

# Rawya

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| ★ YELLOW FIN TUNA CRUDO <sup>R F</sup><br>preserved lemon, avocado            | 6.5 |
| KINGFISH CARPACCIO <sup>R F N</sup><br>fennel, chili, hazelnut                | 5.3 |
| CRISPY CATCH <sup>F G</sup><br>shrimp popcorn, baby squid<br>spicy mayonnaise | 6.5 |
| FRIED OCTOPUS <sup>SF N G</sup><br>romesco, vegetable pickles                 | 7.8 |

## BY THE SEA

|  |      |
|--|------|
| ★ CUTTLEFISH TAGLIATELLE <sup>SF</sup><br>slow cooked squid, zucchini, mint        | 7.4  |
| OMANI PRAWN PIL PIL <sup>D</sup><br>jumbo prawn, garlic                            | 7.3  |
| ★ LOBSTER & BARLEY ORZO <sup>D SF G</sup><br>poached omani lobster, saffron, lemon | 14.7 |

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|---|------|
| LOCAL SEAFOOD STEW <sup>SF D GF</sup><br>shrimp, sea bream, baby potato, fennel     | 11.4 |
| KINGFISH STEAK <sup>F GF</sup><br>ratatouille                                       | 8.2  |
| ★ PAELLA DE MAR <sup>SF</sup><br>seafood paella – squid, prawn, mussels<br>mushroom | 13   |
| LOBSTER SAGANAKI <sup>V GF D</sup><br>feta, dill                                    | 14.6 |

## TASTE OF THE SEA

26 per person  
minimum of 2 guests

|                                      |
|--------------------------------------|
| CUTTLEFISH TAGLIATELLE <sup>SF</sup> |
| YELLOW FIN TUNA CRUDO <sup>R F</sup> |
| CRISPY CATCH                         |
| PAELLA DE MAR <sup>SF</sup>          |
| OMANI PRAWN PIL PIL <sup>D</sup>     |
| MIX DESSERT PLATTER <sup>D G</sup>   |

## OMANI CATCH

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

À LA MEUNIÈRE  
OR  
FRIED  
OR  
★ GRILLED

## FISHERMAN'S NET EXPERIENCE

36.6 for two persons

mezze  
2 kg fish  
two sides  
two desserts  
the fish is prepared just  
the way you like it

STEAMED  
OR  
GRILLED

## EARTH

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

## SIDES

3.3

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| FATTOUSH <sup>G</sup>                     |
| BRAISED BARLEY ORZO, PESTO <sup>D G</sup> |
| SAFFRON & LEMON RICE                      |
| FRIES                                     |
| BROCCOLINI                                |
| CRISPY HASH BROWN BITES                   |
| GARDEN SALAD                              |

## SAUCES

saucers are served with steaks only

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| SALSA VERDE  |
| BERNAISE     |
| CHIMICHURRI  |
| TARTAR SAUCE |

## LAND

|  |      |
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| ★ LAMB TAGINE <sup>N</sup><br>slow cooked lamb, dates, almonds                         | 11.4 |
| WAGYU STRIPLOIN <sup>D GF</sup><br>280g beef striploin, roasted potato, padron peppers | 29.3 |
| CHICKEN CANELONS <sup>D G</sup><br>homemade pasta, filled roasted chicken, mushroom    | 8.2  |
| WHOLE SPRING CHICKEN <sup>D</sup><br>roasted chicken, roasted pepper, olives, capers   | 9.8  |
| WAGYU BURGER <sup>D G</sup><br>red onion marmalade, gruyere cheese                     | 11.4 |

## DESSERTS

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|--|-----|
| GRAND CRU LAVA CAKE <sup>D G</sup><br>70% dark chocolate, tahitian vanilla ice cream | 4.5 |
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|---|-----|
| APPLE PIE <sup>D G</sup><br>spiced apple, cinnamon gelato | 4.5 |
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| MIX DESSERT PLATTER <sup>D G</sup> | 9.8 |
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| ★ EXOTIC PAVLOVA <sup>GF D</sup><br>exotic fruit compote, mango sorbet | 4.5 |
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| DOUBLE CHEESECAKE <sup>D</sup><br>salted caramel sauce | 4.5 |
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★ 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 allergenfree.

*Rawya*