Belgian Beer CAFE®
Madinat Jumeirah' Dubai

"Enjoy life with a nice fresh beer and a delicious Belgian meal."

SHARING PLATTERS

CHARCUTERIES "HENDRICK DIERENDONCK" P,GL,D — **199**
Hendrick Dierendonck is a reputed artisanal butcher in Belgium, famous for its Cold cuts. We have the pleasure to introduce this delicacies in Belgian Beer Cafe Madinat. Menapean dried ham 24 months cured, Flemish cooked ham, Terrine Fêtes de Cochon, dried Belgian sausages,boudin blanc, gherkins, cocktail onions, mustard.

SHARING SEAFOOD TOWER S — **245**
8 Cooked prawns, 8 oysters, marinated mussels, North-Sea shrimps, garlic mayo, cocktail sauce and shallot vinegar

BELGIAN CHEESE BOARD "VAN TRICHT" DL, GL — **125**
A selection of 6 Belgian cheeses by Affineur "Van Tricht", chutney , crackers, grapes , dried fruits. Old farmdal, Bio blue, Funky monk, Herve doux, Keims bloempje, goat cheese Bio

DIPS & CRISPS P,D,GL — **95**
Smashed avocados, minted hummus, cream cheese and herbs, carrots, cucumber and celery stick & with toasted rye bread

BIERPLANKJE P,D,GL — **55**
Diced Belgian cheese and salami, pickles, mustard

FRITURE GL,D,S — **125**
Cheese croquettes, beef croquettes, spicy crispy chicken wings, fried mussels, fries

FOR THE LOVE OF BELGIUM R, S, GL, D — **165**
Steak tartare on toast, mini cheese croquettes, frites speciales, beef slider, crispy baby calamari's

PORK LOVERS P,D,GL — **165**
Bacon butties, boulettes Liègeoise, BBQ spare ribs, currywurst, glazed pork belly skewer

HOPPETIZERS

BELGIAN FRIES D,GL — **32**
Belgian mayonnaise, sea salt

FRITES SPECIALES A,D,G — **59**
Fries, Belgian beefstew, chopped onions, mayonnaise, ketchup, crumble

STEAK TARTARE ON TOAST R,GL,D — **55**
Toasted whole grain bread & freshly minced grass-fed steak, garnish

CRISPY BABY CALAMARI S,D,GL — **55**
Deep-fried baby squid, lemon, chunky tartare sauce.

SPICY BBQ CHICKEN WINGS D,GL — **55**
Deep-fried crispy chicken wings, spicy BBQ sauce, and chili sauce.

CHEESE CROQUETTES V,D,GL — **55**
Signature croquettes recipe form Belgian cheeses.

BEEF CROQUETTES D,GL — **55**
Homemade traditional veal shank fricassee, Dijon mustard.

BEEF SLIDERS D,GL — **55**
2 mini burgers with melted cheddar, cheese, gherkins , house dressing, caramelized onions.

SPICY CRISPY CHICKEN SLIDER D,GL — **45**
Crispy fried marinated chicken, chopped lettuce, roasted chili mayo.

BOULETTES LIÈGEOISE P,D,GL — **48**
In Leffe Brun braised pork meatballs, sweetened with Syrup de Liège, topped with onion crumble.

FRIKANDEL SPECIAAL P,D,GL — **38**
Not trying to explain…, unless U R Belgian or Dutch
Traditional frikkadel, chopped onion, curried ketchup, mayonnaise.

BACON, ALE & CHEESE DIP P,D,GL — **45**
Smoked pork bacon, onion, cheese & Belgian beer, toasted sourdough bread

CURRY WURST P,D,GL — **57**
Grilled pork bratwurst, curried ketchup

STARTERS

DAILY FRESH VEGETABLE SOUP V,GL — **28**
Seasonal vegetable soup , croutons

CLASSIC ONION SOUP A,D,GL — **40**
Ovenbaked loaded onion bouillon, toasted baguette & topped with cheese

OYSTERS R,S — **99 / 189**
6 or 12 Freshly chucked oysters, lemon, shallot vinegar

TIGER PRAWNS IN GARLIC BUTTER S,GL,D — **78**
Tomato, chili, garlic and herbs butter, garlic bread.

