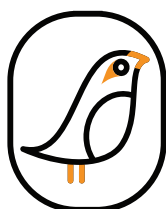


FOOD MENU



MYNAH'S EDGE

مينااس ايدج

eat. drink. shisha.

MYNAH'S EDGE LUNCH MENU

TIMINGS: 12:00 PM TO 3:00 PM

COLD MAZZAH

- TRADITIONAL HUMMUS(SS-N) 3.500**
A smooth and creamy blend of chickpeas ,
olive oil ,and tahini
- MUTABAL BATERSH 3.500**
Grilled eggplant , tahini sauce, lamb tomato sauce ,
pomegranate , extra Virgin olive oil ,
- CHEESE PLATTER(CW-SS-N-SD) 9.000**
Selection of mixed cheese , served with crackers and fruits

SALADS

- FATTOUSH SALAD(CW-S) 4.500**
Mixed vegetables with sumac dressing and crispy Arabic bread
- GREEK SALAD (D) 6.000**
Assorted fresh green leaves with feta , olives ,
lemon and oregano dressing
- MYNAH'S EDGE CAESAR SALAD(CW-S-D) 6.000**
Bound with a rich parmesan dressing and crispy fried Arabic
bread croutons

HOT MAZZAH

- BUFFALO WINGS 4.000**
Crispy fried wings and served with chili, garlic
coriander and lemon sauce
- GRILLED HALLOUMI PLATTER (CW-D-N) 6.000**
Served with basil pesto

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN -
Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M -
Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

FRIED SAMOSA AND SPRING ROLL(CW-D-N) **4.000**
Served with sweet chili sauce

FALAFEL BIL TAHINA(SS) **4.000**
Blended chickpeas, fried with Arabic spices and sesame served with Classical tahini sauce

SOUPS

LENTIL SOUP (CW) **3.500**
Traditional Arabic lentil soup , served with Arabic bread croutons and lemon

CREAM OF MUSHROOM (D) **4.000**
A rich and silky soup made with sauteed mushroom and garlic , blended with cream and finished with parsley and extra virgin olive oil

SANDWICHES

FALAFEL SANDWICH (CW-E-SS) **4.000**
Tortilla bread filled with crispy fried falafel with lettuce, tomato Pickle and tahini

OPEN GRILLED HALLOUMI SANDWICH (CW-D-N) **6.000**
Served with jarjir lettuce , tomato and cucumber

VEGETABLE CIABATTA SANDWICH (CW-D-N) **6.000**
With grilled vegetables , aged cheddar, tomato , lettuce with pesto sauce

CHICKEN BURGER (CW-E-D-S-SD) **7.000**
Minced chicken pattie served on a sesame bun with tomato , lettuce and House mayo

BEEF BURGER (CW-E-D-S-SD) **7.500**
Minced beef pattie served on a sesame bun with tomato , lettuce and House mayo

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

MYNAH'S EDGE FAVOURITES

OMANI LAMB SHUWA (D-N) 9.000

Tender pieces of whole lamb traditionally cooked underground Served with fragrant saffron rice

CHICKEN BIRYANI (D-N) 9.000

Classical Indian dish of chicken cooked with herbs and spices , layered with fragrant basmati rice , served with raita , papadom and pickle

VEGETABLE BIRYANI (N) 8.000

Classical Indian dish of vegetable curry layered with fragrant basmati rice , served with raita , papadom and pickle

PENNE ALFREDO (D-CW) 7.000

Perfectly cooked penne pasta and mushroom with creamy richness of alfredo sauce topped with parmesan cheese

DESSERTS (E-CW-D-SD) 3.900

BLUEBERRY CHEESECAKE

CHOCOLATE TRIO

SELECTION OF ICE CREAM (PER SCOOP 1.700)
(VANILLA, CHOCOLATE, STRAWBERRY)

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

COLD MAZZAH

TRADITIONAL HUMMUS / HUMMUS TRIO 3.500
Sun-dried tomato, pesto and classic (SS/N)

