





STARTERS

SAMAK ZAMZAM Seafood BBQ brings you the finest fresh seafood, expertly marinated in your choice of Green Masala with fresh herbs, Red Masala with bold spicy flavors, or our aromatic Arabic Masala, then charcoal-grilled to smoky perfection. Juicy, tender, and full of rich coastal taste, each BBQ dish is served hot and finished with classic accompaniments for a truly satisfying seafood experience.

PRAWNS BROASTED

Crispy on the outside, juicy on the inside! Fresh prawns marinated with our special spices, coated in a golden crunchy batter and deep-fried to perfection. Served with sauce and french fries.



SQUID BROASTED

Tender squid rings marinated in special spices, coated in a crispy golden batter and broasted to perfection. Crunchy outside, soft inside, served with dipping sauce and french fries.

CRAB BECHAMEL

Delicate crab meat cooked in a rich, creamy béchamel sauce, lightly seasoned and baked to perfection. Smooth, comforting, and full of seafood flavor.



THAI PRAWNS

Juicy prawns cooked in authentic Thai-style sauce with garlic, chili, and fresh herbs. A perfect balance of spicy, tangy, and aromatic flavors.



PRAWNS DYNAMITE

Crispy fried prawns tossed in our signature dynamite sauce—creamy, spicy, and slightly sweet. A crowd favorite with a bold kick!

STATERS





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SEABASS PEPPER BBQ

Fresh seabass marinated in crushed black pepper and aromatic spices, BBQ-grilled to perfection for a smoky, bold flavor.



HAMOUR BBQ

Enjoy the rich taste of premium Hamour (Grouper) fish, marinated with our namzam special spices and grilled to perfection over open flames.



SEABREAM BBQ

Delicately flavored fresh seabream, marinated with aromatic herbs and traditional spices, then charcoal-grilled to perfection for a smoky, juicy finish.



SEABREAM FUSION

Seabream Fusion features fresh seabream cooked to perfection and served with your choice of green masala made with herbs and mild spices, or red masala prepared with roasted chilies and rich aromatic flavors.



SEABASS FUSION

Seabass Fusion features fresh seabass cooked to perfection and served with your choice of green masala made with fresh herbs and mild spices, or red masala prepared with roasted chilies and rich aromatic flavors.



ARABIC SEABASS BBQ

features fresh whole seabass marinated with traditional Arabic spices, garlic, lemon, and olive oil, then charcoal-grilled to perfection for a smoky flavor and juicy, tender finish.