TRADITIONAL NORTH SEA SHRIMP CROQUETTES S,GL,D — **65**
Authentic North Sea grey shrimps croquettes, fried parsley and tartare sauce

ESCARGOTS D,GL,A — **65**
6 pcs Burgundy snails in baked in the oven with garlic butter and toasted Rye bread

TOMATE CREVETTES S, D — **75**
Beef tomato stuffed with peeled grey Belgian North sea shrimps, cocktail sauce, boiled egg and mixed lettuce

TRUFFLED BEEF CARPACCIO R,GL — **68**
Raw thin slices of marinated Australian grass-fed beef, arugula, Farmdal Matured Belgian cheese shavings, chopped pickles and toast

BURRATA & MARINATED TOMATOES V,N — **69**
Heirloom tomatoes, olive oil, basil and pistaccio pesto

LENTIL SALAD VG,N — **49**
Cooked lentils , cucumber, roasted capsicum, tomato, roasted nuts, herbs, dressing

SALADS

BRUSSELS SPROUTS CAESAR SALAD D,GL, V — **49**
Shaved Brussels sprouts, lettuce, Caesar dressing, onion crumble, Old Brugge cheese shavings
ADD grilled grain fed chicken fillet — 12

ORGANIC GREEN BEANS & AVOCADO "LIEGOISE" VG — **59**
Green beans, avocado, cherry tomato, endives and lettuce, red onion, radish & mustard dressing

BLUE CHEESE & ENDIVE V,D,N — **60**
Mixed lettuce & endives, sweet apples, blue cheese dressing, candied walnuts

GOAT CHEESE SALAD P, D, GL — **58**
Honey glazed goat cheese on toast, whole grain mustard dressing, pork bacon, mixed lettuce

ROASTED BEETROOT & CASK AGED FETA V, N — **55**
Roasted and marinated beetroots, pickled onion and raisins, chopped candied walnuts, dressing, rye toast

10% service charge, 7% municipality and 5% VAT are included in the prices.

SANDWICHES

TOAST CHAMPIGNONS V,GL,D — 58
Sautéed button mushrooms on toast, arugula, Parmesan cheese

STEAK SANDWICH GL,D — 78
Sourdough bread, pan-fried slices of tenderloin, sauteed onions & mushrooms, cheddar cheese, mustard, rocket

CROQUE MONSIEUR / MADAME P,GL,D — 59
Toasted pork ham and cheese sandwich, mixed salad
madame it with 2 fried eggs on top

PORK

BBQ PORK RIBS P,GL,D,N — 115
Traditional roasted rack of pork ribs, lathered in tangy BBQ sauce, coleslaw & fries

GRILLED PORK SAUSSAGE P, D, GL — 85
Sauteed & Balsamic glazed onions, mash potatoes, brussels spouts, sage gravy

SLOW-ROASTED SHORT RIB OF PORK P,D — 145
Bone in short rib form Belgian Menapian pork, Blackwell sauce, pickles, onions & baby potatoes

MAIN COURSE

CRISPY SKIN SALMON & CAPERS BUTTER S,D — 115
Salad verte, capers & lemon butter, confits cherry tomatoes, sauteed brocolini

FISH & CHIPS S,D, GL, A, D — 99
Beer battered crispy fried haddock fillet, fries & chunky tartare sauce

NORT SEA FISH WATERZOOI S,D, A — 135
Typical pot of steamed cod-loin, mussels, clams, grey peeled shrimps, samphire, lobster bisque & steamed potatoes

GRILLED CANADIAN LOBSTER S,D,GL — 175 / 325
Lemon and garlic butter, fresh herbs, organic green beans, onion and potatoes

STEAK TARTARE R,D,GL — 95
Raw freshly minced leen flank steak, topped with egg yolk, served with salad, fries & home made pickles

CHEESE BURGER D,GL — 79
Grilled Angus beef patty, onions, house dressing, cheese, gherkin, garnish & fries.

