



Dolphin Terrazza
ROOFTOP PIZZERIA LOUNGE

A LA CARTE
menu

5:00 PM until 12:00 AM

A LA CARTE MENU

5:00 PM until 12:00 AM



ZUPPE

Zuppa De Lenticchie Tuscan style brown lentil soup with pasta	3.000
Crema Di Funghi Crème of mushroom with croutons	3.500

INSALATE E ANTIPASTI

Insalata alla Caprese Rocca, buffalo mozzarella, cherry tomato, basil leaves and olive oil	6.900
Insalata Funghi Rucola Rocca, mushroom, parmesan and balsamic dressing	3.700
Insalata di pollo affumicato Iceberg lettuce, smoked chicken, cherry tomato, parmesan cheese, Beef bacon and Caesars dressing	4.900
Insalata di Mare Mixed seafood, fresh mint sauce	6.800
Tagliere di Formaggi Misti con Miele Selection of Italian cheese with honey	7.500
Insalata Finocchi Fresh fennel, mesclun salad, orange, pomegranate, roasted walnuts, apple vinegar, extra virgin olive oil	5.000
Carpaccio di Bresaola Beef bresaola with rucola, Grana cheese and extra virgin olive oil	5.200
Bruschetta Classica al Pomodoro Tomato, garlic, basil, olive oil	3.000
Panzerotti Deep fried folded dough stuffed with spinach, tomato and mozzarella	4.200
Parmigiana di Melanzane Traditional Italian dish, eggplant, tomato sauce, fresh basil and mozzarella	4.100
Mozzarella in Carozza Fried breaded mozzarella sandwich with anchovies and spicy tomato sauce	4.100
Calamari Fritti Crispy fried calamari with lemon and tartare sauce	4.700
Carciofo Marinato Artichoke marinated with olive oil, oregano, lemon zest	4.200
Taggiasche Aromatizzate Taggiasche olives in brine, thyme, chili, olive oil	3.000
Funghi Ripieni al Caprino Baked stuffed mushroom with goat cheese	3.800
Patate Fritte French fries	3.100

PIZZA

Margherita Tomato sauce, basil and mozzarella cheese	4.700
Bufalina Tomato sauce, basil and Buffalo mozzarella	6.900
Bianca Burrata, ricotta, pecorino, olive oil	6.500
Formaggi Tomato sauce, oregano, mozzarella, Gorgonzola, Asiago and Grana Padano	5.700
Vegetariana Tomato sauce, mozzarella, oregano, eggplant, bell pepper, onion, courgette, mushrooms	4.700
Frutti di Mare Tomato sauce, basil, mozzarella, shrimps, calamari, fish and mussels	7.200
Parmegiana Tomato sauce, mozzarella, oregano, Parmigiano cheese and olive oil	5.700
Napoletana Tomato sauce, basil, buffalo mozzarella, cherry tomato, anchovies	6.900
Capricciosa Tomato sauce, oregano, mozzarella, smoked turkey, artichoke, mushrooms, black olives and olive oil	6.100
Calabrese Tomato sauce, oregano, mozzarella, chili, black olives, onion, olive oil and beef salami	6.300
Gamberi Tomato sauce, oregano, mozzarella, cherry tomato, gamberi, olive oil and rucola	8.100

PASTA

Ravioli di Ricotta e Spinaci Spinach, ricotta cheese, tomato sauce, olive oil, basil	6.700
Gnocchi di Patate ai Quattro Formaggi Potato gnocchi, cream, Grana Padano, Gorgonzola, Taleggio, Fontina	5.800
Penne con Pomodoro e Melanzane Penne pasta, tomato sauce, eggplant, basil, olive oil, Grana Padano	4.800
Spaghetti alla Busara Spaghetti, prawns, chili flakes, garlic, parsley, tomato, olive oil	7.100
Maccheroni al ragù Bolognese Maccheroni pasta, minced beef, tomato onion, olive oil	5.800

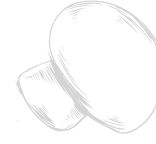
DOLCI

Tiramisu Lady finger biscuits soaked in coffee, mascarpone cheese and cocoa powder	4.500
Cassata Traditional Italian desserts with sheep ricotta and candied fruits	4.500
Mousse al Cioccolato Chocolate mousse with crumbled biscuits	4.500

