



AL MINA

AL MINA MENU








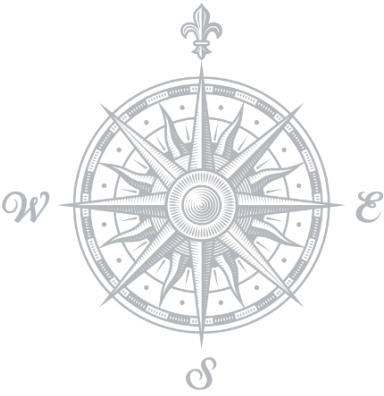










Open daily from 12:00-23:00









Welcome | 'Marhaba' | مرحباً
































Enjoy the view of the magnificent Arabian Sea while you savor a selection of flavorful Mediterranean cuisine paired with a tailor-made beverage menu.

Al Mina meaning "the Port" in Arabic. Our team is here to create a memorable experience for you and let you enjoy the stunning beachfront of Salalah while relaxing in our Anantara paradise.

APPETIZER		
4	Tomato Bruschetta (D, G)  Crostini Tomato concasse Basil	
	Arancini (D, G, V) Rice ball Parmesan cheese Alioli	
	Mediterranean Tomato cold Soup (G)  Tomato Red peppers Garlic Bread Onion	
	Zucchini Soup with cream (D, V)  Zucchini Onion Potato Cream	
	Lobster Bisque (D, S)  Lobster soup Cream Dill	
	Spanish Style Octopus (S)  Octopus Boiled Potato Smoked paprika	
	Crab, Prawns & Garlic croquettes (G, S) Bechamel Garlic Prawns Crab meat	
	Prawns with fried garlic (S) Prawns Garlic Parsley Soy Ponzu	
		

PASTA & RISOTTO			PIZZA		
9	Classic Fettuccine Alfredo (D, G) Fettucine pasta Butter Parmesan cheese sauce Garlic Parsley		8	Pizza Margherita (D, G, V) Tomato sauce Mozzarella cheese Basil Extra virgin olive oil	
11	Porcini Risotto (D, V) Porcini mushroom Risotto rice Parsley Butter Parmesan Extra virgin olive oil			Diavola Pizza (D, G)  Tomato sauce Mozzarella cheese Salami Gorgonzola cheese	10
12	Gnocchi , Spaghetti, Macaroni (D, G)  Arrabiata  , Aurora, Gorgonzola, Pesto or Sorrentina			Quattro Fromage (D, G) Parmesan Gorgonzola Mozzarella Comté cheese	11
13	Spaghetti ai Gamberi (D, G, S)  Spaghetti Prawns Chili Parsley Lemon Cherry tomato Extra virgin olive oil			Pizza Greco (D, G, V) Feta Kalamata Oregano Zucchini Mozzarella cheese	11
14	Traditional Italian Lasagna (D, G) Beef Tomato Béchamel Pasta			Pizza Tartufo (D, G) Truffled parmesan cream Roasted mushroom Mozzarella cheese Spring onion	12
16	Roasted Meat Cannelloni with parmesan sauce (D, G) Crepe Beef and chicken ragout Parmesan cheese sauce Beef jus Porcini mushrooms basil oil			Seafood Pizza (D, G, S) Fresh local seafood Mozzarella cheese Tomato sauce Red onion Arugula	14
16	Lobster Risotto (D, S) ***   Risotto Lobster Tomato sauce Extra virgin olive oil				
25	Omani Lobster Linguine 20' min (D, G, S) ***   Linguine Lobster Garlic Olive oil				
Gluten free Pasta and Pizza available on request					

