

THE HAUS PHILOSOPHY

Globally inspired flavours, homegrown flair and a whole lot of sophistication, without all the 'fuss' - that's what we are about at Haus.

Haus promises to take you on a culinary journey, whilst giving you the feeling of being in the comfort of your own home.

Welcome to Haus.

SALADS

- plum tomatoes, avocados, japanese dressing 8 🌿
- iceberg lettuce, shredded nori, wafu onion dressing, toasted sesame garnish 5 🌿
- quinoa, granny smith apples, sliced radish, cucumber, almonds, lemon dressing 7.5 🌿
- watermelon, feta, mint leaves, hoisin dressing 5.5 🌿
- 'thai style' angus beef, mixed leaves, thai mango, som tam dressing 8.5
- organic kale, asparagus, mixed leaves, avocado, apple wafu dressing 8 🌿
- candied beetroot, yuzu cream cheese, grape reduction 7 🌿
- baby gem lettuce, beef bacon, caesar dressing (*grilled chicken add-on optional*) 6.5/7.5
- baby spinach, sesame dressing 6.5 🌿
- tuna, salmon, hamachi sashimi with truffle cream and japanese dressing 15
- organic kale, shredded coconut, sliced mangoes, avocado, pine nuts, maple umeboshi dressing 🌿 6.5

TO SHARE

- truffle marbled angus beef, frisée leaves, garlic chips 10
- tuna tataki, mizuna, frisée, yuzu dressing 8.5
- tempura kakiage, yuzu soy mirin dip 7 🌿
- tuna and avocado ceviche, served on ice 8.5
- salmon tartare, wasabi tobiko, ginger pearls, wasabi miso dressing 8
- burrata, sunblushed plum tomatoes, basil salsa, balsamic glaze 8.5 🌿
- truffle teriyaki edamame 5 🌿
- grilled shishito peppers, chili leek ash hollandaise 5 🌿
- lemon cumin garlic roasted eggplant, labneh, pomegranate 5.5 🌿
- beetroot cured salmon, lemon cream, cress, beet cream, lemon, extra virgin olive oil 8

🌿 - vegetarian (a) - alcohol

All prices are in BHD & inclusive of 10% service charge & 5% government levy & 5% VAT

WARM STARTERS

coco dusted foie gras, pear chutney, mini brioche, tia maria glaze (a) 13
forest mushroom arancini, mushroom and truffle velouté 8
spicy cod fritters, tartar sauce 8
fried fish, lettuce, cabbage, pickled shallots, tartar sauce, soft shell tacos 8.5
battered tiger prawns 'popcorn shrimp', chili mayonnaise 8
certified angus beef striploin, asparagus, enoki mushrooms, yakinuki sauce 8.5
certified angus beef 'french toast', caramelised onions, pickled cucumber, chipotle 7.5
fried chicken, lemon coleslaw, bao bun 6.5

SASHIMI

tuna, avocado, onion ponzu, onion relish, micro-cress 14
hamachi, tomato salsa, ponzu, jalapeno cream 8.5
salmon, lemon ponzu 7
salmon, pickled onion, leek cress 7

NIGIRI

crab crispy rice 5
salmon 3.5
ōtoro 7.5
scallop 3.5
unagi, foie gras 8.5
wagyu 7

MAKI

ōtoro 10
tuna peri peri 6
salmon and hamachi 7
salmon, crab chili mayonnaise 5.5
eringi 5







 - vegetarian (a) - alcohol

All prices are in BHD & inclusive of 10% service charge & 5% government levy & 5% VAT

MAIN COURSE

- whole dover sole 'a la meuniere', saffron new potatoes 19.5
- forest mushroom risotto, parmesan, truffle oil 13.5 
- flame grilled certified angus striploin, yakiniku sauce 16
- seabream fillet, sunblushed tomatoes, baby vegetables, lemon butter sauce 16
- malaysian inspired whole baby chicken, steamed jasmine rice 11.5
- certified angus beef fillet, purple mash, grilled vegetables, foie gras butter, thyme jus 24.5
- baked corn fed chicken breast, maple beef bacon, creamy mushroom sauce, sun-dried tomatoes 13.5
- korean spiced lamb cutlets, goma sesame cucumber 17
- rigatoni, spicy pomodoro sauce, basil 10.5 
- flame grilled certified angus rib eye, béarnaise sauce 19.5
- panfried sherri, homemade spinach linguine, fish veloute, mussels, tomato fondu 17
- fillet of beef, tarragon potato rosti, braised baby onions, cherry tomatoes, jus gras, spinach pink peppercorn butter 26
- basil, chili buttered whole lobster *(upon availability)*
- slow-braised 'cola' short ribs, cayenne chili, paprika, worcestershire 18.5

SIDES

- creamy mash 5 
wholegrain mustard/truffle/wasabi/chive/sesame/garlic
- grilled avocado 4.5 
- buttered spinach 4 
- steamed jasmine rice 2.5 
- grilled asparagus, lemon mustard dressing 4.5 
- pomme frites 4 

 - vegetarian (a) - alcohol

All prices are in BHD & inclusive of 10% service charge & 5% government levy & 5% VAT