



## STARTERS & APPETIZERS

**SIGNATURE BUFFALO CHICKEN – KD 6**  
Homemade Buffalo Chicken,  
Wrapped in Melted Cheese

**KOREAN CRISPY PRAWNS – KD 5**  
LOFT Sweet Spicy Sauce  
Served with Mango Mayo

**RISTRETTO BEEF SUSHI – KD 4.5**  
12hr Coffee Beef Rib Serve with  
Fried Sushi rice & Ranch Sauce

**WARM MEXICAN BOWL – KD 4**  
Roasted Potatoes, Sweet Corn, Crispy  
Chicken, Spiced Ranch Dressing, Mixed  
Leaves

**CALAMARI – KD 4.5**  
Crispy Fried Calamari with  
Signature Tartar Sauce

**LOFT SIGNATURE KUBBAH – KD 4.5**  
200gr of 24hr Cooked Beef Rib  
Filled w/ Cheese & Served with  
Vietnamese Mayo

**MIDDLE EASTERN BURRATA – KD 6**  
Herb Crusted and Served with  
Palestinian Eggplant Tahini

### SALADS

**SOHO SALAD – KD 4.75**  
Mixed Leaves, Beetroots, Glazed Pecans,  
Caramelized Goat Cheese, Balsamic  
Pecans Dressing

**LOFT FATTOUSH SALAD – KD 3.5**  
Middle Eastern Style Fried Khubz  
Combined with Mixed Greens, Crispy Fry  
Eggplant & Lime Vinaigrette

**CAESAR SALAD – KD 3.5**  
Baby Gem lettuce, Grilled Chicken, Brioche  
Croutons, Parmesan Cheese.

### BURGERS

**2020 BURGER – KD 4.75**  
Deep fry short ribs patty,  
Sesame Bun, BBQ Sauce,  
Cheddar Cheese, Crispy  
Onion, Fries & Lime Mayo

**SEOUL CHICKEN BURGER – KD 4.25**  
Potato Bun, Korean Crispy Chicken,  
Cheddar Cheese, Iceberg Lettuce,  
Lime Mayo, LOFT Secret Sauce  
Sumac Fries & Lime Mayo

### PASTAS

**PINK PASTA – KD 5.25**  
Fresh Tagliatelle,  
Pink Sauce, Mozzarella Cheese,  
Marinated Chicken  
or Prawns (KD 5.75)

**'TREVISO' STYLE CREAMY PASTA – KD 6**  
Homemade Tagliatelle, Mushroom  
and Truffle Sauce, Parmesan Cheese,  
Marinated Chicken

## MAINS

**SRI-LANKAN COCONUT RICE – KD 11.75**  
100g Sticky Pulled Beef Ribs, Coconut rice,  
Lemongrass Sauce, Served in a Coconut Shell

**SLOW COOKED BEEF RIBS ( DEEP FRIED ) – KD 9**  
12hr Cooked 240g Short rib (Choose Between  
Deep fried or Glazed) with Signature BBQ Sauce

**HAWAIIAN Tempura – KD 9**  
Caramelized Pineapple Rice, Tempura Prawns,  
Spicy Coconut Sauce, Served in a Coconut Shell

**BUTTER CHICKEN – KD 6**  
Spicy Chicken, Saffron Rice,  
Yogurt

**GLAZED TENDERLOIN – KD 7**  
200gr Thinly Sliced Glazed Tenderloin with  
Green Apple (serving time 15min)

**MUSHROOM RICE WITH RIBS – KD 9**  
200g of Grilled Short Ribs mix w/ Japanese Rice,  
Brown Mushroom, Oyster Mushroom & Mix Herbs

**SHORT RIBS BIRYANI – KD 8**  
Tender Piece of Short Ribs Cooked w/  
LOFT Special Curry Served in Aromatic Biryani Rice  
Cooked in Traditional Dum Style

**SEOUL CHICKEN SLIDERS – KD 4.25**  
2 Mini Potato Bun, Korean Crispy Chicken,  
Cheddar Cheese, Iceberg Lettuce,  
Lime Mayo, LOFT Secret Sauce

### LOFT SLIDERS

**MILANO TRUFFLE SLIDERS – KD 4.500**  
Chipotle Bun, Swiss Cheese, Julienne Iceberg  
Truffle Mayo, Lime aioli

**SWISS MUSHROOM SLIDERS – KD 3.75**  
Cro - Bun, Swiss Cheese,  
Demi Glaze Mushroom  
Iceberg Lettuce w/ Mc Sauce

**PASSION HOLLANDAISE SLIDERS – KD 3.75**  
Chipotle Bun, Swiss Cheese  
Hollandaise Glaze Mushroom

**DEEP FRIED BEEF SLIDERS – KD 5.25**  
Cro - Bun, Swiss Cheese, Braised Beef Ribs  
Iceberg Lettuce w/ Mushroom Ketchup

**SINGAPOREAN CORN – KD 2.95**  
Wrapped in Banana Leaf,  
Loft Sauce and Cheddar Cheese

### SIDES

**SMOKED TRUFFLE CHEESY WEDGES – KD 4**  
Oak Smoked, Cheddar Cheese,  
Truffle Dip

**LOFT FRIES – KD 3**  
Hand Cut Fries Plain,  
Sumac or Zaatar salt

**CHEESY MASH – KD 2.5**  
Creamy Mash Potato, Parmesan  
and Cheddar Cheese, Basil Pesto

## DESSERTS

**CHOCOLATE FONDANT – KD 4.5**  
Hot Pudding with a Melted Rocher Heart,  
Vanilla Ice Cream & Choc Sauce

### LOFT CAKES

*(Choose from our cakes for your special celebration) (6KD)*

**SHANGHAI ICE CREAM – KD 4**  
Fried Coffee Coated Ice Cream, Peanut  
Butter Cookie Dough & Coffee Toffee

**SIGNATURE TIRAMISU – KD 3.5**  
A Slice of the Delicious  
Italian Treat

**ARABIC CAKE – KD 2.5**  
**PEANUT BUTTER CAKE – KD 2.5**  
**CARAMELIZED PECAN LAVA CHEESECAKE – KD 4**  
**PISTACHIO LAVA CHEESECAKE – KD 4**  
**LOFT LAVA CHOC CHEESECAKE – KD 4**

**ARABIAN CAKE – KD 3.5**  
Arabic Coffee, Cardamom Mousse  
& Date Pudding

*We set ourselves the challenge to journey around the world and learn the cultures, ways of life, beliefs, motivation, cooking techniques used thousands of years ago. We took all of our knowledge and distilled it into a drop of wisdom that enabled us to bring this menu to life. We hope you enjoy the journey of flavours we will take you on*