Semifreddo alle Fragole Italian Strawberry ice cream cake	4.200
Fruit Cuts Seasonal exotic fruit cut	5.500
Selection of ice cream and sherbet (per scoop) Vanilla, chocolate, strawberry, mango	1.500

If you have any concerns regarding food allergies, please alert your server prior ordering.
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البيتزا

4.700	مارجريتا صلصة طماطم، ريحان، موزاريللا
6.900	بوفالينا صلصة طماطم، ريحان، موزاريللا بوفالا
6.500	بيانكا بوراتا، ريكوتا، بيكورينو، زيت زيتون
5.700	فورماجي صلصة طماطم، أوريجانو، موزاريللا، جورجونزولا، أسياجو، جرانادا بادانو
4.700	فيجيتاربانانا صلصة طماطم، موزاريللا، أوريجانو، باذنجان، فلفل حلو، بصلة، كوسة، فطر
7.200	فروت دي ماري صلصة طماطم، ريحان، موزاريللا، روبيان، كالاماري، سمك، بلح البحر
5.700	بارميجيانا صلصة طماطم، موزاريللا، أوريجانو، بارميزان، زيت زيتون
6.900	نابوليتانا صلصة طماطم، ريحان، موزاريللا بوفالو، طماطم كرزية، أنشوجة
6.100	كابريتشيوزا صلصة طماطم، أوريجانو، موزاريللا، ديك رومي مدخن، خرشوف، فطر، زيتون أسود، زيت زيتون
6.300	كالابريزي صلصة طماطم، أوريجانو، موزاريللا، فلفل حار، زيتون أسود، بصلة، زيت زيتون، سلامي بقري
8.100	جمبري صلصة طماطم، أوريجانو، موزاريللا، طماطم كرزية، روبيان، زيت زيتون، جرجير
باستا	
6.700	رافولي بالريكوتا والسبانخ سبانخ، ريكوتا، صلصة طماطم، زيت زيتون، ريحان
5.800	نيوكي أربعة أجنان نيوكي البطاطا، كريمة، جرانادا بادانو، جورجونزولا، تاليجيو، فونتينا
4.800	بيني مع الطماطم والباذنجان باستا بيني، صلصة طماطم، باذنجان، ريحان، زيت زيتون، جرانادا بادانو
7.100	سباجيتي ألا بوسارا سباجيتي، روبيان، رقائق الفلفل الحار، ثوم، بقدونس، طماطم، زيت زيتون
5.800	معكرونة بولونيز معكرونة الماكاروني، لحم مفروم، طماطم، بصلة، زيت زيتون

شورية

3.000	شورية العدس شورية العدس البني على الطريقة التوسكانية مع الباستا
3.500	شورية كريمة الفطر شورية كريمة الفطر مع الخبز المحمص

السلطات والمقبلات

6.900	سلطة كابريزي جرجير، موزاريللا بافلو، طماطم كرزية، أوراق ريحان، زيت زيتون
3.700	سلطة الجرجير بالفطر جرجير، فطر، جبنة بارميزان، صلصة البلسميك
4.900	سلطة الدجاج المدخن خس آيس بيرغ، دجاج مدخن، طماطم كرزية، بارميزان، لحم بقري مقعد، صلصة السييزر
6.800	سلطة ثمار البحر مأكولات بحرية مشكلة، صلصة نعناع طازجة
7.500	طبق أجنان تشكيلة من الجبن الإيطالي مع العسل
5.000	سلطة الشمر شمر طازج، خضار ورقية، برتقال، رمان، جوز محمص، خل التفاح، زيت زيتون
5.200	بريزاولا كارباتشيو بريزاولا بقري، جرجير، جبنة جرانادا، زيت زيتون
3.000	بروشيتا الطماطم التقليدية طماطم، ثوم، ريحان، زيت زيتون
4.200	بانزيروتي عجينة مقلية محشوة بالسبانخ والطماطم والموزاريللا
4.100	بارميجيانا ميلانزاني طبق إيطالي تقليدي مكوّن من باذنجان، صلصة طماطم، ريحان، موزاريللا
4.100	موزاريللا إن كاروزا سندويش موزاريللا مقلية مع أنشوجة وصلصة طماطم حارة
4.700	كالاماري مقلي كالاماري مقلي مقرمش مع صلصة الترتار
4.200	خرشوف متبل خرشوف، زيت زيتون، أوريجانو، ليمون
3.000	تاجياتشي أروماتيزانا زيتون تاجياتشي، زعتر، فلفل حار، زيت زيتون
3.800	فونغي ريبيني آل كابرينو فطر محشو بجبنة الماعز مطهو بالفرن
3.100	بطاطا مقلية

