



COLD MAZZAH

- Hummus Trio: Pesto | Sundried Tomato | Original (SS / N)** 3.000
Chickpeas Puree | Tahina | Basil Pesto | Sundried Tomato | Virgin Olive Oil
- Mutabal Batersh (SS)** 3.000
Grilled Eggplant | Tahini Sauce | Lamb Tomato Sauce | Pomegranate | Extra Virgin Olive Oil
- Quinoa Tabouleh (CW / N / D)** 3.000
Chopped Parsley | Hallomi Cheese | Walnut | Mint | Extra Virgin Olive Oil Dressing
- Fattoush (CW)** 3.000
Tomato | Cucumber | Capsicum | Mint | Radish | Sumac Dressing
- Kishkeh Khadra (SS / D)** 3.000
Labneh | Mint | Parsley | Burghul | Spring Onion | Garlic | Virgin Olive Oil
- Rocca Salad (SD)** 3.000
Rocca | Tomato | Pomegranate Molasses | White Onion | Sumac
- Vine Levees (SD)** 3.000
Stuffed Vine Leaves | Pomegranate Molasses | Extra Virgin Olive Oil
- Mohammara (CW / SS / N / SD)** 3.000
Breadcrumbs | Chili Tomato Paste | Pomegranate Molasses | Walnut
- Deluxe Mazzah** 10.500
Choose 4 from Cold Selection



HOT MAZZAH

- Mynah's signature Kebbeh (CW / D / N)** 4.000
Stuffed with minced lamb | cherries | mint | fine spices
- Chicken Liver (N / SD)** 4.000
Chicken Liver | Pomegranate Molasses | Onion | Sumac | Parsley | Pine Seeds
- Chicken Wings** 4.000
Grilled Wings | Coriander | lemon sauce | garlic
- Lamb Sausage (N)** 4.500
Makanek | Sumac | Pine Seeds
- Batata Harra (SD)** 3.500
Crispy Potato | Chili Paste | Coriander | Garlic
- Hummus with Shawarma (SS)** 4.000
Blended Chickpeas | Tahina | Shawarma | Pomegranate Molasses
- Fattah- Shawarma or Hummus or Eggplant (CW / D / SS / N)** 5.000
Fried Bread | Tahina | Yoghurt | Garlic
- Falafel Bil Tahina (SS)** 3.500
Crisp Fried Crushed Chickpeas | Mixed Spices | Tahina Sauce
- Assorted Fried Samosa and Kebbeh (CW / D / N)** 4.000
Lamb Kebbeh | Cheese Samosa | Spinach Samosa | Mint Chutney
- Mushroom Bil Lahem** 5.500
Mushroom | Onion | Diced Lamb | Garlic



FRESH BAKED ARABIC BREAD BASKET (CW)

MANAKISH (CW/E)

- Zatar** 3.000
- Mixed Arabic Cheese (D)** 3.500
- Minced Seasoned Lamb** 3.500
- Muhammara** 3.500
Blend of Tomato | Red Chili | Onion | Garlic

SOUP

- Lentil Soup (CW)** 3.000
Puree of Lentils and Vegetables Blended with Cumin and Coriander | Arabic Croutons



SANDWICHES

- Shawarma Sandwich (CW / E)** 5.000
Arabic Spiced Chicken | Saj Bread | Garlic Sauce | Pickles
- Kofta Sandwich (CW / E / SS)** 6.000
Lamb Kofta | Fresh Salad | Tahina Sauce
- Falafel Sandwich (CW / E / SS)** 4.000
Crisp Fried Falafel | Fresh Salad | Tahina Sauce
- All Sandwiches are served with Garlic Sauce, Tomato and Onion Sumac Salad and French Fries.



ON CHARCOAL

Arabic Charcoal Grill (E / SS / SD) - Items Served with Arabic Rice, French Fries, Grilled Vegetables and Chef Ali's House Made Dip

- Mixed Grill (CR / D)** 10.000
Shish Tawook | Meat Kebab | Lamb Kofta | Lamb Chops | Omani Prawns | Arabic Marination
- Shish Tawook (E / D / SD)** 7.000
Marinated Local Chicken Breast with Arabic Spices | Garlic Sauce
- Meat Kebab (E / D / SD)** 8.000
Grilled Veal Tenderloin Cubes | Marinated in Arabic Spices | Garlic Sauce
- Lamb Chops (D / SD)** 8.000
Fresh Lamb Ribs | Arabic Spice Marination | Chili and Roasted Tomato Sauce
- Prawns (CR / SD)** 9.000
Omani Prawns | Arabic Spice Marination
- Kabab Khashkhash** 8.000
Lamb Kofta | Roast Tomato Sauce | Onion | Garlic
- Arayes (CW / SD)** 6.000
Lamb Mince | Tomato | Garlic | Onion | Parsley | Arabic Bread
- Sharhat Mtaffaya** 9.000
Beef Tenderloin | Garlic | Lemon | Coriander



