

Daily 8:00 am - 2:00 pm

# EGGS AND SANDWICHES

# SASH SIGNATURE BREAKFAST 4.8

Scrambled egg money bag served with hash brown, mushrooms, asparagus, roasted cherry tomatoes

SHAKSHUKA 4.5 Fresh farm eggs, baked in a rich tomato cumin sauce, topped with Greek feta, served with fresh toasted mini pita bread

ORIENTAL BREAKFAST 4.8 An array of delicious Arabic cold mezze served with poached eggs, crudites & fresh toasted mini pita bread

BREAKFAST CROISSANT 4.5 Freshly baked croissant, sliced avocado, Monterey Jack cheese, beef bacon or turkey, topped with a perfectly fried egg

EGGS BENEDICT 4.2 Poached eggs on crispy bread, topped with hollandaise sauce & chives with a choice of smoked turkey or beef bacon or simply make it Florentine (spinach)

TRIO OF BRUSCHETTA (V) 4 A variety of three toasted bruschetta topped with pepperonata & feta, grilled halloumi & pesto and balsamic avocado

AVOCADO ON TOAST (V) 3.8 Crushed avocado with chives, served on multi-seeded bread Add 2 Eggs 1.0

# LIGHT AND FLUFFY

PANCAKES 3.8 LIGHT & FLUFFY BUTTERMILK PANCAKES, CHOICE OF: Classic Maple pancake, Banoffee Crumble pancake, Biscoff Delight pancake or Midnight Cookies pancake

BRIOCHE FRENCH TOAST (N) 4.2 Classic French toast with caramel, banana, pecan nuts

HEAVENLY HAZELNUT FRENCH TOAST (N) 4.2

Brioche French toast with Nutella filling

CROISSANT DELIGHTS (N) 3.6 Choice of four oven baked mini croissants, Nutella, cheese, churros or a butter croissant

WILD BERRY & MUESLI PARFAIT 3.2 Mixed seasonal berries, layered with home made raspberry yoghurt, berry compote & drizzled with honey



# S A S H

# SERVED ALL DAY

# CREPES

CLASSIC NUTELLA (N) 3.2 Nutella milk chocolate hazelnut spread

MIDNIGHT COOKIES AND CRÈME3.2Mascarpone cheese & Oreo biscuit crumbs

BISCOFF LOTUS DELIGHT (N) 3.2 Lotus biscuits crumbs, brown sugar & Mascarpone cheese

BANOFFEE CRUMBLE3.2Banoffee cream, vanilla crumble & banana

PEANUT BUTTER COOKIE DOUGH (N) 3.2 Peanut buttercream, Reese's peanut butter cups & peanut butter chips

SIMPLY SUGAR 2.6

#### HOT BEVERAGES

Single Espresso
Double Espresso
Italian Cappuccino
Flat White
Classic Turkish Coffee
SASH Hot Chocolate
Selection of Teas

# COFFEE (HOT OR ICED)

Americano
Cafe Latte
Latte Barcelona
Salted Caramel Latte
Rose Latte
Mocha Latte
Coconut Latte
Vanilla Latte

#### ICED TEA

Watermelon Peach Iced Tea
Lemon Mint Iced Tea
Peach Iced Tea

#### MOJITOS

Classic Mojito	
Strawberry Mojito	
Passion Fruit Mojito	

# - DESSERTS

SASH SIGNATURE SKILLET COOKIE (N) 4.2 Freshly baked chocolate chip cookie topped with vanilla ice cream

SALTED CARAMEL APPLE PIE (N) 3.8 Pink Lady apples baked in puff pastry, finished with a salted caramel sauce & toasted pecan nuts, topped with vanilla ice cream

STICKY TOFFEE PUDDING3.8Date pudding served with toffee sauce & vanilla ice cream

PECAN PIE (N) 3 Home-made with a sticky Nutella glaze served with vanilla ice cream

CLASSIC CHURROS 2.6 Served with Nutella or Caramel Sauce

HOME MADE ICE CREAM SINGLE 1.0 DOUBLE 1.4 Choice of Vanilla or Nutella chocolate ice cream

