



S A S H

A La Carte Menu

Breakfast

Served from 8:00 am to 11:00 am

Light & Fluffy

Granola Bowl	(n)	3.500
Greek yogurt, crispy granola, mixed nuts, dragon fruit, watermelon, blueberries, borage glowers and mint leaves		
Pancakes		
Light & Fluffy buttermilk pancakes with choice of toppings:		
Classic Maple Pancake		4.400
Banoffee Crumble Pancake	(n)	4.200
Lotus Biscoff Delight Pancake		4.400
Midnight Cookies Pancake		4.400
Brioche French Toast	(n)	4.400
Classic French toast with caramel, banana, pecan nuts and berry compote		
Crispy French Toast	(n)	4.400
Brioche French toast rolled in crunchy corn flakes, drizzled with vanilla sauce Served with side of Nutella, raspberry and vanilla dip		

Eggs & Sandwiches

SASH Signature Breakfast		4.500
Scrambled egg “money bag” with hash brown bites, cherry tomatoes, asparagus, mushroom, quinoa and toast bread		
Classic Eggs & Tomato		3.800
Soft scrambled eggs with tomatoes, topped with a cheese spread and chili crisps		

Mediterranean Omelet		4.300
Three eggs omelet with feta cheese, olives, tomato, capsicum, onion & mushroom served with potato hash and grilled tomato		
Eggs Benedict		4.000
Poached eggs, English muffin topped with turkey breast, Hollandaise sauce, micro greens, cherry Tomato and blue poppy seeds		
Eggs Florentine		4.000
Poached eggs, English muffin topped with sautéed spinach, green Hollandaise, micro greens, cherry Tomato and saffron		
BLT Croissant		4.400
Buttered croissant with beef bacon, swiss cheese, sliced avocado, sunny side up egg and Cotija cheese crumble		
Breakfast Burrito		3.500
Scrambled eggs, tomato salsa, baked beans, lettuce & Monterey jack cheese in a tortilla bread with a side dish of Mexican corn salad		
Avocado on Toast,	(n)	3.800
Sliced of multigrain toast bread, mashed avocado, sunflower seeds, flax seeds, chili flakes, balsamic glaze and micro cress		
Halloumi Bruschetta	(v)	4.000
Crispy French baguette, grilled Halloumi cheese, warm cherry tomatoes, zaatar, balsamic glaze and Micro greens		
Gourmet Scrambled with Avocado		4.400
Large multi-grain toast topped with scramble eggs, baby spinach, avocado, chili flakes and parmesan cheese, served with waffle hash brown		
Chilaquiles		4.000
Cheesy scrambled egg with chicken, black beans, sour cream, guacamole, jalapenos, corn tortillas, tomato salsa and red pepper coulis		
Trio of Toast		4.000
Crispy toast breads with:Avocado, boiled egg, mixed nuts and balsamic glaze Peanut butter, figs, walnut, maple syrup Labneh, zaatar, pomegranate, rocket leaves, olive oil		

Pastries & Sides

Toasted white, wheat	1.000
English muffin	1.100
Toasted bagel	1.100
Pain au chocolat	1.100
Croissants: plain, cheese or butter	1.100
Bread basket	2.400

Proteins

Smoked beef strips,	2.200
Chicken sausage	1.300
Smoked salmon (100 gr)	3.500

Lunch & Dinner

Appetizers & Teasers

Burrata Cheese & Crispy Eggplant	(n)	4.500
Parmesan crumbed eggplants, Burrata cheese and tomato sauce		
Black and White Nachos		4.500
Nachos with guacamole, grilled chicken, pico de gallo, jalapenos, Monterey jack cheese and sour cream		
Mini Beef Tacos		4.500
Mini Crunchy Angus Beef Tacos with Crisp Lettuce, Jack Cheese, Tomato Salsa, Guacamole and Sour Cream		
Creamy Chicken Taco Cups		4.500
Mexican spiced chicken with Monterey jack cheese, avocado, sour cream, jalapenos, black beans and tomato salsa in tortilla cups		

Grilled Chicken Quesadillas		4.400
Mexican spiced chicken in tortilla bread with Monterey jack cheese, sour cream, tomato salsa and guacamole		
Halloumi Bruschetta	(v)	4.000
Crispy French baguette, grilled Halloumi cheese, warm cherry tomatoes, zaatar, balsamic glaze and Micro greens		
Cheese Burger Spring Rolls	(n)	4.500
Cheeseburger flavored spring rolls with mustard and tomato ketchup		
Creamy Chicken and Mushroom Pastry		4.000
Creamy chicken and mushroom casserole served in puff pastry shells with micro cress salad		
Buttermilk Chicken Sliders		4.300
Fried chicken breast with spicy mayo, homemade pickle, served with Parmesan fries		
Mac & Cheese Bites		4.200
Panko-crumbed creamy macaroni and cheese in a delicious little bite-sized form.		