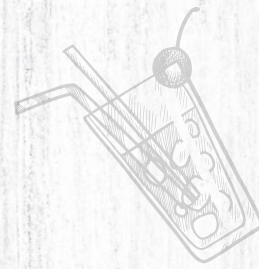
الحلويات

4.200	سيميفريو الفراولة كيكة الأيس كريم الإيطالية بالفراولة
5.500	فواكه مقطعة فواكه استوائية موسمية مقطعة
1.500	اختيارك من نكهات الأيس كريم والسوربيه (سكوب واحد) فانيليا، شوكولاتة، فراولة، مانجا
4.500	تيراميسو بسكويت ليدي فنجر منقوع في القهوة، جبن ماسكربوني، مسحوق الكاكاو
4.500	كاساتا حلوى إيطالية تقليدية بجن الماعز والفواكه المحلاة بالسكر
4.500	موس الشوكولاتة موس الشوكولاتة مع قطع البسكويت

إذا كان لديك أي مخاوف بشأن الحساسية الغذائية، يرجى تنبيه نادل الطعام الخاص بك قبل الطلب.
جميع الأسعار بالريال العماني ويضاف إليها رسوم الضرائب



BEVERAGE MENU



SOFT BEVERAGES

STILL AND SPARKLING WATER

Aqua Panna Still 750ml	2.300
San Pellegrino Sparkling 500ml	2.600
Perrier Water	2.400
Mineral Water 500 ml	1.200
Mineral Water 1500 ml	1.930

AERATED BEVERAGES

Pepsi, Seven Up, Mountain Dew	2.200
Mirinda, Tonic, Soda, Ginger Ale	

HOT BEVERAGES

FRESHLY BREWED TEA

English Breakfast, Earl Grey, Green Tea, Mint Tea, Chamomile, Moroccan and Jasmine	2.300
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COFFEE

Espresso, Cappuccino, Café Latte and Turkish	2.800
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DECAFFEINATED

FRESHLY BREWED COFFEE	2.000
HOT CHOCOLATE	2.200
ICED TEA	2.800
MILK SHAKE /ICED COFFEE	2.300
FRESH MILK	2.800
	1.650

SEASON'S SPECIAL

SEA BREEZE A Combination of sweet mango Apricot crisp soda and hibiscus tea	3.100
DRY OB A refreshing dry lemon and floral butterfly pea, topped with mint and lime	3.100
LADY SOUR A plate with lady sour grape, blueberry beet, and lemon with tart twist	3.100
INVENT Rosemary with lavender, Bourbon, Whiskey	4.400
PABLO Vanilla, Almond Japanese citrus with tropical delight	4.400
SIESTA Rum Cocktail, juice puree with jasmine tea and aged rum	4.400
YOGHURT, BANANA AND DATES	3.130
FRESH JUICE Orange, Watermelon, Carrot, Lemonade	2.800
TENDER COCONUT	2.800
CHILLED JUICE Orange, Apple, Pineapple, Tomato, Cranberry	2.000

ENERGY DRINKS

RED BULL ENERGY DRINK	4.200
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COCKTAILS

BLOODY MARY An old classic made with vodka and tomato juice	4.200
BLUE LAGOON A true compliment to the clear blue seas of Salalah made with vodka, blue Curacao and lemon juice	4.700
COSMOPOLITAN A trendsetter's favorite drink made of vodka, Cointreau and cranberry juice	4.200
DAIQUIRI Lemony white rum-based drink for the perfect afternoon	4.100
MOJITO White rum, white sugar and fresh mint leaves	4.700
PINA COLADA A nice creamy concoction of rum, pineapple juice and coconut cream	4.700
MARGERITA Laze around the whole day with this refreshing tequila cocktail	4.700
TEQUILA SUNRISE Tequila, orange juice and grenadine	4.700
WHISKY SOUR Whisky, egg white and sweet and sour mix	4.700
B52 layered shot composed of a coffee liqueur, Irish cream and Cointreau	4.700
LONG ISLAND ICED TEA This one has it all to give you that knockout punch	5.500
BULLFROG This has it all to give you that knockout punch with energy	5.900
MAI TAI An old classic made with rum and orange juice	5.500
MOSCOW MULE Made with vodka, spicy ginger beer, and lime juice	4.500
BLACK RUSSIAN It contains two parts vodka to one part coffee liqueur	5.500
HAWAII IN TERRAZZA Hawaii is a tropical cocktail made of rum, vodka, orange juice, Blue Curacao, sweet and sour mix.	5.000
NEGRONI The Negroni is a popular Italian cocktail, made of one part gin, one part vermouth rosso, and one part Campari	4.500
MANHATTAN The whiskey-based Manhattan is one of five cocktails named for a New York city borough.	4.500



