



REVO CAFÉ & BAR MENU

Breakfast

- Pulled Beef Benedict** ----- 49
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** ----- 45
Sujuk, baked hen egg shakshuka, cream kaymak with honey, grilled halloumi, marinated olives, bergamot jam, semit bread
Gluten-free bread available upon request
- Mom's 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
- Healthy Avocado Toast** ----- 49
Poached eggs, confit cherry tomatoes, Mousseline sauce
Gluten-free bread available
- Homemade Granola** ----- 49
Mixed berries, dry fruits, nuts, seeds and Masafi low sugar honey

Appetisers

- Heirloom Tomato Bruschetta** ----- 35
Grilled ciabatta bread, basil and extra virgin olive oil
- Gambas Al Ajillo** ----- 39
Gulf prawns sautéed in fresh chilli, garlic and olive oil
- Prawns Tempura** ----- 39
Crispy shisho leaves, sriracha mayonnaise
- Chicken Satay** ----- 39
Satay with peanut sauce
- Fritto Misto** ----- 55
Crispy calamari and prawns with zucchini tempura, chipotle sauce
- Edamame Beans** ----- 35
Steamed, served with ponzu sesame dressing

Salads

- Burrata and Carciofi** ----- 69
Grilled baby vegetables, heirloom tomato, basil cress, micro herbs, grilled artichoke
- Greek Feta** ----- 45
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** ----- 45
Hummus, moutabel, babaganoush, vine leaves, fattoush and tabouleh



Soups

- Shrimp and Clam Chowder** ----- 45
Fresh clams blended with potatoes, herbs and mascarpone, topped with seared local prawns
- Butternut Squash** ----- 29
Crumbled feta, pumpkin seeds, crispy croutons, micro greens
- Authentic Arabic Lentil Soup** ----- 35
Red lentil soup blended in spices, served with lemon wedge and crispy pita bread



French Tartines

- Confit chicken, Japanese mayonnaise and avocado** ----- 59
 - Stracciatella cheese, truffle mushroom, watercress salad** ----- 59
 - Smoked salmon, dill cream, caperberries, pickled onion** ----- 65
 - Grilled vegetables, olive tapenade, confit tomato** ----- 45
- Gluten-free toasted bread is available on request

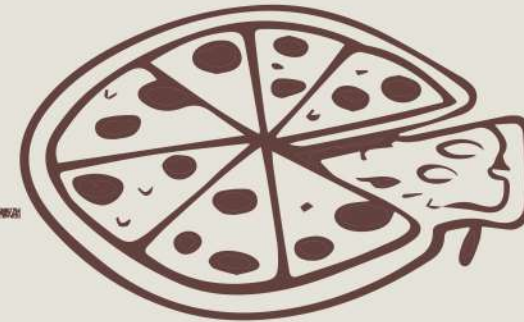
Burgers, Sandwiches, Wraps

- All served with fries or salad
- Australian Wagyu Beef Burger (200gr)** ----- 79
Cheddar, caramelised onions, turkey bacon, tomato relish, brioche bun, fries
 - Corn-fed Chicken Burger** ----- 65
Avocado, jalapeno, chipotle, manchego, brioche bun, homemade French fries
 - Chicken Wrap** ----- 49
Boston lettuce, tomato, manchego cheese, avocado, French fries
 - Smoked Pulled Beef Sandwich** ----- 65
Ciabatta Bread, cheddar cheese, french fries
 - Grilled Paneer Kathi Wrap** ----- 45
Marinated grilled paneer cheese, sliced fresh and spiced vegetables, curry mayonnaise, French fries



Pizzeria

- Margherita Pizza** ----- 65
Tomato, mozzarella cheese, basil
- Four Cheese Pizza** ----- 69
Tomato, four different cheeses
- Pizza Diavola** ----- 69
Tomato, mozzarella, beef salami, chilli flakes
- Seafood Pizza** ----- 75
Tomato, mozzarella, mixed seafood



Revo Signature

- Revo Signature Egg Benedict** ----- 55
Two poached eggs on a toasted English muffin, avocado, dill, Hollandaise sauce, hash brown, sautéed mushrooms
Gluten-free bread available
- Revo Club Sandwich** ----- 75
Turkey bacon, tomato, lettuce, cheese, fried egg, grilled chicken, French fries
- Signature Steaks**
 - US Angus beef tenderloin (200g, 2 - 4 marbling) ----- 165
 - Westholme Wagyu cube roll (250g, 5 + marbling) ----- 165
 - Sanchoko Wagyu striploin (250g, 5 + marbling) ----- 165
 - Truffle mashed potato, green salad, choice of peppercorn, Bearnaise, mushroom or Stilton sauce
- Arroz Bomba Paella** ----- 95
Gulf prawns, fresh squid, mussels, cuttle fish cooked in Sofrito sauce
- BBQ Beef Ribs** ----- 125
Twice-cooked barbecue beef ribs with handcut fries

Main Courses

- Risotto Porcini** ----- 69
Carnaroli rice cooked with ceps mushrooms, Parmesan cheese and butter
- Lasagna Al Forno** ----- 65
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** ----- 60
Chicken fillet, crumbed and fried, topped with tomato sauce and Provolone cheese
- Linguine Alle Vongole** ----- 65
Flat spaghetti with fresh local clams, garlic, chilli and extra virgin olive oil
- Thai Chicken Curry** ----- 75
Authentic Thai chicken curry with herbs served with jasmine rice



