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# AL BOOM

STEAK & SEAFOOD

EST. 1982

## STARTERS

### TAPAS WITH A TWIST

DYNAMITE SHRIMPS, SPICY MAYO .....	6.750
LOBSTER AND PRAWN MOMOS, SOUR CREAM, TOMATO ADJIKA .....	5.250
FRIED SHRIMP WITH TARATAR SAUCE .....	4.750
PULLED BBQ RIBS SPRING ROLL, SOUR CREAM DIP .....	4.000
FRIED CALAMARI, GARLIC MAYO .....	4.000
PUNJABI SAMOSA, TOMATO CORIANDER POT, MINT CHUTNEY .....	3.250
CAULIFLOWER NUGGETS, DUKKAH, GARLIC SAUCE .....	3.250

### SALADS

CLASSIC SHRIMP AND AVOCADO COCKTAIL .....	4.750
AVOCADO AND TOMATO SALSA, COCKTAIL SAUCE	
TORCHED BURRATA WITH HEIRLOOM TOMATOES .....	4.250
BASIL PESTO, PUMPKIN SEED, MATURED BALSAMIC	
TEX-MEX CHICKEN CAESAR SALAD .....	4.000
ROMAINE LETTUCE, SHAVED PARMIGIANO, CRISPY BACON, TOASTED GARLIC CIABATTA	
WEDGE SALAD .....	3.750
ICEBERG LETTUCE, CHOPPED BACON, HEIRLOOM TOMATO, BLUE CHEESE DRESSING	

### MEZZE ON FLATBREAD READY TO SHARE

BEETROOT, CARROT AND CLASSIC HUMMUS WITH CRACKED FALAFEL, ROCKET LEAVES, GARLIC CONFIT .....	4.250
MUHAMARA, LABNEH, MOUTABEL, CHICKPEA SPREAD WITH OLIVE OIL, POMEGRANATE AND FRESH MINT. ....	4.000
OUR SIGNATURE ORGANIC DATE FLATBREAD (PER PIECE) .....	0.500

### S-O-U-P-S

LOBSTER BISQUE WITH COCONUT CREAM, LOBSTER LOLLIPOP	4.500
CLAM CHOWDER WITH RUSTIC GARLIC BREAD	3.500
ARABIC LENTIL WITH CUMIN AND CROUTON	3.000

### MUSSELS AND CLAMS

CLASSIC MUSSELS MARINIERE .....	7.500
SHALLOTS, CHOPPED PARSLEY, BLACK PEPPER, CREAM	
THAI CURRY MUSSELS .....	7.500
GREEN COCONUT CURRY, LEMONGRASS, KAFFIR LIME	
BAKED CLAMS WITH PROVENÇAL GARLIC .....	5.250
PARSLEY BREAD CRUMBS	

## FROM THE CHARCOAL GRILL

### FISH AND SEAFOOD

LIVE CANADIAN LOBSTER .....	27.000
WHOLE OMANI LOBSTER .....	14.500
WHOLE ZUBAIDI. ....	10.500
SEABASS FILETS WITH BASIL AND OLIVE OIL .....	10.750
PRAWNS MARINATED WITH OLIVE OIL AND GARLIC .....	10.500
PREMIUM SCOTTISH SALMON FROM LOCH DUART .....	8.500
YOUNG HAMOUR FILET. ....	7.500

### CERTIFIED ANGUS BEEF CUTS

TOMAHAWK, CHAR-GRILLED RIB EYE ON THE BONE 1 100 G / 27.000 - 40MINS
CHATEAUBRIAND EYE OF THE TENDERLOIN 600 G / 24.000 - 40MINS
PORTERHOUSE 600 G / 17.000
PRIME 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 240 G / 18.000
NEW YORK SIRLOIN 240 G / 17.000

THE GRILLED SELECTIONS COME  
WITH YOUR CHOICE OF ONE SAUCE

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## AL BOOM SIGNATURES

### THE AL BOOM MIX GRILL (2 PERSONS)

A COMBINATION OF BABY CHICKEN, GRILLED LAMB CHOPS, TENDERLOIN BEEF SKEWER. SERVED ON OUR TRADITIONAL BOOM 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, MIX GRILLED VEGETABLES AND LEMON BUTTER SAUCE

39.000

### LIVE CANADIAN LOBSTER THERMIDOR SERVED IN THE SHELL 29.000

### ZUBAIDI MUTABAK BAKED WITH ARABIAN SPICES AND RICE 11.250

### BALOOL SINGARI MAABOUJ, TAHINI, GARLIC SAUCE 11.000

### TRADITIONAL BALOOL SPICY DAKOUS 10.500

### GRILLED LAMB CHOPS GARLIC AND HERB BUTTER 10.500

### BEEF SHORT RIBS SLOW BRAISED, STICKY BBQ MARINATE 10.250

### TAGLIATELLE WITH A CREAM MUSHROOM SAUCE AND PARMESAN SHAVINGS 6.500

## CORN-FED BABY CHICKEN

SERVED WHOLE WITH YOUR CHOICE OF MARINADE

MUSAHAB WITH GRILLED TOMATOES, GREEN CHILI, RED ONION, GARLIC MAYONNAISE .....7.500

TIKKA MARINATED, CUCUMBER, YOGURT DIP, MINT CHUTNEY .....7.250

SLIGHTLY SPICY PORTUGUESE PERI-PERI.....7.250

TERIYAKI AND GINGER.....7.250

## SAUCES

1.250 PER PORTION

COCONUT GREEN CURRY WITH LEMONGRASS

BEURRE BLANC

GARLIC AND HERB BUTTER

MADAGASCAR GREEN PEPPERCORN

CREAMY MUSHROOM

BÉRNAISE

BBQ

TARTAR SAUCE

## SIDES

1.750 PER PORTION

SAFFRON RICE

CREAMY SPINACH WITH PARMESAN

ONION RINGS

STEAMED VEGETABLES

ROASTED CORN

GRILLED ASPARAGUS

SKINNY FRIES

BUTTERED MASHED POTATO

BAKED POTATO WITH SOUR CREAM

ROCKET LEAVES, CHERRY TOMATOES, AGED BALSAMIC AND OLIVE OIL

## 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 CHEESECAKE ..... 3.500  
SLOW COOKED PEACH AND VANILLA ICE CREAM

NABULSIYA CHEESE KONAFA..... 3.250  
CINNAMON SYRUP AND PISTACHIO DUST

OUR SAFFRON OM ALI ..... 3.000  
TOASTED PISTACHIO AND ALMOND

VANILLA CRÈME BRÛLÉE ..... 3.250  
ORANGE TUILE AND RED BERRIES

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.