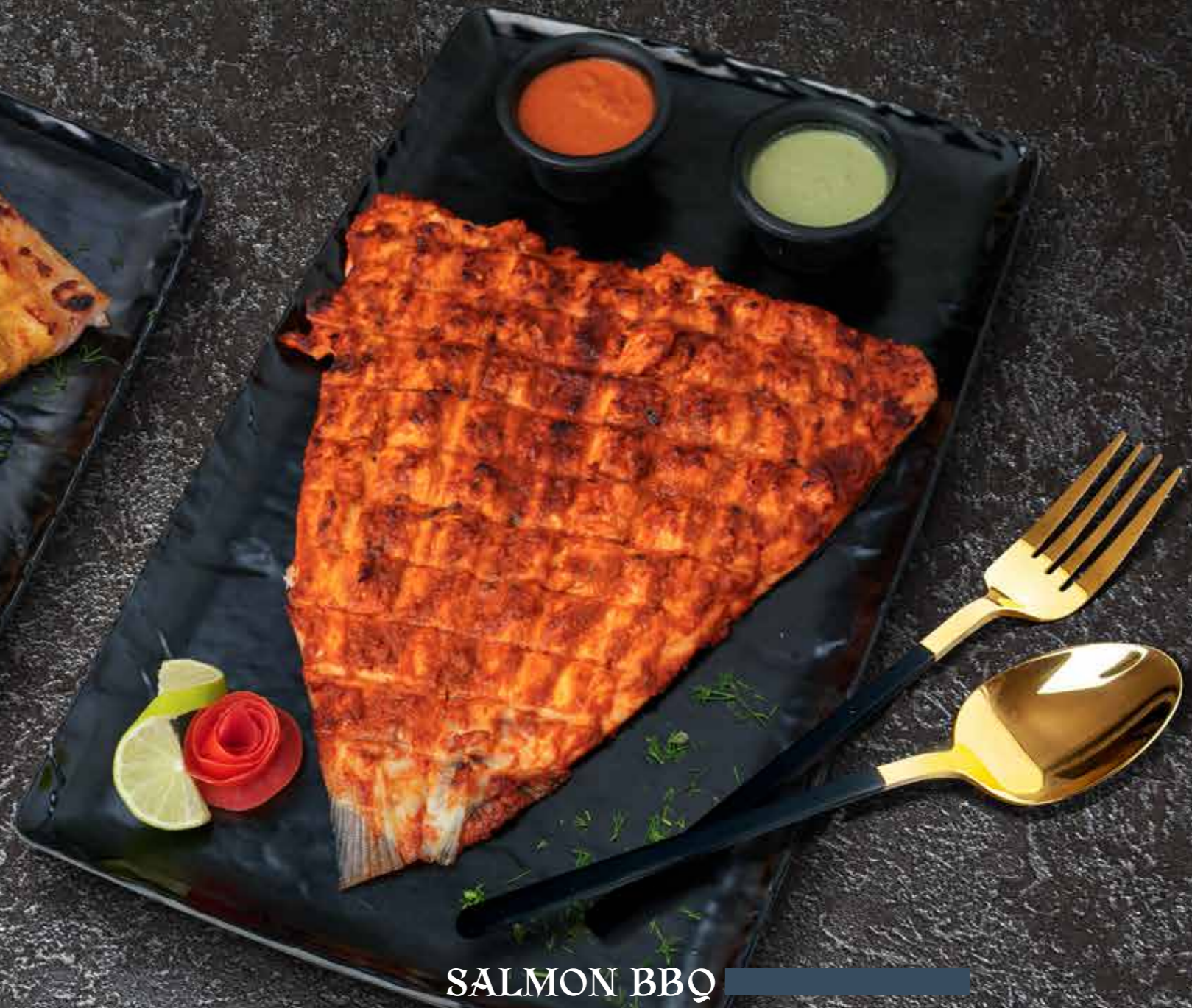


ARABIC SALMON BBQ

features fresh salmon fillet marinated with traditional Arabic spices, garlic, lemon, and olive oil, then flame-grilled to perfection for a smoky, tender, and flavorful finish.



RED MASALA



SALMON BBQ

features fresh, premium salmon fillet seasoned with a blend of herbs and spices, then flame-grilled to perfection for a smoky, juicy, and flavorful experience.

ZAITH LEMON BBQ

a fresh salmon portion marinated with za'atar, zesty lemon, and olive oil, then flame-grilled to perfection for a smoky, tangy, and flavorful finish.



PRAWNS BBQ

fresh prawns cooked in a bold red masala made with roasted red chilies, tomatoes, garlic, ginger, and aromatic spices, delivering a rich, smoky, and spicy flavor.



ARABIC PRAWNS BBQ

fresh, succulent prawns marinated with traditional Arabic spices, garlic, lemon, and olive oil, then charcoal-grilled to perfection for a smoky, juicy, and flavorful finish.



SQUID BBQ

fresh squid marinated with garlic, lemon, and aromatic spices, then flame-grilled to perfection for a smoky, tender, and flavorful taste.



HAMOUR FRY

fresh Hamour fish, lightly seasoned and perfectly fried until golden and crispy on the outside, while remaining tender and juicy inside, served with a side of lemon and dipping sauce.



SHERY FRY

fresh Shery fish, lightly seasoned and fried to a golden crisp, delivering a tender, juicy, and flavorful bite with every piece, served with lemon and dipping sauce.



