



# AL BOOM

STEAK & SEAFOOD

EST. 1982

## STARTERS

### TAPAS WITH A TWIST

DYNAMITE SHRIMPS, SPICY MAYO .....	6.750
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	
GARDEN SALAD.....	3.250
ICEBERG LETTUCE, ROCKET, CUCUMBER, CHERRY TOMATO, CAPSICUM, CARROT, ONION, POMEGRANATE SEEDS AND LEMON VINAIGRETTE	

### 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
OMANI LOBSTER THERMIDOR .....	16.500
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 .....	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
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### 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 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, 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**

### DUKKAH CAULIFLOWER STEAK

CHICKPEA RAGOUT

**6.250**

## 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

BÉARNAISE

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.