



MAIZ

مايز

## SOUPS

**HAGAZI QUAKER SOUP** (DF) **65**  
Smoked Saudi Farm Chicken  
Crispy Mutabbag Dough, Chili Pickles, Oats

**MAIZ LENTIL SOUP** (V) **58**  
Bread Crouton, Feta Mousse, Dill

## APPETIZERS

**CAVIAR AND MASABEEB** (E) **525**  
Saudi Pioneer Caviar Farm based in Dammam using best species of Sturgeon Fish served with Loomi Whipped Cream.  
· Caviar Ossestra 30g **925**  
· Caviar Ossestra Imperial 30g

**JARJIR AND SMOKED EGGPLANT SALAD** (V/S) **62**  
Saudi Cheese, Yoghurt Cream, Jarjir  
Pomegranate, Crispy Sumac Crouton, Tangy Dressing

**AISH BIL LAHAM** (S/E) **75**  
Al Qassim Farm Naimi Spiced Lamb, Tahini  
Cherry Tomato, Chili Sauce

**LAMB MANTU** **72**  
Steamed Spicy Naimi Lamb Dumpling  
Spicy Tomato Sauce, Chili Sauce

**SAUDI FARM GARAA TEXTURE** (DF/S/N) **60**  
Spicy Pumpkin Stew, Roasted Pumpkin, Granola  
Cilantro Vinaigrette, Pomegranate BBQ Sauce

### SIGNATURE

**BEEF SAMBOSAH** **68**  
150 Days Grain-Fed Australian Beef  
Duggus Emulsion, Chili Sauce

**CRISPY ARABIAN GULF SHRIMPS** (E/SF) **125**  
Habaq & Lemon Aioli

**MAIZ TOMATO SALAD** (V/S/E/DP) **72**  
Heirloom Cherry Tomato, Onion Crumble  
Saudi Cheese, Tahini & Tomato Compote  
Mosammanah, Farmoza, Jarjir

## MAIZ EXPERIENCE

Treat Yourself to an Incredible Journey to the Regions of Saudi Arabia, with an Exquisite Selection of Signature Dishes from Maiz Culinary Team!

**6 COURSE MENU 385**  
(PER PERSON)

3 Appetizers | 1 Soup | 1 Main Course | 1 Dessert

**8 COURSE MENU 485**  
(PER PERSON)

3 Appetizers | 1 Soup | 2 Main Courses | 2 Desserts

## TO SHARE (2 Persons)

**GOORSAN** (DF) **148**  
Spiced Vegetables Stew, Goorsan Bread

**"MANDI LAMB SHOULDER"** (GF) **580**  
Slow Cooked Al Qassim Naimi Lamb, Smoked  
Mandi Rice, Cucumber and Habaq Salad

## MAINS

**LAMB KABSA** (GF/DF/N) **130**  
Lamb Ribs, Kabsa Rice, Pickle Dates  
Cashew Lamb Jus

**SALEEG** (GF) **115**  
Grilled Chicken Breast, Creamy Saleeg Rice  
Duggus Sauce, Smoked Ghee

### CHEF'S RECOMMENDATION

**NAJIL FILLET** (S/SF) **178**  
Sayadyah Rice, Fresh Herbs Salad Dagoos  
Sbara Sauce, Tahina Sauce

**KUBEIBA** (DF/GF) **155**  
Al Qassim Naimi Lamb Rack, Layers Potatoes  
Tomatoes, Onion, Stuffed Vine Leaves

## MAIZ CHARCOAL GRILL

Special Maiz Saudi Spices.  
All listed Grill items served with a Complimentary Side Dish and Sauce.

**ARABIAN GULF TIGER SHRIMP** **195**  
(GF/E/SF)

**AL KHARJ FARM BEEF** **185**  
**STRIPLOIN** (GF/DF)  
300g

**T-BONE STEAK** (GF/DF) **195**  
400g

### CHEF'S RECOMMENDATION

**HASHI STEAK** **280**  
Al-Kharj Farm Camel 300g (GF/DF)

**CATCH OF THE DAY** **195**  
Daily Delivered Fresh Fish from Red Sea  
(GF/DF/SF)

## SIDES

**SAYADYAH RICE** (GF) **55**  
Rice, Black Lemon, Lemon, Spices

**KABSA RICE** (GF/DF/N) **55**  
Rice, Lamb Stock, Kabsa Spices, Roasted Cashew Nuts

**SALEEG** (GF) **50**  
Saleeg, Loomi, Smoked Ghee

**SAUDI FARM GARAA** (DF/S/N) **60**  
Spicy Pumpkin Stew, Roasted Pumpkin, Granola Cilantro  
Vinaigrette, Pomegranate BBQ Sauce

**CRUSHED POTATOES** (GF/S/N) **65**  
Fried Baby Potatoes, Smoked Labnah, Chili Oil, Dukkah

## SAUCES

**SAHAWIQ SAUCE** (GF/V) **15**  
Tomato, Chili, Saudi Cheese, Garlic, Lemon, Coriander

**SBARA SAUCE** (GF/DF/V) **15**  
Tamarind, Garlic, Spring Onion, Mixed Spices

**JARJIR & CILANTRO CHIMICHURRI** (GF/DF/V/N) **15**  
Jarjir, Cilantro, Parsley, Garlic, Lemon, Chili, Cashew Nuts

**DUGGUS** (GF/DF/V) **15**  
Grilled Tomato, Chili, Garlic, Lemon, Coriander

**SAUDI SPICES BUTTER** (GF/V) **12**  
Date Molasse, Zaatar, Shallot, Garlic, Mixed Spices

**TAHINA SAUCE** (GF/DF/V/S) **15**  
Tahini, Lemon, Cumin, Coriander

## DESSERTS

**KLEIGA WAFFLE** (V/E) **65**  
Kleiga Spices Ice Cream, Orange Coulis

**GOORS OGAILI** (V/E/S) **65**  
Saffron and Sesame Cake, Karak Tea  
Ice Cream, Caramel Sauce

### MUST TRY

**MASSABEEB** (V/E) **69**  
Saudi Farm Honey, Coffee and Arabic Coffee  
Mascarpone

**SAUDI SWEET SELECTION** (V/E/S/N) **55**  
Al Qassim Date, Tahina, Fig Tart, Lemon Tart  
Shaathah Date, Kleiga Biscuit

**MAQUSHOOSH** (V) **55**  
Warm Saudi Honey