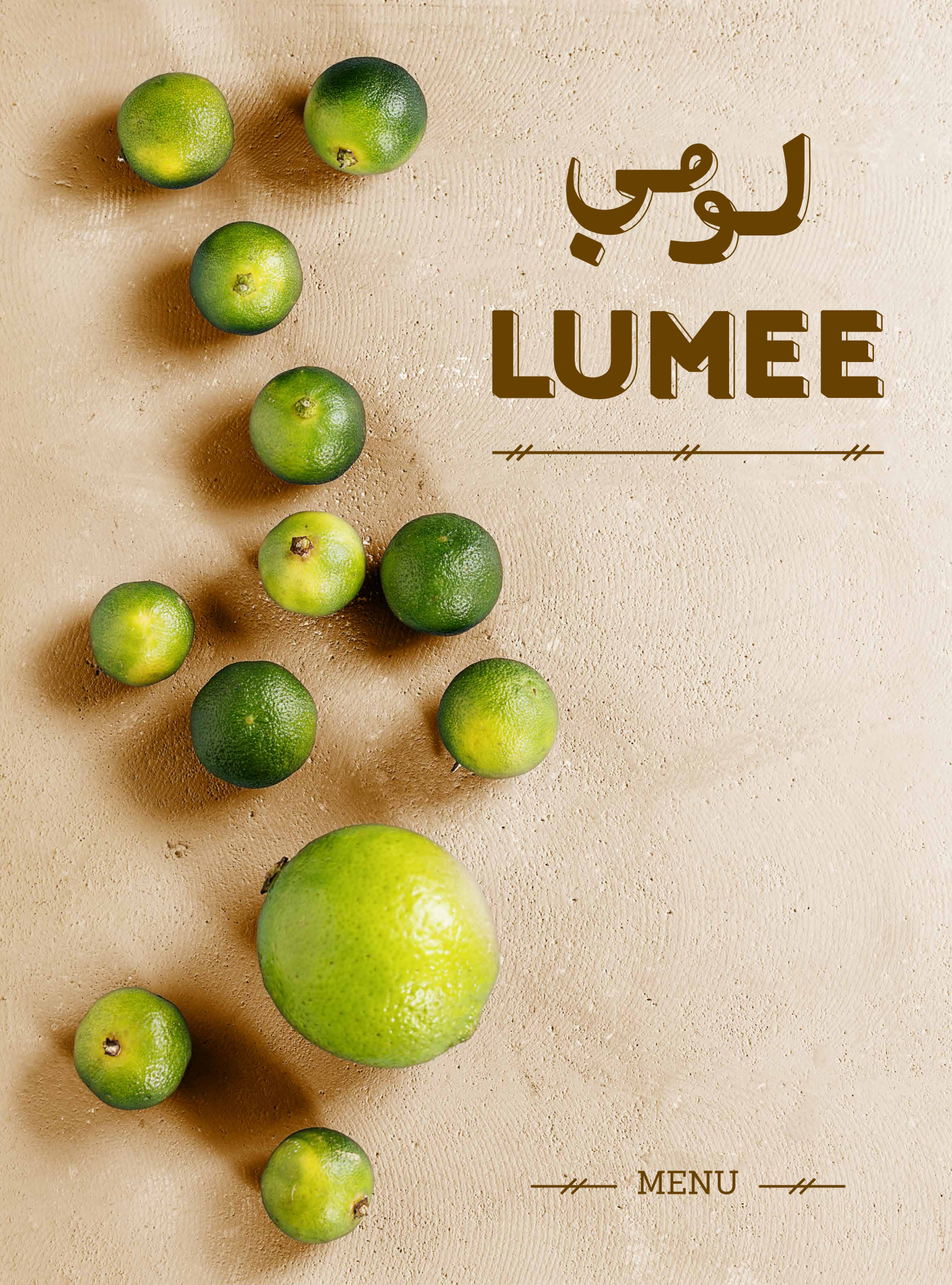




لومي

LUMEE

—//— MENU —//—

BREAKFAST

FROM 8:30AM TO 12:00 NOON

BREAKFAST SOFRA

(An assortment of hummus, pistachio-feta, labneh, cheese samboosa, falafil, nakhaj, house baked beans, choice of egg dish, fresh veggies, balaleet, qishta & honey fatayer, strawberry-rose jam and honey)

BD 5.000

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

- **Halloumi & Mushroom** With truffle cream. **3.900**
- **Cheese** With spicy Lumee achar. **3.400**
- **Za'atar & Labnah** With rocca salad. **3.400**
- **Oman Chips & Cheese** With Oman Chips **3.500**
labnah.
- **Cheese & Za'atar** With rocca salad. **3.500**
- **Chicken Tikka & Cheese** With mango **3.700**
chutney.
- **Qishta & Honey Fatayer** **3.100**