FROM THE LAND			FROM THE SEA		
13	Chicken Cotoletta (D, G) Breaded chicken breast Polenta Broccoli		13	Sea Bass Fillet (D, S)  Asparagus Lemon Beurre Blanc sauce	
15	Meatballs with tomato sauce (D, G) Beef Tomato sauce Parmesan Mash potatoes		14	Hammour Fillet (D, S)  Asparagus Lemon Beurre Blanc sauce	
17	Lamb Milanese (D, G) Breaded lamb chops Mashed potatoes Sauteed spinach		14	Salmon Fillet (D, S) Asparagus Lemon Beurre Blanc sauce	
17	Smoked Beef Brisket (D, G) Slow cooked beef brisket Creamy polenta Beef jus		14	Grilled Red Snapper with tomatoes  Lemon Tomatoes Capers Olives	
17	Lamb Rack with cumin-carrot puree (D) Lamb rack carrot – cumin purée Barley Mint		15	King Fish (D, S)  Asparagus Lemon Beurre Blanc sauce	
25	Braised Beef Cheeks (D) Beef cheeks Smoked mash potato Carrot Beef juice		17	Tiger Prawns (D, S) * Sauteed prawns Onion Garlic Chili Parsley	
33	Angus Tenderloin 300g (D) **** Angus tenderloin Asparagus Beef jus		21	Whole Local Lobster (D, S) **** 	
30	Beef Ribeye Grass Fed 300g (D) **** New Zealand grass fed Asparagus Beef jus		SIDE DISHES 4.500 Mixed Green Salad  Mixed Vegetables  Mashed Potatoes (D, V) French Fries 		

FOR SHARING		DESSERTS	
Enjoy our signature sharing dining options for 2; excluding appetizers or desserts			
Barbecue Platter (D, G) *** 	32	Ice Cream Selection (D)	5
Lamb kofta Marinated chicken Beef tenderloin Lamb cutlets including 2 sides dishes of your choice		Chocolate, Vanilla, Strawberry	
Cold Seafood (D, N, S) ***   	33	Cassis Sorbet   	5
Lobster tail Marinated prawns Calamari Octopus Blue crab Mussels Smoked salmon Cocktail & Pesto sauce including 2 sides dishes of your choice		Sliced Seasonal Fruits   	6
Ocean Platter (D, S) ***	34	Tiramisu (D, G, N, V)	7
Local lobster Tiger prawns Squid Tuna Hammour Octopus including 2 sides dishes of your choice		Coffee Mascarpone Biscuit Mint Berries	
Taste of Mediterranean sharing for 2 Cooking time 22’		Creme Catalan (D, G, V)	7
Vegetarian Paella   	20	Caramelized citrus crème Chocolate chip biscotti	
Arborio rice Spanish sofrito paprika Veg broth Vegetables		Chocolate Fondant (D, G, V) Cooking min 15’	7
Seafood Paella (S)***  	25	Baked chocolate fondant Vanilla ice cream Chocolate crumble	
Arborio rice Spanish sofrito paprika Seafood broth Mix Seafood		Rice Pudding Caramelized (D, N)  	7
Red Prawns Carabineros Seafood Paella   	50	Rice Fresh cow local milk Pistachio	
Arborio rice Spanish sofrito paprika Seafood broth Red prawns		Local Omani Honey Summur Cake (D, G)  	7
Surf & Turf (D)  	45	Summur honey Cream Sponge cake	
Lobster Squid Beef Chicken Lamb Prawns Fish		Farm-to-Table Concept: At Al Baleed Resort by Anantara, we are dedicated to prioritize sustainability. A variety of fruits, including coconut, sugarcane, and papaya, as well as a selection of vegetables and herbs such as bitter gourd, eggplant, long bean, coriander, rocket, cabbage, beetroot, chili, and tomato are proudly grown at the Al Baleed Farm, ensuring that our guests enjoy fresh and locally sourced produce. If you wish to visit the farm, please contact Spa and Recreation Team or dial ‘8166/8167’ from your room/villa.	
Wagyu Ribeye 500g (D) 	50		
Wagyu ribeye Asparagus Beef jus Roasted potato			
Menu designation: (D) Dairy, (G) Gluten, (N) Nuts, (S) Seafood, (V) Vegetarian (If you have any concerns regarding food allergies, please alert your server prior to ordering) Prices are in Omani Rials inclusive of 8% service charge, 5% government tax, 4% tourism tax, and 5% value added tax. Half Board Full Board supplement: * Additional 2 OMR / ** Additional 3 OMR / *** Additional 4 OMR / **** Additional 5 OMR /  Not part of HB/FB			
Chili  Gluten free  Lactose free  Locally Sourced  Vegan 			

