en e d l e y

SOUP

Harira Soup (C)(G)(D)(E) 50 Classic Moroccan harira tomato, lentil and chickpea soup

Soup of Day 45

STARTERS

Scottish Smoked Salmon (F)(D)(M)(SO) **60** Chive sour cream, traditional condiments

Oriental Cold Mezzeh (SS)(G)(D)(V) **60** Hummous, mutabal, tabouleh, fattoush, vine leaves and olives

Oriental Hot Mezzeh

(D)(SS)(G)(E)(N)(M)(S)(F)

Meat kebbeh, cheese and spinach samboosek, garlic dip

SALADS

Classic Caesar Salad (M)(D)(F)(G)(E)(CR) 65 (S) Romaine lettuce in caesar dressing, croutons

Add chicken 75 Add prawns 75

Greek Salad (D)(M)(G)(SO)(E) **55** Tomato, onion, cucumber, feta cheese and olives and Greek oregano & olive oil

P: Peanut | N: Tree Nut | G: Gluten | CR: Crustacean | MO: Mollusks | L: Lupine | SS: Sesame Seed | F: Fish | E: Egg | S: Soybeans | D: Dairy | C: Celery | M: Mustard | SO: Sulphites | (V): Vegetarian | V: Vegan | (3): Gluten-Free

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KETO BOWL

Super Green Salmon Nicoise (F)(E)(SO) 60 (M)(G)

Green mesclun, Kenya beans, boiled egg, artichoke, olives and balsamic dressing

Chicken, Broccoli and Beet

Bowl with Avocado Pesto (N)(D) 60

Chargrilled chicken, roasted beetroot,

crumbled blue cheese with avocado pesto

Energising Kale and Quinoa Bowl 50 $(SO)(V)(M)(G) \lor \emptyset$ Kale and quinoa with orange, grapefruit

Kale and quinoa with orange, grapefruit segments, avocado drizzled with raspberry vinaigrette

BURGERS & SANDWICHES

Swiss Burger (D)(G)(E)(M)(S)(F)(SO) **85** 100% US angus beef patty topped with roasted onion, lettuce, tomato served with French fries

Club Sandwich (D)(E)(G)(S)(M)(SO)(F) **80** White toast layered with roasted chicken breast, fried egg, tomato and lettuce and beef bacon served with French fries and crispy salad

Chicken Avocado Burger (D)(G)(E)(M) **75** (SO)

Homemade chicken breast patty, layered with tomato, lettuce, spicy salsa and guacamole, served with French fries

Pesto Panini (G)(N)(SO)(V) ✓ 50 Grilled vegetables, onion, mushroom, zucchini and pesto Panini, served with French fries and crispy salad

