



فندق الخليج - البحرين
THE GULF HOTEL
BAHRAIN
CONVENTION & SPA

TAKEAWAY & DELIVERY Menu





APPETIZERS

Sichuan Chili Baby Corn (V)	3.600
China Garden Shrimp Blast (S)	4.200
Chicken Sui Mai	3.400
Beef Dumpling	3.500
Shrimp Siu Mai (S)	3.900
Vegetable Spring Rolls (V)	3.000
Crispy Appetizer Mix (S)	5.000
Shrimp toast, vegetable spring roll, crispy chicken wonton	

SOUP

Hot and Sour Soup with chicken	3.000
Hot and Sour Soup with prawns (S)	3.500

MAIN COURSE

Yu Huang Prawn (S)	7.600
Prawn in hot chili garlic sauce	
Sichuan Hamour Fillet	8.200
Stir fried hamour fillet with Chinese cabbage and black fungus	
Sweet and Sour Chicken	5.800
Deep fried battered chicken with tangerine sauce	
Chicken with Cashew Nuts (N)	5.800
Stir-fried chicken with cashew nuts and vegetables	
Mongolian Lamb with Ginger	6.100
Sautéed sliced lamb with ginger	
Crispy Beef	6.700
Fried shredded beef with sweet chili sauce	

VEGETARIAN MAINS

Seasonal Stir Fried Vegetables (V)	3.600
Stir fried or steamed mixed vegetables in oyster sauce	

RICE & NOODLES

Steamed Rice (V)	1.400
Vegetable Fried Rice (V)	3.300
Vegetable Chowmien (V)	3.300
Chicken Chowmien	3.500
Singapore Noodles with vegetables, chicken and shrimp (S)	3.800



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ENTRADAS (STARTERS)

Guacamole Tradicional (V)	6.800
Hass avocado, white onions, cilantro, chile, tomato and lime with corn chips.	
Jalapeños Rellenos (V)	4.000
Stuffed jalapeños with cheddar cheese, served with tomatillo salsa, crema fresca.	
Quesadillas	4.500
Choices of quesadillas with flour tortilla, cheddar cheese and served with tomatillo salsa	
Tinga de Pollo / Shredded Chicken	
Huitlacoche/ Corn Mushroom	
Camarones / Shrimp (S)	
Carne / US Beef Striploin	

FAJITAS
SUPREME



GUACAMOLE
TRADICIONAL



JALAPEÑOS
RELLENOS

EMPANADAS

Tinga de Pollo	3.200
Shredded chicken stuffed with cheddar cheese and served with chipotle mayo	
Camarones (S)	3.500
Shrimp stuffed with cheddar cheese and served with chipotle mayo	
Carne	4.000
US Beef striploin stuffed with cheddar cheese and served with chipotle mayo	

TACOS

Tacos de Carne Asada	5.900
Grilled US striploin with avocado - tomatillo salsa	
Tacos de Pollo	5.900
Grilled marinate chicken breast with pasilla chile salsa	
Tacos de Camaron (S)	5.900
Shrimp with chipotle, cream with flour tortilla, pasilla chile salsa.	

TEX-MEX SPECIALITIES

Achiote marinated and chargrilled meat, sautéed bell peppers and onions on a sizzling plate with flour tortillas, cheddar cheese, pico de gallo and sour cream.

Fajitas US Beef Striploin	10.500
Fajitas Chicken Breast	9.000
Fajitas Shrimp (S)	12.000
Fajitas Combo (Chicken and Beef)	10.300
Fajitas Supreme (Chicken, Beef and Shrimp)	10.500

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APPETIZERS

- Thai Khao Hohn Koong (S)** 3.200
 Prawn rolled in rice sheets with glass noodles, lettuce, beans sprout, chili lemon sauce
- Tod Man Pla** 3.100
 Thai fish cake, kafir lime, sweet basil

SOUPS

- Tom Yum Koong (S)** 3.200
 Aromatic creamy broth, Arabian prawn, chili, kafir lime leaves

SALADS

- Som Tam Koong (N)** 4.900
 Classic green papaya salad, grilled shrimps
- Yam Som O Koong (S)** 5.000
 Pomelo salad, shrimps, lime, peanuts, coconut, chili dressing
- Yum Neua** 4.500
 Spicy Angus tenderloin salad, bird eye chili, mint leaves, young celery

