



## STARTERS

### MEDITERRANEAN MEZZE <sup>N D V</sup>

Hummus, tzatziki, havuç tarator

### GAZPACHO SOUP <sup>V G</sup>

Chilled Spanish tomato soup, cucumber peppers and bread

### CRISPY CATCH <sup>F G</sup>

Shrimp popcorn, baby squid spicy mayonnaise

### YELLOW FIN TUNA CRUDO <sup>R F</sup>

Preserved lemon, avocado

## MAIN COURSES

### HAMOUR FISH SHUWA

Slow-cooked hamour fish marinated in traditional Omani spices

### LAMB TAGINE

Slow cooked lamb, dates, almonds

## DESSERTS

### GRAND CRU LAVA CAKE <sup>D G</sup>

70% dark chocolate, tahitian vanilla ice cream

### FRUIT SALAD

Lightly chilled seasonal fruits

Kindly note that our dishes are prepared in an environment that may contain allergens.

All fish and seafood used are certified and sustainably sourced.

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

# Rawya



A MEDITERRANEAN JOURNEY