


Brezza  
TASTE THE  
MEDITERRANEAN

*Nestled in the bay between the sea  
and vast mountainous backdrop, Brezza  
was inspired by the rhythmic pounding of  
the waves and the gentle breeze moving  
slowly over the sand.*

# STARTERS

## CRUDO

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<b>LOCAL RED MULLET</b> 	7.5
Burnt Orange, Guacamole, Yuzu (GF, R)	
<b>TUNA TRUFFLE</b>	8.5
Ponzu, Fresh Black Truffle (S, R)	
<b>MARINATED SALMON</b>	7.5
Green Apple, Cremona Mustard (S, R)	
<b>SIGNATURE ASSORTED CRUDO PLATTER</b> (S, R)	19

 **LOCALLY SOURCED**

(A) ALCOHOL | (V) VEGETARIAN | (N) CONTAIN NUTS | (GF) GLUTEN FREE | (SE) CONTAIN SESAME

(SF) CONTAIN SHELLFISH | (D) CONTAIN DAIRY | (E) CONTAIN EGG | (S) CONTAIN SOY | (VG) VEGAN | (R) RAW FOOD

All charges are in OMR and subject to Service Charge and Taxes (Service Charge 8%, Municipality Fees 5%, Tourism Fees 4% and VAT 5%)

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<b>BURRATA CHEESE</b>			8.5
Heirloom Tomato, Grilled Eggplant, Basil Pesto (V, N, GF, D)			
<b>EGGPLANT PARMIGIANA</b>			9
Tomato Sauce, Mozzarella, Parmesan, Basil (D, V)			
<b>FRITTO MISTO</b>			12
Prawns, Scallops, Calamari, White Fish & Vegetables (SF, D)			
<b>SLOW COOKED CLASSIC VEAL TONNATO</b>			13
Sous Vide Veal, Tuna Sauce, Poached Quail Eggs (D, E)			
<b>PRIME ANGUS BEEF CARPACCIO</b>			10
Mushroom & Artichoke, Parmesan, Truffle Vinaigrette (GF, D, R)			
<b>COLD MEZZE</b>			
Hummus   Moutabel   Tabbouleh   Fattoush   Labneh   Baba Ghanoush (V, SE, D)			
<i>Individual Selection</i>	3	<i>Cold Mezze Platter</i>	7.5
<b>HOT MEZZE</b>			
Cheese Rolls   Lamb Sambousek   Lamb Kibbeh   Falafel   Spinach Fatayer (N, SE, D)			
<i>Individual Selection</i>	3.5	<i>Hot Mezze Platter</i>	8



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# MAIN COURSES

## PASTA & RISOTTO

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<b>RICOTTA CHEESE TORTELLI</b> Lemon, Fresh Mint (V, D, E)	12
<b>OMANI LOBSTER HOMEMADE "GUITAR" SPAGHETTI</b>  Rock Lobster, Cherry Tomato Sauce, Lobster Bisque (SF, E, D)	18
<b>CALAMARATA PASTA &amp; OCTOPUS RAGOUT</b> Green Peas, Root Vegetables (SF, E)	12
<b>MEDITERRANEAN RIGATONI</b> Tomato Sauce, Eggplant, Smoked Mozzarella (V, D)	10

## MAIN COURSES

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<b>LOCAL GRILLED TUNA STEAK</b>  Sicilian Caponata, Spicy Tomato Sauce, Garden Salad (GF)	14
<b>ORGANIC GRILLED HALF CHICKEN</b> Potato Gratin, Garlic Broccolini, Lemon (D)	14
<b>U.S. PRIME ANGUS BEEF TENDERLOIN</b> Mashed Potato, Porcini Mushrooms, Herbed Steak Sauce (D)	22

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# MAIN COURSES

## NEAPOLITAN PIZZA

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<b>QUEEN MARGHERITA</b>	8
Tomato Sauce, Mozzarella, Basil & Oregano (V, D)	
<b>“STONES BAKED” SEAFOOD GOURMET PIZZA</b>	14
Prawns, Squid, Octopus, Mussels, Burrata, Pesto, Tomato (N, SF, D)	
<b>TRUFFLE</b>	16
Seasonal Black Truffle, Wild Mushrooms, Mozzarella (V, D)	

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## DESSERTS

<b>SEASONAL FRUIT PLATTER</b>	4
With Berries (VG, GF)	
<b>TIRAMISU</b>	4
Mascarpone, Coffee (D, E, V)	
<b>VANILLA CREME BRULEE</b>	4
Halzenuts Biscotti, Fresh Berries (V, N, D, E)	
<b>GELATO &amp; SHERBET</b>	2
Vanilla   Chocolate   Pistachio   Lemon   Strawberry   Mango	



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