MAIN COURSE

- Kai Pad Med Mamong (N)** 3.800
 Stir fry chicken, cashew nuts, dry chili, spring onions
- Gaeng Garee Poo Ni (S)** 8.000
 Yellow curry with soft shell crab, potatoes, white onions and holy basil
- Gaeng Kiew Wan Kai** 4.200
 The famous Thai chicken green curry, young coconut heart
- Panang Nue** 6.500
 Angus beef fillet cooked in creamy red coconut curry
- Pla Pad Chaa** 6.800
 Wok fried fillet of hammour, chili, fresh Thai herbs

PHAD THAI KOONG



YAM SOM O KOON



THAI KHAO HOHN KOON



TOM YUM KOONG



PANANG NUE

NOODLES AND RICE

- Phad Thai Koong (S)** 3.900
 Stir fried noodles, shrimps, beansprout, tofu, garlic chives in tangy peanut and tamarind sauce
- Khao Pha dPak** 3.000
 Wok tossed vegetables fried rice with egg
- Khao Pao (V)** 1.000
 Steamed jasmine rice

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STARTERS

Punjabi Chicken Tikka	5.500
Classic chicken tikka marinated with north Indian spices	
Malai Chicken Tikka	5.500
Cream, cheese and spice marinated grilled chicken	
Lamb Shammi Kabab	4.950
Pan seared minced lamb tikki with spices	
Subz Samosa	3.900
Vegetable samosas, herb chutney	
Paneer Tawa	5.500
Pan grilled spiced cottage cheese	
Onion Pakoda	3.200
Fried onion chickpea fritters	
Malai Broccoli	4.500
Oven baked cheese marinated broccoli	
Rasoi Garden Salad	3.800
Assorted leaves, olives, vegetables with feta cheese and homemade sweet sour tamarind dressing	

MAIN COURSE

Butter Chicken	5.700
Chicken tikka in a creamy tomato fenugreek sauce	
Chicken Chettinad	5.700
South Indian styled chicken cooked with star anise and black pepper	
Lamb Rogan Josh	8.500
Lamb morsels slow cooked with Kashmiri spices	
Prawn Masala	7.200
Prawns cooked in a rich onion tomato sauce	

Chicken Biryani	7.800
Chicken morsels layered with saffron basmati rice and pickling spices	
Lamb Biryani	7.800
Boneless cubes of lamb cooked with basmati rice and finished with fried onions and mint	
Jhinga Biryani	8.500
Maharashtrian style prawn biryani with peanut and curry leaves	
Navratan Vegetable Biryani	5.300
Assorted vegetables and cashews layered with the saffron basmati rice and sprinkled with rosewater	
Paneer Makhni	5.300
Cottage cheese in a creamy tomato-fenugreek sauce	
Vegetables Kadhui	5.300
Assorted vegetables cooked in a rustic onion, tomato and bell pepper masala	
Punjabi Chickpeas	3.800
Home-style preparation of chickpeas onions, tomatoes and whole spices	
Tadka Dal	3.200
Yellow lentils tempered with cumin seeds, garnished with fresh coriander	
Steamed Basmati Rice	2.500
Chapati	0.800
Naan Bread	1.500
Tawa Paratha	1.500
Cheese Paratha	1.800

DESSERTS

Culab Jamun	4.500
Caramelized milk dumpling in pistachio-rosewater	
Rasmalai	4.500
Poached milk dumpling in reduced milk, served chilled	
Gajar Halwa	4.500
Slow cooked carrot fudge enriched with dry fruits	



TADKA DAL

GULAB JAMUN

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APPETIZERS

Edamame (V)	3.500
Boiled soya beans	
Yakitori	4.000
Grilled chicken on skewer with teriyaki sauce or salt	

SALADS

Sato Salad	4.000
Lettuce, fried tofu, beef bacon, avocado, tomato and cucumber tossed with Japanese aioli	
Kani Salad (S)	8.000
Julienned cucumber and shredded crab stick tossed with spicy mayo and tobiko	

SOUPS

Miso Shiru	2.700
Soya been soup	

GRILLED

Tori Teriyaki	6.200
Grilled chicken with teriyaki sauce	
Shake Shio Yaki Matawa Teriyaki	7.200
Grilled salmon with teriyaki sauce or salt	
Gindara Teriyaki	8.500
Grilled black cod with teriyaki sauce	
Gyu Teriyaki	9.800
Grilled beef sirloin with teriyaki sauce	

FRIED

Yasai Tempura (V)	3.500
Assorted vegetables	
Ebi Tempura (S)	6.800
Prawn tempura	

RICE MEAL

Katsu Curry	7.600
Deep fried chicken topped with Japanese style curry, served with steamed rice	