HOT DRINKS

مشروب ساخن

COFFEE

Americano Espresso Macchiato French Press Coffee Hot Chocolate	3
Double Espresso	4
Cappuccino	4
Café Latte	4
Hot Spanish Latte	4
Mocha	4
Turkish Coffee	4
Spanish Latte	4
Caramel Frappe	4
Cinnamon Choco Ice Coffee	4
Coconut Ice Coffee	4

TEA

English Breakfast	3
Thé Vert au Jasmin	3
Earl Grey	3
Moroccan Tea	3
Green Tea	3
Chamomile (Herbal)	3
Franckinsence Tea	3

More fresh signature blends available on request

Our coffee & tea selection is sustainably produced and organic

HOT DRINKS

مشروب ساخن

PASTRY MENU

Experience the magical creations of our pastry team, all items are handmade and crafted with locally sourced ingredients. Treat yourself in combination with coffee or tea or take your favorite cake home

SIGNATURE CAKE STAND 12.9

Indulge in the ultimate three-tire sharing experience of international delights. Changing with the season, following what nature has to offer.

* Price for two persons incl two hot beverages

COFFEE | TEA | CAKE 5.9

Experience the sea breeze with our sweet creations paired with a selection of our hot beverage menu

Al Baleed Red Velvet | Double Chocolate | Cappucino | Cheesecake | Cinnabon & Caramel | Cookie brownie | Cookie Croissant | Lemon or Marble Loaf

MACARONS 0.7

Raspberrry

Lemon

Caramel Orange

SHARE YOUR SWEET MOMENT WITH US VIA
@ANANTARASALALAH

Our waiters are happy to assist you with any questions concerning food allergies

COLD DRINKS

المشروبات الباردة

SOFTDRINKS

Coke Diet Coke Sprite Fanta	3
Ginger ale tonic water soda water	
Red Bull	5

MINERAL WATER

Still Small	3
Still Large	3
Sparkling Small	4
Sparkling Large	4

JUICES

Fresh coconut	2
Orange	4
Pineapple	4
Watermelon	4
Raspberry	4
Passionfruit	4

MILKSHAKES

Vanilla Chocolate Strawberry Date	4
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HOMEMADE LEMONADE

Lemon Juice Sugar Syrup Sparkling mineral water	5
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COLD DRINKS

المشروبات الباردة

0% & INNOCENT SPECIALS

Our bartender specials and favorites of our team!

VIRGIN MOJITO'S	5
Strawberry Mango Blueberry Peach Passion	
TEMPTATION OF TROPICAL	7
Watermelon Banana Papaya Mango	
THREE FRUIT MADNESS	7
Orange Mango Banana	
MILKY COCO MANGO	7
Mango Coconut Milk Soya Milk	
CHOCO ALMOND DREAM	7
Chocolate Almond Coffee Soya Milk	
BLUEBERRY GINGER COOLER	7
Blueberry Puree Ginger Soda	
STRAWBERRY WATERMELON SLUSH	7
Strawberry Puree Watermelon Mint	

COLD DRINKS

المشروبات الباردة

0% & INNOCENT SPECIALS

Our bartender specials and favorites of our team!

