GASTRO KITCHEN

FRESH BEGINNINGS

TOMATO & BEETROOT SALAD 60
Spread with Olive Oil, Fresh Oregano, Zaatar Leaves, Cucumber Vinaigrette & Burrata

GRILLED VEGETABLES SALAD 70
Grilled Zucchini, Eggplant, Carrots, Avocado, Asparagus & Crumbled Feta with Balsamic Cream

GASTRO CAESAR SALAD 70
Romaine Lettuce Spread with Caesar Dressing, Sourdough Croutons & Grated Parmesan
Add Chicken (25) or Shrimp (35)

SPINACH & HALLOUMI SALAD 70
Marinated with Citric Dressing, Red Quinoa & Grilled Halloumi Cheese

SOUP IT UP

OVEN-ROASTED TOMATO SOUP 40
An Oven-roasted Sugo Tomatoes, Garlic Croutons & Cream

CALDO TLALPEÑO 45
Chicken Broth with Vegetables, Rice, Chickpeas, Avocado, Shredded Chicken & Tortilla Chips



SOUK SELECTIONS

TABBOULEH 50
Fresh Chopped Parsley with Bulgur, Fresh Tomatoes, Onions & Lemon Juice

FATTOUSH 50
Baby Gem Lettuce, Cherry Tomatoes, Fresh Zaatar, Mint Leaves & Pomegranate Seeds

LAMB ARAYES 65
Arabic Spiced Seasoned Ground Lamb Stuffed Inside of Crispy Pita Bread

COLD MEZZE PLATTER 95
Hummus, Muhammara, Babaganoush, Vine Leaves & Garlic Labneh, Served with Fresh Baked Pita Bread

HOT MEZZE PLATTER 95
Homemade Falafel, Cheese Rakak, Meat Kibbeh, Chicken Liver & Arabic Spiced Soujuk, Served with Fresh Baked Pita Bread

GATHER & SHARE

POTATO & VEGGIES ENCHILADAS 80
Crispy Corn Tortilla Roll Stuffed with Potato & Vegetables, served with Coriander Sauce & Pico De Gallo

CHICKEN LARB GAI LETTUCE ROLL 82
Thai Spiced Minced Chicken Salad with Lettuce & Thai Basil

HONEY MUSTARD & TRUFFLE LAMB PITA TACOS 85
Green Agua Chile Sauce, Pickled Onions & Crispy Panko

SLOW COOKED FRIED BBQ BAO'S 90
48-hour Slow-cooked Short Ribs, Asian Slaw & Hoisin Sauce



GASTRO STONE BAKED BREADS

ARABIC FLAT BREAD 70
Garlic Labneh, Fresh Zaatar, Shredded Halloumi, Confit Tomatoes & Arabic Pickles

MARGHERITA FLAT BREAD 70
Fresh Mozzarella, Balsamic Cream & Basil Powder

GASTRO FLAT BREAD 75
Artichokes, Confit Black Garlic, Kalamata Olives, Grilled Pears & Feta Cheese

BEEF STEAK FLAT BREAD 80
Sourdough, Inside Skirt, Chimichurri, Sliced Avocado & Provolone Cheese

AL DENTE DELIGHTS



SPAGHETTI BOLOGNESE 75
The special of the House, with Fresh Tomato Sauce & Grounded Beef

PACCHERI PASTA PRIMAVERA 85
Large Pasta Tubes with Roasted Tomato Sauce, Zucchini & Peppers

ZERO WASTE 4 CHEESE RAVIOLIS 85
Bread and Mushroom Pure Stuffed Raviolis with a Mix of 4 Cheese Sauce & Parmesan Foam

PAPPARDELLE & FRUTTI DI MARE 105
Fresh and Tangy Tomato Sauce with Mix Seafood & Burrata Foam

Gluten Dairy Seafood Nuts Vegetarian

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BUN VOYAGE

THE VEGGIE 80
Portobello, Caramelized Vegetables, Between Avocado and Sesame Seeds & Vegan Cheese

GASTRO BURGER 85
Wagyu Beef Patty, Caramelized Onions, Cheddar, Veggies & Mustard Aioli in a Potato Bun

GASTRO CHICKEN BURGER 85
Homemade Chicken Patty, Caramelized Onions, Coriander Aioli & Gruyere Cheese

CHICKEN FINGER BLT 85
Crispy Chicken Tenders, Melted Monterrey Jack Cheese, Crispy Bacon, Tomato & Honey Mustard



GRILLED TO THRILL

CHICKEN BREAST 129

ANGUS TENDERLOIN 139

NY STRIP LOIN 149



RIB EYE STEAK 159

SAUCE IT YOUR WAY
Béarnaise, Peppercorn Sauce, Mushroom Sauce, Classic Jus



SIDE BY SIDE

BROCCOLINI AND ALMOND BUTTER 30

TRUFFLE & PARMESAN SMASHED POTATOES 30

ROASTED BABY POTATOES 30

GLAZED BABY CARROTS 30

VEGETABLES YOUR WAY 30
(Sauté, Steamed, Grilled, Roasted)

