



# SPICE MARKET

## سبایس مارکت

Join us on a delightful Arabian culinary journey through the Levantine Nations. Enjoy centuries-old recipes, reflecting a culture long-established through the trading of exotic herbs and spices. Let the enticing aromas of the gulf enchant you.

All the dishes are meant to be shared and enjoyed around the table for you to explore a traditional family dining experience. Our passion is food, and we believe that great food can be coupled with healthy experience using the freshest, organically and locally sourced. Integrated wellness is an important cornerstone of Six senses Zighy Bay's culinary philosophy. Working closely on our wellness and nutrition programs, we have integrated key elements into your dining experience.

# CHEF HASSAN'S SIGNATURE DISHES

DAWOOD BASHA 21  
Meatballs, garlic, coriander, tomato, vermicelli rice  
F | SF | DF | CN

FISH SAYADIEH 29  
Basmati rice, local fish, fried onion, tomato dukkha, tahini sauce  
F | S | GF | CN

CHICKEN TAJINE 23  
Chicken, garlic, coriander, preserved lemons  
F | GF | CN

Arabian Journeys Market Journey 46

SELECTION OF MEZZE  
Hummus, tabbouleh, vine leaves, muhammara, falafel, baked cheese, kibbeh  
S | F

MAIN COURSE  
Seafood mixed grill  
S | F | GF | SF

DESSERT  
Zighy pudding, fruit platter  
S | V

Garden Journey 31

SELECTION OF MEZZE  
Hummus, fattoush, tabbouleh, muhammara, Batata harra, mixed hot mezze  
S | F | D

MAIN COURSE  
Moroccan vegetable couscous  
S | F | D | DF | VG | CN

DESSERT  
Mahalepi, fruit platter  
S | D | V | CN

# Favourites

|  |    |
|--|----|
| <b>CHEF'S MEZZE BOARD FOR TWO</b>                                      | 25 |
| Chef's favourite selections of six (6) mezze, breads and pickles       |    |
| <b>MINI MEZZE BOARD</b>  | 16 |
| Chef's favourite selections of four (4) mezze, breads and pickles      |    |
| <b>BE YOUR OWN CHEF MEZZE BOARD FOR TWO</b>                            | 32 |
| Select six (6) of your favourite mezze, served with breads and pickles |    |

# Cold Mezze

|   |   |
|---|---|
| <b>HUMMUS</b>   | 5 |
| Chickpea purée, tahini, lemon, olive oil<br>S   D   GF   DF   SF   VG   |   |
| <b>MUHAMMARA</b>  | 9 |
| Crunchy walnuts, lightly spiced chili, roasted bell pepper, house-made date syrup<br>S   GF   DF   SF   VG   CN |   |
| <b>FARM CHEESE SALAD</b>  | 7 |
| Seasonal Dibba farm cheese, tomato, fresh herbs, mint leaves, za'atar, olive oil<br>S   D   GF   SF   V         |   |
| <b>BABAGANOUSH</b>  | 5 |
| Roasted eggplant, pomegranate, spring onion, walnuts<br>S   D   GF   DF   SF   VG   CN                          |   |
| <b>VINE LEAVES</b>  | 7 |
| Vine leaves with rice, vegetables, lemon juice<br>S   GF   DF   SF   VG   |   |
| <b>TABOULEH</b>   | 5 |
| Parsley, mint leaves, tomato, onion, crushed wheat, lemon juice<br>D   DF   SF   VG                             |   |
| <b>FATTOUSH</b>   | 7 |
| Tomato, cucumber, lettuce, onion, nachos, sumac, pomegranate, lemon<br>S   D   DF   VG                          |   |
| <b>DIBA FARM BEETROOT SALAD</b>   | 7 |
| Beetroot, cinnamon pumpkin, orange, house made date vinegar<br>D   GF   DF   VG                                 |   |

