



AL ANGHAM

*Menu*

## Salads

<i>Yoghurt Cucumber Salad</i>	5.5
<i>The Classic Yoghurt with Cucumber Salad Prepared the Traditional Omani way, with a Hint of Mint</i>	
<i>Farfina Salad</i>	6.0
<i>Watercress Salad with White Onion and Cherry Tomato Garnish with Lime Dressing</i>	
<i>Eggplant Salad</i>	6.5
<i>Roasted Eggplants with Garlic Flavor, Garnished with Chilies and Coriander</i>	
<i>Awal Salad</i>	7.0
<i>Duo of Sun-dried Baby Shark Meat Flakes and Green Mango Accented with White Onion, Dressed with Fresh Tomato Coulis</i>	

## Soups

<i>Harees Laham Soup</i>	6.0
<i>Creamy Whole Wheat Soup, Slow Cooked with Lamb Pieces Seasoned with Hints of Cardamom and Cinnamon</i>	
<i>Tomato Soup with Dry Limes</i>	5.0
<i>Omani take on the Classic Tomato Soup, Slow Cooked to Perfection With Whole Sun Dried Omani Limes to Flavor</i>	
<i>Alkarasea Soup</i>	6.0
<i>Traditional Clear Goat Leg Soup Slow Cooked with vegetables, Lightly Spiced with Ginger and Red Chilies</i>	

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## Hot Apptizers

<i>Shuwa Musannef</i> <i>Light Mini Omani Pancakes Stuffed with Shuwa Meat</i>	6.5
<i>Laham Musannef</i> <i>Light Mini Omani Pancakes Stuffed with Mince Meat, Seasoned with Cinnamon</i>	6.0
<i>Kebab Samak</i> <i>Traditional Kufta made of King Fish Flavored with Coriander and Dry Limes</i>	6.5
<i>Sambosa Shuwa</i> <i>Traditional Sambosa Stuffed with Slow Roasted Lamb Meat Marinated with Shuwa Spices, Accented with Coriander and Parsley</i>	6.0
<i>Awal Sambosa</i> <i>Traditional Sambosa Stuffed with Sun Dried Baby Shark Meat Flakes Lightly Accented with Chilies</i>	5.5
<i>Mubasalat</i> <i>Unique Omani Pastry Mixed with Chick Peas and Onions, and Lightly Seasoned Cinnamon</i>	5.5



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## Sea Food Dishes

<i>Marqat Pablo</i> <i>Light King Fish Stew with Onions, Tomatoes, Green Chilies, Saffron and Lemon Juice</i>	14.0
<i>Marqat Al Awal</i> <i>Sun-dried Baby Shark Flakes Stewed with Onions and Rich Tomato Sauce</i>	12.0
<i>Marqat Kebab Al Samak</i> <i>Fish Kufta Stewed with Tomatoes and Sun-dried Omani Limes</i>	14.0
<i>Marqat Samak Bil Narjeel</i> <i>King Fish Prepared with Creamy Coconut Sauce, Lightly Spiced</i>	14.0
<i>Salqat Al Samak</i> <i>Broth of Hamour Fish with Onions and Tomatoes with Hint of Zaatar (thyme)</i>	14.0
<i>Samak Mtafai</i> <i>Pan-fried King Fish served with Tangy Tomato and Tamarind Sauce</i>	14.0
<i>Mahamas Rubian</i> <i>Sautéed Prawns</i>	18.0
<i>Mahamas Al Sharkha</i> <i>Sautéed Lobster</i>	28.0

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## Meat Dishes

<i>Laham Mqalay</i> <i>Sautéed Lamb Accented with Fresh Coriander</i>	16.0
<i>Maraq Ma'ajeen</i> <i>Sun Dried Meat Stewed and Lightly Flavored with Garlic and Coriander</i>	16.0
<i>Maraq Mashakik</i> <i>Mashakik Meat Cubes Stewed in Tangy Tomato Sauce</i>	16.0
<i>Maraq Laham Bil- Bamya</i> <i>Lamb Stew with Ladies Finger Cooked in Tomato Sauce</i>	16.0
<i>Mahmas Laham</i> <i>Sautéed Lamb with Roasted Onions and Tomatoes Flavored with a Little Ginger</i>	16.0



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## Chicken Dishes

<i>Marqat Al Dijaj</i> <i>Chicken Stew, Lightly Flavored with Garlic, Accented With fresh Coriander</i>	12.0
<i>Marqat Al Dijaj Bil Narjeel</i> <i>Chicken Stew with a Creamy Coconut and Tomato Sauce Lightly Spiced Accentuating the Flavor</i>	12.0
<i>Salqat Al Dijaj</i> <i>Broth of Corn fed Chicken Flavored with Lime and Zaatar</i>	12.0

## Vegetarian Hot Dishes

<i>Marqat Al Dal</i> <i>Classic Lentil Stew with Distinct Omani Flavor</i>	8.0
<i>Dengu Mqashad</i> <i>Lentil Stew Prepared with Onions and Lightly Spiced with Cumin Seeds</i>	8.0
<i>Garlic Jareesh</i> <i>Creamy Broken Wheat Slow Cooked with Milk and Onions, Flavored with Garlic</i>	8.0

