



BARRACUDA
— CLUB —

MENU



BARRACUDA CLUB

INTRODUCTION

Our Chef de Cuisine Elias Abouhana and Restaurant Manager Roberto Calci presents our new menu for your dining pleasure.

The Barracuda Club started life as a fish restaurant and we retained the name when it became a distinctive, high class casino with a top quality restaurant.

The Barracuda – where history and reputation make the difference.

Bon Appétit

*Please inform our staff of any allergies or special dietary requirements and ingredients used



ORIENTAL CUISINE

APPETIZERS

- Vegetable Spring Rolls (v) £4.00
- Steamed Prawn Dumplings £7.00
- Salt and Pepper Squid or Prawns £16.00
- Crispy Aromatic Duck £10.00
- Deep Fried Soft Shelled Crab £8.00
- Steamed Scallops in Ginger and Spring Onion £14.00

SOUPS

- Prawn Won Ton £5.00
- Chicken and Sweetcorn £3.50
- Crab and Sweetcorn £5.00
- Hot and Sour (v) £5.00

MAINS

- Steamed Fish in Black Bean or Spring Onion (Market Price)
- Prawn Szechuan £16.00
- Chicken Cashew Nuts £12.00
- Beef Black Bean £14.00
- Chicken Sweet and Sour £12.00
- Sizzling Lamb with Spring Onion and Ginger £16.00
- Thai Green Vegetable Curry £10.00

VEGETABLES

- Stir Fried Pak Choi in Oyster Sauce £5.00
- Stir Fried Mixed Vegetables £6.00

NOODLES AND RICE

- Singapore Noodles £4.00
- Chow Mein £5.00
- Steamed Rice £3.00
- Egg Fried Rice £4.00
- Special Fried Rice £5.00



A LA CARTE MENU

HORS D'OEUVRES

Soup of the Day £4.00

Asparagus (v)

Asparagus served hot or cold with Hollandaise Butter Sauce or Vinaigrette £7.50

Smoked Salmon

Scottish Smoked Salmon served with Lemon £9.00

King Prawns

Mediterranean or fresh water Prawns £16.00

Snails

Served in their shells with Pernod and Garlic Butter £12.00

Exotic Salad (v)

Mixed exotic Lettuce with Avocados, Asparagus and Palm Hearts £10.00

Shrimp Cocktail £6.00

Avocado with Fresh White Crab Meat £12.00

Tricolore

With Tomato, Mozzarella and Avocado £10.00

PASTA

Penne Arrabiatta (v)

Penne with Tomato, fresh Basil, Garlic and Chilli Sauce £8.50 (starter £4.50)

Spaghetti Bolognaise

Fresh mince Beef in a Tomato and Herb sauce £9.50 (starter £5.50)

Spaghetti with Baby Clams

In a White Wine or Tomato Sauce £15.00 (starter £8.00)



FISH

Dover Sole

Grilled or Meuniere £27.00

Cod

Deep Fried in Tempura Batter £12.50

Sea Bass

Grilled or Meuniere £20.00

Halibut

Pan Fried with Peppers, Capers, Garlic, Tomato sauce with Asparagus £20.00

MEAT

Veal

Shallow fried Dutch cushion of Veal coated in Bread Crumbs £20.00

Lamb

Grilled British Lamb Cutlets garnished with Grilled Tomato and Mushroom £20.00

Noisette of Lamb

In a whole grain Mustard sauce £20.00

Fillet Steak

Grilled 8oz Aberdeen Angus fillet of Beef, garnished with Tomatoes and Mushrooms £26.00

Chicken Supreme

In a White Wine Cream Tarragon sauce £12.50

Entrecote Steak £20.00

SIDE ORDERS

Selection of Vegetables (v) £3.50

Potatoes (v) £3.00

Sauces – Please ask £3.00



INDIAN FIRST COURSE

Samosa

Selection of Lamb and Vegetable Samosas £3.00

Onion Bhaji

Sliced Onions mixed with Gram Flour deep fried £3.00

Tandoori Chicken

Two Pieces of Chicken marinated and cooked in a clay oven £7.00

Tandoori Lamb Chops

Lamb Chops marinated in Indian Spices and cooked in clay oven £12.00

MAINS

Fish Curry

Fish Fillets simmered in a tangy Curry Sauce Market Price

King Prawn Masala

King Prawns cooked in a spicy dry Masala with natural herbs £16.00

Chicken Madras

Cooked in a mild / medium host sauce £12.00

Chicken Tikka Masala

Barbecued Chicken morsels in a butter, cream and tomato sauce £12.00

Chicken Curry

Tender Chicken pieces cooked in a mild to medium hot sauce £12.00

Lamb Curry

Lamb cooked with Onions, Tomatoes and Mixed Spices £14.00

VEGETARIAN

Bhindi-Do-Piaza

Fresh Okra cooked with Onions, Herbs and Spices £8.00

Saag Panner

Spinach cooked with Cheese and Herbs £7.00

Bombay Geera Aloo

Potatoes cooked with Cumin and Tomatoes £6.00

Dal Makhani

Potatoes cooked with Cumin and Tomatoes £6.00

CHARVAL RICE SPECIALITIES

Vegetable Biryani £9.00

Chicken Biryani £14.00

Lamb Biryani £14.00

Prawn Biryani £16.00

SIDE DISHES

Pilau Rice £4.00

Basmati Rice £2.00

Naan Bread £2.00

Raita £2.00

Indian Salad (v) £3.00

Poppadom £0.60



ARABIC

COLD MEZZE

Houmous

Pureed Chickpeas with Garlic and Lemon £4.00

Kabbis

Assorted pickled Vegetables £4.00

Moutabel

Aubergine puree with Tahine and Lemon £5.00

Tabouleh

Chopped Parsley and Tomato with crushed wheat, Olive Oil and Lemon Juice £5.00

Labneh

Lebanese Cream Cheese £3.00

Fatoush

Traditional Lebanese salad with Pitta Bread £6.00

HOT MEZZE

Patata Harrah

Cubed Potatoes sautéed in Olive Oil, Garlic, Chilli and Coriander £4.00

Falafel (v)

Ground Chickpeas and Broad Beans, deep fried in Spices £6.00

Kibbeh Maklieh

Minced Lamb and Pine Nuts, deep fried in Spices £6.00

Jawaneh Meshwiyeh

Grilled Chicken wings in Garlic, Lemon and Herbs £7.00

Fatayer

Spinach Pie £5.00

Sambusek

Pastry filled with minced Lamb and Pine Kernels or Cheese £5.00

Kellaje

Haulloomi Cheese filled Pitta Bread £6.00

Krides Meshwe

Grilled King Prawns served with Garlic Sauce £16.00

Krides Makli

Pan fried King Prawns served with Garlic, Coriander and Lemon Juice £16.00



ARABIC

MAIN COURSE

Mixed Grill

Lamb Kebab, Shish Taouk and Kofta £15.00

Lahem Mashwi

Cubes of Lamb marinated in mixed spices on skewers with Tomato and Onion £14.00

Shish Taouk

Boneless Chicken marinated in Lemon Juice,
grilled on skewers and served with garlic sauce £12.00

Koftah Meshwiah

Minced Lamb with Spices, Onions and Parsley grilled over charcoal on skewers £12.00

Farrouj Moussahab

Boneless Baby Chicken grilled and served with Garlic Sauce £12.00

SALADS

Lebanese £4.00

Arabic Rice £4.00



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