FRENCH FRIES, CURLY FRIES OR STEAK FRIES 30



ALL ABOUT THE MAINS

VEGAN PAD THAI 75
Glass Noodles, Tofu, Vegetables & Peanuts, Cooked in a Light Sauce

DRIED CHILIES MARINATED CAULIFLOWER STEAK 85
Served with Red Cabbage Pure & Sauté Edamame

CHICKEN ANTICUCHOS 90
Mild Chili Paste Marinated Chicken Served with Green Salad & Steak Fries

GRILLED HERBED CHICKEN 90
Marinated with Rosemary, Lemon, & Garlic, Served with Roasted Seasonal Vegetables & Pan Jus

MUSHROOM & CORN SALTADO 99
A Mix of Wild Mushrooms Cooked with White Corn, Garlic Rice & Coriander

MEDITERRANEAN SEABASS CASSEROLE 100
Steamed Seabass, Served with a Chunky Tomato Sauce, Black Olives, Capers & Fresh Oregano

PASSION FRUIT GLAZED SALMON 105
Served with Tender Baby Carrots & Blanched Broccoli

LOMO SALTADO 125
Peruvian Beef with Garlic Rice, Coriander, Crispy Corn & Soy Base Spiced Sauce

CHIMICHURRI LAMB CHOPS 125
South American Chimichurri Marinated Lamb Chops, Served with Pickled Salad & Roasted Potatoes

ARABIC MIX GRILL 175
Lamb Kebab, Chicken Shish Taouk, Lamb Kofta, Crispy Potatoes, Served with Garlic Sauce & Tahina

SEAFOOD FEAST 180
Omani Lobster Tail, Jumbo Prawns & Green Mussels, Served with Garlic Butter Sauce



LAST BITES

CITRUS MANGO TREAT 65
White Mousse & Gluten Free Crumble Mango Calamansi Compote

MONSTER MASH 65
Monster Cookie, Ice Cream, Honey Comb, Candy, Chocolate Sauce & Raspberry Sauce

CRUNCH PISTACHIO CANNOLI 65
Pistachio Cannoli, Kunafa Crunch, Pistachio Gel & Vanilla Sauce

PEACHY PINEAPPLE COCONUT CRUMBLE 65
Coconut Mousse, Caramel Pineapple Reduction, Peach Sauce, Ice Cream & Berries Crumble

SEASONAL FRUIT PLATTER 65

Gluten Dairy Seafood Nuts Vegetarian

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LEGENDS IN A GLASS

ESPRESSO MARTINI 70
Vodka, Espresso, Coffee Liqueur, Vanilla

HUGO 70
Gin, Elderflower, Prosecco, Club Soda

NEGRONI 70
Gin, Red Vermouth, Campari

DAIQUIRI 75
Rum, Lime Juice, Sugar

APEROL SPRITZ 75
Aperol, Prosecco, Club Soda

PINA COLADA 75
Rum, Coconut, Pineapple Juice, Cream of Coconut, Cream

MARGARITA 75
Tequila, Triple Sec, Lime Juice, Agave

BELLINI 80
Prosecco, Peach Puree

WHISKEY SOUR 80
Bourbon, Sugar, Lemon, Egg White/ Vegan Foamer

WHISKEY CABINET

BALLANTINE'S	55	950
JOHNNY WALKER RED LABEL	60	1200
JIM BEAM	65	1550
JAMESON	65	1550
JACK DANIEL'S NO.7	70	1600
CHIVAS REGAL 12	70	1600
JOHNNIE WALKER BLACK LABEL	75	1750
CHIVAS REGAL 18	99	2350
J.D SINGLE BARREL	80	1950

G&T PLAYGROUND

BEEFEATER	55	950
BEFEEATER PINK	55	950
BOMBAY SAPPHIRE	55	950
TANQUERAY	55	950
TANQUERAY 10	65	1550
BEEFEATER 24	65	1550
HENDRICKS	70	1600
ROKU GIN	70	1600
NADAR GIN	75	1750
MONKEY 47	75	1750



SHARE THE FUN

SPANISH SANGRIA 60 225
White, Rose or Red

BEER BUCKET (3 BEERS) 135
Amstel, Heineken

BEER BUCKET (5 BEERS) 230
Amstel, Heineken

THE VODKA VAULT

ABSOLUT BLUE	55	950
STOLICHNYA GOLD	55	950
GREY GOOSE	75	1750
BELVEDERE	75	1750
BELUGA	75	1750
ABSOLUT ELYX	75	1750
CIROC	85	1950



CHAMPAGNE CLUB

MOET CHANDON, BRUT, FRANCE 950
Revealing Aromas of Pear, Citrus and Brioche

VEUVE CLICQUOT 1150
Apple, Citrus and Caramel and a Slightly Spicy Finish

DOM PERIGNON 2006 3500
Featuring Notes of Toast and Coffee, Aromas of Vanilla and Cream

