

Spice Market

سبایس مارکت

Join us on a delightful Arabian culinary journey through the Middle East. Enjoy centuries old recipes, reflecting a culture, long established, through the trading of exotic herbs and spices. Let the enticing aromas of the gulf enchant you.

All the dishes are meant to be shared and enjoyed around the table for you to explore a traditional family dining experience.

Our passion is food and we believe that great food can be coupled with healthy experiences using the freshest, where possible, organically and locally sourced ingredients.

Integrated wellness is an important cornerstone of Six senses Zighy bay's culinary philosophy. Working closely with wellness pioneers and nutrition professionals, we have integrated key elements from our spa and wellbeing programs into your dining experience.

Arabian Journeys

SAFARI

SELECTION OF MEZZE

Hummus, tabbouleh, vine leaves
Falafel, baked cheese, kibbeh

MAIN COURSE

Meat mixed grill

DESSERT

Umm ali, fruit platter
CN

OMR 35

SPICE MARKET

SELECTION OF MEZZE

Hummus, tabbouleh, vine leaves
Falafel, baked cheese, kibbeh

MAIN COURSE

Seafood mixed grill

DESSERT

Zighy pudding, fruit platter
CN

OMR 45

VEGETERIAN

SELECTION OF MEZZE

Hummus, beetroot salad
Batata harra, mixed hot mezze

MAIN COURSE

Moroccan vegetable couscous
VG

DESSERT

Mahalepi, fruit platter
CN|V

OMR 30

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*

Chef's Signature

TASTE OF ZIGHY MEZZE BOARD 16
Chef's selection of eight kinds of his favourite mezze
CN

Soup

ADDAS 5
Red lentil, onions, lemon, crispy arabic bread
SF | DF | V

VERMICELLI SOUP 5
Selection of fresh vegetables, vegetable stock, vermicelli
SF | DF

Cold Mezze

HUMMUS 4
Chickpea purée, tahini, lemon, olive oil
SF | GF | V

MOUTABEL 4
Smoked eggplant, tahini, lemon, olive oil
SF | GF | DF | V

MUHAMMARA 4
Crunchy mixed nuts, lightly spiced chili, roasted bell pepper, house-made date syrup
DF | CN | V

DIBBA FARM LABNEH 5
Labneh balls, tomato, fresh herbs, mint leaves, za'atar, olive oil
SF | GF | V

BABA GANOUSH 4
Roasted eggplant, pomegranate, spring onion, walnuts
DF | GF | V

VINE LEAVES 5
House-made vine leaves with rice, vegetables, lemon juice
SF | GF | DF | V

TABOULEH 4
Parsley, mint leaves, tomato, onion, crushed wheat, lemon juice
SF | DF | V

FATTOUSH 4
Tomato, cucumber, lettuce, onion, toasted pita, sumac, pomegranate, lemon juice
DF | V

BEETROOT SALAD 4
Beetroot, Dibba farm cheese, orange, house-made date vinegar
GF | V

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Hot Mezze

MOUSSAKA WITH FARM CHEESE	5
Baked egg plant , potato, bell pepper, Dibba farm cheese SF GF V	
BATATA HARRA	5
Spicy potato, herbs, lemon juice SF GF V	
FALAFEL	5
chickpea, onion, garlic, tahini SF CN GF V	
HALLOUMI	5
Grilled halloumi cheese, mushroom, pine nuts, pomegranate molasses SF V GF	
SCALLOPS	6
Mohammara, toasted almonds, date syrup, pomegranate seeds SF	
CALAMARI	5
Grilled calamari, spicy sauce, sesame seeds SF	
GRILLED KIBBEH	6
Grilled wheat shells, minced lamb, onion, pine nuts, herbs, saffron yoghurt SF CN	
HUMMUS BIL LAHME	5
Tender roasted beef tenderloin, sautéed pine nuts SF CN DF GF	

Spice Market Signatures

CATCH OF THE DAY	Market price
Subject to market availability Served with lemon butter sauce and Zighy garden salad. Do ask our hosts about the preparation with your choice of cooking: Char-grilled, steamed, baked, pan-fried	
WHOLE LAMB LEG - 24 hours - pre order	70
Omani spice marinated and slow cooked, served with Zighy garden salad, vermicelli rice, pecan nuts, sultanas and date and lamb sauce SF	

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Main Course

LAMB CHOPS WITH BAMIEH	15
Grilled lamb chops, okra, tomato sauce, coriander, onion, garlic, olive oil, vermicelli rice SF	
SAMAK HARRA	15
Seabass fillet, harra sauce, vermicelli rice SF CN	
DAWOOD BASHA	15
Lamb meatballs, grated onion, parsley, tomato, vermicelli rice SF	
MOROCCAN VEGETABLE COUSCOUS	13
Couscous, pumpkin, potato, zucchini, chickpeas, caramelised onion, raisin	

From the Charcoal Grill

SHISH TAOUK	13
Marinated chicken, grilled tomato, garlic sauce, tomato burghul SF	
ZIGHY MIXED GRILL	16
Shish taouk, kafta meshwi, lamb chops, beef kebab, grilled tomato, tomato burghul, garlic sauce SF	
SEAFOOD MIXED GRILL	22
Lobster tail, prawn, calamari, fish, harra sauce, saffron rice SF	
SPICY KING PRAWNS	18
King prawns, olive oil, grilled vegetables, lemon juice, spicy garlic sauce SF GF	

Sides

Steamed rice	2
Grilled vegetable	3
Couscous	3
Roasted cauliflower	3
Steamed vegetable	3

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