

# REVO CAFÉ & BAR MENU

## Breakfast

- Pulled Beef Benedict**  ..... 45  
A sinful bed of pulled beef topped with two poached eggs, covered in a blanket of Hollandaise sauce, with grilled mushrooms  
Gluten-free bread available
- Levantine Breakfast**  ..... 39  
Sujuk, baked hen egg shakshuka, cream kaymak with honey, grilled halloumi, marinated olives, bergamot jam, semit bread  
Gluten-free bread available upon request
- Porridge**  ..... 39  
Organic rolled jumbo oats prepared with your choice of milk, mixed berries, banana, maple syrup, cinnamon, brown sugar and seeds  
Gluten-free porridge available
- Crystalised Belgian Waffles**  ..... 29  
Berries, maple syrup, whipped cream



## Appetisers

- Heirloom Tomato Bruschetta**  ..... 29  
Grilled ciabatta bread, basil and extra virgin olive oil
- Gambas Al Ajillo**  ..... 29  
Gulf prawns sautéed in fresh chilli, garlic and olive oil
- Prawns Tempura**  ..... 29  
Crispy shisho leaves, sriracha mayonnaise
- Chicken Satay**  ..... 39  
Satay with peanut sauce
- Fritto Misto**  ..... 39  
Crispy calamari and prawns with zucchini tempura, chipotle sauce
- Vegetables Briwat**  ..... 29  
Stuffed filo pastry with mixed vegetables and cheese, served with harissa sauce

## Salads

- Burrata**  ..... 65  
Confit grilled Mediterranean vegetables and pesto
- Greek Feta**  ..... 39  
Heirloom tomatoes, mesclun leaves, Kalamata olives, extra virgin olive oil
- Chicken Caesar**  ..... 59  
Baby gem lettuce, crispy beef bacon, croutons, boiled egg, Parmesan cheese
- Arabic Mezze**  ..... 39  
Hummus, moutabel, babaganoush, vine leaves, fattoush and tabouleh







## Soups

- Shrimp and Clam Chowder**  ..... 39  
Fresh clams blended with potatoes, herbs and mascarpone, topped with seared local prawns
- Butternut Squash**  ..... 35  
Crumbled feta, pumpkin seeds, crispy croutons, micro greens

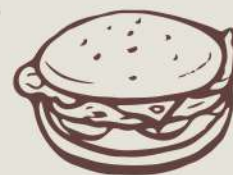


## French Tartines

- Confit chicken, Japanese mayonnaise and avocado**  ..... 59
  - Stracciatella cheese, truffle mushroom, watercress salad**  ..... 59
  - Smoked salmon, dill cream, caperberries, pickled onion**  ..... 59
  - Grilled vegetables, olive tapenade, confit tomato**  ..... 35
- Gluten-free toasted bread is available on request

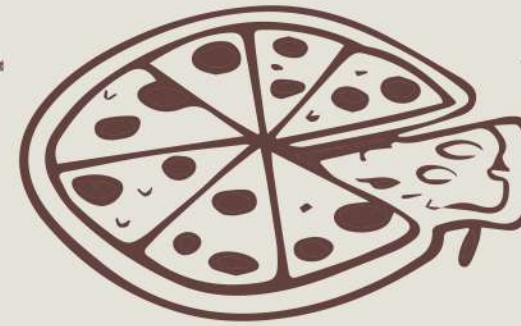
## Burgers, Sandwiches, Wraps

- All served with fries or salad
- Australian Wagyu Beef Burger (200gr)**  ..... 75  
Cheddar, caramelised onions, turkey bacon, tomato relish, brioche bun, fries
  - Corn-fed Chicken Burger**  ..... 49  
Avocado, jalapeno, chipotle, manchego, brioche bun, homemade French fries
  - Chicken Wrap**  ..... 39  
Boston lettuce, tomato, manchego cheese, avocado, French fries
  - Falafel Wrap**  ..... 39  
Chickpeas paté, tahina sauce, pickled salad, French fries



## Pizzeria

- Margherita Pizza**  ..... 59  
Tomato, mozzarella cheese, basil
- Formaggi Pizza**  ..... 69  
Tomato, four different cheeses
- Funghi Pizza**  ..... 69  
Pesto, mushroom, truffle
- Pizza Diavola**  ..... 69  
Tomato, mozzarella, beef salami, chilli flakes
- Fruitti de mare Pizza**  ..... 69  
Tomato, mozzarella, mixed seafood



