

INDIGO



THE
MERCHANT
HOUSE

A BELATED BREAKFAST DELICACIES

TUNA (GF)	13.50
Pan-seared tuna, crusted potato, avocado, poached egg, mustard beurre blanc	
CHICKEN,CRANBERRY WITH EGG (N)(GF)	8.50
Roasted chicken slice, endive lettuce, purple cabbage, dry cranberry, little gem, grapefruit segment, blue cheese crumble, cranberry dressing, roasted pecan nut with a sunny side up fried egg	
TMH SPECIAL SALAD WITH OVER-EASY EGG (N)	7.00
Garden fresh green leaves, chickpeas, unsalted pepitas, broccoli, chives, Greek yogurt, apple cider dressing, over easy egg	
SPINACH PANCAKE	6.00
Fried egg, crispy pancake, avocado, spinach, cherry tomato, halloumi, roasted tomato chutney	
VEGETABLE FILO WITH EGG	6.00
Toasted English muffin with Parmigiano-Reggiano, cherry tomato, avocado, bacon, chicken sausage, mustard and butter sauce, sunny side up fried egg	
ORANGE AND DATE FRENCH TOAST WITH BANANA ICE CREAM (V)	5.00
Orange segment, local dates, banana ice cream	

(V) Vegetarian (VE) Vegan (N) Contains Nuts (GF) Gluten Free (S) Spicy

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COLD APPETISERS

PANKO SHRIMP'S SALAD (S)	8.00
Panko fried tiger prawn, green leaves mix, Parmigiano-Reggiano, almond flakes, sriracha chilli lime dressing	
CHICKEN AND CRANBERRY (N)(GF)	7.50
Roasted chicken slice, endive lettuce, purple cabbage, dry cranberry, little gem, grapefruit segment, blue cheese crumble, cranberry dressing, roasted pecan nut	
GOAT CHEESE SALAD (N)	7.50
Warm goat cheese lavash crisps, figs, baby spinach, rocket, walnuts, yuzu hazelnut dressing	
HALLOUMI SALAD (N)(GF)	7.50
Mixed green leaves, red jalapeño, local beetroot slices, macadamia nut, honey balsamic dressing	
WAFU SALAD (V)	6.50
Mixed baby leaves with sesame soy dressing	
Add tiger prawns	3.25
WATERMELON SALAD	6.50
Watermelon, mint, arugula, homemade beetroot chips, roasted walnut, Kalamata olive, feta crumb, maple raspberry dressing	

SOUP & HOT APPETISERS

BEEF RIB SSAMJANG (S)(GF)	8.00
Cherry wood smoked beef rib, little gem, Korean BBQ sauce, pipirrana salad	
SQUID MARINARA (S)	6.00
Crispy fried squid, paprika, spicy marinara sauce	
SOUP OF THE DAY (V)	3.75
Daily temptation from our hot stove	

CURED, RAW AND SUSHI

SALMON CEVICHE & AVOCADO SORBET (GF)	8.00
Diced salmon, banana onion, coriander, TMH secret dressing, lemon zest, avocado sorbet, green jalapeño	
PRAWN TEMPURA ROLL	6.50
Crispy prawn tempura sushi roll, spicy mayonnaise, toasted sesame seeds	
SALMON & AVOCADO ROLL	6.50
Salmon & avocado sushi roll, toasted sesame seeds	

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BURGERS & SANDWICHES

WAGYU BURGER (N)	10.00
Premium wagyu beef patty, brioche bun, basil mayonnaise, melted emmental, hand-cut potato chips	
VEG BHAJI BURGER (V)	7.00
Veggie patty, onion, tomato, lollo rosso, aioli, mango chutney, hand-cut potato chips	

PASTA & RISOTTO

ALFREDO (V)	7.50
Butter, cream cheese, cream, chives, Parmigiano-Reggiano	
ARRABIATA (V)	7.50
Cherry tomato, garlic, fresh basil, chilli flakes, Parmigiano-Reggiano	
PISTACHIO PESTO (V)(N)	7.50
Pistachio, basil, lemon juice, fennel	
Fettuccini, Penne or Rigatoni with your favourite sauce	
Add chicken tiger prawns	3.25 3.25
RISOTTO AI FRUTTI DI MARE (SEA FOOD RISOTTO)	10.50
Japanese scallops, tiger prawn, fish stoke, Acquerello rice, Parmigiano-Reggiano	

MAINS

RIB EYE 250G (GF)	23.00
200 days grain-fed Australian angus Grilled to your liking, served with truffle mash	
18 HOUR LAMB SHANK	19.00
Slow cooked lamb, herb polenta, sundried cherry, balsamic jus	
HAMMOUR (GF)	17.50
Pan-seared hammour, asparaagus, roasted capsicum and cilantro sauce, beet and avocado salsa	
SALMON (GF)(N)	15.50
Pan-seared salmon, shimeji mushroom, celeriac, almond purée, macadamia capers butter	
STUFFED FRENCH CORN-FED CHICKEN BREAST (GF)	15.00
French corn-fed chicken stuffed with basil, cheese served with sautéed potato noisette, creamy mushroom sauce	
AUBERGINE (GF)(V)	8.00
Roasted sweet and sour egg plant, sautéed onion and tomato, greek yogurt, toasted sourdough bread	

SAUCES (GF)

1.75

Creamy mushroom | Green pepper jus | Creamy gorgonzola

SIDES (V)

SAUTÉED ASPARAGUS (GF)

4.25

Extra virgin olive oil, melted taleggio

HALF AVOCADO (GF)

3.75

Extra virgin olive oil, fresh lemon, Maldon sea salt

HAND-CUT POTATO CHIPS (GF)

3.75

Idaho potato, Cajun seasonings

SAUTÉED BROCCOLI (GF)

3.75

Garlic, extra virgin olive oil

DESSERTS

KATMER (N)

5.50

Filo pastry, crushed pistachios served with vanilla ice cream

ALMOND FILO (N)

5.25

Almond and apple baked in filo pastry, saffron orange honey ice cream, prune compote

ASSORTED CHOCOLATE TRUFFLES (8 PIECES)

5.25

CHEESECAKE (N)

5.25

Yuzu white chocolate cheesecake, walnut halva

CHOCOLATE FONDANT

5.25

Dark chocolate cake with a hot melted center served with vanilla ice cream

HOMEMADE ICE CREAM AND SORBET (V)

1 Scoop | 3 Scoops

1.75 | 4.25

ICE CREAM

Banana

Mint and thyme

Saffron orange honey

Vanilla

SORBET

Blood orange & calamansi

Avocado

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