

# MAA'SOOM

## EARTH | WATER | AIR | FIRE | AETHER EARTH & AIR

### **Trilogy of Mezze** 980

- Tzatziki - Marinated Cucumber | Dill Oil (D)
- Capsicum - Walnut Praline | Green Olives (N)
- Creamy Avocado - Cherry Tomatoes | Cilantro | Preserved Lemon

### **Maa'soom Hummus** (G, Ss) 540

Fresh Garden Baby Leaves | Olives Croutons

### **Caesar on Fire** (D, E, F, G) 690

Baby Gem Lettuce | Smoked Herring | Dill Caesar Dressing | Aged Parmesan Cheese

### **Burrata & Peaches** (N, D, Y) 740

Fresh Burrata | Charred Peaches | Fresh Thyme | House Dukkah

### **"The Grand Greek" Salad** (D) 720

Seasonal Tomatoes | Kalamata Olives | Feta Cheese | Oregano

### **Burnt Lemon Garden Salad** 720

Fresh Greens | Herbs | Preserved Lemon Vinaigrette

### **Beef Tartare** (Y, E) 960

Wasabi Mayo | Soy Gel | Mediterranean Herbs

### **Zucchini Tempura** (D, G, E) 480

Grated Roumi Cheese | Mint Yogurt Sauce

### **Seasonal Mushrooms Skewers** (Ss, Y, D) 580

Black Honey Glaze | Tahini | Toasted Sesame | Smoked Paprika

### **Hot Hot Greek Feta Cheese** (D) 720

Tomatoes | Caper Chutney | Spicy Green Pepper | Olives

**Crispy B.B. Bomb** (G, D, Y, E) 640

Bolognese | Béchamel | Kaffir Lime Powder | Labneh Cream

**Gluten (G) | Dairy (D) | Nuts (N) | Shellfish (S) | Fish (F) | Eggs (E) | Soy (Y) | Sesame (Ss)**

\*\* SOME ITEMS MAY INCLUDE TRACE ALLERGENS DEPENDING ON PREP METHODS OR SAUCES, PLEASE ASK YOUR SERVER TO ENQUIRER ABOUT THE SPECIFICS OF YOUR DISH

**WATER**

**Shrimps on the Beach** (S) 810

Lightly Steamed Fresh Shrimp | Herbs Salad | Fresh Berries | Lime

**Marinated Red Snapper** (N, D, F) 690

Almond Cream | Green Apple | Egyptian Citrus

**Sea Bass Crudo** (F, Y, G) 760

Gazpacho Sauce | Cucumber Salad | Marinated Onions

**Salmon Tartare** (Y, E, D, F) 760

Fresh Mango | Chili Mayo | Avocado Puree | Citrus Sauce

**Flamed Jumbo Shrimp Saganaki** (S, D) 860

Tomato Dressing | Greek Feta Cheese | Basil | Chili | Lime Zest

**Octopus on Fire** (S, E, D) 860

Orange Chimichurri Sauce | Potato Salad

**Calamari Skewers** (F, E, G) 690

Charred Greens | Smoked Roe Cream | Burnt Lemon Dijon Dressing

**Butterflied Grilled Sea Bass (More Than 2)** (D, F) 2200

Basil & Lemongrass Sauce | Cherry Tomatoes

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# FIRE

**Opening Act - Charcoal Sourdough** (G, D, F) 700  
Herring | Heirloom Tomato Confit | Kalamata | Feta | Onion

**Tallow Oysters** (S) 3 Pcs 1980  
Oyster | Fig Vinegar Mignonette

**Goat Cheese Stuffed Dates Salad** (D, N) 820  
Mejdool Date | House Bacon | Pecan Pistachio Crumble | Goat Cheese | Greens in Season

