

# INDIGO



THE  
MERCHANT  
HOUSE

# FRIDAY FAB' BRUNCH MENU

## SMALL & MEDIUM PLATES

### FROM THE SEA

#### FRESH FIG & MARINATED SALMON (GF) 8.5

Fresh fig, olive oil marinated fresh salmon, asparagus, rocket, feta cheese, TMH dressing

#### LOCAL FISH CEVICHE (GF) 8.5

Avocado, cilantro purée, cucumber, coriander, jalapeño, peanut, pomegranate

#### SALMON & AVOCADO ROLL (GF) 6.5

Salmon & avocado sushi roll, red tobiko

#### TEMPURA SQUID 6.5

Tempura fried squid, marinara dip

#### SHRIMPS CROSTINI 5.0

Grilled shrimps, herbs cream, lemon gel, sourdough

### FROM THE LAND

#### BEEF RIB SSAMJANG (GF) 7.5

Cherry wood smoked beef rib, little gem, Korean BBQ sauce, pipirrana salad

#### GREEN LEAVES & CHEESE SALAD (V) 6.5

Emmenthal cheese, baby leaves, pomelo, strawberry vinaigrette

#### BRUSCHETTA (V) 5.0

French Baguette, heirloom tomato, basil, balsamic reduction

#### FRIED EGG (V) 5.0

Potato rösti, sliced avocado, spinach

#### MARINATED BEETROOT (GF)(V) 5.0

Orange honey marinated local beetroot, feta cheese, peanut

#### SPICY CHICKEN CUPS (GF) 5.0

Spices marinated chicken, purple endive lettuce

(V) Vegetarian (N) Contains Nuts (GF) Gluten Free

"Please let us know of any special requirements, allergies and so on and we will happily enhance your dining experience"  
All prices are in Bahraini Dinars and are inclusive of 10% service charge, 5% government levy and 10% VAT.

## FRIDAY FAB' BRUNCH MENU

### SIGNATURES

AUSTRALIAN RIB-EYE (+200 GRASS-FED) (GF) 22.0  
Prime Australian rib-eye, garlic mash, herb chimichurri

HAMMOUR (GF) 16.5  
Pan-seared Hammour, asparagus, roasted capsicum and cilantro sauce, beet and avocado salsa

STUFFED FRENCH CORN-FED CHICKEN BREAST (GF) 15.0  
Sautéed potato noisette, basil, cheese, creamy mushroom sauce

MUSSELS AU GRATIN (GF) 12.0  
Mussels, creamy sauce, Parmigiano-Reggiano

TMH SLIDER 9.5  
Butter chicken, mini brioche bun, lettuce, onion, tomato with cilantro foam

BEETROOT RISOTTO (GF)(V) 9.0  
Arborio rice, beetroot, asparagus, Parmigiano-Reggiano

### SWEET PLATES

KATMER (N) 6.5  
Filo pastry, crushed pistachios, vanilla ice cream

CHEESECAKE (N) 5.5  
Yuzu white chocolate cheesecake, walnut halva

COCONUT PANCAKE 5.5  
Caramelised syrup with marinated banana, coconut, crème fraîche

HAZELNUT FINANCIER (N) 5.5  
Roasted hazelnut financier, white chocolate, banana ice cream

ICE CREAM (3 SCOOPS) 4.0

FAB Brunch set menu available at BHD 30 nett for Non-alcoholic package | BHD 45 nett for alcoholic package

Choice of 4 dishes per person inclusive of only 1 Signature dish

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