MOHAMMARA 3.500
Breadcrumb | Chili tomato paste | Pomegranate
Molasses | Walnut

MUTABAL BATERSH 3.500
Grilled eggplant | tahini sauce| lamb tomato sauce |
pomegranate | extra virgin olive oil

LABNEH 3.500
Middle Easter soft cheese spread with garlic and
thyme herb (SS/D)

CHEESE PLATTER 9.000
Cheese platter- selection of mixed cheese, served
with crackers and fruits (SS/N/CW/SD)



CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN -
Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M -
Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

SALADS



FATTOUSH SALAD	4.000
Mixed vegetables with sumac dressing and crispy Arabic bread (CW/S)	
GREEK SALAD	6.000
Assorted fresh leaves with feta, olives, lemon and oregano dressing (D)	
ROCCA SALAD	4.500
Local watercress salad with tomato, onion and sumac with pomegranate dressing (S)	
MYNAS EDGE CAESAR SALAD	6.000
Bound with a rich parmesan dressing and crispy fried Arabic bread croutons (CW/S)	
CHEF SALAD	4.500
Medley of grated cheese, poached figs, walnuts and cranberries, tossed with baby gem lettuce with a light mustard dressing (CW/D/S)	

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

HOT APPETISERS

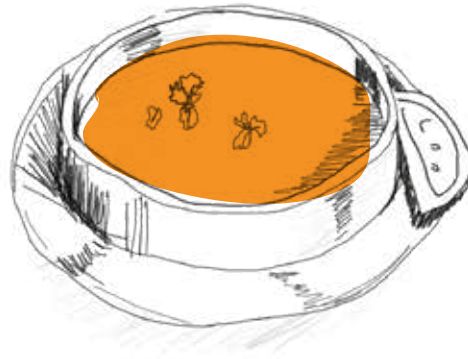


MYNAH'S EDGE SIGNATURE KIBBEH	4.000
Fried balls of minced lamb and cracked bulgur wheat scented with arabic spices	
BUFFALO WINGS	4.000
Crispy fried and served with chili, garlic, coriander and lemon	
HUMMUS WITH SHAWARMA	5.000
Pureed chickpeas served with chicken or meat (SS)	
FALAFEL	3.500
Blended chickpeas, fried with arabic spices and sesame served with classical tahini sauce (SS)	
FRIED SAMOSA AND SPRING ROLL	4.000
Served with sweet chili sauce (CW/D/N)	
SHRIMP TEMPURA	9.000
Fried and served with lemon and sweet chili sauce (CR/CD)	
GRILLED HALOUMI	6.000
Served with basil pesto (D /N)	

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

SOUPS



LENTIL SOUP

3.500

Traditional Arabic lentil soup, with croutons and lemon (CW)

CREAM OF MUSHROOM

4.000

finished with parsley and extra virgin olive oil (D)

MANAKISH



ZA'ATAR

3.500

MIXED ARABIC CHEESE (D)

3.500

MINCED SEASONED LAMB

3.500

MUHAMMARA

3.500

Blend of tomato | red chili | onion | garlic

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

SANDWICHES

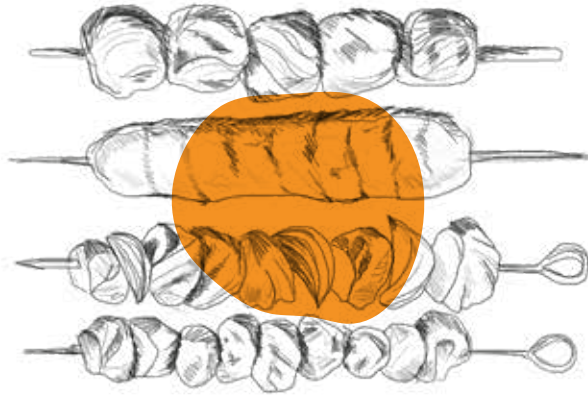
(All sandwiches served with French fries,
house dressing and pickles)