SEABAS MASHWI

fresh whole seabass marinated with aromatic spices, garlic, and lemon, then charcoal-grilled to perfection for a smoky, tender, and flavorful experience.



SEABREAM MASHWI

fresh whole seabream marinated with aromatic spices, garlic, lemon, and olive oil, then oven-baked or charcoal-grilled to perfection for a tender, juicy, and flavorful finish.

MANDI RICE

is a traditional Arabian rice dish made with long-grain basmati rice, slow-cooked with aromatic spices and herbs, delivering a rich flavor and perfectly fluffy texture.



ARABIC RICE

is fragrant long-grain basmati rice cooked with traditional Arabian spices and herbs, offering a light, flavorful, and perfectly fluffy accompaniment to grilled and seafood dishes.



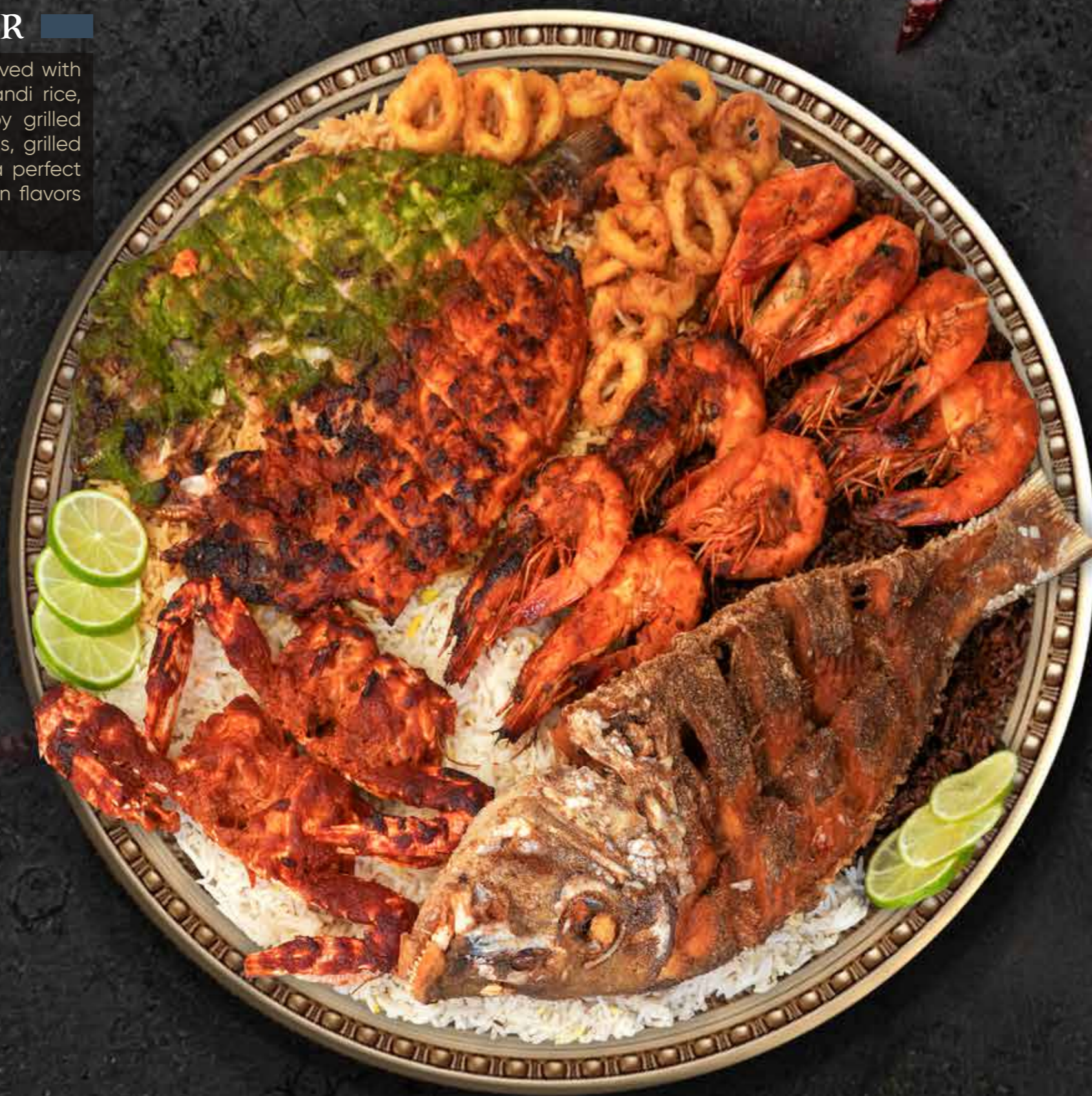
LOOMI RICE

Loomi Rice is aromatic basmati rice cooked with dried black lime (loomi) and traditional spices, giving a gently tangy flavor and fragrant, fluffy texture that perfectly complements grilled and seafood dishes.



SAMAK MIX PLATER

a generous seafood selection served with a flavorful mix of Arabic rice, Mandi rice, and Loomi rice, accompanied by grilled seabream, sheri fry, grilled prawns, grilled crab, and grilled squid, offering a perfect combination of traditional Arabian flavors and fresh seafood delights.



MIX RICE

a delicious combination of Arabic rice, Mandi rice, and Loomi rice, blended together to create a fragrant, flavorful, and perfectly balanced rice platter.



KING FISH BIRIYANI

The authentic taste of the Middle East with our traditional salad, a harmonious mix of cucumber, tomatoes, parsley, olive oil, and sumac spices. Each bite is a journey through the rich and vibrant flavors of the region.





