

momento

fond memories



M E N U

Marhaba from Chefs (Welcome Appetizer) **BHD 6.0**
Green Olive Tapenade, Focaccia & Smoked Eggplant Aioli

Beef Carpaccio **BHD 6.0**
Black pepper crusted thinly sliced beef tenderloin,
arugula salad, caper truffle dressing

Tuscan Bean Soup **BHD 4.0**
Hearty Italian Broth with Cannellini Beans, Roasted
Garlic, carrots and beef bacon

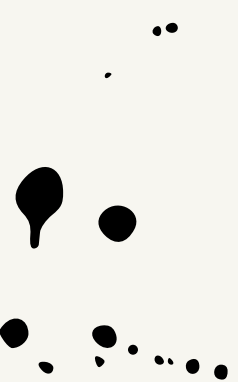
Harira **BHD 4.0**
Moroccan Lamb Stew, Lentils and Fresh Coriander leaves

Chilled Gazpacho **BHD 4.0**
Tomatoes, Compressed Watermelon, Sherry Vinegar
Himalayan Pink Salt

Mezze

Walnut and Roasted Pepper Muhamarra	BHD 2.0
Tabouleh	BHD 2.0
Beetroot Hummus	BHD 2.0
Cheese Manakeesh	BHD 2.0
Lamb Manakeesh	BHD 3.0

Polpo **BHD 7.0**
Sous Vide and Charred Spanish Octopus drizzled with
Persilade & Lemon and Caper crushed fingerling potatoes



Burrata

Locally Sourced, Heirloom Tomatoes,
Pistachio Pesto & Spanish Extra Virgin Olive Oil

BHD 8.0

Calamari Frito

Crispy fried calamari with Lemon Aioli and Spicy Marinara

BHD 4.5

Seabass Tartare

Avocado, Mango, Red Radish and Citrus Emulsion

BHD 7.0

Caesar Salad

Crispy Romaine and Parmesan Garlic Dressing
Choice of Shrimp, Salmon and Chicken

BHD 4.5

Peninsula Greens

Crispy local greens, heirloom tomatoes, red and white quinoa, charred figs and tapioca cracker tossed in lemon herb dressing.

BHD 4.0



Mains

Beef Tenderloin

180 gms USDA cut Truffled Mashed Yukon Gold Potatoes,
glazed carrots and beef jus

BHD 18.5

Bone in Rib Eye Steak

350 gms, USDA cut, Roasted Artichokes, beef jus

BHD 22.0

Hammour En Papillote

Local Fish Steamed in butter paper with olives, thyme,
cherry tomatoes and lemon confit

BHD 11.0

Catch of the Day

Lemon and Thyme marinated Whole Roasted fish,
Roasted Turnips and Squash

BHD 14.0

Please note that the above Main courses are not included to half board & full board package & Entertainer Voucher; supplement price for half & full board is BHD 9.

<i>Kibbeh Bin Laban</i>	<i>BHD 9.0</i>
Yoghurt and Garlic Gravy, Vermicelli rice	
<i>Naomi Lamb</i>	<i>BHD 11.0</i>
24-hour braised Lamb Shank, Cracked Freekeh	
<i>Pasta Al Pomodoro</i>	<i>BHD 5.0</i>
Spaghetti tossed in san Marzano tomato basil sauce	
<i>Risotto al funghi</i>	<i>BHD 8.0</i>
Arborio rice cooked in chicken broth with Wild Mushrooms	
<i>Baby Chicken</i>	<i>BHD 10.0</i>
Whole Roasted Organic baby chicken, Rosemary Roasted Potatoes and Eggplant Caponata, Chicken jus	
<i>Tagine</i>	<i>BHD 8.0</i>
Moroccan Lamb Stew with Vegetables, Prunes and Almonds	
<i>Gnocchi</i>	<i>BHD 14.0</i>
Homemade potato dumplings tossed in parmesan served with braised beef brisket	
<i>Al Gamberi</i>	<i>BHD 8.0</i>
Angel Hair Pasta with extra virgin olive oil, garlic, parsley and tiger shrimp	
<i>Rigatoni Al Pesto</i>	<i>BHD 7.0</i>
Homemade basil and pinenut sauce, roasted cherry tomatoes	
	
Pizzas	
<i>La Bianca</i>	<i>BHD 8.0</i>
Rosemary Cream, Parmesan, Mozzarella and Truffle Oil	
<i>La Classico</i>	<i>BHD 8.0</i>
Tomato Basil sauce, Mozzarella and Parmesan	