**Reuben Sando** (D, G) 960  
Pan-Seared Sando | Pastrami | Emmental | House Mustard | House Pickles

**Signature Mattar Selection** (D, G, E)  
House Pickles | Apple Coleslaw

**Brisket Platter 1800**  
**Pastrami Platter 1800**  
**Sujok 960**  
**Wings That Really Fly** (Y, Ss) 680  
**Mac N' Cheese** (D,G) 710

**Bespoke Butchery Cuts**  
Triple Peppercorn Crust | Duck Fat Wedges | Chimichurri

**Black Angus Tenderloin**  
**3600**

**Wagyu Ribeye**

**4400**

**Tomahawk (More Than 2)**

**9800**

**Smoked Sliders** (D, G, E) 1100  
Beef Patty | Onion Jam | Vintage Cheddar | Brioche Bun | House Pickles | House Fries

## **Hot Honey Chicken** (N, D) 710

Whole Chicken | Hot Honey Dip | Potato Salad | Sujok Crumble

## **Brisket Lasagna** (D,G) 1100

18 Hour Brisket | 3 Cheese | Table-Side Parmesan

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## **Signature Pastas**

### **Mediterranean Burrata Pasta** (G, D) **960**

Cherry Tomatoes | Basil Oil | Burrata | Fresh Oregano

### **Charred Prawn Linguine** (G, D, S) 1200

Prawns | Lobster Butter | Preserved Lemon | Basil

### **Crab & Bottarga Linguine** (G, D, S, F) **980**

Blue Crab | Chili | Rosemary Butter | Bottarga

### **Seafood Mezzi Rigatoni Pasta** (G, F, S, Y) 1090

Fresh Seafood | Light Fennel Sauce | Kaffir Lime | Sriracha

### **Truffle Rigatoni** (G, D) **960**

Seasonal Wild Mushrooms | Truffle Cream | Parmesan

### **Spicy Calamari Spaghetti** (G, D, Y, F) **920**

Calamari | Roasted Tomato | Sriracha | Basil

### **Mediterranean Lobster Linguine (More Than 2)** (G, D, S) 6800

Lobster Bisque | Garlic Butter | Preserved Lemon | Sriracha | Capers

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## Additional Charcoal Skewers

### **Chicken Skewers on Charcoal** (Ss, Y, D) 580

Smoked Paprika | Pomegranate Glaze | Toasted Sesame

### **Beef Tenderloin Skewers** (D, Y, Ss) **820**

Spicy Smoked Yogurt | Pickled Cucumber | Sriracha Sauce

### **King Prawn Skewers** (S, G, D, E) **760**

Preserved Lemon Butter | Parsley | Chili | Garlic Mayo

### **Black Angus Kofta Skewers** (Ss, D) 720

Tahini Yogurt | Pomegranate Molasses

### **Feta Cheese & Watermelon Skewers** (D, N) 540

Fresh Mint | Chili Honey | Lime | Almonds

### **Sea Bass Skewers** (F, D, E) 840

Fresh Tomato Salad | Pickled Onions | Turmeric Aioli

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## Side Kicks

### **House Tallow Fries 410**

### **Seasonal Veggies Charred on Charcoals 410**

### **Sweet Potato Puree With Miso-Lime & Honey** (Y, D) 330

## **AETHER The Fifth Element MAA'SOOM**

### **Ritual Dessert** (G, D, E, N) 750

65% Chocolate Tart | Passion Fruit Caramel | Coffee Ice Cream

### **The Tiramisu** (G, D, E, N) **750**

Syrup Mahlep Brioche | Mascarpone Cream | Coffee Gel | Crispy Cocoa | Cream Anglaise

### **Fire & Ice Strawberries** (D, E) **750**

Charred Strawberries | Bavaroise Cream | Honey Glaze | Fresh Mint | Strawberry Granita

**Orange Pudding (Portokalopita)** (G, D, E, N) **750**

Greek Yogurt Ice Cream | White Chocolate | Cardamom Ash | Caramelized Nuts

**Quintessence Sharing Experience Chef's Seasonal  
Dessert Journey for the Table**

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