CHOCOLATE CAKE 3.2 HONEYCOMB CAKE (N) 3.2 TIRAMISU BARCELONA 3

# DRINKS -

#### FRESHLY SQUEEZED JUICE

1.8	Orange Juice	2.2
2.0	Pineapple Juice	2.2
2.2	Mango Juice	2.2
2.4	Watermelon Juice	2.2
2.0	U U	
2.8	MOCKTAILS	
2.2	Mint Lemonade	2.4
	Pink Lemonade	2.4
	Lychee Cooler	2.4
2.0	Pineapple Colada	2.4
2.2	Pineapple Sunrise	2.4
2.6		
2.6	SMOOTHIES	
2.6	Berry Banana Smoothie	3.4
2.6	Pomegranate Citrus Smoothie	2.8
2.6	Tropical Glow	2.8
2.6		
	WATER	
	Acqua Panna (S/L)	1.6/2.6
2.6	San Pellegrino (S/L)	1.6/2.6
2.6	Perrier	1.6
2.6		
	SOFT DRINKS	
	Coke	1.4
2.4	Sprite	1.4
2.4	Diet Coke	1.4
2.4	Coke Zero	1.4
	Ginger Ale	1.6



# APPETIZERS AND TEASERS

# SIGNATURE BLACK & WHITE NACHOS 4.8

Crispy nachos with flavorful grilled chicken, Pico de Gallo, jalapeños, Monterey Jack cheese, sour cream & guacamole

MINI BEEF TACOS 4.5 Five mini tacos filled with tenderloin strips, crispy lettuce, Jack cheese, tomato salsa, guacamole, sour cream, jalapeños & lime

CHICKEN QUESADILLA 4.6 Grilled marinated Mexican chicken, mixed capsicums, Monterey Jack cheese and sour cream, served with tomato salsa & guacamole dip

MAC & CHEESE BITES (V) 4 Bite-size panko-crumbed creamy macaroni & cheese, served with Sriracha dip

MUSHROOM & CHEESE FLAT BREAD (V) 4 Our blend of sour cream, cheese, onions & wild mushroom on a flat bread, finished with truffle aroma

SASH GUACAMOLE DIP (V) 3.6 Signature guacamole blend, served with crispy fresh nachos

> CHEF'S SOUP OF THE DAY 3.6 (Please ask your server)

# SALADS

SASH HOUSE SALAD (N) 7 Sliced beef tenderloin with baby spinach, goat cheese, dried cranberries, apple, walnuts & balsamic dressing

HALLOUMI SALAD (V)(N) 5 Grilled balloumi cheese, mixed fresh garden greens, apple, maple caramelized walnuts, & Dijon vinaigrette

CHICKEN CAESAR SALAD (S) 4.5 Grilled chicken, egg, romaine lettuce, aged Parmesan cheese, garlic croutons & homemade Caesar dressing

HONEY MUSTARD CHICKEN SALAD (N) 4.5 Grilled chicken, beirloom tomatoes, toasted almonds,

arugula, baby spinach & Sash honey mustard dressing

BEEF NACHOS SALAD 5.5

Grilled ground beef, crispy nachos, iceberg lettuce, tomato salsa, guacamole, Monterey Jack cheese, sour cream, sweet corn, kidney beans & lemon dressing

QUINOA SALAD (V)(N) 5

Mixed fresh garden greens, quinoa, apricots, sundried tomatoes, feta cheese, pomegranate, walnut & herb aioli

ALL PRICES ARE IN BAHRAINI DINARS & INCLUSIVE OF 10% VAT FOOD ALLERGENS: (V) VEGETARIAN, (N) NUTS, (S) SEAFOOD

# LUNCH & DINNER MENU

Weekday 12:00 pm - 10:30 pm Weekend 12:00 pm - 11:00 pm

# SANDWICHES AND WRAPS

CHEF'S SLIDERS 5 Homemade beef patties, lettuce, cheddar cheese, with our special tomato chutney & peppercorn mayo, in brioche buns, served with fries

BUTTERMILK CHICKEN SLIDERS 4.8 Crispy buttermilk chicken, American cheese & spicy mayo in brioche buns, served with fries

**BEEF PANINI** 6.5 Grilled steak deglazed with brown mushrooms, grilled red onions & gratinated with aged white cheddar served with fries

CAJUN-SPICED CHICKEN WRAP 4.2 Grilled marinated chicken in Cajun spices with brie cheese,

caramelized onions & rocket leaves, served with fries

MEDITERRANEAN VEGETABLE WRAP (V) 4.2 Slow roasted peppers, Greek feta & babagonoush in Sash honey mustard dressing, served with fries

# CLASSIC CHICKEN SANDWICH

(Or make it turkey) 4.2 Grilled dukka-spiced chicken (or turkey), with melted Jack cheese, romaine lettuce, honey mustard, on a toasted multigrain bread, served with homemade crisps

