

SHUA SHACK EXPERIENCE

Soup of the day

Mezze

HUMMUS WITH DAKHA SALAD

Purée of boiled chickpeas, lemon juice, tahina sauce and tomato dakha

DF | GF | SF | V | VG

FARM SALAD

tomato, cucumber, mint leaves, red radish, farm feta cheese

GF | SF | VG

SAMAK MAKLIH

Crispy local catch with bell pepper dip

DF | SF

BEETROOT MOUTABAL

Slow cooked beetroot with honey and date syrup

DF | GF | V | VG

EGGPLANT FATTHA

Crispy Arabic bread with eggplant and yoghurt tahina sauce & roasted

peanuts

SF | VG | CN

TRADITIONAL OMANI CHICKEN SALAD

Tomato, onion, bell peppers, chicken with Omani date lemon dressing

GF

LABNEH SALAD

Labneh with cherry tomato and mint leaves and date vinegar dressing

GF | VG

Main Course

OMANI SHUA LAMB

Lamb leg slowly cooked in a sand pit following the purest Omani tradition, served with saffron basmati rice with roasted nuts and cucumber yoghurt on the side

DF | GF | CN

OMANI VEGETABLE SALONA

Traditional Omani vegetable curry

DF | GF | SF

Dessert

KUNAFI

Homemade kunafa with akawi cheese and rose water, topped with pistachio

CN

OMR 47 +++ per person

GF - Gluten free / DF - Dairy free / SF - Sugar free / VG - Vegetarian / V - Vegan / CN - Contain nuts / D - Detox / F - Fitness / S - Sleep

Please do let us know if you have any special dietary requirements or allergies.

All prices are in Omani Rials and subject to 8.4 percent service charge, 5 percent tourism tax, 4 percent municipality fee, and 5 percent VAT.