

*Marina*  
**MUSE**  
RESTAURANT & BAR



*the heart of the water front*

# Breakfast

Served daily from 8am to 12 noon

## Eggs Your Way (D, G) - 45 AED

Two eggs your way (Fried, Poached or Scrambled) on toasted sourdough bread

## Classic Eggs Benedict (D, G) - 49 AED

Eggs Benedict with poached eggs, beef bacon, homemade hollandaise sauce on sourdough bread and topped with caramelized onions

## Smoked Salmon & Cream Cheese (D, G) - 51 AED

Atlantic smoked salmon, chive infused cream cheese, cherry tomato served on sourdough bread garnished with micro herbs

## Sliced Avocado (G) - 45 AED

Freshly sliced Avocado on toasted sourdough bread topped with coriander leaves, pumpkin seeds and chili flakes

Add poached eggs – 13 AED

## Muse Breakfast Bowl (D, G) - 49 AED

A light option of feta cheese, avocado, poached eggs, sautéed spinach, cherry tomatoes served with beetroot hummus and pita bread

## Truffle Scrambled Eggs (D, G) - 45 AED

Truffle infused scrambled eggs with parmesan cheese, mushrooms, asparagus on toasted sourdough bread

## Peanut Butter Oatmeal Bowl (V,G, N) - 47 AED

Oatmeal soaked over night in almond milk, infused with peanut butter served with sliced bananas, blueberries, walnuts and pumpkin seeds

## Cilbir “Turkish Eggs” (D, G) - 45 AED

A twist on a classic Turkish breakfast dish consisting of poached eggs, on herbed yogurt and avocado garnished with micro herbs served with pita bread

## Farmers Breakfast (D, G) - 55 AED

A full breakfast with beef bacon, chicken sausages, grilled tomatoes, mushrooms, hash browns, eggs your way and baked beans

## SIDES 13 AED

Hash Browns  
Beef Bacon  
Baked Beans  
Sliced Avocado

# Soup of the day

## Daily Special – 41 AED

Ask the server for the special soup of the day

## Weekend Special

Seafood Chowder

# Appetizers

## Spanish Gambas (G, SF) – 47 AED

Spanish classic with Oman prawns, sliced chili and sliced garlic served with sourdough bread topped with tomato salsa

## Roasted Cauliflower (V, D, N) - 43 AED \*

Oven roasted cauliflower marinated in bright Mediterranean marinade served on herbed infused yogurt garnished with pomegranate seed and micro herbs

\*vegan option available

## Grilled Beef Kebabs (D) – 51 AED

Beef Kebabs infused with coriander and mint leaves served with a fresh seasonal salad

## Greek Meze Bowl (D, G) – 41 AED

Classic meze bowl of beetroot hummus, kalamata olives, roasted cauliflower, cherry tomatoes, cucumber, and mint leaves, served with grilled pita bread and a light roasted eggplant dip

## Lobster Croquettes (D, G, SF) - 49 AED

Spanish style lobster and cheese croquettes served with saffron aioli

## Zucchini Bites (V, G) - 33 AED

Sliced zucchini lightly dusted in our seasoned flour deep fried and served with sundried tomato dip

# Sharing Platters

## Muse Sharing Platter (D, G, SF) - 63 AED

A sharing platter consisting of gambas, roasted cauliflower, beef kebab, lobster croquettes and garlic bread

# Salads

## Muse Winter Salad (V, D, N) – 45 AED

A vibrant winter salad consisting of mixed greens, apples, brie cheese and candied walnuts tossed in citrus dressing

## Peach & Arugula Salad (V) - 47 AED

A light and bright winter salad containing peaches, foraged arugula, heirloom tomatoes, cranberries and tossed in citrus dressing

## Roasted Beetroot & Goat Cheese Salad (V, D, N) - 45 AED

A winter salad containing roasted beetroot, wild rice, feta cheese and cashew nuts tossed in a herb dressing

Add Prawns or Chicken - 15 AED

# Main Courses

## **Creamy Lobster Fettuccine (D, G, SF) - 89 AED**

Our winter special consisting of lobster meat, asparagus, fennel and cherry tomatoes served in cream sauce

## **Soya Meat Ball Stew (V, D) – 71 AED**

Home made soya meat balls tossed in tomato sauce served with mashed potatoes and arugula garnished with parmesan cheese

