



*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

SPICY LOCAL TUNA TARTAR  Tuna Saku, Saffron Arancini (D, R, SE)	8
LOCAL RED MULLET  Burnt Orange, Guacamole, Yuzu (GF, R)	7.5
TUNA TRUFFLE Ponzu, Fresh Black Truffle (S, R)	8.5
MARINATED SALMON Green Apple, Cremona Mustard (S, R)	7.5
SIGNATURE ASSORTED CRUDO PLATTER (S, R)	19

SOUP

FENNEL & POTATO SOUP Fresh Dill, Basil Oil (V, D)	5
LOBSTER BISQUE  Fresh Dill, Sweet Chili Oil (GF, SF, D)	8

STARTERS

BURRATA CHEESE Heirloom Tomato, Grilled Eggplant, Basil Pesto (V, N, GF, D)	8.5
EGGPLANT PARMIGIANA Tomato Sauce, Mozzarella, Parmesan, Basil (D, V)	9
BRAISED LOCAL FRESH SQUIDS  Prawns Stuffing, Cherry Tomato Sauce, Basil, Croutons (SF, D, E)	10
GRILLED TIGER PRAWNS Panzanella Salad, Feta Cheese, Squid Ink Sauce (SF, D)	12
FRITTO MISTO Prawns, Scallops, Calamari, White Fish & Vegetables (SF, D)	12
SLOW COOKED CLASSIC VEAL TONNATO Sous Vide Veal, Tuna Sauce, Poached Quail Eggs (D, E)	13
PRIME ANGUS BEEF CARPACCIO Mushroom & Artichoke, Parmesan, Truffle Vinaigrette (GF, D, R)	10

VEGETARIAN

STARTERS

FENNEL & POTATO SOUP Fresh Dill, Basil Oil (V, D)	5
CRISPY QUINOA SALAD Pear, Candy Beetroot, Semi Dried Tomatoes, Fermented Apple Balsamic (VG, GF)	8.5
BURRATA CHEESE Heirloom Tomato, Grilled Eggplant, Basil Pesto (V, N, GF, D)	8.5
EGGPLANT PARMIGIANA Tomato Sauce, Mozzarella, Parmesan, Basil (D, V)	9

PIZZA, PASTA & RISOTTO

RICOTTA CHEESE TORTELLI Lemon, Fresh Mint (V, D, E)	12
MEDITERRANEAN RIGATONI Tomato Sauce, Eggplant, Smoked Mozzarella (V, D)	10
HOMEMADE TAGLIOLINI & FRESH BLACK TRUFFLE Butter Emulsion (V, D, E)	16
WILD MUSHROOMS CLASSIC RISOTTO Selection of Wild Mushrooms, Parmesan Cheese (V, D)	14
QUEEN MARGHERITA Tomato Sauce, Mozzarella, Basil & Oregano (V, D)	8
TRUFFLE PIZZA Seasonal Black Truffle, Wild Mushrooms, Mozzarella (V, D)	16

MAIN COURSES

PASTA & RISOTTO

RICOTTA CHEESE TORTELLI Lemon, Fresh Mint (V, D, E)	12
OMANI LOBSTER HOMEMADE  “GUITAR” SPAGHETTI Rock Lobster, Cherry Tomato Sauce, Lobster Bisque (SF, E, D)	18
CALAMARATA PASTA & OCTOPUS RAGOUT Green Peas, Root Vegetables (SF, E)	12
HOMEMADE TAGLIOLINI & FRESH BLACK TRUFFLE Fresh Black Truffle, Butter Emulsion, Parmesan, Vegetable Jus (V, D, E)	16
LOBSTER RISOTTO Lobster Bisque, Carnaroli Rice (SF, D)	14
WILD MUSHROOMS CLASSIC RISOTTO Selection of Wild Mushrooms, Parmesan Cheese (V, D)	14

FOR SHARING

SALT CRUSTED SEA BASS Salmoriglio Sauce (GF, E) 40	FIorentina 1kg Angus T-bone Steak, Chimichurri, Wild Mushroom Sauce 50
GRILLED SEAFOOD PLATTER Omani Lobster, Salmon, Red Mullet, Baby Squid, Scallops, Prawns (GF, SF) 36	
SIDES Roasted Potato Steamed Vegetables Mashed Potato French Fries Garden Salad (V, D) All Sharing Mains are served with Two Sides	

DESSERTS

SICILIAN CANNOLI Ricotta Cheese, Pistachio, Cherry Amarene (V, N, D, E)	6
TIRAMISU Mascarpone, Coffee Biscuit, Chocolate (V, D, E)	4
VANILLA CREME BRULEE Hazelnut Biscotti, Fresh Berries (V, N, D, E)	4
CHOCOLATE CAPRESE TART & TANGERINE GEL Dark Chocolate, Tangerine, Hazelnut Gelato (V, D, N, E)	4
SEASONAL FRUIT PLATTER With Berries (VG, GF)	4

MAIN COURSES

SEAFOOD CASSEROLE Red Mullet, Lobster, Octopus, Potatoes, Olives, Tomato Sauce (SF)	18
MEDITERRANEAN SEA BASS Saffron Sardinian Fregola, Mussels, Broccolini (SF, D)	16
LOCAL GRILLED TUNA STEAK  Sicilian Caponata, Spicy Tomato Sauce, Garden Salad (GF)	14
ORGANIC GRILLED HALF CHICKEN Potato Gratin, Garlic Broccolini, Lemon (D)	14
COTOLETTA DI VITELLO MILANESE Crumbed Italian Veal Chop, Cherry Tomato, Rocket Salad, Parmesan (D, E)	24
U.S.PRIME ANGUS BEEF TENDERLOIN Mashed Potato, Porcini Mushrooms, Herbed Steak Sauce (D)	22

PIZZA

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

TO SHARE

APPLE TART TATIN Caramelized Apple, Vanilla Gelato (V, D, E)	8
GELATO FIORDILATTE Chocolate Drizzle, Black Cherry, Crumble (V, N, D, E)	8
DOLCI FAMILY BOARD Cannoli – Tiramisu – Caprese Tart - Creme Brulee (V, N, D, E)	16
GELATO & SHERBET Vanilla Chocolate Pistachio Lemon Strawberry Mango	2



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%)