



لومي

LUMEE

—//— MENU —//—

BREAKFAST

FROM 8:30AM TO 12:00 NOON

BD6.700

Choose any 3 items

"KHUBIZ-O-JIBIN" FATAYER FRESH FROM THE OVEN

- **Halloumi & Mushroom** With truffle cream.
- **Cheese** With spicy Lumee achar.
- **Za'atar & Labnah** With rocca salad.
- **Cheese & Tomato** With tomato-herb sauce.
- **Oman Chips & Cheese** With Oman Chips labnah.
- **Cheese & Za'atar** With rocca salad.
- **Chicken Tikka & Cheese** With mango chutney.

EGGS

- Scrambled Eggs in Bahtoor
- Spicy Fried Eggs
- Turkish Menemen
- Shakshooka
- Creamy Scrambled Eggs
- Scrambled Eggs & Tomato
- **Omelette** Plain / Cheese / Vegetables
- **Sunny Side-Up** Runny Yolk / Well Done
- Spicy Scrambled Eggs
- **Labneh Eggs** Homemade labnah, poached eggs, fragrant chilli oil.

COLD DISHES

- Hummus
- Cucumber w/ Yogurt
- Labnah (Plain / Za'atar)
- Mutabal
- Vine Leaves
- Pistachio & Feta Cheese Log

HOT DISHES

- Housemade Baked Beans
- Fattet Hummus
- Balaleet
- Nakhaj (Spicy Chickpeas)
- Foul Medamis
- Falafil
- Spiced Crushed Potatoes
- Cheese Samboosa (4pcs)
- Mehyawa on Flat Bread
- Grilled Halloumi Cheese (3 slices)

SWEET TREATS

- Darseen Roll (cinnamon)
- Seasonal Fruit Platter
- Qishta & Honey Fatayer

PRICES INCLUDE 10% VAT

COLD SHARING PLATES

- Classic Hummus	2.300	- Lumee Achar Hummus	2.600
Pureed chickpeas whipped with tahini, fresh lemon juice and roasted garlic		Creamy hummus mixed with our homemade lime and chilli achar	
- Hummus Harra (spicy)	2.500	- Hummus Bil-Laham	3.600
Hummus whipped with grilled red pepper & chili puree		Our Classic Hummus topped with smokey beef shawarma, onion, parsley and sumac	
- Caramelised Onion Hummus	2.600	- Smoked Avocado Hummus	3.400
low roasted onion pureed with chickpeas, topped with caramelised onion bits		Cold smoked avocado pureed with hummus, topped with tomato-avocado salsa.	
- Beetroot Hummus	2.500	- Mutabal	2.400
Roasted beetroot blended with hummus and mild spices		Charcoal grilled and roasted aubergine, pureed with roasted garlic, tahini and yogurt	

- Stuffed Vine Leaves	2.650	- Grilled Baby Eggplant & Izma Salsa	3.200
- Spicy Vine Leaves	2.800	Grilled Eggplant topped with onions, tomatoes,	
- Labnah	2.400	- Tikka Vine Leave	2.950
- Labnah with Za'atar	2.450	Dried lime flavoured vine leaves, garlic yogurt, grilled tomato salsa, pomegranate molasses.	
- Homemade Creamy Yogurt with cucumber & dill	2.450		
- Lumee's Quinoa Taboule	3.200		
- Muhammara	2.700		
Levantine mezze made with roasted peppers, walnuts and pomegranate			

HOT SHARING PLATES —

- Grilled Halloumi Cheese Block 3.950
- Mini Cheese Samboosa (8 Pcs) 2.450
Plain / Chilli
- Fresh Falafil (4 Pcs) 2.200
Individually handmade the traditional way to thin disks, served with tahini-yogurt or spicy shatta
- Potato Chap (3 Pcs) 2.200
With smoked tomato sauce, Izma salsa
- Lumee's Spicy Cheese Fries 3.500
Thick fries, mature cheddar sauce, onion gravy, chili-achar vinegar
- Crispy Fried Baby Calamari 4.200
Harra seasoning, lemon garlic mayo
- Chicken Arayes 3.200
With spicy Lumee achar yogurt
- Lamb Arayes 3.700
With mint-coriander tahini
- Fattet Kubbe 3.800
With mint-coriander tahini
- Halloumi & Mushrooms 3.950
Pan seared halloumi, topped with creamy wild mushrooms

"KHUBIZ-O-JIBIN" FATAYER

- Halloumi & Mushroom with 3.500
truffle oil
With truffle cream.
- Cheese 3.000
With spicy Lumee achar
- Za'atar & Labnah 3.000
With rocca salad
- Cheese & Tomato 3.000
With tomato-herb sauce
- Oman Chips & Cheese 3.100
With Oman Chips labnah
- Cheese & Za'atar 3.100
With rocca salad
- Chicken Tikka & Cheese 3.300
With mango chutney

SOUP —

- Adas Soup 3.000
The favored Arabian soup of curried red lentils, topped with garlic-cumin infused olive oil
- Harira Soup 3.250



