bindaira
بنديره

COLD MEZZE

Hummus Platter 5.800
Classic, smokey-spicy and black truffle hummus.

Classic Hummus 2.000

Smokey-Spicy Hummus 2.300
Turkish chilli oil.

Black Truffle Hummus 3.600
Kalamata olives, black truffle oil.

Labneh Shamia 2.300
Homemade labneh mixed with tomato, cucumber, spring onion and mint. With muhammara and kalamata olives.

Mutabal Fatteh 3.200
Smokey aubergine purée, topped with crispy saj croutons, pomegranate, garlic yogurt sauce, pomegranate molasses and olive oil.

Labneh-Zaátar Fatteh 3.200
Homemade labneh, topped with Saj croutons, garlic yogurt sauce, za'atar and olive oil.

Warak Enab Tower 3.500
Handrolled vine leaves, yogurt, pomegranate molasses and olive oil.

SOUPS

Roasted Tomato 2.400

Creamy Mushroom 2.700

Rustic Chicken 2.700

Adas Soup 2.200

NAG-NIG (Bites)

Arayes Nachos 3.700
Spiced lamb and cheese arayes, with herb labneh dip.

Grilled Halloumi 3.200
Fresh tomato and cucumber salsa.

Falafil Rings 2.200
Tahini dip, green shattah and mixed vegetables.

Kubbe Cigars 3.000
Tahini dip.

Batata Harra 2.200
With Bindaira creamy spicy sauce.

Bindaira Cheese Samboosa 2.600
Filled with akkawi and halloumi cheese, Bindaira green sweet chilli sauce.

Firecracker Prawns 3.900
Kunafa fried prawns, Bindaira green sweet chilli sauce.

Chicken Musakhan Saj Cones 2.700
Crispy saj cone shells, filled with chicken musakhan, garlic yogurt, pomegranate.

Crispy Chicken Loqma 3.000
Tossed with garlic and herbs, topped with garlic yogurt and spices.

FATAYER

Labneh 2.400

Labneh Za'atar 2.600

Cheese 2.700

Cheese Za'atar 2.800

Za'atar 2.100

Laham Bil Ajeen 2.900

SALADS

Vine Leaves Fattoush 4.000
Vine leaves, romaine lettuce, barbir, tomato, cucumber, fresh herbs, pomegranate, crispy saj, lemon dressing.

Halloumi Fattoush 4.100
Grilled halloumi cheese, romaine lettuce, barbir, tomato, cucumber, fresh herbs, pomegranate, crispy saj, lemon dressing.

Classic Fattoush 3.600
Romaine lettuce, barbir, tomato, cucumber, fresh herbs, pomegranate, crispy saj, lemon dressing.

Falafel, Avocado, Quinoa Salad 4.600
Falafel, mixed greens, cherry tomato, avocado, quinoa, pomegranate, mint, parsley, tahini dressing, balsamic drizzle.

Quinoa Berry Salad 4.600
Mixed greens, mixed berries, quinoa, cherry tomato, nigella coated feta cheese, lemon vinaigrette, ranch drizzle.

Royal Caesar Salad 4.400
Shreded iceberg lettuce, grilled chicken breast, black truffle caesar dressing, parmesan crumbs.

Halloumi Chicken Rocca Salad 4.400
Grilled halloumi cheese, grilled chicken breast, rocca leaves, basil, cherry tomato, golden and black raisins, pine nuts, turkish chilli flakes, Bindaira balsamic dressing.

Tabouleh 2.900

BURGERS, SHAWARMA & SANDWICHES

Served with french fries.

Mini Cheeseburgers 4.900
Angus beef burger, american cheese, tomato, green leaf lettuce, caramelized onions, special sauce, brioche buns.

Falafel Sandwich 2.800
Falafel, tomato, lettuce, pickles, tahini sauce in fresh sesame bread.

Chicken Shawarma 2.800
With pickles, fries, mint and garlic sauce in saj bread.

Beef Shawarma 3.200
With tomato, onion, parsley, sumac, pickles and tahini sauce in saj bread.

Sheesh Tawook Wrap 2.800
With tomato, pickles, cheddar cheese, garlic sauce in saj bread.

SHAMY GRILLS

Served with Bindaira vermicelli rice, onion salad, grilled vegetables

Sheesh Tawook 4.200

Kofta (Lamb or Chicken) 4.200

Kofta Ma'laban 5.600

Beef Awsal 4.700

Kabab Khash Khash (Lamb or Chicken) 4.700

Lamb Chops 6.800

Lamb Kabab Halabi Lamb (Spicy) 4.400

SEAFOOD GRILLS

Served with fries, onion salad, grilled vegetables, garlic sauce and green shattah

King Prawns 6.300

Salmon Fillet 6.500

Sea Bass Fillet 6.500

BINDAIRA CLASSICS

Chicken stroganoff with white rice 4.600

Beef stroganoff with white rice 5.500

Bindaira Tikka 4.400
Grilled beef tenderloin, Bahraini black lime marinade, served with grilled tomato & onion, bagil, garlic yogurt.

Lamb Shank with Smoked Rice 7.900
Slow cooked lamb shank, smoked bukhari rice, crispy onion, cashew nuts, lamb gravy.

