



AL BOOM

STEAK & SEAFOOD
EST. 1982

STARTERS

LOBSTER SALAD

QUINOA, ARUGULA, SHAVED AVOCADO AND SWEET MUSTARD DRESSING
8.750

ANGUS BEEF CARPACCIO WITH SHAVED PARMIGIANO
ARUGULA AND TRUFFLE DRESSING
6.500

CLASSIC SHRIMP AND AVOCADO COCKTAIL
AVOCADO AND TOMATO SALSA, COCKTAIL SAUCE
4.750

SMOKED BURRATA WITH HEIRLOOM TOMATOES
MATURED BALSAMIC
5.500

CAESAR SALAD

ROMAINE LETTUCE, SHAVED PARMIGIANO,
TOASTED GARLIC CIABATTA
3.500

ADD
PRAWNS 3.500
CHICKEN 2.000

GARDEN SALAD

GRILLED HALLOUMI, POMEGRANATE VINAIGRETTE
3.750

OUR HOT SPECIALTIES

BLACK MUSSEL MARINIÈRE 8.500
SHALLOTS, CHOPPED PARSLEY,
BLACK PEPPER AND CREAM

FRIED SEAFOOD BASKET TEMPURA 7.500
WITH AIOLI

DYNAMITE SHRIMPS 6.750
SPICY MAYO

SHORT RIB CROQUETTES 5.500
WITH CHIPOTLE BBQ MAYO

BAKED CLAMS 5.250
WITH GARLIC, PARSLEY,
BREAD CRUMBS AND TOMATOES

FRIED CALAMARI 4.000
LEMON AIOLI AND OLIVE TAPENADE

COURGETTE FRITTER 3.250
WITH CILANTRO DIP

S-O-U-P-S

LOBSTER BISQUE WITH COCONUT CREAM
AND LOBSTER CHUNKS
4.500

CLAM CHOWDER
WITH RUSTIC GARLIC BREAD
3.500

ARABIC LENTIL WITH CUMIN AND CROUTON
3.000

TO SHARE

SEAFOOD PIDE 6.250
FLAT BREAD WITH TOMATO COULIS, CALAMARI,
MUSSELS, SHRIMPS AND HAMOUR BAKED IN CLAY OVEN

BARBECUE SHORT RIB FLAT BREAD
WITH SOUR CREAM AND SHREDDED CHEDDAR 5.750
PICKLED RED ONION AND ARUGULA

WOOD FIRED FLATBREADS 4.250
BEETROOT, CARROT AND CLASSIC HUMMUS WITH
CRACKED FALAFEL, ROCKET LEAVES AND CONFIT GARLIC

OUR SIGNATURE ORGANIC DATE 0.500
FLATBREAD (PER PIECE)

FROM THE CHARCOAL GRILL

FISH AND SEAFOOD

LIVE CANADIAN LOBSTER 27.000

MARINATED GRILLED KING PRAWNS
500 GR / 1 KG 15.000 / 27.000

WHOLE OMANI LOBSTER 16.500

WHOLE ZUBAIDI 11.500

PRAWNS MARINATED WITH GARLIC AND PAPRIKA BUTTER ... 10.500

SEABASS FILETS 10.750

PREMIUM SCOTTISH SALMON 9.000

YOUNG HAMOUR FILET 8.500

CERTIFIED ANGUS BEEF CUTS

TOMAHAWK, CHAR-GRILLED RIB EYE ON THE BONE
1100 G / 27.000 - 40MINS

CHATEAUBRIAND
EYE OF THE TENDERLOIN
600 G / 24.000 - 40MINS

PORTERHOUSE
600 G / 17.000

TENDERLOIN
250 G / 10.750

RIB EYE
300 G / 9.250

NEW YORK SIRLOIN
300 G / 8.500

AUSTRALIAN WAGYU

— MARBLING SCORE OF 6-7 —

TENDERLOIN
200 G / 21.000

RIB EYE
200 G / 18.000

STRIPLOIN
200 G / 17.000

THE GRILLED SELECTIONS COME
WITH YOUR CHOICE OF ONE SAUCE

PRICES IN KD



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AL BOOM SIGNATURES

THE AL BOOM MIX GRILL (2 PERSONS)

