

Rawya

BY THE SEA

◆ YELLOW FIN TUNA CRUDO <small>R F GF</small> preserved lemon, avocado	6.5	CUTTLE FISH TAGLIATELLE <small>SF GF</small> slow cooked squid, zucchini, mint 7.3	LOCAL SEAFOOD STEW <small>SF D</small> shrimp, sea bream, baby potato, fennel 11.4
KINGFISH CARPACCIO <small>R F GF N</small> fennel, chili, hazelnut	5.3	OMANI PRAWN PIL PIL <small>D</small> jumbo prawn, garlic 7.3	KINGFISH STEAK <small>F GF</small> ratatouille 8.1
CRISPY CATCH <small>F</small> shrimp popcorn, baby squid spicy mayonnaise	6.5	◆ LOBSTER & ORZO <small>D SF</small> poached omani lobster, saffron, lemon 14.6	◆ PAELLA DE MAR <small>GF SF</small> seafood paella — squid, prawn, mussels mushroom 13
FRIED OCTOPUS <small>SF N GF</small> romesco, vegetable pickles	7.7		LOBSTER SAGANAKI <small>V GF</small> feta, dill 14.6

TASTE OF THE SEA

25.9 per person

Enjoy a full table of special seafood picks
Minimum of 2 guests

OMANI CATCH

Fresh Omani catch of the day prepared just the way you like it
served with your choice of two sides

À LA MEUNIÈRE

FRIED

◆ GRILLED

FISHERMAN'S NET EXPERIENCE

36.4

mezze + 2 kg fish + two sides + two desserts

EARTH

BEETROOT SALAD <small>D GF N V</small> creamed feta cheese, smoked beetroot compressed watermelon	4.9
SHAVED CAULIFLOWER SALAD <small>V GF</small> spiced almonds, pickled raisins	4.9
◆ MEDITERRANEAN MEZZE hummus, moutabel, labneh, warak enab, arabic bread	4.1
BURRATA <small>D GF</small> smoked pepper, red chimichurri, oregano	6.5
PAELLA DEL MONTANA <small>V GF</small> vegetarian paella	8.1

SIDES

FATTOUSH <small>G</small>
BRAISED ORZO, PESTO <small>D</small>
SAFFRON & LEMON RICE
FRIES
BROCOLLINI
CRISPY HASH BROWN BITES

LAND

◆ LAMB TAGINE <small>N</small> slow cooked lamb, dates, almonds	11.4
WAGYU STRIPOIN <small>D GF</small> beef striploin, roasted potato, padron peppers	29.2
CHICKEN CANNELONI <small>D</small> homemade pasta, filled roasted chicken, mushroom	8.1
WHOLE SPRING CHICKEN <small>D GF</small> roasted chicken, roasted pepper, olives, capers	9.8
WAGYU BURGER <small>D</small> red onion marmalade, gruyere cheese	11.4

DESSERTS

GRAND CRU LAVA CAKE D G
70% dark chocolate, tahiti vanilla ice cream
4.5

APPLE PIE D G
spiced apple, cinnamon gelato
4.5

DESSERT PLATTER D G
9.8

◆ EXOTIC PAVLOVA GF D
exotic fruit compote, mango sorbet
4.5

DOUBLE CHEESECAKE D
salted caramel sauce
4.5

◆ RAWYA SIGNATURES / (D) Dairy / (E) Egg / (N) Nuts / (G) Gluten / (S) Sesame / (SF) Shellfish / (V) Vegetarian

All prices are in Omani riyal (OMR) and are subject to taxes and service charge
- Service Charge 8%, Municipality Fees 5%, Tourism Fees 4%, and VAT 5% -

Please let us know if you have any food allergies or specific dietary requirements. We will be happy to assist you with detailed allergen information for all our dishes.
Kindly note that while we take great care in food preparation, our kitchen is not entirely allergen free.

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