

Lunch & Dinner

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Appetizers & Teasers		
Mac & Cheese Bites - NEW! Panko-crumbed creamy macaroni and cheese in a delicious little bite-sized form		4.200
Mini Beef Tacos Mini crunchy Angus beef tacos with crisp lettuce, Monterey Jack cheese, tomato salsa, guacamole and sour cream	1	4.500
Cheeseburger Spring Rolls Cheeseburger flavored spring rolls with mustard and tomato ketchup		4.500
Creamy Chicken Taco Cups Mexican spiced chicken with Monterey jack cheese, avocado, sour cream, jalapenos, black beans and tomato salsa in tortilla cups		4.500
Grilled Chicken Quesadillas Mexican spiced chicken in tortilla bread with Monterey jack cheese, sour cream, tomato salsa and guacamole		4.400
Buttermilk Chicken Sliders Fried chicken breast with spicy mayo, homemade pickles, served with Parmesan fries		4.300
Salads & Bowls		
	(n)	5.600
SASH House Salad	(n)	5.600 5.600
SASH House Salad Beef, baby spinach, goat cheese, dried cranberries, apple and walnut salad with balsamic dressing Nachos Salad Crispy nachos, minced beef, iceberg lettuce, tomato salsa, cheese sauce, sweet corn, kidney beans, with creamy dressing	(n) (n)	
SASH House Salad Beef, baby spinach, goat cheese, dried cranberries, apple and walnut salad with balsamic dressing Nachos Salad Crispy nachos, minced beef, iceberg lettuce, tomato salsa, cheese sauce, sweet corn, kidney beans, with creamy dressing Sumac Chicken Salad		5.600

Chicken Avocado Salad Grilled chicken, wild rocket, red chard leaves, cucumber, avocado, cherry tomato, pomegranate nasturtium flowers with lemon dressing and balsamic glaze		4.500
Crab Avocado Salad Iceberg lettuce, cucumber, bean sprouts, with creamy sweet chili and Sriracha mayo dressing		4.500
Quinoa Salad Apricots, sundried tomatoes, Feta cheese, rocket leaves, pomegranate, walnuts with lemon herb aioli	(v) (n)	5.500
Fried Goat Cheese Salad Wild roquette, red chard leaves, fried goat cheese, sunflower seeds, balsamic dressing and chives	(n)	5.600
Vine Leaves Kale Salad Layered vine leaves salad, crispy kale, pomegranate, edamame beans, pine nuts with pomegranate molasses	(v) (n)	4.000
Greek Beef or Chicken Power Bowls Grilled Beef, quinoa mix, crumbled Feta, cherry tomatoes, cucumber, chick peas and yoghurt dill dressing		5.000
Burgers & Sandwiches		
(Served with Classic Amazing Fries or Side Salad)		
SASH Chef's Sliders Homemade beef patties, lettuce, tomato, Cheddar cheese, pickles, caramelized onions, in a sesame brioche with a selection of dips	bun	4.600
Classic Cheeseburger Grilled beef burger with American cheddar, crispy lettuce, tomatoes, pickles and a selection of dips		4.600
Dynamite Chicken Burger Crispy fried chicken, grilled onions, jalapenos, signature sauce and melted cheese in a homemade bun		5.400
Grilled Chicken Burger Marinated tender grilled chicken, topped with Swiss cheese, crispy lettuce and mayonnaise		4.000
Philly Cheese Steak Thin sliced beef fillet, green pepper saute, mushrooms, caramelized onions and Monterey Jack cheese on a panini bread		4.900

Classic Turkey or Chicken Sandwich Option of sliced turkey or chicken with Emmental cheese, gem lettuce and honey mustard on a toasted multigrain bread, served with a side of ready salted crisps		4.300
Chicken Panini Bites Pesto marinated chicken, Swiss cheese, Kalamata olives in a whole wheat bread	(n)	4.000
Classic Club Grilled tender chicken breast with lettuce, tomato, turkey ham, fried eggs and herb mayonnaise		4.900
Pesto and Halloumi Veggie Sandwich Grilled summer vegetables, grilled Halloumi cheese and pesto mayo in a hearty wheat bread	(v)	4.000
Main Courses		
Butter Chicken Orzo - NEW! Mixed vegetables orzo pasta topped with grilled marinated chicken in a rich and creamy sauce		4.600
Baked Corn-Fed Chicken Chicken breast marinated in fresh herb garlic and mustard served with mashed potatoes and sautéed vegetables with creamy tarragon sauce		7.700
Fillet-Arrabiata Lightly breaded and pan-fried chicken served with penne tomato garlic chili sauce and Mozzarella cheese		7.200
Crispy Ginger Beef with Mashed Potatoes Sweet and spicy ginger beef with creamy mashed potatoes		6.600
Grilled Angus Rib-Eye Steak The most flavorful cut of beef, served with brown mustard mashed potatoes, asparagus and a lavish pink and black peppercorn sauce		14.300
Norwegian Salmon Grilled, pan fried or steamed Norwegian salmon with buttered broccoli and saffron potatoes, parsley rice, finished with creamy pesto sauce	(n)	8.300
Honey Balsamic Bruschetta Salmon Crispy grilled salmon with balsamic glaze, spinach orzo pasta, cherry tomatoes and Sakura Cress		6.500