FULL BLOOD WAGYU BURGER D,GL — 115
Grilled 250gr full blood Wagyu beef patty, Comte cheese, pepper sauce, lettuce, beetroot onion relish, brioche bun & fries

BELGIAN BEEF CARBONNADE A,D,GL — 99
Grain fed Prime beef chuck, slow cooked in Leffe Brun served with endive salad & fries

STEAK FRITES "THE BUTCHERS CUT" A,D,GL — 99
Grilled Australian grass-fed onglet steak, red wine shallots, peppercorn sauce & fries

GRILLED RIB EYE — 169
300 gms of 250 days, grain-fed rib eye, garnish, one sauce of choice and fries

GRILLED TENDERLOIN — 175
250 gms Canadian tenderloin, garnish, one sauce of choice, and fries

VOL AU VENT GL,D — 85
Grain fed chicken fricassee, mushrooms, veal meatballs, puff pastry & fries

GRILLED LAMB CHOPS A,D,GL — 175
Stir-fry of green beans, onions, button mushrooms, crispy potatoes, rosemary glaze & herbs gremolata

GRAIN-FED CHICKEN BREAST D,GL — 98
Pan-fried skin-on chicken filet, oyster mushrooms, tarragon and mustard sauce & confits crushed potatoes

VEAL SCHNITZEL D,GL — 125
Breaded and pan-fried veal escalope, lemon , mixed salad, berry capers & fries

SPAGHETTI BOLOGNESE D,GL,A — 65
Traditional slow braised beef ragu "Bologna style" Parmesan cheese

MUSHROOM RISOTTO & TRUFFLE V, D, GL — 69
Mixed mushrooms, parmesan cheese & truffled cream.

SPINACH & MUSHROOM LASAGNE V,D,GL,N — 79
Creamy spinach, portobello mushrooms, sauteed eggplant, toasted pine nuts, tomato sauce & cheese.

MUSSELS Entertainer not applicable.

	HALF / FULL
MOULES MARINIÈRES S,A,D Classic steamed mussels with onion and celery	89 / 159
MOULES GARLIC CREAM S,A,D Signature garlic and cream sauce	99 / 169
MOULES WHITE WINE & CREAM S,A,D Steamed with white wine & cream sauce	99 / 169
MOULES THAI GREEN CURRY S Moules Marinieres cooked with a signature Thai green curry, topped with coriander and spring onion	99 / 169
MOULES PROVENÇALE S Moules Marinieres topped with a Mediteranean Provençale sauce	99 / 169
MOULES ROQUEFORT S,A,D Moules Marinieres topped with Roquefort sauce	99 / 169
MOULES TASTERS S,A,D 3 small pots of Moules: Marinieres, Thai green curry, garlic and cream	185



SIDES

BELGIAN FRIES VG — 32
Belgian mayonnaise, sea salt

MASHED POTATOES D,V — 30
Silky Agria potatoes with farmers butter

ROASTED VEGETABLES VG — 30
Root vegetables, beans, cauliflower, Brussels sprouts and brocoli

CAULIFLOWER GRATIN D,GL,V — 30
Cauliflower florets, in a rich cheese sauce, gratinated with Emmetale cheese

CREAMY SPINACH D,V — 40
A la minute wilted spinach and cream

GARLIC & HERBS SAUTEED MUSHROOMS D,GL,V — 30
Sauteed mixed mushroom, with garlic butter

SALADE VERTE VG — 25
Mixed local lettuce, house dressing

SAUTÉED BRUSSELS SPROUTS D — 25
Buttery Brussels sprouts, Parmesan cheese

DESSERTS

BRUSSELS WAFFLES GL,D

Nature with icing sugar	25
Vanilla ice cream & whipped cream	38
Strawberries and ice cream	38
Banana & chocolate sauce	38
extra toppings	15

PROFITEROLES GL,D — 36
Vanilla custard, whipped cream, Belgian chocolate, vanilla ice cream

MOELLEUX GL,D — 39
Baked Belgian chocolate cake, vanilla ice cream

CHEESECAKE GL,D — 35
Baked cheese cake, speculoos and caramel

BELGIAN CHOCOLATE MOUSSE D — 30
Like our grandmother use to make it, topped with chocolate crumble

BELGIAN TIRAMISU D,GL — 29
Belgian speculoos, biscuit, espresso, mascarpone

CRÊPES SUZETTE FLAMBÉED D,GL, A — 45
Flambeed with orange liqueur, orange caramel, vanilla ice cream

DAME BLANCHE D,GL — 35
Vanilla Ice cream , Belgian chocolate sauce, whipped cream, crumble.

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