CHICKEN TORTILLA SHAWARMA	5.000
Marinated chicken piece shavings bound with vegetables and garlic sauce (CW/E)	
FALAFEL SANDWICH	4.000
Tortilla bread filled with crispy fried falafel with lettuce, tomato, pickles and tahini (CW/E/SS)	
VEGETABLE CIABATTA SANDWICH	5.000
Grilled vegetables, aged cheddar, tomato and lettuce with pesto sauce (CW/D/N)	
SHISH TAWOOK SANDWICH	6.000
Fresh chicken with mix Arabic spice with vegetables and garlic sauce (E /D/SD)	
KOFTA SANDWICH	6.000
Grilled minced lamb skewer mixed with parsley, onion and Arabic spices with vegetables served with tahini sauce (CW /E/SS)	
OPEN GRILLED HALLOUMI	6.000
Sandwich- served with jarjir lettuce, tomato and cucumber (D/CW/N)	
CHICKEN BURGER	7.000
Minced chicken Pattie served on a sesame bun with tomato, lettuce and house mayo (CW/E/D/S/SD)	
BEEF BURGER	7.500
Minced beef Pattie served on a sesame bun with tomato, lettuce and house mayo (CW/E/D/S/SD)	

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT



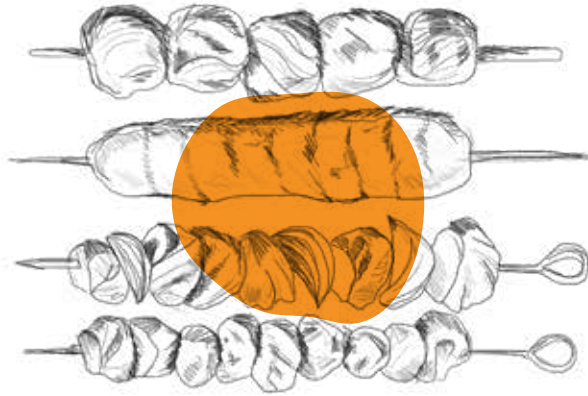
CHARCOAL GRILL

MYNAS EDGE MIXED GRILL	10.000
Mynas edge Mixed grill- Shish tawook, beef kebab, lamb kofta and chops, served with garlic sauce and French fries (D/ E/SS)	
SHISH TAWOOK	8.000
Marinated chicken thighs marinated in yoghurt, tomato and Arabic spices served with garlic sauce and French fries (E/D/SD)	
LAMB KOFTA KEBAB	9.000
Minced lamb skewers mixed with parsley, onion and spices served with Tahini sauce and French fries (E/SS)	
LAMB CHOPS	10.000
5 pieces of marinated lamb cutlets served with garlic sauce and French fries (D/SD)	

Continued on next page

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT



CHARCOAL GRILL

MYNAS EDGE MIXED GRILL	10.000
Mynas edge Mixed grill- Shish tawook, beef kebab, lamb kofta and chops, served with garlic sauce and French fries (D/ E/SS)	
SHISH TAWOOK	8.000
Marinated chicken thighs marinated in yoghurt, tomato and Arabic spices served with garlic sauce and French fries (E/D/SD)	
LAMB KOFTA KEBAB	9.000
Minced lamb skewers mixed with parsley, onion and spices served with Tahini sauce and French fries (E/SS)	
LAMB CHOPS	10.000
5 pieces of marinated lamb cutlets served with garlic sauce and French fries (D/SD)	