	Gourmet Sides		
1.100	Classic Amazing Fries		1.300
1.100	'Over-the-Top' Fries		3.400
1.100	(with Signature Sauce)		
2.400	Truffled Potato Mousse		2.000
	Sautéed Spinach		1.100
	Grilled Asparagus		3.500
	Sautéed Vegetables		1.200
auce, basil leave	es and shaved Parmesan		4.400
Spaghetti All'Arrabbiata Spaghetti with spicy garlic tomato sauce with shaved Parmesan and basil			3.300
Seafood Linguine Arabian Gulf seafood tossed in olive oil, garlic and cherry tomatoes with light tomato sauce			8.800
Spinach Fettucine Alfredo Spinach flavored fettucine pasta with creamy chicken and mushroom Alfredo sauce			4.400
Truffled Mac & Cheese Macaroni pasta with velvety cheese sauce, Parmesan cheese and truffle oil			4.400
Spinach Ricotta Cheese & Pumpkin Ravioli Mixed with pumpkin, sundried tomatoes, toasted walnuts in a creamy Napoli sauce			4.600
Chicken & Wild Mushroom Risotto Creamy wild mushroom risotto with grilled chicken, garlic, thyme and Parmesan cheese			5.600
Beef Stroganoff Creamy beef stew with fusilli pasta and sour cream			5.400
Pesto Chicken Orzo Orzo pasta with chicken, mixed vegetables and basil pesto			4.200
Butternut Squash & Goat Cheese Penne Penne pasta tossed with roasted butternut squash, goat cheese and baby spinach			4.400
Angus Short Ribs Fettuccini Fettuccini pasta tossed with slow cooked short ribs ragout with cherry tomato and parmesan cheese			7.000
	1.100 1.100 1.100 2.400 2.400 aved Parmesan and cherry tomat elken and mushr san cheese and elements and cherry tomat elements and cheese and elements and elements and elements are cheese and elements are cheese and elements are cheese are c	1.100 Classic Amazing Fries 1.100 'Over-the-Top' Fries 1.100 (with Signature Sauce) 2.400 Truffled Potato Mousse Sautéed Spinach Grilled Asparagus Sautéed Vegetables auce, basil leaves and shaved Parmesan aved Parmesan and basil ad cherry tomatoes with light tomato sauce cken and mushroom Alfredo sauce san cheese and truffle oil Ravioli awalnuts in a creamy Napoli sauce cken, garlic, thyme and Parmesan cheese m asil pesto enne asil contact and baby spinach	1.100 Classic Amazing Fries 1.100 'Over-the-Top' Fries 1.100 (with Signature Sauce) 2.400 Truffled Potato Mousse Sautéed Spinach Grilled Asparagus Sautéed Vegetables auce, basil leaves and shaved Parmesan aved Parmesan and basil ad cherry tomatoes with light tomato sauce cken and mushroom Alfredo sauce san cheese and truffle oil Ravioli avalnuts in a creamy Napoli sauce cen, garlic, thyme and Parmesan cheese m asil pesto cenne asil contact cheese and baby spinach

SASH Kids			
Sliders Trio of sliders with cl	heese, served with classic fries and dipping sauces		3.500
Chicken Tender Crispy chicken tender	rs, served with classic fries and dipping sauces		3.000
Classic Mac &	Cheese		3.000
Desserts &	Crêpes		
Classic Churros	s - NEW!	(with additional Nutella Dip)	2.000 0.500
Classic Milk Ca	ıke		3.400
Vanilla Cheese	Cake		3.400
Churro Delight Nutella-stuffed mini	s churro donuts dusted with cinnamon sugar		3.600
Classic Nutella	Crêpes		3.300
	ies and Cream Crêpes with cream cheese and Oreo biscuit crumbs		4.100
Biscoff Lotus D Lotus biscuits crumb	elight Crêpes s, brown sugar and Philadelphia cream cheese		4.100
Banoffee Crum	ble Crêpes		3.500
Peanut Butter C	Cookie Dough Crêpes		4.100
Create Your Ov	vn Crêpes		2.500
Choice of your	own tonnings:	(with additional toppings)	0.800
Chocolate Fruits Nuts Biscuits & Cookies Sauces & Spreads	: Maltesers, Kinder, Mars, Snickers : Berries, Shaved Coconuts : Walnuts, Shaved Almonds : Oreo, Lotus, Chips Ahoy Cookies, Digestive Cookies : Nutella, Banoffee Blend, Signature Sauce, Oreo Blend Peanut Butter Blend, Honey, Icing sugar		

^{*}This menu does not include all dine in menu items.

(v) Vegetarian

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All prices are in Bahraini Dinar.

(n) Nuts

 $[\]ensuremath{^{*}}$ Please discard food that is not refrigerated within two hours of preparation.

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