



# 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 S   D   GF   DF   SF   VG	
<b>MUHAMMARA</b>	9
Crunchy walnuts, lightly spiced chili, roasted bell pepper, house-made date syrup 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 S   D   GF   SF   V	
<b>BABAGANOUSH</b>	5
Roasted eggplant, pomegranate, spring onion, walnuts S   D   GF   DF   SF   VG   CN	
<b>VINE LEAVES</b>	7
Vine leaves with rice, vegetables, lemon juice S   GF   DF   SF   VG	
<b>TABOULEH</b>	5
Parsley, mint leaves, tomato, onion, crushed wheat, lemon juice D   DF   SF   VG	
<b>FATTOUSH</b>	7
Tomato, cucumber, lettuce, onion, nachos, sumac, pomegranate, lemon S   D   DF   VG	
<b>DIBA FARM BEETROOT SALAD</b>	7
Beetroot, cinnamon pumpkin, orange, house made date vinegar D   GF   DF   VG	

GF - Gluten free / DF - Dairy free / SF - Sugar free / VG - Vegetarian / V - Vegan / CN - Contain nuts / D - Detox / F- Fitness / S - Sleep  
Please do let us know if you have any special dietary requirements or allergies.

Please let us know if you have any special dietary requirements or allergies  
All prices are in Omani Rials and is subject to 8.4 percent service charge, 5 percent tourism tax, 4 percent municipality fee, and 5 percent VAT

## Hot Mezze

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

## Soup

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

GF - Gluten free / DF - Dairy free / SF - Sugar free / VG - Vegetarian / V - Vegan / CN - Contain nuts / D - Detox / F- Fitness / S - Sleep  
Please do let us know if you have any special dietary requirements or allergies.

Please let us know if you have any special dietary requirements or allergies  
All prices are in Omani Rials and is subject to 8.4 percent service charge, 5 percent tourism tax, 4 percent municipality fee, and 5 percent VAT

# 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

GF - Gluten free / DF - Dairy free / SF - Sugar free / VG - Vegetarian / V - Vegan / CN - Contain nuts / D - Detox / F- Fitness / S - Sleep  
Please do let us know if you have any special dietary requirements or allergies.

Please let us know if you have any special dietary requirements or allergies  
All prices are in Omani Rials and is subject to 8.4 percent service charge, 5 percent tourism tax, 4 percent municipality fee, and 5 percent VAT