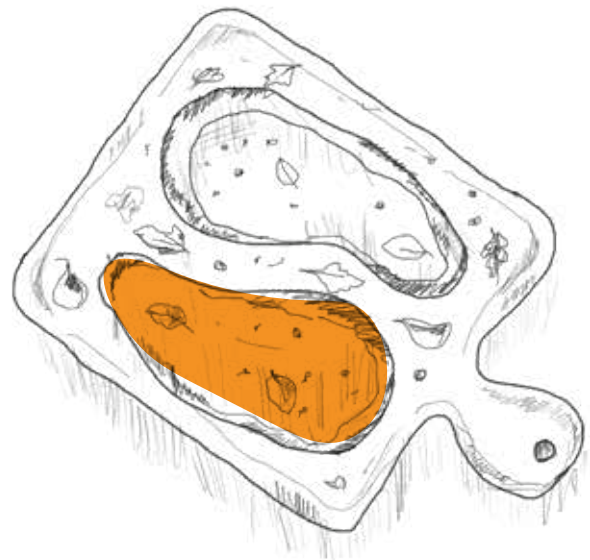
Continued on next page

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

CHARCOAL GRILL

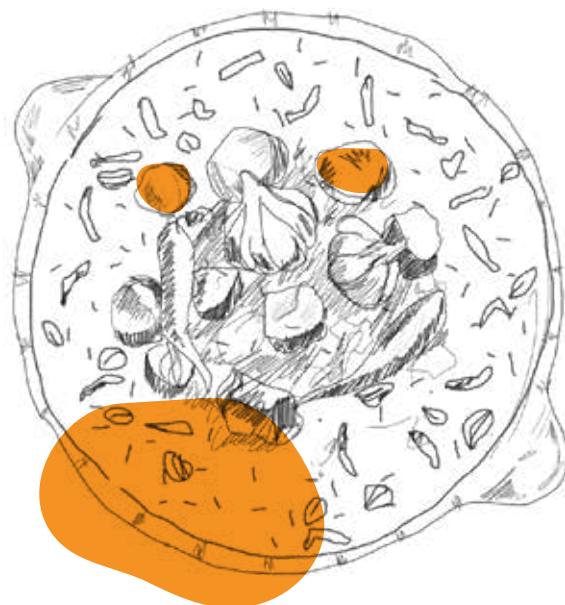
½ GRILLED CHICKEN	9.000
Marinated in thyme, garlic, chili paste and Arabic spices served with garlic sauce and French fries	
GRILLED LOCAL HAMMOUR	11.000
Marinated with blended lemon and herbs served with lemon butter and French fries (D/F)	
ARAYES	6.000
Arabic bread stuffed and grilled with mince lamb kofta (CW /E/SS)	
JUMBO PRAWNS	10.000
Flavored with lemon and garlic and served with garlic sauce, lemon and French fries (CR/SD)	
RIBEYE STEAK	18.000
Grilled in the pane fried with rosemary and butter and vegetable served with mushroom sauce (D/CR/S)	



CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

MYNAH'S EDGE FAVOURITES



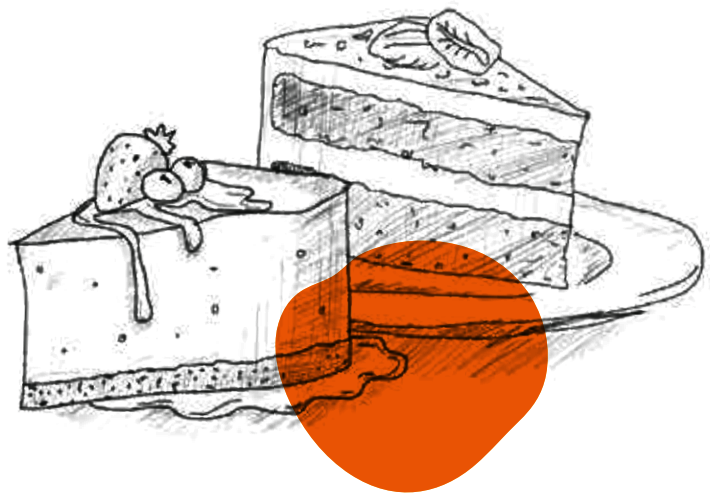
OMANI LAMB SHUWA	9.000
Tender pieces of whole lamb cooked underground served with fragrant saffron rice (D/N)	
TRADITIONAL LAMB OUZI	9.000
Whole braised lamb cooked low and slow served with Arabic rice(D/N)	
CHICKEN BIRYANI	9.000
Classical Indian dish of cooked Chicken on the bones and layered with fragrant rice, served with raita (D/N)	
VEGETABLE BIRYANI	8.000
Classical Indian dish of vegetable curry layered with fragrant rice, served with raita (N)	
PENNE ALFREDO	7.000
Cream pasta dish made with mushroom and parmesan (D/CW)	
ARABIC STYLE MACARONI	7.000
Layered with beef mince and rich béchamel and cheese (D/CW)	