MEDITERRANEAN COOLER	5
Mediterranean Watermelon Coconut <i>shaken with ice to be served ice cold</i>	
MANGO MULE	5
Mango Lime Cucumber Ginger Brown Sugar <i>topped with ginger ale</i>	
STRAWBERRY FIZZ	5
Strawberry Lemon <i>topped with soda</i>	
FROM BEIRUT WITH LOVE	7
Rose Hibiscus Tea Pomegranate Date Honey	
BREWED FROM THE HEART	7
Peppermint Tea Pomegranate Strawberry Citrus rosemary	

COLD DRINKS

المشروبات الباردة

WELLNESS DRINKS, DETOX & SMOOTHIES

SUNRISE 5

Carrot | Apple | Ginger | Turmeric

high in vitamin A, potassium and antioxidants

THE PALM 5

Papaya | Banana | Pineapple | Cucumber | Coconut

Rich in vitamin C, protein, fiber and manganese

DECADENCE 5

Banana | Blueberry | Kiwi | Chia | Cinnamon | Cacao

High in fiber, calcium antioxidants and neurotransmitters to help lower cholesterol

SMOOTHIES 4

Strawberry | Mango | Blueberry | Peach

AL BALEED COLADA 5

Strawberry | Coconut | Blueberry



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ALCOHOLIC DRINKS

المشروبات الكحولية

AL MINA WINE SELECTION

Ask our team members for the full wine selection
available by bottle

SPARKLING WINE

El Miracle, Cava Brut Rose, Spain	7.5 35
Scavi & Ray, Prosecco, Italy	9.5 45

WHITE WINE

Masia J, Sauvignon Blanc, Spain	7.5 35
Vistana, Chardonnay, Chile	7.5 35

RED WINE

Motif, Cabernet Sauvignon, California	6 30
Vistana, Merlot, Chile	7.5 35

ROSÉ

J. L. Quinson, Côtes de Provence Rosé France	10 50
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SANGRIA

RED

Brandy Red Wine Orange Juice Cut fruits	9 16
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WHITE

Vodka Gin White Wine Cut fruits	9 16
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ALCOHOLIC DRINKS

المشروبات الكحولية

BEERS

Tiger	5
Chang	5
Heineken	5
Corona	5
Budweiser	5
Asahi	6

BAR SNACKS & APPETIZERS

Tomato Bruschetta	4
Crostini tomato concasse basil Olive oil	
Arancini	4
Rice ball Parmesan cheese Alioli	
Cold Meze	8
Hummus Mouhamara Moutable Arabic bread	
“Warak enab” - stuffed Vine leaves	8
Vine leaves rice 7 spices	
Crab, Prawns & garlic croquettes	11
Bechamel Garlic prawns crab meat	

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ALCOHOLIC DRINKS

المشروبات الكحولية

AL MINA SIGNATURE COCKTAILS

Experience authentic luxury in a glass

Our team designed below cocktails with passion and from the heart. Join our mixology journey and experience new & surprising flavors. Let us know what you think!

PURPLE RAIN	8
Butterfly pea infused Vodka Lemon Sparkling wine	
SOUTH EAST	8
Frankincense infused Gin Rose Lime Tonic water	
TROPICAL PARADISE	8
Coconut Rum Lemon Rose	
GARDEN QUEEN	8
Dragon fruit Vodka Lime Basil	
COASTAL BREEZE	8
Coriander Cucumber Gin Lemon	
AMEERAT AL BALEED	8
Grapefruit Whisky Lime Honey Rosemary	

ALCOHOLIC DRINKS

المشروبات الكحولية

AL MINA CLASSIC COCKTAIL SELECTION

Is your favorite classic not listed; ask our bartenders!

APEROL SPRITZ	7
Aperol Sparkling Wine Soda Water	
MANHATTAN	7
Whiskey Sweet Vermouth Bitters	
MARGARITA	7
Tequila Cointreau Lime Juice Sugar Syrup	
MARTINI	7
Gin Vermouth Olive	
NEGRONI	7
Gin Campari Sweet Vermouth	
PIÑA COLADA	7
Rum Coconut Pineapple Juice	
COSMOPOLITAN	7
Vodka Cointreau Lime Cranberry juice	
DAIQUIRI	7
Rum Sugar Syrup Lime	
<i>Strawberry or Passionfruit or Mango</i>	

ALCOHOLIC DRINKS

المشروبات الكحولية

AL MINA CLASSIC COCKTAIL SELECTION

Is your favorite classic not listed; ask our bartenders!

