



The background is a dark blue field filled with a repeating pattern of white line-art illustrations. The illustrations include various sizes of crabs, some facing forward and others in profile, as well as several shrimp. Small, simple leaves are scattered throughout the pattern. In the center of the image, there is a white rectangular box with a thin black border.

SAMAK ZAMZAM



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.



SEAFOOD CREAM SOUP

A smooth, buttery cream soup packed with a fresh medley of prawns, fish, and squid, gently seasoned and served piping hot. Rich, indulgent, and deeply satisfying.

AED 26.50



PRAWNS CREAM SOUP

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

AED 26.50



VEG SOUP

A comforting, light broth gently simmered with a healthy mix of finely diced seasonal vegetables and fresh herbs. Clean, nutritious, and easy on the stomach.

AED 15.50

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.

seasonal price

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.

seasonal price

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.

AED 30.00



PRAWNS DYNAMITE

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

AED 32.50





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.

SEABASS PEPPER BBQ

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



seasonal price



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.

seasonal price



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.



seasonal price



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.



seasonal price



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.



seasonal price



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.



seasonal price



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.

seasonal price

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.

seasonal price



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.



PRAWNS STICK

Juicy prawns threaded on sticks, coated in a seasoned, golden-crisp batter [or panko crumbs], and fried to a flawless crunch. A fun, delicious appetizer served with a tangy dynamite dipping sauce or garlic mayo.

AED 36.00



HAMOUR FILLET BROASTED

Tender, flaky fish fillets coated in a crisp, spiced batter and pressure-fried for maximum crunch with less oil. A light yet satisfying seafood favorite.



seasonal price

LOBSTER BECHAMMEL

Succulent lobster tail chunks simmered in a creamy, buttery Béchamel sauce with fresh herbs and a touch of sherry. Rich, comforting, and decadent.

Bechammel / Spicy



seasonal price

SPECIAL MIX

Crab, Prawns, Squid Succulent seafood simmered in our signature "Special Mix" fiery gravy. Bold, aromatic, and packed with coastal heat.

seasonal price



GREEN CHILLY CHARCOAL

Get a taste of our three most popular flavors on a single platter. Includes our hot Green Chili, spicy Peri-Peri, and bold Black Pepper charcoal chicken. Smokey, juicy, and packed with flavor!

AED 25.50 HALF 46.00 FULL



AED 26.50 HALF 50.00 FULL

DYNAMITE CHARCOAL

Juicy Chicken grilled over open coals and generously glazed with a rich, spicy, and tangy dynamite sauce. Smoky on the inside, fiery on the outside.

MIX CHARCOAL

Can't choose? Get the best of both. Tender, flame-grilled [Chicken/Fish] featuring two distinct flavors: our zesty, herb-infused Green Chilly marinade and our bold, citrus-spiced Peri Peri Pepper crust. Smoky, spicy, and satisfying.

AED 52.00



AED 26.50 HALF 48.00 FULL

HONEY CHARCOAL

Juicy, flame-grilled Chicken tossed in a rich, caramelized honey sauce. Expect crispy, charred edges coated in a sweet, savory glaze that melts in your mouth.

PEPPER CHARCOAL

Juicy, flame-grilled [Chicken/Meat] coated in a rustic, coarsely ground pepper marinade. A comforting classic that perfectly balances the deep warmth of black pepper with a rich, smoky char.

AED 25.50 HALF 46.00 FULL



AED 26.50 HALF 46.00 FULL

PERI PERI CHARCOAL

Juicy, flame-grilled [Chicken/Seafood] coated in a bold, zesty peri-peri glaze. Experience the perfect balance of deep smoky char and a sharp, spicy kick.

NORMAL CHARCOAL

Traditional bone-in chicken marinated in authentic Arabic spices and slow-grilled over open charcoal. Smokey, tender, and juicy.

AED 25.50 HALF 46.00 FULL



AED 26.50 HALF 46.00 FULL

ARABIC CHARCOAL

Classic flame-grilled chicken infused with authentic Middle Eastern herbs and spices. Smokey, deeply flavorful, and grilled to absolute perfection.

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.

AED 15.00 LARGE 10.00 MEDIUM



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.



AED 15.00 LARGE 10.00 MEDIUM

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.

8 Pax 349.00

Seabream 2, Sheri 2, Prawns Grill 16, Crabb 3, Squid Broast, Kunafa 2, Pepsi

4 Pax 169.00

Seabream, Sheri, Prawns Grill 8, Crabb 2, Squid Broast, Kunafa



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.

AED 22.50



KING FISH COMBO

Crispy, masala-crusted Kingfish served with fragrant, smoky Mandi rice. A perfect fusion of crispy seafood and traditional Arabian flavors. Served with traditional sides.

AED 18.00

KING FISH BIRIYANI

A coastal favorite. Fresh Kingfish, deep-fried in a savory masala crust and slow-cooked with saffron-infused rice and a rich, spicy gravy. Served with tangy raita and house-made pickle.

AED 19.00

PRAWNS COMBO

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.

AED 18.00



PRAWNS BIRYANY

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.

AED 18.00

WHITE SAUCE / RED SAUCE

PRAWNS PASTA

Succulent pan-seared prawns simmered in a vibrant, slow-cooked plum tomato and basil sauce, tangled with fresh [insert pasta]

AED 36.00



WHITE SAUCE / RED SAUCE

CHICKEN PASTA

Succulent pieces of pan-seared chicken over a bed of perfectly cooked pasta, enveloped in a smooth, buttery garlic-cream sauce and topped with aged parmesan. Pure comfort in a bowl.

AED 34.00



PANEER BUTTER MASALA

Tender cubes of fresh paneer cooked in our signature rich, creamy, and buttery tomato gravy. A mildly spiced, flavorful favorite that melts in your mouth

AED 16.00





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.

AED 15.50

ARABIC SALAD

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.

AED 15.50



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.

AED 15.50



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.

AED 15.50





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.

AED 15.50

GREEN SALAD

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

AED 10.00



SWEET & COOL

FALOODA

MANGO FALOODA

SPECIAL FALOODA

STRAWBERRY FALOODA

BUTTER SCOTCH FALOODA

FRUIT SALAD WITH ICE CREAM

ICE CREAM SCOOP

FRUIT SALAD

AED 20.60

AED 15.60

AED 20.60

AED 18.50

MOJITO

PASSION FRUIT
STRAWBERRY
BLUEBERRY
PEACH LEMON MINT
RASPBERRY
GREEN APPLE
WATERMELON



AED 20.00

MILK SHAKE

KITKAT SHAKE

GALAXY SHAKE

OREO SHAKE

SNICKERS SHAKE





AED 15.00

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

AED 12.50

LEMON JUICE
MINT LIME

