





TAPAS MENU

small savoury dishes, typically served with drinks at the bar

TOMATO BRUSCHETTA OMR 2.500

french baguette, fresh tomato, basil leaves

2.500 ر.ع

طماطم بروسكيتا

خبز فرنسي، طماطم طازجة، أوراق ريحان

MUSSELS VINAIGRETTE OMR 4.000

mustard, vinegar, olive oil, garlic

4.000 ر.ع

بلح البحر

مستردة، خل، زيت زيتون، ثوم

FRIED CALAMARI OMR 3.000

deep fried calamari rings, lemon aioli

3.000 ر.ع

كليماري مقلی

حبار مقلی مع الليمون

COCONUT PRAWNS OMR 5.000

prawns, breadcrumbs, coconut, spicy mango dip

5.000 ر.ع

جمبرى مقلی

جمبرى وبقسماط، جوز الهند، مانجو، فلفل حار

CHILI CON CARNE OMR 4.000

grounded beef, paprika, tomato, red beans, nachos

4.000 ر.ع

شيلي كون كارن

لحمه مفرومه، بيريكا، طماطم، فلفل حار، جبنة

SPICY BUFFALO WINGS OMR 3.000

fried chicken wings, chili paste, spring onion

3.000 ر.ع

اجنحه فراخ مقلیه

اجنحه فراخ مقلیه، فلفل حار، بصل اخضر

CHEESE ROKAK OMR 2.500

lebanese cheese pastry, tzatziki dip

2.500 ر.ع

سمبوسة بالجبنه

رقاق لبناني، جبنة، صوص الزبادي

BEEF SATAY OMR 3.500

beef skewer, soya sauce, peanut sauce

3.500 ر.ع

لحم ساتيه فى السيخ

لحم فى السيخ، صويا صوص، زبدة السودانى

All prices are in Omani rials and subject to 5% municipality, 4% tourism, 5% vat and 8% service charge.

جميع الأسعار بالريال العماني وتخضع لرسوم البلدية 5%، ورسوم السياحة 4%، وضريبة القيمة المضافة 5%، ورسوم الخدمة 8%



BOUTIQUE HOTEL

JEBEL SIFAH, OMAN

BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES	
SOFT DRINKS	1.500
pepsi, diet pepsi, 7up, diet 7up, tonic, ginger ale, mountain dew, mirinda	
STILL WATER 500 ML	1.000
STILL WATER 1.5 LTR	1.500
SPARKLING WATER 330 ML	1.300
SPARKLING WATER 1 LTR	2.800
FRESH JUICE	2.200
RED BULL	3.500

COFFEE/TEA	
Americano	1.500
Espresso Single/Double	1.000/1.500
Mochaccino/ Hot chocolate / Cappuccino/ Café latte	2.000
Turkish coffee	2.000
Teas	1.500

ICED DRINKS	
CITRUS THYME ICED TEA	2.000
earl grey tea, orange, lemon, thyme stems	
FAVOURITE ICED TEAS	2.000
lemon, peach	
BREEZE	2.000
iced coffee light blend	
MEN AT WORK	2.000
iced coffee strong blend	
SAVOY BROWN	2.000
cappuccino blend with cream	
THE CREAM	2.000
regular coffee served with choice of ice cream	

MOCKTAILS AND SMOOTHIES	
LEMON MINT	3.000
fresh lemon juice, mint, and sugar syrup	
BLUE PASSION	3.000
fresh passion fruit, mint, brown sugar, lime, syrup, soda	
TROPICAL PINEAPPLE COLADA	3.000
pineapple, banana, strawberry syrup, ginger ale	
FIZZY CUMBERRY	3.000
cucumber, strawberry, lime juice, sugar syrup, soda	
INNOCENT PASSION	3.000
fresh passion fruit, kiwi, cranberry, and lime juice	
ALL TIME FAVOURITE SMOOTHIES	3.000

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COCKTAILS	
BULL FROG	5.000
vodka, white rum, gin, tequila, blue curacao, red bull	
LONG ISLAND ICED TEA	3.500
vodka, white rum, gin, tequila, triple sec, lime juice, pepsi	
PINA COLADA	3.500
white rum, pineapple, coconut cream, dark rum	
BLOODY MARY	3.500
vodka, tabasco, w sauce, tomato, lime juice, celery stick	
MARGARITA	3.500
tequila, triple sec, lime juice (choice of mango, pineapple or strawberry)	
CLASSIC MARTINI	3.500
martini extra dry, gin, lemon twist	
MOJITO	3.500
white rum, lime, mint leaves, brown sugar, soda	
DAIQUIRI	3.500
white rum, lime juice, sugar syrup with your choice of: strawberry, pineapple, or mango	
COSMOPOLITAN	3.500
vodka, Cointreau, lime, cranberry juice	
MAI THAI	3.500
dark rum, white rum, triple sec, pineapple, lemon juice, orange juice, grenadine syrup	
AMARETTO SOUR	3.500
disaronno, lime juice, sugar syrup	
HARVEY WALL BANGER	3.500
galliano, vodka, orange juice	

SHOOTERS	
JAGER BOMB	5.500
jagermeister, red bull	
B52	3.500
baileys, grand mariner, kahlua	
BABY GUINNESS	3.500
sambucca, tia maria, baileys	
BRAIN HEMORRHAGE	3.500
peach schnapps, baileys, grenadine	
SLIPPERY NIPPLE	3.500
vodka, sambuca, coffee beans	

APERITIF	
Campari bitter	3.800
Pimms no.1	3.800
Martini bianco/rosso/dry	3.800
Cinzanno bianco/rosso	3.800
Aperol	3.800
Ricard	3.800