Charcoal Grills

- Grilled Seafood** ----- 115
Half Omani lobster, king prawn, Atlantic salmon, mussels, calamari, French fries, salad
- Arabic Mixed Grill** ----- 125
Shish taouk, beef kofta, shish kebab, charcoal-cooked lamb chops, French fries and salad

Desserts

- Apple Streusel Cake, Homemade Vanilla Ice Cream** ----- 35
- Kunafa with Cheese | Pistachio | Orange Blossom Syrup | Mastic Ice Cream** ----- 39
- Trio of Sorbet** ----- 35
Raspberry, lemon mint, and mango passion
- International Cheese Platter** ----- 45
Assorted cheese with nuts, fruit compote and crackers
- Chocolate Fondant with Vanilla Ice Cream** ----- 45

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

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 To It

Hot Beverages

Cappuccino	29
Piccolo / Cortado	25
Latte / Spanish Latte	29
Matcha Latte	29
Turmeric Latte	25
Americano	25
Espresso / Double Espresso	19/25
Espresso Macchiato	20
Long Black	29
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	25
Earl Grey Tea	25
Organic Green Tea	29
Organic Jasmine Tea	29
Organic Lemon Ginger Tea	29

Oriental Touch

Turkish Coffee	35
Moroccan Tea	39
Arabic Coffee (Dallah)	65

Iced Tea

Lemon Iced Tea	32
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	25
Espresso Tonic	32
Vitamin C	25
(Cold press orange and espresso)	
Caramel Creamy Frappuccino	29
Mocha Frappuccino	29
Iced Matcha Latte / Coffee	25/29
Fruity Matcha Latte	29
Choose from - strawberry, passion fruit, peach, blueberry	

Milkshakes

Going Bananas	34
Strawberry White	34
Call Me Cherry	34

Fresh Juices

Orange, Pineapple, Watermelon, Lemon Mint	29
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Smoothies

Energy Booster	35
Nut-free peanut butter, acai, banana and cherry.	
Acai Kick	35
Acai, blueberry, mango and banana.	
Tropi Colada	35
Coconut, pineapple and banana.	
Caribbean Kiss	35
Melon, strawberry and mango.	
Mango Paradise	35
Mango, passion fruit and pineapple.	



Mocktails

Once upon a Pine Apple	39
Pine apple juice, peach syrup, strawberry puree and lime juice	
Mango Tango	39
Mango purée, orange juice, lemon juice, 7up	
Very Berry	39
Cranberry juice, strawberry, lemon juice, soda	
Passion of the Gate	39
Pineapple juice, passion fruit, coconut purée, lemon juice	
The Islander	39
Blue lagoon, apple juice, lemon juice, sugar syrup, soda	

Cocktails

Revo-lution	65
Rum, lemon juice, sugar syrup, passion fruit, soda	
Revolutio	69
Rum, Malibu, melon liqueur and pineapple juice	
Habibi- Come to Revo	65
Tequila, vanilla syrup, Grenadine, lemon juice, ginger ale	
Spanish Martini	65
Vodka, coffee liqueur, espresso, condensed milk	
Living the Gin	60
Gin, basil syrup, lemon juice, tonic	
Blue & Blue	60
Vodka, Blue Curacao, hazelnut syrup, Pineapple juice, lime juice	
Aperol Spritz	55
Aperol, Prosecco, soda water	
All the classics are available	

Draft Beer

	Half/Pint
Heineken	35/60
Amstel	35/59
Stella	39/69
Hoegaarden	39/69
Birra Moretti	39/69

Bottled Beer

Corona	58
Amstel	45
Heineken	40
Becks	40

Vodka

Smirnoff Red	45
Absolut Blue	45
Stolichnaya Premium	45
Grey Goose	65
Ciroc	58
Belvedere	70

Gin

Bombay Sapphire	45
Tanqueray	45
Bulldog	55
Gin Mare	60
Hendrick's	70



White Wine

	Glass/Bottle
Arcadian Sauvignon Blanc	45/179
Hardys Chardonnay	45/185
Garganga Pinot Grigio	45/210
Lamberti Pinot Grigio	60/355
Matua Sauvignon Blanc	69/349
Robert Mondavi Chardonnay	80/375

Red Wine

	Glass/Bottle
Hardys Cabernet Merlot	55/195
Araldica Barbera	50/190
Matua Pinot Noir	69/349
Robert Mondavi Pinot Noir	79/375

Rosé Wine

	Glass/Bottle
Cuvée Sabourin Blush	55/249

Sparkling Wine

	Glass/Bottle
Conte Fosco Burt	65/269
Prosecco Doc, Da Luca	65/279
Rose Prosecco Doc, Da Luca	65/299

Whisky

Red Label	45
Black Label	60
Blue Label	300
Glenfiddich 18 YO	160
Glenfiddich 12 YO	71
Chivas Regal 12/18 YO	69/169
Woodford	65
Jack Daniels	65

Rum

Bacardi White	45
Captain Morgan Spice	49
Cachaca	49

Tequila

Jose Cuervo Silver	45
Jose Cuervo Gold	50
Patron Silver	70