Signature Salads

Vine Leaves Kale Salad	(v) (n)	4.000
Layered vine leaves salad, crispy kale, pomegranate, edamame beans, pine nuts with pomegranate molasses		
SASH House Salad	(n)	5.600
Baby spinach, goat cheese, dried cranberries, apple and walnut salad with beef & balsamic dressing		
Greek Beef or Chicken Power Bowls		5.000
Grilled Beef or Chicken, mix quinoa, crumbled feta, cherry tomatoes, cucumber, chick peas, and yoghurt in a dill dressing		

Sumac Chicken Salad	(n)	5.000
Grilled chicken salad with baby gem lettuce, red endives, avocado, pecan nuts and creamy labneh dressing		
Chinese Chicken Salad		4.500
Poached chicken, napa cabbage, red cabbage, carrots, spring onion, coriander with crispy wonton chips and Asian dressing		
Crab & Avocado Salad		4.500
Iceberg lettuce, cucumber, bean sprouts, with creamy sweet chili and Sriracha mayo dressing		
Chicken Caesar Salad		4.700
Grilled chicken with romaine hearts, Parmesan, garlic crostini and house made Caesar dressing		
Nachos Salad	(n)	5.600
Crispy nachos, minced beef, iceberg lettuce, tomato salsa, cheese sauce, sweet corn, kidney beans, with creamy dressing		
Quinoa Salad	(v) (n)	5.500
With apricots, sundried tomatoes, feta cheese, rocket leaves, pomegranate, walnuts and lemon herbs aioli		
Fried Goat Cheese Salad	(n)	5.600
Wild roquette, red chard leaves, fried goat cheese, sunflower seeds, balsamic dressing and chives		
Chicken and Avocado Salad	(n)	4.500
Grilled chicken, wild rocket, red chard leaves, cucumber, avocado, cherry tomato, pomegranate, nasturtium flowers with lemon dressing and balsamic glaze		

Soups

Chef's Soup of the Day	(Please ask your server)	3.000
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Sandwiches

(Served with Classic Fries)

Chicken Panini Bites	(n)	4.000
Pesto marinated chicken, Swiss cheese, kalamata olives on a whole wheat bread		
SASH Chef's Sliders		4.600
Homemade beef patties, lettuce, tomato, cheddar cheese, pickles, caramelized onions, in a sesame brioche bun, with a selection of dips: mustard, tomato ketchup, pink sauce		
Classic Club		4.900
Grilled tender chicken breast with lettuce, tomato, turkey ham, fried eggs and herb mayonnaise, Choice of fries or side salad		
Classic Turkey or Chicken Sandwich		4.300
Options 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.		
Pesto and Halloumi Veggie Sandwich (v)		4.000
Grilled summer vegetables, grilled Halloumi cheese and pesto mayo in a healthy wheat bread		
Philly Cheese Steak		4.900
Thin sliced beef filet, sauté green peppers, mushrooms, caramelized onions and Monterey Jack cheese on a panini bread. (Choice of fries or side salad)		
Dynamite Chicken Burger		5.400
Crispy fried chicken, grilled onions, jalapenos, dynamite mix, signature sauce and melted cheese in a homemade bun		

Classic Cheese Burger 4.600

Grilled beef burger with American cheddar, crispy lettuce, tomatoes, pickles; sides of pink sauce, tomato ketchup, mustard

Grilled Chicken Burger 4.000

Marinated tender grilled chicken, topped with Swiss cheese and crispy lettuce and mayonnaise

Main Courses

Crispy Ginger Beef with Mash Potato 6.600

Sweet and spicy ginger beef with creamy mashed potato

Grilled Angus Rib-Eye Steak 14.300

The most flavorful cut of beef, served with brown mustard mash potato, asparagus, lavish pink and black peppercorn sauce

Baked Corn-Fed Chicken 7.700

Chicken sautéed vegetables with creamy tarragon sauce breast marinated in fresh herb garlic and mustard, mashed potato,

Fillet-Arrabiata 7.200

Lightly breaded and pan-fried chicken served with penne tomato garlic chili sauce and Mozzarella cheese