LUMEE SALADS

- | | |
|--|-------|
| - Fattoule | 4.300 |
| Half fattoush & half taboule... micro diced and topped with mini pita croutons and zestysumac | |
| - Kale Sabzi Salad w/ Feta Cheese | 4.700 |
| Shredded kale, tarragon dill, parsley, mint, tossed with crunchy spiced oats, zereshk, pistachio & feta cheese, lemon mint dressing | |
| - Spicy Mattai Salad | 4.400 |
| Cucumber, tomato, red & white cabbage, red onion, mixed crunchy Bahraini mattai, sourcream dressing. | |
| - Za'atar, Halloumi & Tomato Salad | 4.700 |
| Cherry tomatoes, rocca leaves, za'atar, grilled halloumi, sesame seeds, lemon dressing | |
| - Couscous Salad w/ Grilled Chicken Breast | 4.700 |
| Mixed Greens, Spiced couscous, peas, long beans, snow peas, raisins, roast peppers, sun-dried tomato, caramelized onion, grilled chicken breast slices | |
| - Rocket with Mixed Berries | 4.600 |
| Wild rocket leaves, mixed berries, goat cheese and pine nuts with pomegranate molasses dressing | |
| - Chicken Tikka Caesar | 4.400 |
| Romaine lettuce, grilled chicken tikka, roasted cherry tomatoes, parmesan, Caesar dressing, garlic bakhsam | |
| - Rummaniya | 4.400 |
| Shredded kale & romaine lettuce, beetroot, green apple, raddish, parsley, mint, pomegranate seeds, pomegranate dressing, sesame seeds, sumac, grenadine gems | |
| - Majdool Salad | 5.400 |
| Mixed greens, majdool dates, caramelized walnuts, goats cheese, balsamic dressing | |

WRAPS, SLIDERS & SHAWARMA

SERVED WITH CURLY FRIES
OR SWEET POTATOE

- Beef Shawarma Saj 5.000
Onion, parsley, tomato, pickles,
red cheddar,tahini
- Chicken Shawarma Saj 4.200
Romaine lettuce, tomato,
pickles, red cheddar,garlic sauce
- Chicken Mosakhan 4.200
With cucumber yogurt
- Beef Sliders 5.800
Flavour packed mini beef
patties, tomato,lettuce,
mozzarella cheese, garlic-mayo,
in homemade brioche buns.
Served with sweetpotato fries.

STREET GRILLS

- Bahraini Kabab 4.700
Blend of Lamb & Beef
- Tikka Lumee 4.700
Traditional Bahraini black lime
marinade
- Chicken Kabab 4.200
- Chicken Tikka 4.200
- Spicy Lamb Chops 6.950
- Tandoori Chicken Tikka 4.200

RICE

- Lamb Biryani 5.100
- Chicken Biryani 4.600
- Salmon Biryani 8.250
"Jewelled" biryani rice topped with
crispy pan-fried skin-on salmon
- Chelo Kabab Kubideh 5.950
Made with Arabic veal and lamb.
Served with saffron rice, zereshk,
grilled tomatoes and onions
- Chicken Tah Chin 5.950
Upside down layered Iranian rice
steamed with chicken, yogurt & saffron
topped with pistachio & zereshk
- Prawn Machboos 6.900
A traditional prawn rice preparation,
with distinct flavours of black lime
coriander
- Potato & Eggplant Machboos 3.950
A vegetarian option of the traditional
rice dish
- Lamb Kabsa 5.950
Lumee's aromatic kabsa rice, topped
with slow-cooked boneless lamb
shoulder, cucumber and dill yogurt,
lamb gravy
- Grilled Creamy Chicken 4.900
Grilled chicken tikka marinated in a
light cream sauce, served with garlic-herb
rice, topped with rosé creamy sauce
- Chicken Tikka Koshary with 4.400
Spicy Daqoos
- Chicken Maglooba (weekends only) 5.700
Lumee's homestyle maglooba recipe,
topped with warm garlic-tahini yogurt
sauce.

LUMEE SIGNATURES

- | | | | |
|--|-------|--|-------|
| - Arabic Lamb Harees | 6.950 | - Homestyle Macaroni | 5.400 |
| Topped with slow-cooked lamb, chilli-cuminbutter | | Macaroni pasta cooked in the local way in alamb and beef sauce flavoured with Bahrainispices, topped with parmesan | |
| - Lamb Neck Pacha | 6.600 | - Lumee's Mahshi with Lamb | 5.350 |
| Our take on the traditional pacha; slow cookedlamb neck, broth, soaked in bahraini bread | | Vegetable mahshi served as a ratatouille.Lemony Egyptian rice mixed with minced lamb,topped with sliced of tomato, aubergine, onion,zucchini and baby marrow | |
| - Lumee's Kofta Ma'laban | 5.950 | | |
| Grilled chapati wrapped kofta, roasted garlicyogurt, smoked tomato sauce, paprika oil | | | |
| - Grilled Hammour Fillet | 7.600 | | |
| Served with mixed roasted vegetables, chilli-coriander salsa | | | |

SIDES

- | | |
|------------------------|-------|
| - Bread Basket | 1.600 |
| - Roast Vegetables | 2.400 |
| - Steamed Basmati Rice | 1.800 |
| - Saffron Rice | 2.000 |
| - Sweet Potato Fries | 2.500 |
| - Curly Fries | 2.200 |
| - French Fries | 1.700 |



© All Rights Reserved 2022

LUMEE
Kingdom of Bahrain