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

DESSERTS

KUNAF Vermicell dough fried with Akawi cheese and finished with sugar syrup and pistachio (CW/D/N)	3.500
UM ALI Baked layers of puff pastry cooked with sweetened milk, rosewater and nuts (CW/E/D/N/SD)	3.500
CHOCOLATE FUDGE CAKE Served with caramel sauce (CW/E/D/N)	3.500
CHEESECAKE Served with strawberry sauce (D/E/CW)	3.500
SELECTION OF ICE CREAM (PER SCOOP) Vanilla , Chocolate , Strawberry (E-D-SD)	1.700



CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

DESSERTS

KUNAF	3.500
Vermicell dough fried with Akawi cheese and finished with sugar syrup and pistachio (CW/D/N)	
UM ALI	3.500
Baked layers of puff pastry cooked with sweetened milk, rosewater and nuts (CW/E/D/N/SD)	
CHOCOLATE FUDGE CAKE	3.500
Served with caramel sauce (CW/E/D/N)	
CHEESECAKE	3.500
Served with strawberry sauce (D/E/CW)	
SELECTION OF ICE CREAM (PER SCOOP)	1.700
Vanilla , Chocolate , Strawberry (E-D-SD)	

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

SHARING EXPRESS LUNCH MENU

SALADS

Fattoush (CW/S) or Ceasar Salad (CW/S)

COLD MEZZAH

Hummus (SS/N) or Labneh (SS/D)

HOT MEZZAH

Felafel Bil Tahina(SS) or Buffalo Wings

MAIN COURSE

Mixed Grilled (D/E/SS) or
Chicken Biryani(D/N) or
Vegetable Biryani (N)

DESSERTS

Um Ali (CW/E/D/N/SD)

OMR 20 Net

(Inclusive of all taxes)

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN -
Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M -
Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT

FAMILY SHARING MENU

Enjoy four course menu designed by our Chef for a family of four

SALADS

Fattoush(CW/S) / Greek Salad(D) /Rocca Salad (S)/ Chef's Salad(CW/D/S)
(any two)

COLD MEZZAH

Hummus(SS/N) / Mohamarah (N) / Lebneh(SS/D)/ Mutabal Batersh
(any two)

HOT MEZZAH

Felafel (SS)/Mix Fatayar(CW/D/N)/Buffalo Wings / Signature Kibbeh(N)
(any two)

MAIN COURSE

Mixed Grilled(D/E/SS) / Jumbo Prawns(CR/SD)
Chicken Biryani(D/N) /Lamb Ouzi /Shuwa(D/N)
(any two)

DESSERTS

Kunafa (CW/D/N) / Cheese Cake(D/E/CW) /
Chocolate Fudge Cake(CW/E/D/N)
(any two)

OMR 40 Net

(Inclusive of all taxes)

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN -
Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M -
Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT



BEVERAGES MENU

WHITE WINE

JEAN BALMONT, CHARDONAY	5.200	24.590
EL CHIVO, SAUVIGNON BLANC	5.200	24.590
JEAN BALMONT, SAUVIGNON BLANC	5.200	24.590
WITHER HILLS, SAUVIGNON BLANC		48.500

RED WINE

JEAN BALMONT, CABERNET SAUVIGNON	5.200	24.590
EL CHOVO. MERLOT	5.200	24.590
DE LOACH PINOT NOIR		27.000
FALSE BAY SHIRAZ		35000

ROSE WINE

JEAN BALMONT, ROSE	5.160	24.570
MATEUS, ROSE		28.500
CHATEUE DE L'AUMERADE		35.625

SPARKLING WINE

BLANCE DE BLANC BRUT	7.000	32.500
----------------------	-------	--------

VODKA

GREY GOOSE	6.175	12.330
ABSOLUT	4.330	8.665
STOLICHNAYA	4.330	8.665

WHISKEY

CHIVAS REGAL	6.175	12.330
JACK DANIELS	4.330	8.665
JW BLACK LABEL	6.175	8.665
J&B RARE	4.875	8.665
FAMOUSE GROUSE	4.330	8.665