MOJITO	7
Rum Lime Mint Sugar Syrup Soda Water <i>Strawberry or Passionfruit or Mango</i>	
WHISKEY SOUR	7
Whiskey Lime juice Sugar Syrup	
ESPRESSO MARTINI	7
Vodka Espresso Sugar Syrup	
BLACK RUSSIAN	7
Vodka Kahlua	
TEQUILA SUNRISE	7
Tequila Orange Juice Grenadine	
LONG ISLAND ICED TEA	7
Vodka Rum Gin Tequila Triple sec Lime cola	

ALCOHOLIC DRINKS

المشروبات الكحولية

SPIRITS

GIN

Gordon's	5
Bombay Sapphire	6
Tanqueray	6
Beefeater	6
Hendrick's	7

RUM

Captain Morgan Black	5
Captain Morgan White	5
Malibu	5
Bacardi Superior	5
Bacardi 151	3

VODKA

Smirnoff Red	5
Stolichnaya Premium	6
Absolut Vodka	6
Grey Goose	9

TEQUILA

José Cuervo	6
Patrón XO Café	8
Patrón Silver	9
Patrón Reposado	10
Patrón Añejo	16

ALCOHOLIC DRINKS

المشروبات الكحولية

SPIRITS

COGNAC

Courvoisier VS	7
Remy Martin VSOP	10
Hennessey VSOP	10
Remy Martin XO	20
Hennessey XO	25

LIQUEUR

Amaretto	5
Dolin Bianco	5
Martini Rosso	5
Drambuie	5
Baileys	5
Tia Maria	5
Jägermeister	5
Limoncello	5
Grand Marnier	5
Grappa	5
Frangelico	5
Sambuca	5
Southern Comfort	5

ALCOHOLIC DRINKS

المشروبات الكحولية

SPIRITS

BLENDDED WHISKEY

The Famous Grouse	5
Johnnie Walker Black Label	7
Chivas Regal 12 years old	8
JW Gold Label	10
Chivas Regal 18 years old	11
Johnnie Walker Blue Label	20

SINGLE MALT WHISKEY

Glenlivet 12 years old	8
Singleton 12 years old	9
Dalmore 12 years	10
Talisker 10 years old	10
Glenfiddich 18 years old	11

IRISH WHISKEY

Jameson	6
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AMERICAN WHISKEY

Jack Daniel's	7
Jim Beam	7

AL BALEED RESORT SALALAH BY ANANTARA

Oman's finest restaurants in a beachfront haven. Discover our passion for indigenous ingredients, harvested from tropical plantations and the Arabian Gulf. Explore exotic local specialities.



Speciality Asian Restaurant

The countries that border the Mekong River are renowned for their distinctive cuisines. Enjoy a voyage of discovery through Thailand, China and Vietnam - savoring age-old recipes and regional surprises.



Signature international buffet dining

Translating as 'The Land of Frankincense', Sakalan's open kitchens and culinary stations dish up cuisines from near and far – served in the stylish dining room, or on the outside terrace beside the infinity pool



Cocktail & Cigar lounge

Dakar Jazz Lounge is the perfect place to pull up a stool and let the music flood your veins. Elegant Salalah evenings are made amid the oak panels as you sup on expertly-mixed beverages.

AL BALEED RESORT SALALAH BY ANANTARA

DESIGNER *dining* BY ANANTARA

Designer Dining by Anantara is truly a spectacular experience, whether for a celebration of love or a gathering with family and friends. Enjoy fine dining in a world of your own is matched by impeccable service.

SPICE SPOONS BY ANANTARA

Much more than a cooking class, Spice Spoons brings Thai and Arab food to life in a richly interactive journey. Tour a local market. Learn how to blend and balance dishes from your chosen cuisine – picking up secret tips in a master chef class. Upgrade your experience with wine and mixology pairing options. Leave with the gift of new skills, cooking accessories and recipe cards – then whip up a storm at home to impress family and friends.