NOODLES

Kara Miso Ramen	5.800
Egg-noodle soup with spicy chicken mince, vegetables and boiled egg	

SASHIMI A LA CARTE

Kani Kamaboko (S)	4.000
Crab sticks	
Ebi (S)	5.000
Gulf Prawns	
Shake	6.800
Salmon	
Hotate (S)	7.800
Maguro	8.500
Tuna	
Hamachi	9.200
Yellowtail	

SUSHI A LA CARTE

Tamago	1.500
Egg omelette	
Shake	2.200
Salmon	
Kani Kamaboko (S)	1.800
Crab stick	
Ebi (S)	2.200
Gulf Prawn	
Hamachi	3.500
Yellowtail	
Maguro	3.900
Tuna	
Unagi	6.300
Eel	

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SUSHI SET

Sushi Set (S) 15.400

Yellowtail, salmon, tuna, prawn, grouper, mackerel, salmon roe, octopus, egg omelette, tuna roll and miso soup

MAKI SUSHI

Avocado Shake Maki 5.200

Avocado salmon roll

California Maki (S) 5.800

Prawn, avocado, crab stick, cucumber and flying fish roe

Sapporo Maki (S) 6.200

Tuna, avocado, salmon, crab stick with spicy mayo

Ebi Tempura Maki (S) 6.100

Prawn tempura roll

Samurai Maki (S) 6.800

Prawn tempura, avocado, flying fish roe, wrapped with half cooked salmon, teriyaki sauce and wasabi mayo

Crazy Maki (S) 6.500

California roll topped with shredded spicy crab stick

SATO Special Maki 6.800

California roll wrapped with sliced fresh salmon

Crunchy Crazy Maki (S) 6.900

Crab stick, cucumber, carrot, flying fish roe, avocado, wrapped with tenkasu and crab stick

Unagi Avocado Maki 7.300

BBQ eel, avocado with teriyaki sauce

Unagi Bo Zushi 5.200

Fillet of grilled fresh water eel in sushi rice

Spicy Tuna Akami Roll 6.100

Bluefin tuna, spicy mayo, cucumber, sesame seeds

TEPPANYAKI A LA CARTE

Tori 6.400

Chicken

Gyu Roace 7.600

U.S beef sirloin

Gyu Hire 10.200

U.S Angus beef tenderloin

Hata 6.900

Grouper

Shake 7.400

Salmon

Ebi (S) 7.700

Gulf prawns

KARA MISO
RAMEN



SUSHI SET



KANI SALAD



EBI TEMPURA MAKI



TEPPANYAKI
SHAKE



YAKITORI

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SALADS

Salad Shirazi (V) 3.000
Chopped cucumber, tomatoes, onions in lime juice and olive oil

HOT APPETIZERS

Kashk Bademjan (V) 3.200
Fried eggplants and onions topped with dry yoghurt, olive oil and mint

Nargesi (V) 3.200
Spinach fried in butter topped with fried onions and cream

SOUPS

Ash Reshteh 3.500
Noodle soup with red kidney beans, chick peas, lentils and vegetables topped with mint and dried yoghurt

GRILLED KABABS

Chelo Kabab Soltani 9.600

Combination of minced lamb fillet kabab with white rice and grilled tomatoes

Chelo Kabab Kubideh Zaffarini 7.800

Minced lamb seasoned in onions and saffron with white rice and grilled tomatoes

Tikkeh Masty Gousht 9.500

Char-grilled fillet of tender lamb marinated in yoghurt, onion and whole peppercorn with French fries and vegetables or Iranian three coloured rice

Joojeh Kabab Bedone Ostekhan 8.100

Char-grilled boneless baby chicken with French fries and vegetables or Iranian three coloured rice

Mahi Kabab 9.500

Char-grilled hamour marinated in lemon juice and saffron with French fries and vegetables or Iranian three coloured rice

Meygou Kabab (S) 13.200

Char-grilled prawn marinated in lemon juice and saffron with French fries and vegetables or Iranian three coloured rice

CHELO KHORESHT (Traditional Iranian Stews)

Chormeh Sabzi 6.400

Lamb and red kidney beans stew flavoured with spinach, parsley, coriander, fenugreek and dried lime

Khoresht Bamieh 6.400

Lamb, okra, tomatoes and onion stew

ASH
RESHTEH



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Available daily from 11:00AM to 11:00PM.
Minimum order amount for delivery is BD10.



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