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WHISKEY

J W Black Label	4.900
J W Red Label	3.200
Jim Beam	4.500
Chivas Regal 12 Yrs.	4.500
Canadian Club	3.700
Jack Daniel's	4.500
Jameson	4.500
Glenfiddich 12 Yrs.	5.500

APERITIF

Campari	3.800
Pernod	3.800
Ricard	3.800
Martini (Rosso,Dry,Bianco)	3.800
Sambuca	4.500
Cointreau	4.500

COGNAC

Hennessey VS	5.500
Remy VSOP	7.100
Courvosier VSOP	6.800

VODKA

Belvedere	6.200
Grey Goose	6.200
Absolute	3.900
Smirnoff Red	3.200

RUM

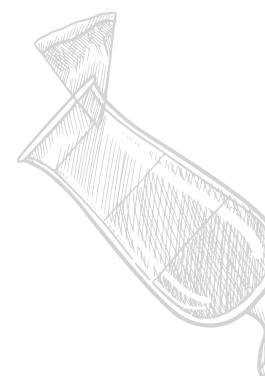
Bacardi Carta	3.200
Bacardi Gold	4.000
Malibu	3.800
Captain Morgan	3.500

TEQUILA / GIN / ARAK

Jose Cuervo Tenampa Blanc	2.900
Gordons	3.400
Bombay Sapphire, Beefeater	3.600
Arak Ksara	4.700

BEER BOTTLES

Savanna Cider	3.800
Stella	4.000
Budweiser	3.700
Corona	3.700
Heineken	3.700
Amstel	3.500
Almaza	3.500
Heineken Pint 500	6.000
Amstel Pint 500	5.500



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WINE LIST



CHAMPAGNE

TAITTINGER BRUT RÉSERVE, CHAMPAGNE, France

Great finesse and elegance, persistence of bubbles. Perfect with sushi, shellfish especially fresh oysters

GLASS BOTTLE

243.000

MOËT ET CHANDON IMPÉRIAL, CHAMPAGNE, France

Lemon-yellow colour with good intensity shining and appealing. Enjoy with seafood and white meats

243.000

DOM PÉRIGNON, CHAMPAGNE, FRANCE

Aromas of coriander, assorted black fruits with hint of minerality. Perfect with caviar, sushi or oysters

472.500

SPARKLING

SANTA CAROLINA, BRUT, CHILE

Perfect entry-level sparkling wine from one of the oldest Chilean wineries. Enjoy with white fish

41.000

AMORE DI AMANTI, PROSECCO VINO SPUMANTE EXTRA DRY, DOC, ITALY

Pale straw colour. Aromas of white flowers, peach cobbler, vibrant. Dry-yet-fruity light bodied. Perfect with cheese and chicken dishes

43.200

THE RIDDLE HARDYS, PINOT NOIR, CHARDONNY

Fresh lime, white peach, lifted floral aromas and red berry notes. Enjoy with rich fish (salmon, tuna) shellfish and chicken dishes

47.000

ROSÉ

ROSÉ D' ANJOU, SAUVIGNON ET FLIS, LOIRE, AOC, FRANCE

Strawberries rose petals, crisp as well as dry. Enjoy with salads and green veggies

31.000

WHITE WINE

CARLO ROSSI MOSCATO , USA

A crisp white wine bursting with flavor. Excellent with grilled fish, seafood, wraps, Panini salads, blue cheese dips

5.600 27.000

BAREFOOT SAUVIGNON BLANC, USA

Bursting with all the crisp flavors of refreshing honeydew melons, sweet nectarines, and juicy peaches. Perfect with chicken, seafood, pasta with white sauces, fresh vegetables and mild cheese

6.000 28.500

DARK HORSE CHARDONNAY, USA

Oak. Smooth. Caramel. The light sweetness of juicy, stone fruit flavors and a softer, creamier flavor ride. Seafood, pasta dishes with cream sauces, chicken prepared just about any way

