

Spice Market

سبایس مارکت

Join us on a delightful Arabian culinary journey through the Middle East.
Centuries old recipes, reflecting a culture long established
through the trading of exotic herbs and spices.

All dishes are to be enjoyed on a sharing basis at the table for you to experience
and explore traditional family dining.

Integrated wellness is an important cornerstone of Six Senses Zighy Bay's culinary philosophy.

Our passion is food – the belief that great food can be coupled with healthy experiences using
the freshest and where possible organically sourced ingredients.

Working closely with wellness pioneers and nutrition professionals, we have integrated key
elements from our Spa and wellbeing programs into your dining experience.
Sleep, Detox, Trim and 100% are programs designed to target specific focus areas
to assist you on your wellness journey.

DF = dairy-free | GF = gluten-free | SF = sugar-free
V = vegetarian | VG = vegan | CN = contains nuts

*Please do let us know if you have any special dietary requirements to facilitate your meal
All prices are in Omani Rials and subject to 9 percent government tax and 8.4 percent service charge*

Arabian Journeys

SAFARI

COLD MEZZE

Hummus, fatoush

HOT MEZZE

Falafel, mixed hot mezze

MAIN COURSE

Shish taouk

DESSERT

Umm ali, fruit platter

OMR 35

SPICE MARKET

COLD MEZZE

Hummus, tabouleh, baba ganoush, shanklish

HOT MEZZE

Falafel, mixed hot mezze, soujuk bil banadoura

MAIN COURSE

Meat mixed grill

DESSERT

Umm ali, fruit platter, zighy date ice cream

OMR 45

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SOUQ

COLD MEZZE

Hummus king prawn, tabouleh, fatoush, baba ganoush, moutabal

HOT MEZZE

Prawns provencale, grilled halloumi, calamari, rakakat

MAIN COURSE

Seafood mixed grill

DESSERT

Umm ali, rose ice cream, fruit platter

OMR 55

VEGETERIAN

COLD MEZZE

Hummus, fatoush, moutabel

HOT MEZZE

Grilled halloumi, falafel

MAIN COURSE

Moussaka stew

DESSERT

Umm ali, fruit platter

OMR 30

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Cold Mezze

HUMMUS 4

Chickpea purée, tahini, pine nuts, lemon, olive oil
SF | CN | GF | V

HUMMUS BEIRUTY 5

Chickpea purée, tahini, cumin, beef tenderloin, parsley, chili
SF | GF

HUMMUS KING PRAWNS 5

Chickpea purée, tahini, sautéed king prawns, chili
SF | GF

MOUTABAL 4

Smoked aubergine, tahini, lemon, olive oil
SF | GF | V

MUHAMARA 4

Crunchy mixed nuts, lightly spiced
SF | CN | GF | V

LABNEH 4

Strained yogurt, fresh mint, zaatar toast, olive oil
SF | GF | V

SHANKLISH 5

Lebanese cheese, tomato, parsley, spring onion, zaatar, olive oil, lightly spiced
SF | GF | V

BABA GANOUSH 4

Roasted eggplant, pomegranate, spring onion
SF | GF | V

MUJADARA 4

Green lentils purée, rice, arabic spices
SF | GF | V

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Hot Mezze - Vegetarian

RAKAKAT 4

Mozarella, feta, herbs
SF | V

FATAYER SPINACH 4

Pastries filled with pine nuts, onion, spinach, sumac
SF | CN | V

BATATA HARRA 4

Sautéed potatoes, chili, coriander, garlic, pepper, olive oil
SF | V

FALAFEL 5

Fava beans and chickpea croquette with thaini
SF | CN | GF | V

GRILLED HALLOUMI CHEESE 5

Watermelon, tomato, cucumber
SF | V

Hot Mezze - Fish and Seafood

KALE SCALLOPS 6

Kale, fresh baby spinach, pine nuts, pomegranate molasses, crispy fried onion
SF | CN

CALAMARI 5

Fried calamari, lemon, cumin, garlic sauce
SF

PRAWNS PROVENÇALE 6

Sautéed king prawns, provençale sauce, lightly spiced
SF | CN

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Hot Mezze - Meat

LAMB FILLET WITH MUSHROOMS 6

Lamb fillet, sautéed shallots, seasonal mushrooms, fresh lemon juice
SF | GF

LAMB SAMBOUSEK 5

Pastries filled with strained yoghurt, minced lamb, pine nuts
SF | CN

KIBBEH 5

Crushed wheat shells, minced lamb, onion, pine nuts, fresh herbs
SF | CN

SOUJUK BIL BANADOURA 6

Traditional house-made spicy lamb sausages, tomato, parsley, lemon juice
SF | GF

JAWANEH 5

Grilled marinated chicken wings, garlic sauce
SF | GF

Salads

TABOULEH 4

Parsley, fresh mint, tomato, crushed wheat, fresh lemon juice, onion
SF | V

FATOUSH 4

Tomato, cucumber, lettuce, onion, toasted pitta, sumac, fresh lemon juice, pomegranate
SF | V

