

APPETIZERS, SOUPS AND SALADS

Mezze 24 for Two North African hot and cold mezze selection with bread chips N	\$48
Baahaa Chopped salad Romaine leaves, tomato, cucumber, sumac,	
dried fig, walnut, fresh mint, lemon dressing VN	\$18
Hummus Dip (chickpea puree with tahini, garlic and coriander)	
served with choice of meat or seafood with bread chips and parsley salad	
Charmoula scented roasted prawns	\$22
Ras el hanout marinated seared scallops	\$22
Arabian spiced charred squid	\$22
Sheek kebab	\$18
Algerian Soup Chicken and thyme	\$18
Traditional Harira Soup Celery, coriander, and chickpeas	\$16
FROM THE GRILL	
Grain Fed Beef Striploin	\$44
Grain Fed Beef Tenderloin	\$46
Premium Lamb Rack	\$48
Piri piri baby Chicken (Half)	\$42
Reef Fish Fillet	\$32
Medallion of Tuna	\$32
Live Lobster* (100 gms)	\$20



BAA HAA Mashawi Bahariah(Mixed seafood) for two*	\$98
Blue water prawn	
Scallop	
Calamari	
Reef fish	
Tuna	
Maldivian lobster tail	
Rubbed with North African spice mix	
Served with harissa and garlic sauce	
(Full Board & Half Board Supplement \$76)	
BAAHAA Mashawi grill for two	\$98
Leg of chicken	
Rack of Lamb	
Beef tenderloin	
Merguez sausage	
Rubbed with North African spice mix	
Served with harissa and garlic sauce	
(Full Board & Half Board Supplement \$66)	
BAAHAA Kebab Mashawi for two	\$88
Shish Kebab	
Shish Taouk	
Moroccan Kofta Kebab	
Grilled Tomato / Stuffed marrow / Baby potato/ braised onion	
Rubbed with North African spice mix	
Served with Harissa and garlic sauce	
(Full Board & Half Board Supplement \$56)	



SHAWARMA FOR TWO

Make your own wrap (one-day advance order)

Chicken Shawarma (Full Board/Half Board \$68 for two)	\$98
Lamb Shawarma (Full Board/Half Board \$68 for two)	\$98
Beef Shawarma` (Full Board/Half Board \$68 for two)	\$98
Arabic slack bread, Tahina cream, Lettuce, Tomato, pickle cucumber	
TAGINE	
Lamb neck and potato tagine	\$34
Moroccan lemon chicken tagine	\$38
Shell fish tagine	\$28
Mosli vegetable tagine	\$24
SIDE DISHES	
Syadya rice	\$12
Arabian eggplant moussaka	\$12
Fried cauliflower - tahina cream sauce V	\$12
Couscous – Roasted vegetables	\$12
Hand cut chips - Tossed in dukkah	\$12
Batata Makhbuz (Baked sweet potato)	\$12
DESSERTS	
Morrocan orange cake	
Honey cream, compressed citrus fruitand orange blossom ice cream	\$16
Pistachio walnut baklava N Pistachio parfait and pomegranate jelly	\$18
Date pudding N caramel, and rose petal ice cream, almond nougat	\$18
Charred Fig N Hazelnut Briouates, Cardamom custard.	\$18
Fresh fruit platter	\$14



BAAHAA MAKULAT BAHRIA ALRUWEA

(Seafood delight)
MINIMUM 6 PERSONS

Mezze 24

North African hot mezze Cold mezze selection topped with shellfish fluid gel Zatar bread chips N

Vegan Harira with slow cooked Salmon

SEAFOOD BBQ OVER CHAR GRILL

Blue water prawn Scallop Calamari Reef fish Tuna

Maldivian lobster tail
Grilled Tomato / Stuffed marrow/ Baby potato/ braised onions on skewer

Rubbed with North African spice mix Served with Harissa and garlic sauce

OVER IN TAGINE

Shell Fish tagine / Vegetable cous cous / Braised onion and mushroom stew

Compressed rose petal ice beam, Baklava crumble, caramelized fig, orange blossom cream,
Dark chocolate husk

SUPPLEMENT

Six people Bed and Breakfast \$270++ Per person Bed and Breakfast \$75++ Per person Half Board /Full Board \$45++



BAAHAA CULINARY JOURNEY OVER TAGINE

(Tagine Journey) MINIMUM 2 PERSONS

Hummus Beirut Calamari
Avocado Hummus Garlic prawns
Eggplant Roasted vegetable skewer
Beetroot hummus Shish Tawouk
Muhamara Mini Shish kebab
Zaatar Bread chips and chunky parsley salad

Algerian Soup Chicken and thyme

Moroccan Lemon chicken tagine
Shell Fish Tagine
Green bean Tagine
Roasted Vegetable cous cous
Dukkah Mash

Ice Bomb

Pistachio ice cream, rose petal ice cream, date ice cream, Orange blossom, lemon cream and chocolate husk

Warm Fig Pudding

Caramel, almond nougat and candid figs

SUPPLEMENT

Two people Bed and Breakfast \$80++ Per person Bed and Breakfast \$40++ Per person Half Board/Full Board \$24++