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MAIN COURSE

Sea bass (F)(D)110 **Pasta 75** Served with steamed vegetables and Type of Pasta (G)(E)(S)(M)mashed potatoes or steamed rice Penne - fettuccine - spaghetti - rigatoni, macaroni farfalle (butterfly pasta) Fish & Chips (G)(F)(E)(D)(M)(S)(SO) 100 Batter-fried cod, French fries, tartar sauce Sauces Arrabbiata (D) - cream & mushroom(D) **Salmon Steak** (D)(F) - pesto (N)(D) - bolognese (C)(D)(G) -120 Grilled salmon, served with steamed napolitano (D) - four cheese (D) vegetables, mashed potato or steamed rice **Grilled Half Chicken (D)** 90 **Butter Chicken** (N)(D)(M) 90 Served with a side and sauce of your choice Chicken marinated with yoghurt, cooked with tandoori spices and topped with butter & Arabic Mixed Grill (D)(G)(SS)(M)(S)(C) 155 cream, served with steamed rice and papadum Shish tawook, kofta, lamb kebab, lamb **Dum Biryani** chops served with traditional Arabic rice and Dum Biryani hummus Signature biryani served with pickle, papadum, raita and kachumber salad Grill Seafood Platter (D)(F)(CR)(MO) 250 Chicken (M)(D)(S)(SS)(N)(P)(G)(SO)90 Jumbo prawns, salmon, calamari, sea bass, Vegetable (M)(D)(S)(SS)(N)(P)(G)(SO)(V)80 served with assorted vegetables and lemon Mutton (M)(D)(S)(SS)(N)(P)(G)(SO)100 butter sauce **Sides STEAKS** 20 Mashed potato (D) - white rice - steamed **US Prime Black Angus** (D) 185 vegetables - baked potato - French fries -Tenderloin 230g mixed green leaves (E)(M)(G)(SO) **US Prime Black Angus** (D) 185 Rib eye 300g PIZZA **Sides** Classic margherita (D)(G)(M)(S)(V)**75** Tomatoes, mozzarella & fresh basil Mashed potato (D) - white rice - steamed vegetables - baked potato - French fries Four seasons (E)(D)(G)(M)(S) mixed green leaves (E)(M)(G)(SO) **75** Tomatoes, mozzarella, capsicum, onion, mushroom, olives with an egg on top **Sauces** Peppercorn (G)(S) - mushroom (G)(S) -Pepperoni (D)(G)(M)(S) 80 béarnaise (D)(E)(SO) - old mustard (M)(G)(SO) Tomatoes, mozzarella, spicy beef salami, roasted red peppers & chili flakes P: Peanut | N: Tree Nut | G: Gluten | CR: Crustacean | MO: Mollusks | L: Lupine | SS: Sesame Seed | F: Fish | E: Egg | S: Soybeans | D: Dairy | C: Celery | M: Mustard | SO: **Bufalina** (D)(G)(M)(S)(V)70 Sulphites |(V): Vegetarian | ♥ : Vegan | ③ : Gluten-Free Tomatoes, buffalo mozzarella, oregano & Here, our food has a local accent. We favor local produce, our Tomato, basil Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow,

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Extra toppings

15

Labneh and Dates are all locally grown and produced. In line with our Sustainability commitment, we do not serve endangered fish.

STARTERS

VEGAN

Quinoa Salad (V) ✓ 50 Quinoa, assorted vegetable, lettuce, olive oil, lemon jus

Lentil Soup $(G)(V) \vee G$ 50 Braised red lentils flavored with cumin, served with croutons and lemon

GLUTEN-FREE

Green Salad (V) ✓ ③ 45 Assorted mixed lettuce, cucumber, bell pepper, olive oil

Super Green Salmon Nicoise (F)(E) **60** Green mesclun, Kenya beans, boiled egg, cucumber, potato, green beans, olive dressing

LACTOSE-FREE

Energizing Kale and Quinoa Bowl 45 (SO)(M)(G)(V) \P

Kale and quinoa with orange, grapefruit segments, avocado drizzled with raspberry vinaigrette

Lentil Soup (G)(V) \checkmark 45 Braised red lentils flavored with cumin, served with croutons and lemon

MAIN COURSE

VEGAN

Penne Napolitano (G)(S)(M)(V) \checkmark **70** Penne pasta, fresh tomato sauce, basil

Pesto Panini $(G)(N)(V)(SO) \checkmark$ **50** Grilled vegetables, onion, mushroom, zucchini and pesto sauce, served with French fries and crispy salad

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GLUTEN-FREE

Grilled Half Chicken (D)
Served with steamed vegetables

Sea Bass (F)

Served with steamed vegetables

LACTOSE-FREE

This vegetarian Thai green curry recipe features fresh asparagus, carrots and spinach in a delicious green coconut sauce