FROM THE OVEN

- Omani Shuwa (D / N)** 9.000
Lamb Cooked 24 Hours in the fire pit | Authentic Marination | Saffron Rice | Nuts | Daqous Sauce
- Chicken Bil Fakhrah (D)** 8.000
Fresh Omani Chicken | Mushroom | Capsicum | Onion | Garlic | Cheese
- Ras Al Asfour Pesto (PN)** 9.000
Lamb Loin Cubes | Basil | Pinenut Sauce | mMushroom
- Shrimps Sharmoula (CR / D)** 10.000
Omani Prawns | Garlic | Coriander | Tomato | Lemon Sauce



DESSERTS

- Kunafa (CW / D / N)** 3.500
Traditional Kunafa Dough | Cheese | Sugar Syrup
- Graibah Bil Kishta (CW / E / D / N)** 3.500
Semolina | Arabic Kishta | Omani Ice-Cream Flavor
- Um Ai (CW / E / D / N / SD)** 3.500
Puff Pastry | Milk | Nuts | Raisin
- Chocolate Brownie (CW / E / D / N)** 3.500
Warm Brownie | Omani Scented Ice-Cream | Chocolate Sauce
- Sliced Fruit Platter** 3.500
Seasonal Fruits | Orange Blossom Syrup | Fresh Mint



MY CAFE

EYE - OPENERS

Espressos (Single / Double)	1.200/1.500
Americano	1.500
Flat White	1.500
French Coffee	1.500
Traditional Turkish Coffee	1.500
Cortado	1.500
Cappuccino	1.700
Cafe Latte	1.700
Mocha	1.700
Spanish Latte	1.700
Italian Hot Chocolate (Served with Marshmallows)	1.700
Traditional Omani Kawa Pot (Served with Dates)	1.700

CHILLERS

ICED Americano	1.700
ICED Latte	1.700
ICED Mocha	1.700
ICED Spanish Latte	1.700
ICED Hot Chocolate	1.700

MODIFY IT!

Flavored Syrup (Hazelnut Caramel Vanilla)	+0.325
Extra Espresso Shot	+0.325
Whipped Cream	+0.325
Almond / Soya Milk	+0.325

TEA HOUSE (FRESH LEAVES)

Green Tea with Mint	1.400
Jasmine Tea	1.400
Chamomile Tea	1.400
Peppermint Tea	1.400
Hibiscus Tea	1.400
Black Tea with Mint	1.400
Karak Tea	1.400
Ginger Lemon Tea	1.400
Moroccan Tea	2.000

MOST DESIRED

ICED Karkade	1.600
ICED Vimto	1.600
Ayyran / Laban	1.600
Mango Smoothie	1.600
Coconut Water	1.600
Brazilian Lemonade	1.600

ICED TEA

Peach Lemon Passion Fruit	1.800
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FRESHLY SQUEEZED FRUIT

Apple Orange Strawberry Avocado Watermelon Pomegranate Pineapple	2.900
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MOCKTAILS

Sunrise Orange Pineapple Strawberry	Lemint Breeze Lemon Fresh Mint	3.000
Mango Tango Mango Orange Blue Curacao	Red Gem Pomegranate Strawberry Cherry Syrup	

MYNAH'S AUTOGRAPH

Essence Orange Peach Pineapple Mint	Bluebird Passionfruit Pineapple Lime Blue Curacao	3.500
Edge Cocktail Strawberry Banana Mango	Tropical Pina Colada Pineapple Coconut	

MOXITO

Classic M0xito Fresh Lime Mint Ginger Ale	Passion Fruit M0xito Fresh Passionfruit Mint Ginger Ale	3.500
Strawberry M0xito Fresh Strawberry Mint Ginger Ale	Black Magic Strawberry Magic Flower Blue Curacao 7up	

REDBULL INFUSED

Rumance Redbull Pomegranate Lime	Emerald Redbull Pineapple Lime Mint Blue Curacao	3.900
HotBull Redbull Red Pepper Strawberry Lime Mint	Desert Rose Redbull Hibiscus Rose Lime Mint	

*Ask for Diet Redbull Options

SODA

Pepsi Pepsi Diet 7up 7up Diet Ginger Ale Tonic Water	1.800
Redbull Redbull Light	3.300

WATER

Premium Mineral Still (Small)	1.500
Premium Mineral Still (Large)	2.200
Premium Mineral Sparkling (Small)	1.800
Premium Mineral Sparkling (Large)	3.000

MORE

Premium Nuts Platter	2.200
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(All prices are inclusive of service charge, municipality tax, tourism tax & VAT)



SHISHA

SINGLE FLAVORS

(Selection of any one standard flavor) 6.500

Single Apple | Double Apple
(Choice of Al Faker or Nakhla)

Orange	Passion Fruit
Watermelon	Gum
Lemon	Cappuccino
Mint	Rose
Grape	Sweet Melon
Blueberry	Chocolate
Mango	Kiwi
Peach	Cinnamon
Pan	Cherry
Strawberry	Shalom

CUSTOM MIX FLAVORS

(Specially hand crafted mixes of your choice) 6.500

FRESH FRUIT SHISHA

(Specially crafted fruit head with single or custom choice of flavors) 8.500

MYNAH'S EDGE LUXURY SHISHA

(Our Exclusive Shisha which will be a class by itself) 15.000

EXTRAS

Single / Custom Head	2.000
Fresh Fruit Head	3.000
Disposable Hose	1.000

*All Shisha served with disposable hose and coal service
(All prices are inclusive of service charge, municipality tax, tourism tax & VAT)