GIN

BOMBAY SAPPHIRE	4.330	8.665
GORDON'S	4.330	8.665

BEER BOTTLES

CORONA	4.550
HEINEKEN	4.550
BUDWISER	4.550

DRAUGHT BEER

HEINEKEN PINT	6.825
---------------	-------

BOTTLES

GORDON'S GIN 750 ML	58.000
BOMBAY SAPPAHIRE 750 ML	59.500
STOLICHNAYA VODKA 750 ML	55.500
ABSOLUT VODKA 1 LITRE	70.500
J&B RARE 750 ML	60.500
FAMOUSE GROUSE 750 ML	59.500
CHIVAS REGAL 750 ML	93.200

COCKTAILS



CLASSIC MOJITTO Rum, Fresh Lime Lemon Juice, Mint Brown Sugar, Soda	5.300
CLASSIC MARGARITA Taquila, Tripple Sec, Lemon Juice	5.300
BLOODY MARY Vodka, Tomato Juice, Condiments	5.300
APEROL SPIRITZ Sparkling Wine, Aperol Bitter, Soda	5.590
MAI TAI Darkrum, White Rum, Tripple Sec, Lime Juice, Pineapple Juice	5.300
TEQUILA SUNRISE Tequila, Orange Juice, Sugar Syrup	5.300
COSMOPOLITAN Vodka, Tripple Sec, Lime, Cranberry Juice	5.300
MIMOSA Orange Juice, Sparkling Wine	5.300
LONG ISLAND ICE TEA Gin, Vodka, Rum, Tripple Sec, Lime Juice, Pepsi	7.400
BULL FROG Gin, Vodka, Rum, Tequila, Blue Cucacao & Redbull	7.400
NEGRONI Campari, Martini Rosso, Gin, Soda Water	5.300
LIMONCELLO SPRITZ Sparkling Wine, Limoncello, Soda Water	5.300
DRY MARTINI Dry Vermouth, Gin	5.300
NEGROSKY Vodka, Matini Rosso, Campari	5.300
SEX ON THE BEACH Vodka, Peach, Schapps, Cranberry Juice, Pineapple Juice, Maraschino Cherry	5.300
PINACOLADA Rum, Coconut Cream, Pineapple Juice	5.300
CAIPIRINHA Cachaca, Lime, Caster Sugar	5.300



DRINKS & SHISHA MENU



MYNAH'S EDGE

مينايس ايدج
cat. drinks, shisha.

MY CAFÉ

EYE -OPENERS

ESPRESSO (Single/Double)	1.500/1.800
AMERICANO	1.800
CORTADO	1.800
FRENCH COFFEE	1.800
FLAT WHITE	2.200
CAPPUCCINO	2.200
CAFÉ LATTE	2.200
CAFÉ MOCHA	2.200
SPANISH LATTE	2.400
ITALIAN HOT CHOCOLATE (Served with marshmallows)	2.400
TRADITIONAL TURKISH COFFEE	1.900
TRADITIONAL OMANI KAWA POT (Served with dates)	3.000
CHILLERS	
ICED AMERICANO	2.100
ICED LATTE	2.200
ICED MOCHA	2.200
ICED SPANISH LATTE	2.900
ICED HOT CHOCOLATE	2.900
MODIFY IT	
FLAVORED SYRUP (Hazelnut /Caramel/ Vanilla)	+0.325
EXTRA ESPRESSO SHOT	+0.325
ALMOND / SOYA MILK/COCONUT MILK	+0.325



TEA HOUSE

JING Tea - Premium Tea Imported from the UK ; A celebration of pure , high – quality organic tea leaves crafted to elevate your experience

ORGANIC JADE SWORD (GREEN TEA)	3.000
JASMINE SILVER NEEDLE	3.500
FLOWER JASMINE AND LILY	3.500
ASSAM BREAKFAST TEA	2.200
CHAMOMILE TEA	2.200
BLACKCURRANT & HIBISCUS TEA	2.200
TRADITIONAL TIEGUANYIN TEA	2.200
MOROCCAN MINT TEA	3.000
KADAK TEA	1.900
KADAK TEA ZAFFRAN	2.200