6.000 28.500

ANTARES SAUVIGNON BLANC, CHILE

The bouquet of this white wine from Valle Central seduces with nuances of lime, lilac, pineapple and perfume rose. Especially its fruity type makes this wine so special

21.000

CRANE LAKE SAUVIGNON BLANC, USA (1.5ltr)

Notes of melon, grapefruit, apple and lemon-grass, with a lingering soft finish

29.500

LA RÉVÉRENCE, CHARDONNAY, SOUTH OF FRANCE

Tropical fruit aroma of ripe mango, peach flavours, unoaked with crisp finish. Enjoy with chicken, fish and other seafood dishes

35.500

ARGENTO, PINOT GRIGIO, ARGENTINA

Delicate floral and tropical aromas, light and clean crisp ripe apricot and white peach flavours. Enjoy with chicken and turkey dishes

37.800

FOLONARI, SOAVE, GARGANEGA, VENETO, DOC, ITALY

Fruity and crisp, delicate dry flavour with citrus crispy finish. Enjoy with seafood, shellfish and chicken dishes

37.800

HARDYS STAMP SERIES, CHARDONNAY/SEMILLON, SOUTH EAST AUSTRALIA

Medium-bodied fruit flavours with creamy texture, delicate oak and smooth finish. Enjoy with chicken and salmon dishes

37.800

MONKEY BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Lively and refreshing with lovely tropical fruit flavours. Enjoy with chicken and seafood dishes

59.000

WOODBIDGE, ROBERT MONDAVI, SAUVIGNON BLANC, CALIFORNIA

Delicate floral aromas with flavours of lime and tropical fruit with crisp finish. Lovely with seafood and light chicken dishes

54.000

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RED WINE

CARLO ROSSI RED MOSCATO, USA

Crafted with care and passion, from grapes grown in California's sun drenched vineyards, creating wines bursting with flavour and aroma. Good with all type of BBQ's or Cajun Spiced dishes. Also good to go with cold food like caprese, tartar or carpaccio

GLASS BOTTLE

5.700 27.000

BAREFOOT SHIRAZ, USA

Light, lively, and always refreshing, Barefoot Rosa Red Blend wine is perfect for sharing with friends on warm summer evenings. Rosa Red Blend is nice and fruity with hints of juicy berries and strawberry jam. Grilled and BBQ red meat, Fajitas, Chili Corn Carne

6.000 28.500

DARK HORSE CABERNET SAUVIGNON, USA

Bold. Firm Tannins. Deliciously dry "big tannin" feel paired with fruity aromatics and amplified layers of dark berry fruit with hints of dark chocolate and espresso. Goes well with any cuts of beef that is not G lean—such as T-bone steak, Rib-eye or Porterhouse

6.000 28.500

VILLA WOLF, PINOT NOIR, QUALITÄTSWEIN, PFALZ, GERMANY

Medium-bodied fruity elegant red fruit flavor with smooth soft tannins. Perfect with roasted lamb, smoked salmon and feathered game like quail

10.200 51.300

ANTARES CABERNET SAUVIGNON, CHILE

Offers intense aromas of red fruit such as raspberries and cherries, showing its expressive varietal character combined with delicate notes of cinnamon and cocoa. On the palate this is a harmonious, well-rounded and opportune wine with soft tannins

21.000

HARDYS STAMP SERIES, CABERNET/MERLOT, SOUTH EAST AUSTRALIA

Medium-bodied wine with black current, dark cherry, complemented by sweetness and complexity of oak. Enjoy with spicy red meat or soft cheese

33.000

LA RÉVÉRENCE, MERLOT, SOUTH OF FRANCE

Lifted plum flavour with no oak and hint of mint and tobacco with lot of berry flavours. Enjoy with savoury meat dishes

34.500

ARGENTO, MALBEC, ARGENTINA

Aroma of black stone fruit with chocolate, blackberry, black current fruit with touch of sweet spice. Enjoy with roasted red meat and pasta

37.200

FOLONARI, VALPOLICELLA, CORVINA, VENETO, DOC, ITALY

Medium-bodied wine with sour cherry and hint of rose, vanilla and sweet spices. Enjoy with braised meats, roasted chicken, pizza or sautéed vegetable

37.200

CASA LAPOSTOLLE, CABERNET SAUVIGNON, CASABLANCA VALLEY, CHILE

Rich red with black current, mocha and chocolate notes with soft tannins balanced with black fruit aromas. Enjoy with pasta, red sauce, steak, ribs

42.000



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