A COMBINATION OF BABY CHICKEN, GRILLED LAMB CHOPS, BEEF TENDERLOIN, SERVED ON SAJ BREAD WITH FRIES, GARLIC AND TAHINA SAUCE

29.000

OUR SEAFOOD PLATTER (2 PERSONS)

A SELECTION OF OUR FAVORITE, STARTING WITH OMANI LOBSTER THERMIDOR, GRILLED PRAWNS, FILLET OF BABY HAMOUR, SCOTTISH SALMON AND SOME FRIED CALAMARI. SERVED WITH TRADITIONAL SAFFRON RICE AND LEMON BUTTER SAUCE

39.000

LIVE CANADIAN LOBSTER

THERMIDOR SERVED IN THE SHELL

29.000

HOMEMADE SPAGHETTI WITH LOBSTER

IN A CREAMY TOMATO SAUCE

14.500

OUR FAVORITES (2 PERSONS)

WHOLE BAKED LAMB SHOULDER

MARINATED IN SAFFRON AND SLOW ROASTED WITH DESERT TRUFFLES, ORIENTAL RICE

27.000

WHOLE SALT CRUSTED BAKED SEABASS 1.2 KG

24.000

ZUBAIDI MUTABAK

BAKED WITH ARABIAN SPICES AND RICE

12.500

GRILLED LAMB CHOPS

10.750

SEABASS IN PAPILOTTE

BAKED IN CLAY OVEN WITH TOMATOES AND SPRING ONION

10.750

SMOKED TEXAS BBQ SHORT RIBS

WITH HONEY COLESLAW

10.250

AL BOOM BURGER

ANGUS BEEF BURGER CARAMELIZED ONION, AGED CHEDDAR AND TRUFFLE MAYO
TRUFFLE SKINNY FRIES

9.500

TENDERLOIN SKEWERS

ASPARAGUS AND CHIMICHURRI SAUCE

9.500

CORN-FED BABY CHICKEN

MUSAHAB WITH GRILLED TOMATOES, GREEN CHILI, RED ONION AND GARLIC MAYONNAISE

7.500

QUINOA RISOTTO

WITH CHAR GRILLED LEEKS

6.000

SAUCES

1.500 PER PORTION

BBQ

BEURRE BLANC

GARLIC AND HERB BUTTER

MADAGASCAR GREEN PEPPERCORN

CREAMY MUSHROOM

BÉARNAISE

CHIMICHURRI

CAFÉ DE PARIS

SIDES

ALL OUR GARNISHES ARE PRICED AT 2.000 PER PORTION

CHAR GRILLED BROCCOLINI

CREAMY SPINACH WITH PARMESAN

GRILLED OYSTER MUSHROOM

STEAMED BABY VEGETABLES

ROASTED CORN

GRILLED ASPARAGUS

SKINNY FRIES

TRUFFLE SKINNY FRIES

BUTTERED MASH POTATO

BAKED POTATO WITH SOUR CREAM
AND CHEDDAR CHEESE

SOMETHING SWEET

DARK CHOCOLATE CAKE 3.750
CHOCOLATE GANACHE, SALTED CARAMEL SAUCE,
FRESH BERRIES

CHOCOLATE ESPRESSO TORTE 3.750
FRESH RASPBERRIES AND VANILLA ICE CREAM

THE REAL PROFITEROLE 3.500
CRISPY CHOUX PASTRY, VANILLA ICE CREAM
AND HOT CHOCOLATE SAUCE

BAKED CHEESE CAKE 3.500
SLOW COOKED PEACH, VANILLA ICE CREAM

VANILLA CREAM BRULE 3.250
ORANGE TUILE AND RED BERRIES

OUR SAFFRON UMALI 3.000
TOASTED PISTACHIO AND ALMOND

AL BOOM FRUIT PLATTER 4.500

NOTE: SOME PRODUCTS CONTAIN GLUTEN, CRUSTACEANS, EGG, FISH, PEANUTS, SOYBEANS, MILK, DRIED FRUIT AND NUTS, CELERY, MUSTARD, SESAME SEEDS, SULFITES, LUPIN, MOLLUSCS AND BY-PRODUCTS. IN CASE OF ALLERGY, PLEASE INFORM OUR STAFF. THIS ESTABLISHMENT HAS AT YOUR DISPOSAL INFORMATION ON THE DISHES IT OFFERS.

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