

HAPPY HOUR

DAILY
5PM – 8PM

BITES

- ANDALUSIAN GIANT OLIVES** 2
Cold Press Extra Virgin Olive Oil | Fresh Citrus Zest
- PETITE PÂTÉ** 3
Cream of Foie Gras | Green Extra Virgin Olive Oil
Cornichon Relish | Selected Herbs & Spices
Fresh Baked Brioche
- FRESH OYSTERS FINE DE CLAIR** 3
Signature Elixir Inspired By Bloody Mary | Margarita
Gin & Tonic Cocktails or Classic Mignonette
Mango Celery Granita
- WOOD-FIRED SNAILS** 3
Selected Herbs | Butter | Fresh Baked Sourdough
- SEA BASS CEVICHE** 4
Fresh Catch Sea Bass | Leche De Tigre
Lacto-Fermented Red Onion | Sweet Potato
Jumbo Corn | Puffed Rice
- CATALONIAN BUÑUELOS PRAWN** 4
Choux Pastry Tempura | Spring Onion | Pickled Daikon
Calamansi Aioli
- MARGHERITA NEAPOLITANA** 4
Heirloom Tomatoes | Fresh Basil | Mozzarella
Sun Dried Tomatoes | Extra Virgin Olive Oil
- BURRATA CAPRESE** 5
Heirloom | Grape | Plum Tomatoes
Creamy Burrata Cheese | Fresh Basil
Cold Press Extra Virgin Olive Oil | Fresh Citrus Zest
- PARISIAN LOBSTER ROLL** 6
Soft Butter Brioche Bun | Fresh Catch Canadian Lobster
Celery Remoulade | Béarnaise Sauce | Chives
Clarified Butter
- SASA LOBSTER HANDROLL** 6
Fresh Catch Canadian Lobster | Mango | Asparagus
Avocado | Rainbow Sesame Wrap | Corn
Pineapple Aioli | Crispy Leek
- THE NOOK WAGYU BURGER** 10
Wagyu Patty | Soft Butter Brioche Bun | Onion Jam
Aged Cheddar Cheese | Secret Sauce | Truffle Fries

DESSERTS

- WILD BERRY CRUMBLE** 3
Selection of The Berries | Raspberry Compote
- CHOCOLATE SOUFFLÉ** 3
Cayenne | Crème Anglaise | Mocha Ice Cream
- CRÊPE BRÛLÉE** 3
Grand Marnier Saffron Consommé | Caramel Glaze
Roasted Pecan Nuts | Edible Gold

COCKTAILS

- TRIPLE APPLE³** 4
Apple Infused Brandy | Green Apple Liqueur
Red Apple Cordial | Pastis Parfum
- COCONUT CHEAT CODE** 4
Roasted Coconut Infused Burned Caramel Rum
Raspberry Cordial | Tropical Vice Foam
Sublimated Berries Dust
- THE NUT CASE** 4
Cacao | Peanut Butter Fat Washed Scotch Whiskey
Butter Scotch Liqueur | Fresh Lemon Juice
Date Advocate Foam | Smoked Bacon Peanuts
- SMASH Ø SPLASH** 4
Fresh Basil - Sage Infused Gin | Midori
Kiwi - Rhubarb Cordial | Citrus Hydrosol Dilution
Celery Bitter | CO2 | Oyster Leaf | Lychee Caviar

MOCKTAILS

- AMORE-RETTO SOUR** 3
Lyres Amaretto 0% | Dark Cherry | Fresh Orange
Lemon Juice | Foamer
- SPRITZ O CLOCK** 3
Lyres Italian Orange Bitter 0% | San Pellegrino Aranciata
Veuve Du Vernay Sparkling Zero
- BUBBLE TROUBLE** 3
Lyres Dark Rum 0% | Barbella | Bubble Gum
Fresh Lime | Mint | Soda

SHOTS

- FEIJOA MINI MARGARITA** 3
Tequila Blanco | Orange Liqueur | Lime | Fejoa
- DOUDOU** 3
Vodka | Lemon Juice | Spices | Giant Olive
- BRAIN DAMAGE** 3
Peach Liqueur | Baileys Irish Cream | Grenadine
- B52** 4
Triple Sec Orange Liqueur | Coffee Liqueur
Baileys Irish Cream
- SKITTLE BOMB** 4
Grand Marnier Orange Liqueur | Watermelon Red Bull

SPIRITS

- ABSOLUT BLUE VODKA** 3
- BEEFEATER GIN** 3
- HAVANA CLUB 3 RUM** 3
- FAMOUS GROUSE WHISKEY** 3
- JOSE CUERVO TRADICIONAL TEQUILA** 3

BEER

- CORONA HALF PINT** 3
- CORONA PINT** 4
- CORONA BOTTLE** 3

WINES

- ELIXIO CHARDONNAY** 3
- ELIXIO CABERNET SAUVIGNON** 3
- ELIXIO ROSE** 3
- POL REMY BRUT** 3

(D) Dairy - (G) Gluten - (N) Nuts - (S) Seafood - (V) Vegetarian

*All Prices are in Bahraini Dinar (BHD) and inclusive of 10% Service Charge, 5% Government Levy and 10% VAT.