ARABIC SALAD

Fresh fish pieces marinated with traditional spices and shallow-fried until golden and crispy on the outside, juicy inside.

SHAWERMA

Juicy marinated chicken, slow-roasted on a vertical spit, wrapped in soft Arabic bread with garlic sauce, pickles, and fresh vegetables



FISH MOMOS

Soft steamed dumplings filled with finely minced fresh fish, blended with aromatic herbs, garlic, ginger, and mild spices. Served hot with spicy momos chutney.





ARABIC SALAD

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FATTOUSH SALAD

The Mediterranean with our fried bread salad! This delectable dish combines lettuce, tomatoes, cucumbers, radishes, and crispy pieces of fried pita bread. An ideal pairing with chicken tawook or beef kafta.



JARJEER SALAD

Traditional salad featuring crisp arugula leaves. Served with our in-house seasoning, this refreshing dish is a delightful blend of freshness and Middle Eastern flair.

TABBOULEH SALAD

Traditional tabbouleh, crafted with bulgur, tomatoes, finely chopped parsley, mint, onion, and garlic. Seasoned with a perfect blend of olive oil, lemon juice, and salt.





GREEK SALAD

a fresh and colorful mix of crisp lettuce, cucumber, tomato, olives, onion, and feta cheese, lightly tossed with olive oil and herbs for a refreshing Mediterranean flavor.

GREEN SALAD

A salad that consists of lettuce and other uncooked green vegetables.



WATERMELON
FRESH LIME
MINT LIME
ORANGE
STRAWBERRY



FRESH JUICE

COCKTAIL
AVOCADO
CHIKKU
PAPPAYA
KIWI
SWEET MELON
MANGO
GRAPE
APPLE
LEMON JUICE
MINT LIME
WATERMELON
BANANA
CARROT
STRAWBERRY
PINEAPPLE
ORANGE