MOST DESIRED

ICED KARKADE	2.500
ICED VIMTO	2.500
AYYRAN/LEBAN	2.000
MANGO SMOOTHIE	2.500
COCONUT WATER	2.000
BRAZILIAN LEMONADE	2.500
ICED TEA (Peach/ Lemon/Passion Fruit)	2.500



FRESHLY SQUEEZED FRUIT JUICE

(No Sugar Added)

APPLE / ORANGE / STRAWBERRY / AVOCADO / WATERMELON / POMEGRANATE / PINEAPPLE / SWEET MELON	3.000
--	-------

MOCKTAILS

SUNRISE (Orange/Pineapple/Strawberry)	MANGO TANGO Mango/Orange/Blue Curacao
LEMINT BREEZE (Lemon/ Fresh Mint)	RED GEM Pomegranate/Strawberry/Cherry Syrup



3.000

MYNAH'S AUTOGRAPH



ESSENCE Orange / Peach / Pineapple / Strawberry
BLUEBIRD Passionfruit/ Pineapple / Lime / Blue Curacao
EDGE COCKTAIL Strawberry/Banana/Mango
TROPICAL PINA COLADA Pineapple/Coconut

3.500

MOXITO

CLASSIC MOXITO (Fresh Lime / Mint / GingerAle)	STRAWBERRY MOXITO Fresh Strawberry/Mint/Ginger Ale
---	---

3.500

PASSIONFRUIT MOXITO (Passionfruit / Mint / Gingerale)	BLACK MAGIC Strawberry/Magic Flower/Blue Curacao/7up
--	---

REDBULL INFUSED

RUMANCE Redbull / Pomegranate / Lime Mint / Blue Curacao	HOTBULL Redbull / Red Pepper / Strawberry / Lime / Mint
EMERALD Redbull/Pineapple/Lime	DESSERT ROSE Redbull / Hibiscus / Rose / Lime / Mint



3.900

SODA & WATER

SODA Pepsi / Pepsi Diet / Coke / Coke Diet / Coke Zero / 7up / 7up Zero / Mirinda / Mountandew / Ginger Ale / Soda Water	1.800
WATER PREMIUM MINERAL STILL (SMALL) PREMIUM MINERAL STILL (LARGE) PREMIUM MINERAL SPARKLING (SMALL) PREMIUM MINERAL SPARKLING (LARGE) PREMIUM GINGER ALE PREMIUM TONIC WATER PREMIUM SODA WATER	1.500 2.200 1.800 3.000 2.200 2.200 2.200
MORE PREMIUM NUTS PLATTER PREMIUM FRUIT PLATTER PREMIUM OLIVES PLATTER	2.200 3.900 3.000



SHISHA



SINGLE FLAVORS (Selection of any one standard flavor)	6.500	CUSTOM MIX FLAVORS (Specially handcrafted mixes of your choice)	
DOUBLE APPLE (Choice of Al Fakir or Nakhla)	6.500	SPECIAL ICED SHISHA (Specially Crafted fruit head / Round Ice with choice of your flavor)	8.500
Orange / Watermelon / lemonMint / Mint / Grape / Blueberry / Mang / Peach / Strawberry / Pan / Passion fruit / Gumcinamon / Cappuchino / Rose / Sweetmelon / Vanilla /Kiwi / Shalum / Magic		MYNAH'S EDGE LUXURY SHISHA (Our exclusive shisha which will be class by itself)	15.000
		EXTRAS SINGLE/CUSTOM HEAD FRESH FRUIT HEAD DISPOSABLE HOSE	2.000 5.000 1.000

CW - Cereals or Wheat | CR - Crustacean | E - Eggs | F - Fish | PN - Peanuts | D - Dairy | C - Celery | MS - Mustard | SS - Sesame | M - Molluscs | L - Lupine | S - Soybean | N - Nuts | SD - Sulphur Dioxide

All prices are inclusive of service charge, municipality tax, tourism tax & VAT