



Menu





Salads/Appetizers

Akram Salad

A very healthy and simple salad, mixed of green leaf finely cut tossed with tomatoes, cucumber, diced avocado, and a classic lime juice and olive oil dressing

BD 3.000

Insalata Di Rucola

Fresh local arugula tossed with sundried tomato, strawberry and avocado with balsamic vinaigrette and topped with parmesan cheese

BD 3.500

Classic Caesar Salad

Romaine lettuce tossed in our special Caesar dressing with seasoned croutons

BD 3.000

Add Grilled Chicken BD1.000

Add Grilled Prawns BD1.500

Apricot Quinoa Salad

Mixed of fresh green leaf with quinoa, avocado, apricot, pomegranate, melon textures and black olives powder

BD 4.000

Seafood Salad

Fresh local prawns, hamour, squid, mussels and scallops with celery, bamboo shoot, capers, cherry tomato, avocado and rocket mint infused citrus dressing

BD 6.500

Salmon Carpaccio

Fresh thinly sliced of Salmon, topped with dill, capers, gherkins, tomato, avocado, tobiko salsa with lime, orange and olive oil dressing

BD 5.000



Subject to a 10% service charge plus 10% government levy



Halloumi Delight

Pan fried Halloumi cheese on a bed of rocket leaf with drizzled pomegranate molasses, a side of mildly spiced hummus, sprinkles of fresh pomegranate and pine nuts

BD 3.500

Escargot

A dozen garden snails cooked in their own shells with garlic, shallots and parsley butter. All baked with a topping of breadcrumbs

BD 7.000

Soup

Cappuccino of Wild Mushrooms

Mixed of selected wild mushrooms, light truffle scented cream blended to a smooth and creamy experience

BD 3.000

Onion Soup

A legendary, traditional Parisian soup made of strong beef stock and sliced onions, topped with toasted baguette smothered with melted gruyere cheese

BD 2.500

Seafood Soup

Fresh local prawns, squids and mussels in a light broth with cherry tomato, lemon juice, mint and lemon grass

BD 3.500

Lentil Soup

Traditional Lebanese red lentils soup with garlic and olive oil served with toasted bread and lemon

BD 2.500



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Main Courses

Seafood

Grilled Hamour

Fresh local hamour fillet grilled, served with healthy green salad with lemon olive oil and parsley (Akram sauce)

BD 6.000

Sesame Crusted Salmon Steak

Fresh grilled Scottish salmon fillet, served with sautéed morning glory, asparagus, red and yellow capsicum and mushrooms

BD 6.500

Moules Marinieres

A classic French dish of mussels cooked in white wine, shallots, herbs and cream

BD 9.000

Seared King Scallops

Marinated in garlic and thyme, served on potato rosti and sautéed mushrooms with Hollandaise sauce

BD 12.500

Sea Bream Fillet

Pan seared , served on black ink spaghetti with crab chili garlic, lime emulsion and coconut curls

BD 8.000

Seafood Risotto

Fresh local Prawns, squids , mussels, scallops, cream and parmesan cheese

BD 6.000



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Main Courses

Poultry

Divine Chicken Breast

Stuffed with mushrooms and sundried tomato and cauliflower gratin
mix
BD 5.000

Ginger Glazed Duck Breast

With honey plums, red cabbage, asparagus tips and soy reduction
BD 6.000

Roasted Brownish Chicken Curry

Served with white rice, mango pickles and papadam
BD 4.500

Meat

Certified Angus Beef Fillet

Served with sautéed spinach and mashed potatoes
BD 10.000

Certified Angus Rib Eye

Served with baked potato
BD 8.000

Choose From (Mushrooms , Peppercorn, Red wine jus
or Blue cheese sauce)



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Main Courses

Steak Tartare et Fries

Hand minced raw fillet mixed with gherkins, capers, a mix of special herbs and condiments, raw egg yolk on top, classic French farie served with a side of French fries

BD 7.000

Lamb Shank

Braised with dates, saffron dauphinois and orange glazed carrots

BD 6.000

Pasta/Vegetarian

Tagliatelle

With spinach, mushrooms, sprinkle nutmeg and cream sauce

BD 4.000

Penne Arrabiata

A delightfully simple pasta with loads of flavor and more than a hint of chili which blend so well with tomato, garlic and fresh basil (optional – with olives, aubergine, zucchini and celery)

BD 4.000

Mushroom Risotto

White and dried mushrooms, olive oil, onion, garlic, parsley, cream and parmesan cheese

BD 5.000

Sushi/Sashimi/Maki Rolls

(Please ask the server for the availability)



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Signature Dishes

Steak on the stone" Black Rock Grill"

A unique, safe and easy way of cooking steak on a stone grill, hot lava rock, it's look and taste amazing and cook the way you like every time

BD 13.000

Oven Baked Stuffed Whole Chicken

Marinated overnight with our secret blend, covered by dough and delicately cooked for 4 hours in the oven (Available during the weekends or order in advance)

BD 11.000

Salt Crusted Fish

Fresh local fish covered by salt finished in the oven, served with mixed salad

BD 6.000

Grilled Seafood Platter

Fresh jumbo prawns, hamour, baby lobster and mussels with "Virgin Sauce"- an emulsion of herbs, lemon juice and extra virgin olive oil infused in our kitchen with a special blend of fresh herbs

BD 14.000

Oriental Mixed Grill

A skewer of marinated meat grilled, with two skewers kofta, and delicious Lebanese chicken shish taouk accompanied with Lebanese bread and condiments

BD 6.000

Camelot Burger

A surprise of a burger with sautéed mushrooms topped with some melt in your mouth cheese, onions rings and fries on the side

BD 4.000



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Black Rock TM
Grill



Side Dishes

Akram Beiks

French fries, lightly sprayed with olive oil, garlic and baked in oven
BD 1.500

Mashed Potatoes

BD 1.200

Baked Potato

BD 1.200

Mixed Green leaf salad

BD 1.500

Grilled/Steamed Vegetables

BD 1.500

Desserts

Hot Chocolate Fondant

Hot Sweet and gooey on the inside, soft and fluffy on the outside,
served with generous scoop of homemade ice cream
BD 3.000

Crème Brulee

French dessert simple, elegant and smooth, vanilla flavored
BD 2.500

Cheese Cake

Homemade cheese cake with mixed berry compote
BD 2.000

Sticky Toffee Pudding

Served with caramel sauce and fresh cream
BD 3.500

Seasonal Fresh Fruits Platter

BD 4.500

Homemade Ice Cream & Sorbet selection

Please check the server about our fresh flavors)
Price per scoop BD 1.800



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