## Revo Signature

- Revo Signature Egg Benedict**  ..... 45  
Two poached eggs on a toasted English muffin, avocado, dill, Hollandaise sauce, hash brown, sautéed mushrooms.  
Gluten-free bread available
- Revo Club Sandwich**  ..... 69  
Turkey bacon, tomato, lettuce, cheese, fried egg, grilled chicken, French fries
- Signature Steaks**
  - US Angus beef tenderloin (200g, 2 - 4 marbling) ..... 149
  - Westholme Wagyu cube roll (250g, 5 + marbling) ..... 149
  - Sanchoko Wagyu striploin (250g, 5 + marbling) ..... 149
  - Truffle mashed potato , green salad, choice of peppercorn ,
  - Bearnaise , mushroom  or Stilton sauce 
- Arroz Bomba Paella**  ..... 85  
Gulf prawns, fresh squid, mussels, cuttle fish cooked in Sofrito sauce
- Angus Beef Ribs** ..... 119  
Twice-cooked barbecue beef ribs with handcut fries

 Alcohol	 Celery	 Crustaceans	 Eggs
 Gluten	 Lupin	 Milk	 Molluscs
 Mustard	 Nuts	 Peanuts	 Sesame Seeds
 Soybeans	 Fish	 Sulphur Dioxide	 Vegetarian
 Healthy Option	 Onion	 Garlic	 Gluten Free

## Main Courses

- Risotto Porcini**  ..... 49  
Carnaroli rice cooked with ceps mushrooms, Parmesan cheese and butter
- Lasagna Al Forno**  ..... 55  
Classic layers of pasta with bolognese and bechamel
- Atlantic Salmon Fillet**  ..... 85  
Potato colcannon, poached shrimps, confit Jerusalem artichoke, extra virgin olive oil, olive tapenade
- Chicken Parmigiana**  ..... 59  
Chicken fillet, crumbed and fried, topped with tomato sauce and Provolone cheese
- Linguine Alle Vongole**  ..... 55  
Flat spaghetti with fresh local clams, garlic, chilli and extra virgin olive oil



## Charcoal Grills

- Grilled Seafood**  ..... 109  
Half Omani lobster, king prawn, Atlantic salmon, mussels, calamari, French fries, salad
- Arabic Mixed Grill**  ..... 95  
Shish taouk, beef kofta, shish kebab, lamb chop cooked over charcoal, French fries and salad

## Desserts

- Apple Streusel Cake, Homemade Vanilla Ice Cream**  ..... 29
- Kunafa with Cheese | Pistachio | Orange Blossom Syrup | Mastic Ice Cream**  ..... 29
- Revo Strawberry Cheesecake**  ..... 29
- Manjari Chocolate Fondant | Caramelised Macadamia | Banana ice cream**  ..... 55
- Trio of Sorbet** ..... 29  
Raspberry, lemon mint, and mango passion
- International Cheese Platter**  ..... 29  
Assorted cheese with nuts, fruit compote and crackers



If you have any concerns regarding food allergies, please alert your server prior to ordering.

Calorie counts (kcal) for each dish are measured per 100gr.

## LET'S DRINK ABOUT IT!

### Hot Beverages

Cappuccino	26
Flat White	24
Piccolo / Cortado	20/22
Latte / Spanish Latte	26/28
Matcha Latte	27
Turmeric Latte	26
Americano	24
Espresso / Dubble Espresso	19/22
Espresso Macchiato	20
Long Black	27
Add	
Soy, almond, coconut or oat milk	+5
Salted caramel, vanilla syrup, hazelnut syrup	+4

### Other Hotties

Mocha	29
Hot Chocolate	29

### Organic Loose Tea

English Breakfast	26
Earl Grey Tea	26
Organic Green Tea	30
Organic Jasmine Tea	30
Organic Lemon Ginger Tea	30

### Oriental Touch

Turkish Coffee	29
Moroccan Tea	35
Arabic Coffee (Dallah)	65

### Iced Tea

Lemon Iced Tea	29
Add-on flavours	
Peach, passion fruit, strawberry, blueberry	+7

### Soft Drink

Pepsi	20
Diet Pepsi	20
7Up	20
Diet 7Up	20
Mirinda	20
Soda	20
Ginger Ale	20
Tonic	20
Red Bull	40