Norwegian Salmon (n) 8.300

Grilled, Pan Fried or Steamed Norwegian Salmon; with buttered broccoli and saffron potato, parsley rice, finished with creamy pesto sauce

Honey Balsamic Bruschetta Salmon 6.500

Crispy grilled salmon with balsamic glaze, spinach orzo pasta, cherry tomatoes and sakura cress

Prawn Thermidor (n) 7.100

Classic Cheesy prawn thermidor with pesto risotto

Gourmet Sides

Sides Green Salad	1.000	Homemade Multi Grain Breads	1.000
Sautéed Spinach	1.100	Classic Amazing Fries	1.300
Grilled Asparagus	3.500	Truffled Potatoes Mousse	2.000
'Over-the-Top' Fries (with Signature Sauce)	3.400	Sautéed Vegetables	1.200

Pasta & Risotto

Spinach Ricotta Cheese & Pumpkin Ravioli		(n)	4.600
Filled ravioli mixed with pumpkin, sundried tomato, in a creamy Napoli sauce topped with toasted walnuts			
Signature Penne Pink Sauce			4.400
Penne with Chicken, tossed with creamy tomato sauce, basil leaves and Parmesan shaves			
Saffron Flavored Baked Lasagna			4.400
Home-made layered beef lasagna topped with mozzarella and Parmesan cheese			
Seafood Linguine			8.800
Arabian Gulf seafood tossed in olive oil, garlic and cherry tomato, finished with light tomato sauce			
Butter Chicken Orzo			4.600
Mixed vegetables orzo pasta topped with grilled marinated chicken in a rich creamy sauce.			
Spaghetti All'Arrabiata		(v)	3.300
Spaghetti with spicy garlic tomato sauce with Parmesan shaves and basil			

Angus Short Rib Fettuccine Pasta		7.000
Fettuccine Pasta tossed with slow cooked short ribs ragout with guava juice, cherry tomato and Parmesan cheese.		
Chicken and Wild Mushroom Risotto		5.600
Creamy wild mushroom risotto with grilled chicken, garlic, thyme and Parmesan cheese		
Spinach Fettuccine Alfredo		4.400
Spinach flavored fettuccine pasta with creamy chicken and mushroom Alfredo sauce		
Beef Stroganoff		5.400
Creamy beef stew with fusilli pasta and sour cream		
Pesto Chicken Orzo	(n)	4.200
Orzo pasta with chicken, mixed vegetables and basil pesto		
Butternut Squash and Goat Cheese Penne		4.400
Penne Pasta tossed with roasted butternut squash, goat cheese and baby spinach		

SASH Kids

Chicken Tenders		3.000
Crispy chicken tenders, served with classic fries and dipping sauces		
Classic Grilled Cheese		3.000
Grilled to perfection; grilled cheese sandwich, served with creamy tomato soup		
Sliders		3.500
Trio sliders with cheese, served with classic fries and dipping sauces		

Desserts

Mango Parfait Coconut Ice Cream, Mango Glaze and mixed fruit compote	3.500
Vanilla Cheese Cake	3.400
Crispy French Toast with Vanilla Ice Cream With vanilla sauce and vanilla ice cream	4.400
Banoffee Truffle	3.400
SASH Skillet Cookie Freshly baked chocolate chip cookie topped with vanilla ice cream	4.400
Vanilla Ice Cream	1.100
Churro delights Nutella stuffed mini churro donuts dusted with cinnamon sugar	3.600
Baked Chocolate Fondant with Classic Vanilla Rich chocolate soufflé served with vanilla pod ice-cream	4.300
Affogato A scoop of vanilla gelato topped with a shot of hot espresso	2.600
Flower Pot Surprise A creamy layer of chocolate, cream cheese sauce, nougatine, oreo crushed cookies, vanilla ice cream and candy 'rocks'	3.400

Classic Churros	2.000
Classic Milk Cake Served with cream sauce	3.400
Warm Date Pudding Date pudding served with toffee sauce, vanilla pod ice cream	4.400
Seasonal Mix Fruit Platter	3.400

CRÊPES

Classic Nutella	3.300
Midnight Cookies and Cream Delicate crepes, filled with cream cheese and Oreo biscuit crumbs	4.100
Biscoff Lotus Delight Lotus biscuits crumbs, brown sugar and Philadelphia cream cheese	4.100
Banoffee Crumble	3.500
Peanut Butter Cookie Dough	4.100
Create your own crepes (BHD 0.800 with additional toppings):	2.500