## **Grilled Salmon (D, N) – 85 AED**

Grilled Atlantic salmon served with roasted celeriac puree, roasted almond slices, broccolini, fennel and lemon butter sauce

## **Seafood Linguine (SF, D, G) - 93 AED**

Seafood linguine consisting of prawns, mussels, scallops, squid, parmesan served in a rich garlic and chili olive oil sauce

## **Chicken Gyros (G, D) - 77 AED**

Grilled chicken, pickled cucumbers, Spanish onions and tzatziki sauce served on authentic Greek pita bread, your choice of fries or side salad

## **Classic Beef Burger (G, D) - 77 AED**

Muse's classic burger with Angus beef, cheddar cheese, tomatoes, butter lettuce, pickles and our homemade special sauce served with your choice of fries or salad

**Add Bacon & Egg (14 AED)**

## **Fish & Chips (D, G) - 85 AED**

Locally sourced sustainable fish fillets battered or grilled served with homemade chips, green pea puree and saffron aioli

## **Pan Seared Duck Breast (D, G) - 81 AED**

Marinated duck breast served with roasted parsnip and seasonal vegetables

## **Southern Fried Chicken Burger (D, G) - 69 AED**

Chicken thighs dusted in our signature seasoning on brioche bun served with fries and coleslaw

# From the Grill

## **Grilled Corn Fed Chicken (D) - 89 AED**

1/2 Grilled corn fed chicken marinated in our signature marinade served with a choice of 2 sides and 1 sauce

## **Grilled Lobster (SF) - 159 AED**

A 1/2 Oman lobster served with a herbed butter or thermidor served with 2 sides and 1 sauce

## **Grilled Ribeye Steak - 169 AED**

250 gram Angus ribeye steak grilled your way and served with a choice of 2 sides

## **Tomahawk Steak (A, D) - 563 AED**

A 1 Kg to 1.2 Kg Angus Tomahawk steak grilled your way and served with a choice of 4 sides and 2 sauces:

### **Sides:**

Roasted celeriac mash, roasted heirloom vegetables, fries, creamy mash potatoes, sweet potato fries, heirloom tomato salad

### **Sauces:**

Creamy mushroom jus, shallot jus, red wine jus, reduced bourbon jus

# Vegan Menu

## **Muse Vegan Tacos (V, N) - 39 AED**

Oven roasted cauliflower and chick peas marinated in our homemade Mediterranean marinade, served with cucumbers, pico de gallo and chimichurri sauce

## **Green Vegan Energy Salad (V, N) – 43 AED**

A vibrant vegan salad consisting of arugula, zucchini, green apples, coriander & mint leaves, tossed in our herb dressing garnished with pumpkin seeds and cashew nuts

## **Muse's Famous Vegan Pasta (V, G) - 65 AED**

Signature vegan Bolognese served with fusilli, cherry tomatoes and arugula leaves

## **Beyond Burger (V, G, N) – 75 AED**

The world famous beyond burger patty, vegan bun, tomatoes, butter lettuce and homemade vegan mayo served with your choice of fries or side salad

## **Vegan Meat Loaf (V) – 71 AED**

Homemade vegan meat loaf served with sweet potato puree, green peas and heirloom carrots served with truffle infused jus

# Kid's Menu

## **Grilled Chicken Breast (D) - 41 AED**

Grilled chicken breast served with creamy carrot mash potatoes, sautéed broccoli, and homemade jus

## **Fusilli Pomodoro (D, G) - 39 AED**

Fusilli pasta, broccoli and cherry tomatoes tossed in tomato sauce

## **Kid's Chicken Tenders (G) - 39 AED**

Breaded chicken tenderloin served with your choice of fries or salad

## **Spaghetti Bolognese (G) - 41 AED**

Spaghetti tossed in our home made bolognese sauce

# Dessert Menu

## **Apple Crumble (D, G) - 49 AED**

A delightful winter dessert consisting of home made apple filling, Barmley apples, winter spices, topped with oats crumble served with vanilla ice cream

## **Muse Cheese Cake (D, G) - 51 AED**

Our home baked decadent cheese cake served with seasonal mixed berries

## **Winter Waffle Delight (D, G) - 49 AED**

Our home made waffles served with seasonal mixed berries topped with your choice of ice cream

## **Vegan Pecan Cheese Cake (V, G) – 51 AED**

Our signature vegan dessert consisting of rolled oats, oat flour, vanilla extract, pecan nuts and coconut cream

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