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BEER

Draft (Amstel/Heineken) 500ml	4.000/5.000
Corona/heineken (bottled)	3.500
Amstel 330ml (can)	3.000
Tiger 500ml (can)	3.000
Darguner/Hollandia 500ml (can)	2.000

WINE BY THE GLASS

Rose wine	
wilderness bay- South Africa	3.500
White wine	
cuvée, sabourin, sauvignon blanc- France	4.500
baron d’arignac, ugni blanc, terret, grenache-France	3.500
Red Wine	
cuvée sabourin, cabernet sauvignon-France	4.500
baron d’arignac, shiraz/syrah- France	3.500
Sparkling wine	
duc de varrene brut, rare white blend- France	4.000

SHERRY & PORT

Tio pepe	6.000
Cockburn’s port	6.000

RUM

Bacardi white/gold	2.800
Captain morgan spiced	2.800
Appleton	2.800
Bacardi oakheart	2.800

GIN

Hendricks	3.800
Gordons	2.800
Beefeather	2.800
Bombay sapphire	2.800
Tanqueray	2.800

VODKA

Ciroc	5.000
Grey goose	5.000
Smirnof	3.300
Absolute blue	3.300
Stolichnaya	3.300
Sky blue/raspberry/passion	3.300

WHISKEY/SINGLE MALT

Johnny walker blue label	15.000
Glenfiddich	4.800
Jameson	3.300
Jim beam	3.300
Jack daniels	3.300
Johnny walker black label	3.300
Chivas regal	3.800
Dewar’s white label	2.800
Johnny walker red label	2.800
Famous grouse	2.800
J&B rare	2.800

DIGESTIVE

Remy martin vsop	8.000
Henessey vsop	5.000
Henessey	4.000
Sauza silver	2.500
Sauza gold	2.500

WINE LIST

WHITE

Albert bichot - Chablis, Chardonnay, France	OMR 55.000
beautiful greenish gold in color, fresh, elegant on the nose, lemony, mineral nuances	
Marlborough, Kim Crawford, Sauvignon blanc, New Zealand	OMR 50.000
Herbaceous aromas, backed by ripe fruit flavors of melon, passion fruit and crisp acidity. Ideally suited to fresh oysters, asparagus dishes or summer salads.	
Riff, Pinot Grigio delle Venezie I.G.T., Italy	OMR 48.000
light, dry and intensely fresh, spice and plenty of fruit	
Fortant De France, Sauvignon Blanc, France	OMR 32.000
notes of yellow peach, fresh, rich, vibrant on the palate, lovely tropical fruit flavors	
Cuvee Sabourin, Sauvignon Blanc, France	OMR 22.000
a crisp, dry, and typically grassy-gooseberry Sauvignon Blanc, fresh and lemony.	
Les Trois Domaines - Guerrouane Blanc - Zniber, Morocco	OMR 18.000
lively, fruity, and refreshing. A clean and lively white with good acidity, ripe fruit characters and a hint of wild mountain herbs.	
Baron D’Arignac, Ugni Blanc, Terret, Grenache, France	OMR 18.000
pale yellow with yellow highlights, notes of citrus, ripe fruits, flowers, ample and warm wine that is easy to drink, goes with white meat and salad	

RED

Bodega Norton, Malbec, Argentina	OMR 53.000
the wine is characterized by its elegance, complexity, flavors of ripe black fruit, violets, spices, tobacco, a long and complex finish	
Chateau lamarsalle, Bordeaux blend, France	OMR 53.000
dark garnet, hints of purple at the edges, this wine reveals blackberry, saddle leather and coffee on the nose, firm, more elements of tea, glycerin, and camphor	
Wither Hills Pinot Noir, New Zealand	OMR 53.000
layers of sumptuous fruit, spice continue onto the palate, a core of juicy fruit, bright acidity, fine ripe fruit tannins, delivering the hallmark Wither Hills Pinot Noir style.	
Zonin valpolicela, Corvina & Rondinella, Italy	OMR 38.000
dry on the palate, delicate veining, a fine and harmonious balance, great strength and sturdy body, the aftertaste is highly persistent, delectably clean.	
Enate tapas, Tempranillo, Spain	OMR 33.000
hints of red fruits, notes of caramel, strawberry, and licorice, beautifully structured tannins	
Cuvee Sabourin Cabernet Sauvignon, France	OMR 22.000
simple and satisfying red, light red berry fruits, a touch of spices	
Domaine Toulal - Guerrouane Rouge, Shiraz/ Syrah, Morocco	OMR 18.000
blood red, Lactic cherry yoghurt bouquet, Same on the palate, Candy stick, cherry and some metal, Some bitterness in the finish	

ROSE

Château de l’Aumérade, Grenache, Cinsault, Syrah, France	OMR 40.500
the fresh nose is composed of citrus aromas such as orange, grapefruit complemented by a full, spicy, fleshy palate, refreshing acidity	
Wilderness bay, South Africa	OMR 18.000
strawberry pink appearance, aromas of fresh watermelon and red berry fruit. refreshing, crispy and long lingering acidity with well-balance juicy red fruit tannins.	

SPARKLING WINES

Zonin Prosecco Brut, Italy	OMR 28.000
bouquet is very fruity and aromatic, hints of wisteria flowers and rennet apples	
Freixenet Cordon Negro, Cava DO, Spain	OMR 28.000
a cava with an exceptional, fresh fruity style and lingering aroma, notes of apple, pear, citrus, and a touch of ginger	
Nederburg Premère Cuvée Brut, South Africa	OMR 23.000
a fresh, crisp bubbly with a lingering sparkle, it is delicately fruity on the nose with a zesty palate	
Mionetto il viola, Italy	OMR 18.000
a delicate violate aroma, reminiscent of lush flowering violets meadows in the alps & the fruity freshness of a white frizzante	