TOMATO AND ONION SALAD 4

Sumac, olive oil, sea salt and mint
SF | GF | V

ROCKET AND BEETROOT SALAD 4

Beetroot, pomegranate, red onion, rocket
SF | GF | V

VINE LEAVES 5

House-made vine leaves stuffed with rice, tomato, onion, parsley
SF | GF | V

MOUSSAKA 5

Baked aubergine, tomato sauce, onion, chick peas
SF | GF | V

HINDBEH BIL ZEIT 4

Dandelion greens, onion, garlic, topped with crispy fried onions
SF | GF | V

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Manakish

Bil Forun (Lebanese Style Pizza)

MANAKISH ZAATAR 6

Wild thyme, sesame seeds, sumac, olive oil
SF | CN | V

MANAKISH JIBNEH 7

Halloumi, mozzarella, kale
SF | V

LAHEM B'AGINE 8

Minced meat, tomato, onion, pine nuts
SF | CN

Soups

ADDAS 5

Red lentil, onions, lemon, croutons
SF | V

CLEAR VEGETABLE 5

Vermicili, garlic, onion, mushroom, carrot, broccoli
SF | V

Main Platters - Meat

SHISH TAOUK 13

Charcoal grilled marinated chicken, grilled tomato, garlic sauce, sautéed potatoes
SF | GF

KAFTA MESHWI LAMB 13

Charcoal grilled minced lamb, parsley, onion, grilled tomato, burghul bil banadoura, sautéed potatoes
SF

MEAT MIXED GRILL 16

Shish taouk, kafta meshwi, lamb chop, lamb kebab, grilled tomato, sautéed potatoes
SF | CN

FARROUJ MESHWI 15

Charcoal grilled chicken, grilled corn on the cob, garlic sauce, sautéed potatoes
SF

KASTALETA 17

Charcoal grilled lamb chops, mint sauce, sautéed potatoes
SF | GF

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Main Platters - Fish and Seafood

SAMAKA HARA 15

Fillet grilled sharry fish, onion, mixed capsicum, chili, carrot, coriander, potato, garlic
SF | CN

SEAFOOD MIXED GRILL 22

Lobster tail, prawn, calamari, fish, lemon butter sauce
SF

KING PRAWNS 21

Charcoal grilled marinated king prawns, garlic, olive oil, fresh lemon juice
SF | CN | GF

Main - Vegetarian

BEIRUT HEARTS BIL ZEIT 13

Artichoke hearts, carrot, coriander, shallots, fresh lemon juice, olive oil, white rice
SF | GF | V

BAMIEH 12

Okra, tomato sauce, coriander, onion, garlic, olive oil, rice
SF | GF | V

MOUSSAKA STEW 13

Slow cooked aubergine, chickpea, tomato sauce, onion, olive oil, vermicelli rice
SF | GF | V

BURGHUL BIL BANADOURA 12

Crushed wheat, tomato sauce, onion, olive oil, baby spinach, rocket
SF | GF | V

VEGETABLE TAJIN 12

Traditional vegetable-lentil Moroccan stew, couscous, preserved lemon
SF | GF | V

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Desserts

QATAYEF 5

Stuffed arabic pancakes, orange blossom

DATE CRÈME BRÛLÉE 6

French favorite meets Oman, zighy dates

MUHALABIA 5

Rosewater pudding, raspberries, labneh sorbet

UMM ALI 6

Pistachio - coconut - almond pudding
CN

FRESH FRUIT PLATTER 5

Seasonal

Ice Cream and Sorbet Selection

per scoop 2

ICE CREAMS

Rose | Vanilla bean | Honey - saffron | Caramel
Belgian dark chocolate | Zighy date | Strawberry
Coffee | Peanut butter - caramelized hazelnuts | Earl Grey tea

SORBETS

Blood orange | Apricot | Mango | Coconut
Lemon & basil | Green apple | Passion fruit - banana
Raspberry | Belgian dark chocolate | Strawberry

TOPPINGS

Mixed berry sauce | Fresh berries | Dried meringue
Valrhona chocolate sauce | Chocolate cookie crunch | Chocolate chips

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