EGGS

- Scrambled Eggs in Bahtoorra **2.900**
- Spicy Fried Eggs **2.500**
- Turkish Menemen **2.500**
- Shakshooka **2.600**
- Creamy Scrambled Eggs **2.300**
- Scrambled Eggs & Tomato **2.300**
- **Omelette** Plain / Cheese / Vegetables **P 2.300**
V 2.500
- **Sunny Side-Up** Runny Yolk / Well Done **2.300**
- Spicy Scrambled Eggs **2.500**

COLD DISHES

- Hummus **2.400**
- Cucumber w/ Yogurt **2.500**
- Labnah (Plain / Za'atar) **2.500**
- Mutabal **2.600**
- Vine Leaves **2.300**
- Pistachio & Feta Cheese Log **2.900**

HOT DISHES

- Housemade Baked Beans **2.500**
- Fattet Hummus **2.500**
- Balaleet **2.500**
- Nakhaj (Spicy Chickpeas) **2.300**
- Foul Medamis **2.300**
- Falafil **2.300**
- Cheese Samboosa (4pcs) **1.800**
- Grilled Halloumi Cheese (3 slices) **2.500**

PRICES INCLUDE 10% VAT



COLD SHARING PLATES

- | | | | |
|---|-------|---|-------|
| - Classic Hummus | 2.500 | - Lumee Achar Hummus | 2.800 |
| Pureed chickpeas whipped with tahini, fresh lemon juice and roasted garlic | | Creamy hummus mixed with our homemade lime and chilli achar | |
| - Hummus Harra (spicy) | 2.700 | - Hummus Bil-Laham | 4.100 |
| Hummus whipped with grilled red pepper & chili puree | | Our Classic Hummus topped with smokey beef shawarma, onion, parsley and sumac | |
| - Caramelised Onion Hummus | 2.800 | - Mutabal | 2.700 |
| low roasted onion pureed with chickpeas, topped with caramelised onion bits | | Charcoal grilled and roasted aubergine, pureed with roasted garlic, tahini and yogurt | |
| - Beetroot Hummus | 2.700 | | |
| Roasted beetroot blended with hummus and mild spices | | | |

- | | |
|---|-------|
| - Stuffed Vine Leaves | 2.900 |
| - Spicy Vine Leaves | 3.100 |
| - Homemade Creamy Yogurt with cucumber & dill | 2.700 |
| - Lumee's Quinoa Taboule | 3.500 |
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HOT SHARING PLATES —

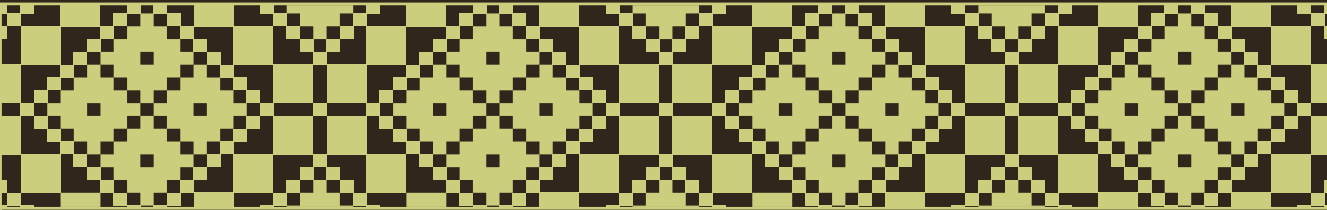
- Mini Cheese Samboosa (8 Pcs) 2.700
Plain / Chilli
- Fresh Falafil (4 Pcs) 2.500
Individually handmade the traditional way to thin disks, served with tahini-yogurt or spicy shatta
- Potato Chap (3 Pcs) 2.500
With smoked tomato sauce, Izma salsa
- Lumee's Spicy Cheese Fries 3.900
Thick fries, mature cheddar sauce, onion gravy, chili-achar vinegar
- Lamb Arayes 4.100
With mint-coriander tahini
- Fattet Kubbe 4.200
With mint-coriander tahini

"KHUBIZ-O-JIBIN" FATAYER

- Halloumi & Mushroom with 3.900
truffle oil
With truffle cream.
- Cheese 3.400
With spicy Lumee achar
- Za'atar & Labnah 3.400
With rocca salad
- Oman Chips & Cheese 3.500
With Oman Chips labnah
- Cheese & Za'atar 3.500
With rocca salad
- Chicken Tikka & Cheese 3.700
With mango chutney
- Qishta & Honey Fatayer 3.100

SOUP —

- Adas Soup 3.150
The favored Arabian soup of curried red lentils, topped with garlic-cumin infused olive oil



LUMEE SALADS

- | | |
|--|-------|
| - Fattoule | 4.700 |
| Half fattoush & half taboule... micro diced and topped with mini pita croutons and zestysumac | |
| - Kale Sabzi Salad w/ FetaCheese | 5.100 |
| Shredded kale, tarragon dill, parsley, mint, tossed with crunchy spiced oats, zereshk, pistachio & feta cheese, lemon mint dressing | |
| - Rocket with Mixed Berries | 5.100 |
| Wild rocket leaves, mixed berries, goat cheese and pine nuts with pomegranate molasses dressing | |
| - Chicken Tikka Caesar | 4.850 |
| Romaine lettuce, grilled chicken tikka, roasted cherry tomatoes, parmesan, Caesar dressing, garlic bakhsam | |
| - Rummaniya | 4.850 |
| Shredded kale & romaine lettuce, beetroot, green apple, raddish, parsley, mint, pomegranate seeds, pomegranate dressing, sesame seeds, sumac, grenadine gems | |
| - Majdool Salad | 5.800 |
| Mixed greens, majdool dates, caramelized walnuts, goats cheese, balsamic dressing | |