SWEET & COOL

FALOODA

MANGO FALOODA

SPECIAL FALOODA

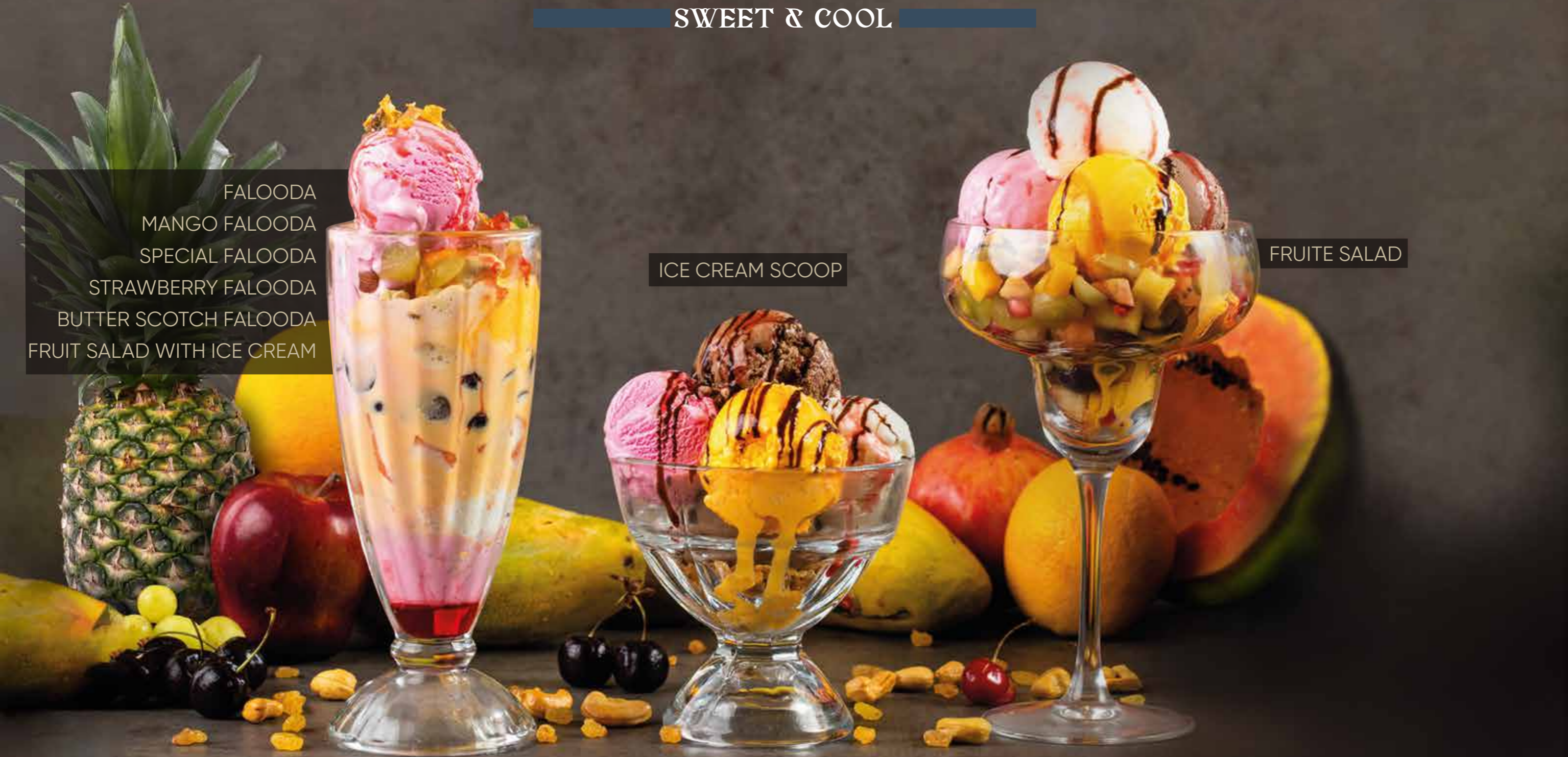
STRAWBERRY FALOODA

BUTTER SCOTCH FALOODA

FRUIT SALAD WITH ICE CREAM

ICE CREAM SCOOP

FRUITE SALAD



MOJITO

PASSION FRUIT
STRAWBERRY
BLUEBERRY
PEACH LEMON MINT
RASPBERRY
GREEN APPLE
WATERMELON



MILK SHAKE

KITKAT SHAKE

GALAXY SHAKE

OREO SHAKE

SNICKERS SHAKE