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## Hot Mezze

|   |    |
|---|----|
| <b>FARM CHEESE MOUSSAKA</b>   | 6  |
| Baked eggplant, potato, bell pepper, Dibba farm cheese<br>F   GF   SF   V                                 |    |
| <b>HALLOUMI MASHWE</b>  | 7  |
| Dibba farm halloumi, roasted cherry tomato, watermelon, mint, pine nuts, honeycomb<br>F   S   GF   V   CN |    |
| <b>CALAMARI MAKLHE</b>  | 9  |
| Fried local calamari, roasted peppers, sesame<br>S   F   DF   SF  |    |
| <b>BATATA HARRA</b>   | 7  |
| Spicy potato, herbs, lemon juice, chilli<br>F   S   D   SF   VG   |    |
| <b>HUMMUS BIL LAHME</b>   | 10 |
| Roasted beef tenderloin, sautéed pine nuts<br>F   GF   DF   SF   CN                                       |    |
| <b>CHICKEN WINGS</b>  | 8  |
| Roasted chicken wings, lemon, spicy garlic sauce<br>D   F   GF   DF   SF                                  |    |

## From the Stone Oven

|   |    |
|---|----|
| <b>LAHM BI AJEEN</b>  | 11 |
| Round shaped dough, minced beef, onion, tomato, homemade chili paste, EVOO<br>S   SF   CN |    |
| <b>CHEESE FATAYER</b>   | 8  |
| Diamond shaped dough, Akawi cheese, parsley, EVOO<br>S   F   SF   V                       |    |

## Soup

|   |   |
|---|---|
| <b>ADDAS</b>  | 7 |
| Red lentil, onions, lemon, crispy Arabic bread<br>D   SF   V          |   |
| <b>VEGETABLE SHAWRABA</b>   | 8 |
| Selection of fresh vegetables, vegetable stock<br>S   F   GF   SF   V |   |

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# Spice Market Signatures

## CATCH OF THE DAY

Market price Selection of fish, choice of lemon butter, Arabic salsa, or hara sauce.  
S | F | GF | SF

### SPICY KING PRAWN 31

King prawns, olive oil, chilli, lemon sauce, cherry tomato salad  
S | F

### EGGPLANT FATTA 17

Eggplant, tahini sauce, tomato sauce, fried onion, raisin, coriander, dakha  
S | F | D | V | CN

### MOROCCAN VEGETABLE COUSCOUS 17

Couscous, pumpkin, potato, zucchini, chickpeas, caramelised onion, raisin  
S | F | D | DF | V | CN

## Charcoal Grill

*Our grill uses sustainable recycled coconut shell charcoals*

### SHISH TAWOOK 17

Marinated chicken, grilled tomato, garlic sauce  
S | F | SF | GF

### LAMB CHOPS 30

Grilled lamb chops, roasted cauliflower, moutabal and zaatar sauce  
F | GF | SF

### ZIGHY MIXED GRILL 33

Shish tawook, kofta, beef kebab, spicy Biwaz bread and grilled vegetable  
F | SF | GF

### MIXED SEAFOOD GRILL 34

Omani lobster tail, king prawn, local calamari, sustainable seabass, grilled vegetable  
F | SF | GF

## Sides

*Choose your side to match your meal perfectly*

STEAMED RICE 5

GRILLED VEGETABLES 5

COUSCOUS WITH RAISINS AND ALMONDS 5

ROASTED CAULIFLOWER 5

SWEET POTATO FRIES 5

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SPICE MARKET  
BREAKFAST

## EGGS YOUR WAY

Cooked to your liking, two eggs per portion

### Cooking Style:

Sunny side up  
Over easy  
Poached  
Scrambled  
Boiled

### Sides:

Sausage- beef or chicken  
Turkey ham  
Baked beans  
Beef bacon  
Sautéed mushrooms

## ZIGHY FARM OMELETTE

With your choice of:

Cheddar cheese  
Button mushrooms  
Onion  
Smoked salmon  
Turkey ham  
Indian masala

