GAMBAS PIL PIL(SF)	9
Peanut sauce, pickles		Sautéed shrimp, chili flakes, basil tomato salsa, crispy sour dough	
MEDITERRANEAN MEZZE (D)(V)(N)	8	CRISPY CALAMARI (D)	8
Hummus, zaalouk, tzatziki, muhammara Arabic bread		Tartar sauce, guacamole	

SALADS

ORGANIC QUINOA SALAD (N)(VG)	8	VEGAN POKE BOWL (VG)	8
Crunchy vegetables, avocado, edamame berries, candied walnuts, citrus dressing		Sushi rice, avocado, edamame, tofu seaweed, cucumber, mango	
SALADE NIÇOISE (GF)	9	PRAWNS (SF)	3
Seared tuna, eggs, olives, anchovy's French beans, , potatoes, pearl onions		SALMON	4
GARDEN SALAD (N)(V)	8	CAESAR SALAD (D)	8
Mixed greens, artichokes, tomatoes cucumbers, red onions kalamata olives, pumpkin seeds pomegranate dressing		Romaine, focaccia croutons, anchovy Parmigiana , creamy anchovy dressing	
FALAFEL SALAD(N)(GF)(VG)	7	CHICKEN	2
Avocado, seasonal vegetables sumac dressing		PRAWNS (SF)	3
		SEAFOOD GLASS NOODLE SALAD (SF)(N)	11
		Seafood ' from the sea of Oman' glass noodles, fish sauce, coriander	

SOUPS

ARABIC LENTIL SOUP (VG)	6	SINGAPOREAN LAKSA (VG)	6
Crispy Arabic bread		Mixed vegetables, tofu, rice crackers sambal, lime, coconut milk	
		CHICKEN	2
		PRAWNS (SF)	3

D: Dairy GF: Gluten Free V: Vegetarian VG: Vegan N: Nuts SF: Shellfish

All charges are in OMR and subject to Service Charge and Taxes
(Service Charge 8%, Municipality Fees 5%, Tourism Fees 4%, and VAT 5%)

FROM THE STONE OVEN

HERB PIDE (D)(V)	8	SUCUK PIDE (D)	8
Spinach, parsley, oregano, Feta cheese		Spicy beef sausage, cheese, parsley	

MAINS

LAMB QABULI (D)	14	JOOJEH KABOB (D)	14
Braised spiced lamb shank, yogurt gravy aromatic Omani spices, basmati rice		Marination chicken, saffron rice grilled tomato, yoghurt sauce	
INDONESIAN FRIED RICE (N)(SF)	14	SHERI SINGARI (SF)	16
Grilled prawn, vegetables, chicken satay prawn crackers, fried egg, peanuts sauce		Roasted Sheri fish, chili, tahini rocket salad	
MEDITERRANEAN ROASTED VEGETABLES (VG)(GF) 10		Ratatouille, tomato sauce, basil	

FROM THE GRILL

OMANI WHOLE LOBSTER	24	LAMB CUTLETS	18
ANGUS RIBEYE STEAK 250gr	18	JUMBO TIGER PRAWNS (SF)	18
*Your choice of one side dish:		*Your choice of one sauce:	
French fries	Grilled vegetables	Natural jus	Mushroom sauce
Garden shave salad	Truffle mashed potatoes	Peppercorn sauce	Chimichurri sauce
White rice	Sautéed spinach		

SIDES

GARDEN SHAVED SALAD (VG)(GF)	3	TRUFFLE MASHED POTATOES (D)(GF)	3
GRILLED VEGETABLES (VG)(GF)	3	JASMINE RICE (VG)	3
FRENCH FRIES	3	SAUTEED SPINACH (GF)(VG)	3

DESSERTS

CHOCOLATE BROWNIE (N)(VG)(GF)	6	PANNA COTTA (V)(D)	6
Chocolate sauce		Roasted vanilla, red fruit, coulis	
CHEESE KUNAFAD(D)(N)(V)	7	DATE PUDDING (D)(V)	7
UMM ALI (N)(D)	5	Toffee sauce	
Puff pastry, rose water chantilly, almond		SEASONAL FRUIT PLATTER (VG)	5
		ICE CREAM (D) & SORBET (VG)	2.5
		(1 Scoop)	

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
Kindly note that our dishes are not produced in an entirely allergen free environment.

Our fish and seafood are certified sustainability sourced

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