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## Rice Main Courses

*All Omani Rice Dishes are made from the highest quality Aromatic Basmati*

**Omani Shuwa** 22.0

*Traditional Roasted Lamb Marinated with Special 'Shuwa' Spices and Vinegar, Covered with Banana Leaves and Slow Roasted Overnight in an Underground Pit*

**Qabuli with Mashakik** 18.0

*Rice Cooked in Qabuli Spices Served with Skewered Barbecued Lamb 'Mashakik'*

**Qabuli with Camel Meat** 16.0

*Rice Cooked in 'Qabuli' Spices Served with Camel Meat*

**Qabuli Samak** 16.0

*Rice Cooked with Tuna Fish Cubes, Lentils, Cumin and Dry Limes*

**Doq Qabuli** 18.0

*Rice Cooked with Clams, Onions and dry Lemons*

**Mashakik Biryani** 18.0

*Omani Special take on the Classic Biryani, with Rice Flavored with Saffron and Rose Water, Served with Rich Tomato-based Sauce*

**Biryani Laham** 18.0

*Omani Special take on the Classic Biryani, Served with a rich Tomato-based Sauce with Lamb*

**Biryani Dijaj** 16.0

*Oman's Special Take on the Classic Biryani, Served with Chicken in Rich Tomato-based Sauce*

**Biryani Samak** 16.0

*Oman's Special Take on the Classic Biryani, Served with a Rich Tomato-based Sauce with King Fish*

**Arsia Laham** 16.0

*Mashed Rice with Lamb, Flavored with Cardamom with Special Sauce 'Turshe'*

**Harees Laham** 16.0

*Creamy Whole Wheat and Lamb, Slow Cooked with Cardamom & Cinnamon Flavoring, Garnished with a Splash of Homemade Ghee*

**Madhroba Dijaj** 14.0

*Mashed Rice with Chicken, Flavored with Cardamom and Rose Water*

**Fata Dijaj** 14.0

*Traditional Chicken Stew with Vegetables Served on a Bed of Artisanal Bread with Dry Limes and herbs*

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## Side Dishes

### Steamed Rice

Steamed Plain White Rice

### Rice with Onion and Almond

Steamed Rice Garnished with Crisp Caramelized Onions and Roasted Almonds

### Saffron Rice

Steamed Rice Flavored with Saffron and Cardamom

### Lentil Rice

Rice Cooked with Lentils

## Assorted Omani Bread Basket

Al Raqhal Bread - Al Mardhof Bread - Muqasqas - Al Khanfrosi Bread - Lolah

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## Dessert

### Omani Halwa

Gelatinous Omani Sweet, made from Fine Ingredients, Flavored with Saffron, Cardamom and Rose water.

7.0

### Asida Bi Dibs

Soft Crumble Flavored with Cardamom and Saffron, Served with Dibs (date syrup)

6.5

### Khabissa Bil Findal

Sweet Potatoes Prepared with Sweet Dough

6.5

### Sewiya

Sweet Vermicelli Cardamom and Rose water

6.5

### Farni

Omani Milk Pudding made of Rice flower

6.5

### Boubar

Creamy Pumpkin Sweet

6.5

### Golat al Asal Bil Thom

Traditional Omani Pancakes with Garlic and Black Pepper Flavor

6.5

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## *Selection of Ice Cream*

<i>Fardh Date Ice Cream</i>	<i>5.5</i>
<i>Frankincense Ice cream with Saffron</i>	<i>5.5</i>
<i>Omani Coffee Ice Cream</i>	<i>5.5</i>
<i>Ice Cream made from Camel Milk</i>	<i>5.5</i>



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## *Fresh Juices*

<i>Cucumber Juice</i>	<i>4.5</i>
<i>Carrot Juice</i>	<i>4.5</i>
<i>Pomegranate Juice</i>	<i>4.5</i>
<i>Watermelon Juice</i>	<i>4.5</i>
<i>Grape Juice</i>	<i>4.5</i>
<i>Almond Juice</i>	<i>4.5</i>
<i>Orange Juice</i>	<i>4.5</i>
<i>Lime Juice with Lime Zest</i>	<i>4.5</i>
<i>Lemon Juice</i>	<i>4.5</i>
<i>Pineapple Juice</i>	<i>4.5</i>
<i>Sweet Melon Juice</i>	<i>4.5</i>

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## Tea

<i>Green Tea</i>	3.0
<i>Black Tea</i>	3.0
<i>Dry Lime Tea</i>	3.0
<i>Saffron Tea</i>	3.0
<i>Jasmine Tea</i>	3.0
<i>Tea with Milk and Turmeric</i>	3.0

## Hot Beverages

<i>Cinnamon Hot Drink</i>	3.0
<i>Aniseed Hot Drink</i>	3.0
<i>Cardamom Hot Drink</i>	3.0
<i>Fenugreek Hot Drink</i>	3.0

## Selection of Coffees

<i>Omani Coffee</i>	3.0
<i>Barley Coffee with Ginger</i>	3.0
<i>Date Seeds Coffee with Ginger</i>	3.0

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