Choice of your own toppings:

Chocolate	: Maltesers, Kinder, Mars, Snickers
Fruits	: Berries, Shaved Coconuts
Nuts	: Walnuts, Shaved Almonds
Biscuits & Cookies	: Oreo, Lotus, Chips Ahoy Cookies, Digestive Cookies
Sauces & Spreads	: Nutella, Banoffee Blend, Signature Sauce, Oreo Blend, Lotus Blend, Peanut Butter Blend, Honey, Icing sugar

Premium Loose Teas – KUSMI TEA - PARIS

Served optionally with: honey, sugar, milk

English Breakfast (Black teas) 2.400

A delicious blend of two black teas from India: a Ceylon tea with a rich, powerful flavor, and an Assam tea with a round, intense taste. This combination, with powerful tannins, will delight those who like full-bodied teas.

Earl Grey Tea (Flavored black teas) 2.400

Earl Grey owes its name to an early 19th century British prime minister.

The intense, fresh flavor of bergamot (a small citrus fruit from Sicily) pairs beautifully with the black tea.

Chamomile (Herbal teas) 2.400

An herbal tea often used for its calming and antispasmodic effects. We suggest enjoying this tea in the evening.

Almond Green Tea (Green teas) 2.400

The almond taste of this green tea from China will delight those who like smooth, rich flavors.

Jasmine Green Tea (Green teas) 2.400

This green tea from China flavored with jasmine is a true classic flavored green tea that never goes out of style.

We suggest enjoying this tea during mealtime.

Genmaicha (Green teas) 2.400

It is a Bhanca green tea to which roasted and popped rice has been added. When brewed, this tea from Japan has both the fresh flavor of green tea and a light hazelnut taste from the roasted and popped rice. We suggest enjoying this tea during the whole day.

Spearmint Green Tea (Green teas) 2.400

Tea from china with scents of nana mint.

Its refreshing taste makes spearmint green tea perfect for after a meal. We suggest enjoying this tea during the afternoon.

Rose Green Tea (Flavored green teas) 2.400

Rolled in rose petals, this green tea from China with its delicate natural flavor is one of the classic flavored green teas.

We suggest enjoying this tea during the afternoon.

St Petersburg	(Fruity flavored black teas)	2.400
St Petersburg is a delicious mixture of Earl Grey, caramel, and red fruits with a hint of vanilla. We suggest enjoying this tea during the afternoon.		
Sweet love	(Black teas)	2.400
Sweet Love offers smooth, sensory delights. Its blend of spices, guarana, liquorice and pink peppercorn has a naturally sweet taste. We suggest enjoying this tea during the whole day.		
Detox	(Flavored green teas)	2.400
With its delicious blend of maté, green tea and lemongrass, Detox is perfect for enjoying a moment of pleasure. We suggest enjoying this tea during the whole day. Main flavor: Lemongrass		

Iced Tea

Thé De La Maison	3.000
Orange juice, mango juice, pineapple and passion fruit, topped with iced tea	
Peach Iced Tea	3.200
Fresh peach fruit, syrup and iced tea	
Passion Fruit Iced Tea	3.200
Passion fruit, syrup, iced tea	
Lemon Mint Iced Tea	3.200
Iced tea, lemon juice and mint leaves,	
Citrus Tea Punch	3.200
Iced tea, honey, orange, lemon	
Berry Citrus Tea	3.200
Iced tea, frozen mixed berries and orange juice	
Watermelon Peach Iced Tea	2.400
Very refreshing combination of watermelon and peach and iced tea	

Blended Iced Drinks & Shakes

Coconut Iced Latte Sweet coconut ice latte with a touched of condensed milk	2.600
Iced Rose Latte Rose flavor iced coffee with milk	2.600
Barcelona Iced Latte A sweet creamy latte Spanish style in iced version	2.400
Iced Latte Espresso with milk	2.200
Gelato Alla Vaniglia Caffee Vanilla milkshake, drenched with espresso	2.800
Iced chocolate Low fat milk, unsweetened cocoa powder, chocolate ice cream, espresso	2.200
Brownie Milkshake Brownie, chocolate ice cream, low fat milk,	2.800
Frappuccino Fresh milk, condensed milk, chocolate syrup, vanilla syrup, double espresso	2.400
Iced Caramel Mocha Espresso, chocolate syrup, caramel syrup, milk,	2.400
White Chocolate Mocha Coffee, whole milk, white coco chips, whipped cream, cinnamon	2.400

