

M E S A

NIBBLES

PITA AND DIPS tzatziki, olive tapenade, spicy feta (V,D)	45
STEAMED EDAMAME spicy / salted (V)	40
PIMIENTOS DE PADRÓN padron peppers, olive oil, sea salt (V)	60

STARTERS

PATATAS BRAVAS crispy potatoes, mojo picon sauce, aioli (V,D)	55
TRUFFLE MANCHEGO CROQUETTES truffle croquettes, veal bacon, manchego cheese, smoked paprika aioli (D)	75
CRISPY SQUID patagonian calamari, jalapeño, tartar sauce (G,SF)	75
LOADED FRIES pulled beef, melted cheddar cheese, pickled jalapeño (D)	70
FIRECRACKER PRAWNS tempura prawns, romesco sauce (G,SF)	95
GRILLED OCTOPUS roasted new potatoes, chimichurri sauce (SF)	105
CRISPY WINGS crispy baked chicken wings glazed with home-made selection of sauce. • sweet & sour sauce • buffalo sauce • honey barbecue sauce	95

RAW BAR

FRESH OYSTERS classic accompaniments, Dibaba bay oysters 6pcs / 12pcs (SF)	150 / 280
OSCIETRA CAVIAR 30g blinis, crème fraiche, condiments (S)	495
YELLOWFIN TUNA TARTARE burnt avocado, sesame ponzu (N,S)	115
SALMON TATAKI seared salmon, miso sauce, ikura (N,S)	95
SEA BASS AJI TIRADITO ponzu amarillo, green oil (S)	90
HAMACHI YELLOWTAIL tahoon dressing, jalapeño, green oil (S)	95
WAGYU BEEF TARTARE hand-cut wagyu beef, egg yolk, sourdough toast (D)	125

SALADS

CLASSIC CAESAR SALAD caesar dressing, romaine lettuce, parmigiano reggiano, egg (D) add chicken +25 / add prawns +35 (SF)	60
QUINOA SALAD goat's cheese, quinoa, hazelnut, lettuce, pomegranate dressing (D,V)	75
WATERMELON SALAD watermelon, feta cheese, mint leaves, crushed pistachios, citrus dressing (D,N,V)	75
GREEK SALAD feta cheese, vine ripened tomatoes, cucumbers, pepper, calamata olives, lemon vinaigrette (D)	70
BURRATA SALAD black pepper dressing, molasses, pomegranate, datterino & heirloom tomatoes (D)	95
CRAB SALAD cucumber, lettuce, citrus mayo dressing (D,SF)	105



SIDES

FRENCH FRIES	40
TRUFFLE FRIES <i>fresh truffle, parmigiano reggiano (D)</i>	55
GRILLED SPICY BROCCOLINI <i>amarillo dressing, garlic chips</i>	40
GRILLED MUSHROOM <i>anticucho sauce, chives</i>	40
GREEN BEANS <i>amarillo dressing, garlic chips</i>	40

MAIN COURSE

ROASTED BABY CHICKEN <i>guasacaca puree</i>	155
LOBSTER PASTA <i>canadian lobster, tagliatelle, lemon zest, tomato lobster bisque (SF)</i>	225
LINGUINE ALA TARTUFO <i>linguine, black truffle, butter, chives, parmigiano reggiano (D,V)</i>	130
SEA BASS <i>pan fried sea bass, verde sauce, garlic oil (S)</i>	205
GRILLED TIGER PRAWNS <i>chimichurri, lime (SF)</i>	195
SALMON FILLET <i>creamy prawns, pea puree, green oil (S,SF,N)</i>	135
AUSTRALIAN LAMB CHOPS <i>grilled lamb racks, smoky baba ganoush, lamb jus</i>	195
WAGYU STRIPLOIN MB6+ 300g <i>pink pepper mushroom sauce, rocket, parmigiano reggiano (D)</i>	295
AUSTRALIAN BLACK ANGUS RIBEYE 300g <i>potato puree, beef jus (D)</i>	205

DESSERTS

TIRAMISU <i>lady finger biscuits, mascarpone cream, coffee syrup (D)</i>	65
STRAWBERRY CHEESECAKE <i>baked cheesecake, strawberry syrup (D)</i>	65
OREO TART <i>orios, chocolate ganache, vanilla ice cream (D)</i>	65
FRUIT PLATTER <i>assortment of fruits, kaffir lime syrup (GF)</i>	85

SORBET (D,GF)	25
• COCONUT	
• MANGO	
• RASPBERRY	
• PASSION FRUIT	

ICE CREAM (D,GF)	25
• CARAMEL LATTE	
• VANILLA	
• CHOCOLATE	
• STRAWBERRY	

A - Alcohol, D - Dairy, N - Nuts, SF - Shellfish, S - Seafood, V - Vegetarian, VG - Vegan

Prices are indicated in AED and are inclusive of 7% municipality fee, 10% service charge & 5% value-added tax