### H2O

	SML / LRG
Aqua Panna	19/34
San Pellegrino	20/35

**WE ARE HIRING**  
**MR REVO NEEDED**  
QUALIFICATIONS:  
CERTIFIED HANDSOME POET  
SHARP-WITTED/CODEBREAKER

### Cold Beverages

Iced Americano	24
Espresso Tonic	32
Vitamin C	30
(Cold press orange & espresso)	
Caramel Creamy Frappuccino	32
Mocha Frappuccino	32
Ice Matcha Latte / Coffee	25/27
Fruity Matcha Latte	32
Choose from - strawberry, passion fruit, peach, blueberry	

### Milkshakes

Going Bananas	32
Strawberry White	32
Call Me Cherry	32

### Fresh Juices

Orange, Pineapple, Watermelon, Lemon Mint	26
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### Smoothies

Black Detox	35
Blueberry, blackberry, blackcurrant, cherry and activated charcoal.	
Energy Booster	35
Nut-free peanut butter, acai, banana and cherry.	
Aloe Ha	35
Aloe vera, mango, papaya, pineapple and ginger.	
Acai Kick	30
Acai, blueberry, mango and banana.	
Tropi Colada	30
Coconut, pineapple and banana.	
Green Machine	30
Spinach, celery, broccoli, mango, banana and pineapple.	
Caribbean Kiss	30
Melon, strawberry and mango.	
Beet the Heat	30
Beetroot, ginger, pineapple and blueberry.	
Mango Paradise	30
Mango, passion fruit and pineapple.	

### Mocktails

Apple Punch	36
Apple juice, lemon juice sugar syrup, ginger ale	
Mango Tango	36
Mango purée, orange juice, lemon juice, 7up	
Very Berry	36
Cranberry juice, strawberry, lemon juice, soda	
Passion of the Gate	36
Pineapple juice, passion fruit, coconut purée, lemon juice	
The Islander	36
Blue lagoon, apple juice, lemon juice, sugar syrup, soda	

### Cocktails

Revo-lution	60
Rum, lemon juice, sugar syrup, passion fruit, soda	
Revolutio	60
Rum, Malibu, melon liqueur and pineapple juice	
Habibi- Come to Revo	60
Tequila, vanilla syrup, Grenadine, lemon juice ginger ale	
Spanish Martini	55
Vodka, coffee liqueur, espresso, condensed milk	
Living the Gin	55
Gin, basil syrup, lemon juice, tonic	
Blue & Blue	50
Vodka, Blue Curacao, hazelnut syrup, Pineapple juice, lime juice	
Aperol Spritz	50
Aperol, Prosecco, soda water	
All the classics are available	

### Draft Beer

	Half/Pint
Heineken	27/49
Amstel	27/49
Stella	28/50
Hoegaarden	30/55
Birra Moretti	30/55

### Bottled Beer

Corona	45
Amstel	32
Heineken	35
Becks	32

### Vodka

Smirnoff Red	32
Absolut Blue	40
Stolichnaya Premium	45
Grey Goose	55
Ciroc	55
Belvedere	55

### Gin

Bombay Sapphire	32
Tanqueray	38
Bulldog	50
Gin Mare	60
Hendrick's	60



### White Wine

	Glass/Bottle
Arcadian Sauvignon Blanc	35/135
Hardys Chardonnay	35/135
Garganga Pinot Grigio	40/145
Lamberti Pinot Grigio	50/210
Matua Sauvignon Blanc	50/235
Robert Mondavi Chardonnay	60/325

### Red Wine

	Glass/Bottle
Hardys Cabernet Merlot	35/135
Araldica Barbera	35/135
Matua Pinot Noir	60/275
Robert Mondavi Pinot Noir	60/325

### Rosé Wine

	Glass/Bottle
Cuvee Sabourin Blush	30/125

### Sparkling Wine

	Glass/Bottle
Conte Fosco Burt	38/130
Prosecco Doc, Da Luca	50/190
Rose Prosecco Doc, Da Luca	45/199

### Whisky

Red Label	32
Black Label	45
Blue Label	180
Glenfiddich 18 YO	69
Glenfiddich 12 YO	50
Chivas Regal 12/18 YO	45/65
Woodford	55
Jack Daniels	65

### Rum

Bacardi White	32
Captain Morgan Spice	45
Cachaca	45

### Tequila

Jose Cuervo Silver	32
Jose Cuervo Gold	40
Patron Silver	55