La Rucola

BHD 9.0

3 Cheese Sauce, Arugula and Artichokes

Make your Own

BHD 10

Choice of Tomato Sauce or White Sauce, Mozzarella, Olives, Artichokes, Peperoni, Chicken, Shrimp, Parmesan, Onions, Peppers, Mushrooms

Arabic Biryani

Basmati Rice Cooked with Aromatic Local Spices and topped with fried onions and nuts

Chicken BHD 8.0 | Shrimp BHD 9.0 | Lamb BHD 9.0

Sides

Whipped Mash Potatoes

BHD 3.0

Honey and Cinnamon Roasted Baby Carrots

BHD 2.0

Sautéed Asparagus

BHD 3.0

Parmesan Truffle Fries

BHD 3.5



Dessert

Tiramisu

BHD 4.5

Mascarpone, lady fingers and coffee dust

Chocolate Lava

BHD 4.0

Molten cake served with Vanilla Bean Ice Cream

Crema Catalana

BHD 3.5

Local dates and shaved pistachios

Citrus gelato dome

BHD 5.0

Hazelnut cream, mango coulis, almond biscotti

Um Ali

BHD 3.0

Selection of Ice Cream and Sorbet

BHD 3.5



MOMENTO BBQ FOR TWO

BHD 65.0

(Must be prebooked on a 6 hour notice)

Sit back and relax while our chef grills you a seafood and meat feast overlooking Bahraains best sunset views.

Local Greens Salad with Watermelon and Pumkin Seeds
Grilled Calamari and Mandarin
Hummus , Tabouleh and Muhamarra
Lebanese Bread and Focaccia

USDA Tomahawk with Signature Seasonings with beef Jus
Jumbo Shrimp
Thyme and Lemon rubbed Grilled Hamour
Grilled Summer Vegetables

Selection of Local and International sweet bites



MOMENTO KIDS

Penne Pasta with Tomato Sauce	BHD 4.0
Mozzarella Sticks	BHD 4.0
Vegetable Fried Rice	BHD 2.5
Beef Tenderloin with choice of vegetable/French fries	BHD 8.0
Crispy fish with choice of vegetable/French fries	BHD 5.0
Beef Sliders with cheddar cheese & fries	BHD 6.0
Kids Pizza	BHD 4.0

KINDLY ADVISE OF ANY DIETARY RESTRICTIONS

ALL PRICES ARE IN BAHRAINI DINARS (BHD) & ARE NOT INCLUSIVE
OF 10% SERVICE CHARGE, 5% GOVERNMENT LEVY, & 10% VAT



BEVERAGES

Agua de Valencia

BHD 2.5

Fresh orange juice and grapes take center stage in this agua de Valencia recipe. This popular Spanish mocktail reminiscent of the mimosa. Which includes **orange juice, grapes, vanilla syrup, lemon juice.**

St. Tropez

BHD 2.5

Inspired by the charm of the St. Tropez, this mocktail will take you on a journey of French specialties, brought up to date in a way that is conventional, yet contemporary, chic and trendy. Goes with **raspberry puree, elderflower syrup, lime juice, soda top up**

Maripossa Rossa

BHD 3.0

For a cosmopolitan twist on a breezy, summer mock tail, try the Maripossa Rossa. This light, rose-colored drink is a combination of **watermelon juice, lime juice, hibiscus syrup, spiced syrup, egg white**

Habu Alhal

BHD 3.0

You don't need alcohol to make a great mixed drink! With Habu Alhal mock tails from cardamom you can whip up a fun and delicious booze-free beverage which includes **pineapple juice, lime juice, cardamom syrup, honey, coconut milk**

A Ghaf

BHD 3.5

It is a heady mix of sweet and savory that will convince you drinking cheese is the next big thing. Which includes **hibiscus/ cascara tea, lime juice, peach syrup, vanilla syrup, goat cheese foam**

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Mastiha***BHD 3.5***

The Lemonade Batrounieh wins big points for taste and visual appeal. It comes from the Batroun region in northern Lebanon. Batroun is one of the oldest cities in the world and there's a lot to take in. Rose water, lemon juice, mint syrup (Soak lemon, sugar, mint in rose water for 48 hours to get optimum flavor)

Apollo Cooler***BHD 3.5***

This delicious Greek inspired drink, Apollo Cooler, is made using cranberry juice, lemon juice, grapes, feta cheese brine and ginger ale. It's the taste of Greece in a glass!

Drinks 007 under Mojito Tree***BHD 3.0***

Dragon Fruit Mojito
Passion Fruit Mojito
Rambutan Mojito
Pineapple Mojito
Mixed Berry Mojito

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