WRAPS, SLIDERS & SHAWARMA

SERVED WITH CURLY FRIES
OR SWEET POTATO

- | | |
|---|-------|
| - Beef Shawarma Saj | 5.500 |
| Onion, parsley, tomato, pickles,
red cheddar,tahini | |
| - Chicken Shawarma Saj | 4.700 |
| Romaine lettuce, tomato,
pickles, red cheddar,garlic sauce | |
| - Beef Sliders | 6.200 |
| Flavour packed mini beef
patties, tomato,lettuce,
mozzarella cheese, garlic-mayo,
inhomemade brioche buns.
Served with sweetpotato fries. | |

STREET GRILLS

- | | |
|---|-------|
| - Bahraini Kabab | 4.900 |
| Blend of Lamb & Beef | |
| - Tikka Lumee | 4.900 |
| Traditional Bahraini black lime
marinade | |
| - Chicken Kabab | 4.500 |
| - Chicken Tikka | 4.500 |
| - Spicy Lamb Chops | 7.300 |
| - Tandoori Chicken Tikka | 4.600 |

RICE

- | | |
|--|-------|
| - Lamb Biryani | 5.700 |
| - Chicken Biryani | 5.150 |
| - Chelo Kabab Kubideh | 6.250 |
| Made with Arabic veal and lamb.
Served withsaffron rice, zereshk,
grilled tomatoes andonions | |
| - Chicken Tah Chin | 6.250 |
| Upside down layered Iranian rice
steamed withchicken, yogurt & saffron
topped with pistachio& zereshk | |
| - Prawn Machboos | 7.250 |
| A traditional prawn rice preparation,
withdistinct flavours of black lime
coriander | |
| - Lamb Kabsa | 6.250 |
| Lumee's aromatic kabsa rice, topped
withslow-cooked boneless lamb
shoulder,cucumber and dill yogurt,
lamb gravy | |
| - Grilled Creamy Chicken | 5.500 |
| Grilled chicken tikka marinated in a
light creamsauce, served with garlic-herb
rice, topped withrosé creamy sauce | |

LUMEE SIGNATURES

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|---|-------|--|-------|
| - Arabic Lamb Harees | 7.300 | - Homestyle Macaroni | 5.700 |
| 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 | |
| - Lumee's Kofta Ma'laban | 6.250 | | |
| Grilled chapati wrapped kofta, roasted garlicyogurt, smoked tomato sauce, paprika oil | | | |
| - Grilled Hammour Fillet | 8.200 | | |
| Served with mixed roasted vegetables, chilli-coriander salsa | | | |

SIDES

- | | |
|------------------------|-------|
| - Steamed Basmati Rice | 1.900 |
| - Saffron Rice | 2.100 |
| - Sweet Potato Fries | 2.600 |
| - Curly Fries | 2.300 |
| - French Fries | 1.800 |
| - Bread Basket | 1.700 |

BEVERAGES

COLD PRESSED JUICES (ALL NATURAL / NO SUGAR ADDED)

- | | | | |
|---|-------|---|-------|
| - Green
kale/apple/cucumber/celery/lime
/mint | 2.950 | - Purple
watermelon/blueberry/raspberry/
red grapes | 2.950 |
| - Red
beetroot/strawberry/
pomegranate/apple/grapefruit | 2.950 | | |

FRESH JUICES —

- | | |
|------------------|-------|
| - Orange | 2.750 |
| - Lemon | 2.750 |
| - Lemon-Mint | 2.750 |
| - Mango | 2.750 |
| - Pomegranate | 2.850 |
| - Watermelon | 2.750 |
| - Avocado | 3.000 |
| - Pineapple | 2.850 |
| - Pineapple-Mint | 2.850 |

WATER & SOFT DRINKS

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|-----------------------|-------|
| - Sparkling water | 1.500 |
| - Soft drinks | 1.000 |
| - Small mineral water | 0.800 |
| - Large mineral water | 1.600 |

SHARBAT LUMEE

- | | |
|--------------------------------------|-------|
| - Traditional Lemonade | 2.700 |
| - Fresh Mint Lemonade | 2.700 |
| - Saffron Lemonade | 2.700 |
| - Hibiscus & Pomegranate
Lemonade | 2.700 |

MOJITOS

- | | |
|------------------------|-------|
| - Lumee Ice Tea | 2.700 |
| - Lemon-Mint Mojito | 2.700 |
| - Mixed Berries Mojito | 2.900 |
| - Passion Fruit Mojito | 2.900 |



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LUMEE
Kingdom of Bahrain