Creamy Chicken & Mushroom Lasagna 4.800

Prawn Machboos served with Daqoos 6.400

Pasta Rosé Sauce 3.900
Option with grilled chicken breast (+.900 fils)

Cherry Kabab 5.500
Lamb meatballs in sour cherry & pomegranate sauce, pine nuts, served with crispy saj.

Chicken Biryani 4.400
A traditional recipe of fragrant rice carefully cooked with fresh herbs,chili and a unique selection of spices.

Sheesh Barak 4.800
Homemade lamb dumplings, grilled and served on top of fresh laban sauce.

Chicken Makhani 4.600
Served with saffron rice.

SIDES

White Basmati Rice 1.200

Saffron Rice 1.400

Mujadara 1.500

French Fries 1.500

FRESH JUICES

Orange 2.500

Lemon 2.500

Lemon-Mint 2.500

Mango 2.500

Pomegranate 2.600

Watermelon 2.500

Avocado 2.750

Pineapple 2.600

Pineapple-Mint 2.600

Mojitos & Specials

Lemon-Mint 2.500

Pineapple 2.600

Mixed Berries 2.700

Passion Fruit 2.800

Manga Tropic 2.750
Mango, lime, mandarin

Peach Amazonia 2.750
Peach, raspberry

Karaz Dream 2.750
Cherry, watermelon, green apple

Frozen Mojitos

Lemon-Mint 2.600

Strawberry-Lime 2.750

Hibiscus-Pomegranate 2.850

COFFEE, TEA & HOT BEVERAGES

Coffee - Traditional

Arabic Coffee Dallah/Pot 2.200
Bindaira blend and roast, with extra cardamom and saffron. Served with dates.

Turkish Coffee 1.750

Coffee - Espresso Based

Espresso
Single 1.300
Double 1.850

Espresso Macchiato
Single 1.750
Double 2.150

Cappuccino 1.950

Americano 1.550

Iced Americano 1.550

Caffe Latte 1.950

Iced Caffe Latte 1.950

Chocolate Latte 2.150

Iced Chocolate Latte 2.150

Salted Caramel Latte 2.150

Iced Salted Caramel Latte 2.150

Iced Spanish Latte 2.150

Non-Coffee Lattes

Rose Latte 2.200

Iced Rose Latte 2.200

Pistachio Latte 2.200

Iced Pistachio Latte 2.200

Turmeric Latte 2.200

Iced Turmeric Latte 2.200

Darseen Latte (cinnamon) 2.200

Iced Darseen Latte (cinnamon) 2.200

Saffron Latte 2.200

Iced Saffron Latte 2.200

Bindaira Hot Chocolate

Bindaira Hot Chocolate 2.200
Rich Belgian chocolate with mini marshmallows.

WATER & SOFT DRINKS

Sparkling water 1.400

Soft drinks 0.950

Mineral water Small 0.750 Large 1.500

Teas

	Pot	Mug
Bindaira Red Samovar Homemade special loose tea blend Option with: Fresh Milk / Almond Milk	2.200	1.300
Bindaira Red Samovar with Fresh Mint	2.300	1.400
Moroccan Green Option: sweetened or unsweetened.	2.400	1.500
Chai Lumi	2.300	1.400
Saffron-Rose Tea	2.400	1.500
Chai Karak	2.500	1.600
English Breakfast	2.300	1.400
Earl Grey	2.300	1.400
Herbal Mint	2.200	1.300
Chamomile Tea	2.400	1.500

Iced Tea

Lemon 2.200

Pomegranate 2.300

Peach 2.300

Cranberry 2.400

DESSERTS

Strawberry Cheesecake 2.700

Umm Ali 2.500

Cream & Cheese Kunafa 2.600

Pistachio Kunafa 3.400
With pistachio ice cream, crushed pistachio and pistachio sauce.

Double Chocolate 2.600
Warm chocolate moist cake, chocolate fudge sauce, caramelized nuts, vanilla ice cream

Baklawa Bil Booza 2.800
With homemade mistika ice cream.

Churros 2.600
Nutella, Lotus and pistachio sauce.

Warm Brownie With Vanilla Ice Cream 2.750

Warm Dates Pudding With Vanilla Ice Cream 2.750

ICE CREAMS (2 Scoops)

Arabic Booza (Mistika) 2.400

Vanilla 2.400

Chocolate 2.400

Strawberry 2.400

Pistachio 2.400

Mango Sorbet 2.400

SHEESHA

Classic Egyptian Style

Eskandarani	4.000	Rose	4.000	Farfashat Al-Bindaira	4.000
Bahraini Apple	4.000	Strawberry	4.000	Aroosat Al-Bindaira	4.000
Double Apple	4.000	Mint	4.000	Lahalibo	4.000
Fakhfakhina Apple	4.000	Orange	4.000	Farafeero	4.000
Grapes	4.000	Mango	4.000	El Ghandoura	4.000
Melon	4.000	Fruit Al Farfasha	4.000	Extra Top	2.200
Cherry	4.000	Five Star	4.000	Fresh sheesha	5.000
Peach	4.000	Cinderella	4.000		

Bindaira Special

Soundos	5.800
Al Dana	5.800
Double Apple	5.800
Grape	5.800
Grape Mint	5.800