

Brezza

Nestled in the bay between the sea and vast mountainous backdrop, Brezza was inspired by the rhythmic pounding of the waves and the gentle breeze moving slowly over the sand



IL MENÙ DELLO CHEF

TARTARE ESOTICA

Catch of the Day Tartare,
Mango, Passion Fruit, Crispy Rice
(R-DF-SF)

TORTELLI DI STAGIONE

Tortelli Pasta Filled with Carbonara Sauce,
Beef Bacon, Asparagus
(E)

TAGLIATA DI MANZO

Reserve Angus Beef Fillet, Parsnip,
Braised Endive, Spring Botanical Sauce
(GF)

CRÈME BRÛLÉE ALLE NOCCIOLE

Moscato Wine Ice Cream
(A, N, E)

36

Tasting Menus should be ordered for the whole table

 VEGETARIAN  LOCALLY SOURCED

(A) ALCOHOL | (N) CONTAINS NUTS | (GF) GLUTEN FREE | (SE) CONTAINS SESAME | (SF) CONTAINS SEAFOOD |
(DF) DAIRY FREE | (E) CONTAINS EGG | (S) CONTAINS SOY | (VG) VEGAN | (R) RAW FOOD
All charges are in OMR and subject to Service Charge and Taxes

IL MENÙ DELLA TERRA

BURRATA

*Italian Burrata Cheese, Citrus, Shallot Dressing,
Pistachio
(N-GF)*

PARMIGIANA

*Eggplant, Tomato Sauce, Mozzarella, Parmesan,
Basil
(N)*

RISOTTO DI PRIMAVERA

*Italian Carnaroli Rice, Spring Wild Herbs,
Roccamare Robiola Cheese*

CRÈME BRÛLÉE ALLE NOCCIOLE

*Moscato Wine Ice Cream
(A, N, E)*

29

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ANTIPASTI

BURRATA 	9
Italian Burrata Cheese, Citrus, Shallot Dressing, Pistachio (N-GF)	
TARTARE ESOTICA 	8
Catch of the Day Tartare, Mango, Passion Fruit, Crispy Rice (R-DF-SF)	
INSALATA DI MARE 	9
Local Octopus, Prawns, Poached Squid, Mussels, Puntarelle, Olive Oil, Lemon (SF-GF-DF)	
VITELLO TONNATO	11
Slow Cooked Veal, Creamy Tuna Sauce, Capers (E-GF-DF-SF)	
PARMIGIANA 	7
Eggplant, Tomato Sauce, Mozzarella, Parmesan, Basil (N)	
ZUPPA DI PESCE 	9
Locally Sourced Seafood Soup (SF-DF)	
FRITTO MISTO 	12
Chef's Selection of Seafood, Crispy Vegetables (SF-DF)	

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PASTA-RISOTTI

RISOTTO DI PRIMAVERA 	13
Italian Carnaroli Rice, Spring Wild Herbs, Roccaverano Robiola Cheese	
GNOCCHI DI RICOTTA	16
Ricotta Cheese Gnocchi, Japanese Sea Urchin, Almond, Tomato (SF-N-E)	
LINGUINE ALLE VONGOLE E BOTTARGA	14
Linguine with Mediterranean Clams and Bottarga (SF-DF)	
TAGLIOLINI ALL'ARAGOSTA 	18
Homemade Tagliolini, Rock Lobster, Cherry Tomato, Lobster Bisque (SF-E-DF)	
TORTELLI DI STAGIONE	14
Tortelli Pasta Filled with Carbonara Sauce, Beef Bacon, Asparagus (E)	

SECONDI

TONNO GRIGLIATO 	18
Local Grilled Tuna Steak, Sicilian Caponata, Pistachio & Black Olive Powder (N-DF-SF)	
AGNELLO IN PORCHETTA	20
Roasted Lamb, Peperonata, Herbs (GF-DF)	
COTOLETTA DI VITELLO ALLA MILANESE	26
Crumbed Italian Veal Chop, Cherry Tomato, Rocket Salad, Parmesan (E)	
TAGLIATA DI MANZO	24
Reserve Angus Beef Fillet , Parsnip, Braised Endive, Spring Botanical Sauce (GF)	

TO SHARE

PESCATO DEL GIORNO 	15/26
Catch of the Day, Local Mutrah Market Fish Simply Grilled or Al Cartoccio with Two Sides (SF)	
FIorentina	48
1kg T- Bone with Two Sides, Beef Jus	

SIDES

Fries	3
Roasted Potato	3
Grilled Vegetables	4
Garden Salad	3
Caponata (N)	4

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DESSERT

TIRAMISÙ Mascarpone, Coffee, Chocolate (E)	5
CRÈME BRÛLÉ ALLE NOCCIOLE Moscato Wine Ice Cream (A, N, E)	5
TUTTO CIOCCOLATO Textures of Chocolate (E-N)	7
CANNOLI SICILIANI (Per Piece) Ricotta Cheese, Pistachio, Cherry Amarene (N, E)	2
GELATI e SORBETTI (Per Scoop) Selection of Flavours	2