# C SALT

## Cold Appetizer

**TOMATO GAZPACHO (V, VV)** — BHD 8.500
*Cold Tomato & Cucumber Soup, Raspberry Vinegar,Extra Virgin Olive Oil*

**CEVICHE CANCHITA (SF)** — BHD 16.500
*Marinated Prawns, Crab and Calamari in Peruvian Aji Amarillo Tiger's Milk, Limes, Onions, Sweet Potato Puree and Canchita Corn*

**TIRADITO NIKKEI (SF, SO, SE)** — BHD 14.900
*Marinated and Sliced Tuna in a Peruvian - Japanese Marination, Avocado Puree, Sweet Potato Puree, Onion Salsa, Bonito*

**CAUSA MASALA (SF, G)** — BHD 12.900
*Potato, Lime and Aji Amarillo Salad, Salsa Brava and Fried Calamari, Masala Spices and Chimichurri*

**SOLTERITO (V, N, D)** — BHD 9.500
*Red Quinoa & Avocado Salad, Halloumi Cheese, Cherry Tomatoes, Black Olives, Pomegranate and Cashews*

**SCALLOP TIRADITO (SF)** — BHD 15.400
*Scallop, pineapple tigers milk, chalaquita, passion fruits.*

**CRAB CAUSA (SF, G)** — BHD 12.900
*Crsipy Soft Shell Crab, Garlic aioli, Potato Causa, Avocado puree, cherry tomatoes, black olive aioli*

**CRAB TOSTADAS (SE, SF) | 4 PCS** — BHD 10.250
*Corn Tortilla, Crab meat, Zaatar Spices, Habanero Oil, Lime juice*

## Hot Appetizer

**SUQUET (SF, N, G, D)** — BHD 20.500
*Catalan Seafood soup, Saffron potatoes, Almonds, Pine nuts, Romesco, Parsley*

**GAMBAS AL AJILLO (D, SF) | 5 PCS** — BHD 17.500
*Prawns poached in Gambas Oil & Dried Chilli, Light potato puree, garlic chips*

**PULPO A LA BRASA (SF, N)** — BHD 16.900
*Grilled Octopus, Black Lentil Stew, Black Olive Puree, Smoked Paprika Oil, Pine Nuts*

**BEEF ANTICUCHOS (SE, N, D) | 2 PCS** — BHD 40.500
*Marinated Wagyu Beef Skewers in Panca Chilli, Light Hummus, Ocopa Black Mint Sauce, Toasted Almonds, Red Quinoa, Tomato Salsa*

**VERDURAS A LA BRASA (V, VV, N)** — BHD 10.500
*Grilled Artichokes, Broccolini, Eggplant, Asparagus, Baby Zucchini, Algarrobina Sauce, Pistacchio, Dried Cranberries*

**ESPÁRRAGOS CON LOCRO (V, N, D)** — BHD 11.500
*Grilled White & Green Asparagus, Pumpkin "Locro" Sauce, Parmesan Cheese, Toasted Almonds, Crispy Red Quinoa*

FOR YOUR COMFORT AND SAFETY, PLEASE ADVISE OUR FOOD & BEVERAGE SERVICE TEAM OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

V-VEGETARIAN | VV-VEGAN | G-GLUTEN | SF- SEAFOOD | N - NUTS | D - DAIRY | SE - SESAME | SO-SOYA

HAWAR RESORT
BY MANTIS

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## Signature Races
## Paellas & Fiduás

**PAELLA DE LANGOSTA Y CAMARONES (SF)** BHD 23.500
*Spanish Bomba Rice, Saffron Potatoes, Chick Peas, Oman Lobster, Prawns, Grilled Tomatoes & Garlic Aioli*

**PAELLA DE PRIMAVERA** BHD 16.500
*Spanish Bomba Rice, Saffron Potatoes, Cherry Tomatoes, Eggplant, Brocollini, Baby Zucchini, Green Asparagus, Garlic Aioli*

**FIDEUÁ NEGRA (SF)** BHD 18.500
*Traditional Spanish "Thin Pasta" Paella, Black Squid Ink Sauce, Chick Peas, Saffron Potatoes, Hammour Fish, Grilled Octopus & Piquillo Pepper Aioli*

**ARROZ CON POLLO LIKE A CHICKEN MAJBOO (N)** BHD 17.900
*Basmati Coriander and Spinach Rice, Pumpkin, Cashews , Dried Mulberries, Dried Blueberries, Black Lemon, Grilled Marinated Chicken, Tomato Salsa*

**SEAFOOD MAJBOO (SF, N)** BHD 27.500
*Basmati Seafood Rice, Tomato, Peruvian Aji Panca Chilli & Crab, Grilled Fish, Prawns, Almonds, Dried Blueberries, Dried Mulberries, Tomato Salsa*

### SIDE DISHES

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| FRENCH FRIES (G) | BHD 5.200 |
| LIGHT POTATO PUREE (D) | BHD 5.200 |
| VEGETABLES A LA PLANCHA | BHD 5.200 |

## Main Courses

**PESCADO A LA TALLA (SO, SF)** BHD 24.500
*Grilled Hammour in Dried Chilli Sauce and Parlsey Sauce, Oranges, Pomelo & Pickles Onions in Sumac Spice*

**LAMB BARBACOA (G, D)** BHD 18.500
*Braised Lamb "Mexican Style" in Adobo Sauce & Spices with 3 kinds of Braised Local Beans*

**STEAK "LOMO SALTADO" (D, SO)** BHD 50.900
*Grilled Rib Eye Steak, Tomatoes, Onions & Coriander, Light Soy Sauce & French Fries*

**POLLO A LA BRASA (D)** BHD 17.900
*Grilled Chicken thigh boneless, potato kapchi, fava beans, halloumi cheese, tomato, canchita corn*

**PESCADO AND CRAB TOMATO SAUCE (SF, D, G)** BHD 28.500
*Grilled Hammour, Prawns, Spanish Crab Sauce, Creamy couscous, grilled tomatoes*

**CARNE ASADA (G, D)** BHD 50.900
*Beef Rib-eye, Pico de Gallo, beans, avocado puree, flour tortillas.*

**MARISCADA (SF, D, G)** BHD 45.500
*Lobster, Scallops, Prawns, Hammour fish, potato puree, Huancaina, parmesan cheese, Pistachio, Chives*

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# Dessert

**TRES LECHES (G, D)** — BHD 10.500
*Moist Coconut Sponge Cake, Strawberries, Vanilla Cream, Coconut Flakes, Gold Leaves*

**ALFAJOR ROTO (G, D)** — BHD 7.500
*Broken Home Made Butter Cookie, Dulce de Leche, Pineapple Compote , Mangoes*

**ARROZ CON LECHE & CHOCOLATE (D)** — BHD 8.500
*Vanilla & Coconut Rice Pudding, Macerated Green Grapes, Dried Cranberries, Dark Chocolate Sauce, Coconut Flakes*

**CHEESECAKE APASIONADO (N, G, D)** — BHD 8.500
*Passion Fruit Cheesecake, Mangoes, Almond Crumble*

**MAGICAL CHOCOLATE CAKE (D, N)** — BHD 8.000
*Flourless chocolate cake, Blueberry compote, Caramelized Hazelnut*

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