Penne Napolitano (G)(V)(S)(M) ✓ 70
Penne pasta, fresh tomato sauce, basil

DESSERT

VEGAN

Almond Panna Cotta with Fruit Jelly 33 (V)(N) \checkmark ®

Homemade almond panna cotta with seasonal fruit jelly and mix berries compote

Fresh Fruit Salad (V) 🗸 🔮 28

GLUTEN-FREE

Chocolate Cake (D)(E)(S) (3) (35) Gluten-free chocolate cake has the perfect texture and is extremely moist and chocolate its melt-in-the-mouth sponges and rich frosting

LACTOSE-FREE

Almond Panna Cotta with Fruit Jelly 33

(V)(N) √ <u>③</u>

Homemade almond panna cotta with seasonal fruit jelly and mix berries compote

KIDS MENU

 Spaghetti, Penne Bolognese
 50

 (D)(G)(C)(M)(S)
 Two Mini Burgers (D)(G)(E)(M)(S)(F) 50

(SO) Served with French fries

Crispy Chicken Nuggets (D)(G)(E) 50 (C)(S)(SO)(F)(M)

Served with French fries

Mini Margherita Pizza (D)(G)(S)(M) 50 (V)

DESSERTS

Warm Brownie	35
with Vanilla Ice Cream $(N)(D)(G)(E)$	
(S)(SO)	
Cheesecake $(D)(G)(E)(N)(S)$	35
Fresh Fruit Platter (V) \checkmark	35
Umm Ali $(N)(D)(G)(E)(S)(SS)(SO)$	35
Tiramisu $(D)(G)(E)(M)(S)$	35

SOFT BEVERAGES

Pepsi, 7UP, Mirinda, Ginger Ale,	27
Soda Water, Tonic Water	
Red Bull	35

FRESH JUICE

Green Apple, Pineapple	25
Detox Juice	30
(Tomato & sweet pepper)	
Energy Juice (Pineapple & orange)	30
Anti-Aging Juice (Carrot & ginger)	30

STILL & SPARKLING WATER

Badoit, Evian 330ml, 750ml	21/37
San Pellegrino 500ml, 1000ml	27/37
Perrier 330ml, 750ml	22/37
Mineral water 330ml, 750ml	17/32
Selection of Tea & Coffee	32

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WHITE WINE	GLASS	/BOTTLE	CHAMPAGNE ROSÉ	
Vistana, Sauvignon Blanc, Chile	47	220	Taittinger Prestige Rosé Brut NV Moet Chandon Imperial Rose	1350 1350
Table Mountain, Chardonnay, South Africa	47	220	APERITIFS 30ml	
Mouton Cadet, Bordeaux Blanc, France	65	300	Martini Extra Dry/ Martini Bianco/ Martini Rosso	45
Bio Bio Organic Chardonnay,	55	250	SPIRITS 30ml	
IGT, Italy			Red Label/Gordon's Gin/ Tenampa Blanco	45
RED WINE	GLASS	/BOTTLE	Smirnoff Red/Matusalem Platino	45
Vistana, Cabernet Sauvignon, Chile	47	220	Jack Daniel's Tennessee Whiskey	50
Vistana, Santa Carolina, Merlot, Chile	47	220	Johnnie Walker Black Label Whiskey/Chivas 12 years old	57
Baron Philippe de Rothschild, Bordeaux, France	65	300	BOTTLE BEERS	
·			Heineken	45
Bio Bio Organic Merlot,Italy	55	250	Corona	47
Chateau de Marsan, Bordeaux Sauvignon,France		500	SINGLE MALT 30ml	
ROSE WINE	GLASS	/BOTTLE	Glenfiddich 12 years	54
Vistana Rosé, Chile	47	220	Glenfiddich 15 years	67
	7/		Glenfiddich 18 years The Macallan 12 years	80 70
CHAMPAGNE &				
SPARKLING WINES	GLASS	/BOTTLE	COGNAC 30ml	
Laurent Perrier Brut		1140	Hennessy VS	47
Moët & Chandon, Imperial Bru	t	1230	Hennessy VSOP	65
Prosecco Da Luca	50	230	Hennessy XO	250
Pierlant Brut	50	230		