CLASSIC CLUB SANDWICH 4.6

Grilled chicken or beef bacon, lettuce, tomato, avocado, boiled eggs & jalapeno aioli, served with homemade crisps

# PASTAS AND MAINS

# SIGNATURE CHICKEN & WILD MUSHROOM RISOTTO $\,$ 6.2 $\,$

Creamy wild mushroom risotto with grilled chicken, garlic, thyme & Parmesan cheese

PENNE PINK PASTA 4.8 Penne with chicken tossed with a creamy tomato sauce, basil leaves & Parmesan shavings

 PISTACHIO PESTO PENNE (V)(N)
 4.8

 Penne with pistachio pesto, parmesan shavings
 5

 & topped with crunchy pistachios
 5

CREAMY CHICKEN RIGATONI5.5Creamy chicken & chive rigatoni, aged parmesan & truffle drops

BAKED RIGATONI ARRABIATTA (V) 4.4 Oven-baked rigatoni pasta served in an arrabiatta sauce topped with

Monterey Jack cheese

BEEF STROGANOFF 7.5 Beef stroganoff with wild mushrooms & cream, Sash mashed potatoes & julienne pickled cucumber

STICKY GLAZED SALMON (S) 7 Sticky glazed salmon, served with freekeh edamame salad





# GOURMET SIDES

Classic Fries	1.6
Truffle & Parmesan Fries	2.6
Mashed Potato	1.6
Seasonal Salad	1.6

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**STICKY TOFFEE PUDDING** 3.8 Date pudding served with toffee sauce & vanilla ice cream

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#### CREPES

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Nutella milk chocolate hazelnut spread

MIDNIGHT COOKIES AND CRÈME 3.2

Mascarpone cheese and Oreo biscuit crumbs

BISCOFF LOTUS DELIGHT (N) 3.2 Lotus biscuits crumbs, brown sugar and Mascarpone cheese

BANOFFEE CRUMBLE 3.2

Banoffee cream, vanilla crumble & banana

PEANUT BUTTER COOKIE DOUGH (N) 3.2

Peanut buttercream, Reese's peanut butter cups & peanut butter chips

SIMPLY SUGAR 2.6

# SASH KIDS -

MINI CHEESEBURGER 3.2 Beef burger with cheese, served with fries

MINI CHICKEN BURGER 3.2 Buttermilk chicken burger, served with fries

MINI MARGARITA PIZZA (V) 3 Home-made pizza with tomato sauce and Monterey jack cheese

CHICKENTENDERS 3.6 Crispy chicken tenders, served with fries

RIGATONI PASTA3Rigatoni pasta with tomato sauce & Parmesan

**GRILLED CHEESE BITES** 3 *Grilled cheese toasties, served with tomato soup* 





# DRINKS

# HOT BEVERAGES

Single Espresso	1.8
Double Espresso	2.0
Italian Cappuccino	2.2
Flat White	2.4
Classic Turkish Coffee	2.0
SASH Hot Chocolate	2.8
Selection of Teas	2.2

# COFFEE (HOT OR ICED)

Americano	2.0
Cafe Latte	2.2
Latte Barcelona	2.6
Salted Caramel Latte	2.6
Rose Latte	2.6
Mocha Latte	2.6
Coconut Latte	2.6
Vanilla Latte	2.6

# ICED TEA

Watermelon Peach Iced Tea	2.6
Lemon Mint Iced Tea	2.6
Peach Iced Tea	2.6

# MOJITOS

Classic Mojito	2.4
Strawberry Mojito	2.4
Passion Fruit Mojito	2.4

# MOCKTAILS

Mint Lemonade	2.4
Pink Lemonade	2.4
Lychee Cooler	2.4
Pineapple Colada	2.4
Pineapple Sunrise	2.4

# -FRESHLY SQUEEZED JUICE —

Orange Juice	2.2
Pineapple Juice	2.2
Mango Juice	2.2
Watermelon Juice	2.2

# -SMOOTHIES -

Berry Banana Smoothie <i>(N)</i>	3.4
Pomegranate Citrus Smoothie	2.8
Tropical Glow	2.8

# WATER

Acqua Panna (S/L)	1.6/2.6
San Pellegrino (S/L)	1.6/2.6
Perrier	1.6

# SOFT DRINKS

Coke	1.4
Sprite	1.4
Diet Coke	1.4
Coke Zero	1.4
Ginger Ale	1.6