Pink Lemonade		2.000
Fresh lemonade, mixed with cranberry juice blended with ice		

Espresso & Hot Drinks

Salted Mocha Latte	<i>Our Traditional Mocha with a hint of salty flavor</i>	2.400
Latte Barcelona	<i>A sweet creamy latte, Spanish style</i>	2.200
Small Latte Barcelona	<i>A sweet creamy latte, Spanish style, smaller size</i>	2.000
Café Latte	<i>Classic espresso with milk</i>	2.000
Small Café Latte	<i>Classic espresso with milk, smaller size</i>	1.800
Espresso Macchiato	<i>Espresso topped with steamed milk foam</i>	2.000
Espresso	<i>Illy café superb blend with a great aroma and a velvety crema</i>	1.600
Double Espresso	<i>Illy café superb blend with a great aroma and a velvety crema, double version</i>	1.800
Italian Cappuccino	<i>A dry cappuccino, Italian Style</i>	2.000
Café Mocha	<i>Mixture of espresso, chocolate and hot milk</i>	2.400
SASH Hot Chocolate	<i>Classic Milk Chocolate, marshmallow</i>	2.400
Viennese Coffee	<i>Double espresso with whipped cream</i>	2.400
Nutella Latte	<i>Espresso, Nutella, milk</i>	2.400
Black Coffee	<i>Black coffee with optional side half and half</i>	1.600
Classic Turkish Coffee	<i>Kurukahveci Mehmet Efendi Turkish coffee</i>	1.600
Almond Turkish Coffee	<i>Kurukahveci Mehmet Efendi Turkish coffee with almond flavor</i>	2.000
Medium Roast French Press	<i>Medium roast French press style coffee brew with optional "half and half"</i>	2.200

Mocktails

Iced Green Matcha Latte	2.800
A creamy iced Matcha green tea latte, hinted with almond	
Peach Sunrise	3.000
Fresh peach, orange juice, banana topped with sprite	
Frozen Strawberry Cooler	3.300
Strawberry, peach and vanilla with a touch of whipped cream	
Cool Down	2.500
Fresh carrot juice, orange juice	
Citrus Punch	2.300
Orange juice, lemon juice, pineapple juice, sprite	
Frozen Mocktail	2.300
Orange juice, strawberry, banana	
Green Light	2.500
Green apple juice, cucumber, lemon juice	
Mint Lemonade	2.100
Lemon juice, fresh mint leaves	
Mixed Fruit Punch	2.300
Lemonade, apple, pineapple and orange juice	
Mojito	2.100
Lime, fresh mint leaves, brown sugar, sprite	
Strawberry Mojito	2.300
Strawberry, lime, fresh mint leaves, brown sugar, sprite	

Pineapple Coconut Punch Fresh pineapple juice, coconut cream, sliced pineapple	2.300
SASH Café Cooler Apple juice, sprite, slice green apple, mint leaves	2.100
Targa Mango, orange, pineapple, lime-juice	2.100
Triple Flair Pineapple, mango, strawberry	2.500
Shirley Temple Sprite and Grenadine syrup	2.100

Fresh Juice Bar

Freshly squeezed from seasonal fruits delivered daily.

	Small	Large
Orange Juice	2.800	2.200
Pineapple Juice	2.800	2.200
Carrot Juice	2.800	2.200
Mango Juice	2.800	2.200
Red Apple Juice	3.100	2.400
Green Apple Juice	3.100	2.400
Watermelon Juice	2.800	2.200

Smoothies

Berry Banana Smoothie

An exotic combination of blueberries, raspberry, strawberry, red apple, honey blended together with almond milk

3.400

Pomegranate Citrus Smoothie

A citrus mix of pomegranate, honey, banana, baby spinach blended with orange juice

2.600

Tropical Turmeric Cleanser

Healthy combination of pineapple, lemon juice, mango, kale leaves, ginger and coconut milk

2.600

Spa Smoothie

Light mix of chia seeds, quinoa re, cucumber, lemon, mint leaves, avocado, baby spinach, protein powder and honey

2.800

Mineral Waters

Acqua Panna	(small)	0.25 L	1.200
Acqua Panna	(large)	1.00 L	2.500
San Pellegrino	(small)	0.25 L	1.400
Perrier	(small)	0.33 L	1.700
San Pellegrino	(large)	0.75 L	2.900

Soft Drinks

Coke/ Diet Coke/ Coke Zero	0.33 L	1.700
Sprite	0.33 L	1.700
Ginger Ale	0.33 L	1.700