## CRÊPES, PANCAKES, and OTHER GOODIES

You can choose from American pancakes or French crêpes with your choice of toppings:

Banana  
Honey  
Chocolate sauce

Strawberries  
Date syrup  
Maple syrup

## MANAKISH

With your choice of fillings

Za'atar  
Cream cheese  
Akkawi cheese  
Shanklish

Honey  
Chocolate  
Labneh  
Tuna

# Indulge Yourself

Chef's signature breakfast specials

## THE CLASSIC

Chicken sausage, mushrooms, tomato, hash brown, baked beans, turkey ham, your choice of eggs  
SF

## AVO MASH

Avocado compote and slices, turmeric poached hen's egg, home-smoked salmon, charred granary toast

## THE BENEDICT

Two turmeric-poached eggs, turkey ham, or house-smoked salmon, garden kale, hollandaise, English muffin

## HEALTHY START

Two poached eggs, quinoa and avocado salad, bell pepper and honey purée  
DF | GF

## SHAKSHUKA EGG WRAP

Eggs cooked in tomato, Arabic spices, labneh, rocket, Arabic flat bread

## CLEAR BEEF SOUP

"PHO" inspired, beef base, rice noodle, beans sprout  
DF | GF | SF



# Breakfast Beverages

## Black Tea

### ENGLISH BREAKFAST

Statuesque full-bodied Assam tea, plenty of structure, malty richness

### DARJEELING

Fragrant refreshing with body and depth, with notes of Muscatel grape, hops and fresh citrus

### CEYLON

Rich, refined elegant, smooth sustained aroma with notes of roasted nuts and dried fruit

### EARL GREY

Refreshing, bright with citrus freshness lifting the rich Ceylon tea base

### DECAFFEINATED CEYLON

Rich, full tangy, malty, slightly sweet deep notes of dried fruits

# Herbal Tea and Infusion

## CHAMOMILE FLOWER

Stunningly fresh and light, enchanting floral flavors that cleanse and soothe

## WHOLE PEPPERMINT LEAF

Insistent, deep, grippy mint flavors, an almost oily mid-palate, subsiding cleanly towards an intense finish

## LEMONGRASS AND GINGER

Extremely refreshing, aromatic lemongrass blended with whole ginger pieces for a gently spicy finish. Bright and sharp herbal tea

# Coffee

Our 70% Certified Organic Arabica and 30% Organic Robusta coffees sourced from Rainforest Alliance Certified farms. It delivers a well-balanced espresso and a sweet, nutty taste with milk.

*Coffee and tea served with the choice of hot or cold full fat, skimmed, soya, almond or rice milk.*

AMERICANO

DE CAFFEINATO

CAPPUCCINO

CAFE LATTE

ESPRESSO

Single or double

ESPRESSO LUNGO

RISTRETTO

HOT MACCHIATO

HOT CHOCOLATE

# Desserts

## AIS AL SARAYA 6

Caramelized brioche toast, vanilla milk jelly, strawberries, reduce sweet milk, strawberry consommé  
S|F|D|CN

## HALAWET EL JIBN 6

Semolina sweet cheese roll filled with ashta, orange salad  
S|F||CN

## NEW WORLD KUNAFA 6

Vanilla mascarpone whipped cream, salted butter caramel, espresso jelly  
S|F|D

## UMM ALI CHOCO COCO 7

Chocolate bread pudding, pistachio, coconut raisins  
S|F|D|CN

## SWEET MEZZE 10

Chef's selections of Kunafa, Ais Al Saraya, Halawet El Jibn, and Chocolate Umm ali.

## FRESH FRUIT PLATTER 7

Seasonal cut fruits  
VG

## ICE CREAMS 2

Daily selection of freshly made ice creams (please ask your host for the selections)  
SL|F|D

## SORBETS 2

Daily selection of freshly made sorbets (please ask your host for the selections)  
S|F|D

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V = vegetarian | VG = vegan | CN = contains nuts

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