SINGLE MALT

LAPHROAIG 10	70	1600
TALISKER 10	75	1750
GLENMORANGIE	80	1850
GLENFIDDICH 12	85	1950
MACALLAN 12	90	2150



RAKI RITUALS

YENI RAKI	40	630
YENI SERI	45	850

BORN TO RUM

HAVANA CLUB ANEJO 3 YEARS	55	950
BACARDI SUPERIOR	55	950
SAILOR JERRY	59	1000
BACARDI 8 AN`OS	70	1600
HAVANA CLUB ANEJO 7 YEARS	75	1750
RON ZACAPA 23	105	2500

TEQUILA TRAIL

OLMECA BLANC	55	950
OLMECA GOLD	55	950
PATRON XO CAFÉ	60	1200
PATRON SILVER	80	1850
PATRON INCENDIO	85	1950
PATRON ANEJO	85	1950
DON JULIO	99	2350



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WHITE COLLECTION

TABLE MOUNTAIN, SAUVIGNON BLANC, SOUTH AFRICA Citrus Notes, Dry White, and a Hint of Green Apple	60	255
LINDEMAN'S CHARDONNAY VIOGNIER, SOUTH AFRICA Aromas of Citrus, Pear Drop, Stone Fruits, Well Balanced	60	255
VINUVA, PINOT GRIGIO, SICILY, ITALY Dry, Refreshing, Delicate, Light, with Apple Scent	65	275
LUPI REALI, TREBBIANO, ABRUZZO, ITALY Dry, Light Bodied, Pear Drops, Peaches with a Touch of Citrus	65	275
GERARD-BERTRAND, NATURAE, CHARDONNAY, FRANCE Dry and Citursy, Consisting Hints of Peach, Strawberries and Vanilla		295
BABY DOLL YEALANDS, SAUVIGNON BLANC, NEW ZEALAND Stone Fruit and Guava, Herbs and a Touch of Citrus		350
PARÉS BALTÀ, BLANC DE PACS CLASICA, CATALUNYA, SPAIN Iconic Catalonian Blend, Fresh, Intense Floral Aroma		395

PINK PERFECTION

EMOTIVO, PINOT GRIGIO BLUSH, LOMBARDIA, ITALY Light Aromatic and Sweet Fruit Notes of Melon and Citrus	65	275
HAMPTON WATER, ROSE, FRANCE Dry, Grapefruit Notes, Crisp, Melon & Citrus		425
CHATEAU D'ESCLANS, WHISPERING ANGEL ,COTES DE PROVENCE, FRANCE Fresh Peach and Strawberry Notes and Crisp Berry Hint		550

BUBBLES & BLISS

DE BORTOLI, PINOT NOIR & CHARDONNAY, AUSTRALIA Medium Green Apple & Citrus, Lively Bubbles	65	275
ALBERTO NANI, PROSECCO DOC, VENETO, ITALY Flavours of Apple, Peach and Pear		350
GERARD-BERTRAND, PAPILOU SPARKLING ROSE, FRANCE Expressive Red Fruits, Fruity, Gourmet Finish		395

THE RED ROOM

ARALDICA, BARBERA, ITALY Ruby Red, Plum Notes, Savory Hints, Wild Berry Finish	60	255
GERARD-BERTRAND NATURALYS, PINOT NOIR, FRANCE Ripe Cherry & Wild Raspberry, Spicy Notes, Balanced Finish	65	275
WOLF BLASS, EAGLE HAWK, MERLOT, AUSTRALIA Medium, Soft Tannins with Plum, Cherries	70	325
PARES BALTA, CABERNET SAUVIGNON, CATALUNYA, SPAIN Velvety, Soft with Red Fruits and Vanilla Notes		350
WOODBRIDGE, CABERNET SAUVIGNON, CALIFORNIA, USA Bold, Full-bodied, Smoky, Cherry and Cinnamon		330
TRILOGY, SYRAH & GRENACHE, CÔTES DU ROUSSILLON, FRANCE Rare Red Blend, Medium Body, Licorice Touch		495

HOPPY ENDING

BEER 0.0%	
HEINEKEN 0.0	32
CIDER	
STRONGBOW	48
BOTTLE	
AMSTEL	52
HEINEKEN	52
PERONI	53
CORONA	55
STELLA	53
DRAUGHT	
HEINEKEN	60





HYDRATION STATION

	500ML	1L
ACQUA PANNA	26	40
SAN PELLEGRINO	30	45

	330ML	750ML
MA HAWA STILL	16	28
MA HAWA SPARKLING	20	32

CAFFEINE FIX

ESPRESSO/ DOUBLE	21/27
TEA SELECTION	21
AMERICANO	24
CAPPUCCINO	27
LATTE	27
ICED COFFEE	27



FRESH JUICES

ORANGE, WATERMELON, MANGO LEMON & MINT, PINEAPPLE, APPLE	28

FIZZY FAVOURITES

COCA COLA, DIET COKE, FANTA, SPRITE, ZERO COCA COLA	25

JUST MOCKTAILS

VIRGIN MOJITO Classic | Strawberry | Passionfruit	45
LIKE A VIRGIN Pineapple Juice, Cream of Coconut, Coconut Syrup, Cream	45
FROZEN VIRGIN DAIQUIRI Strawberry | Passionfruit | Peach	45

0% COCKTAILS



LYRE'S DARK 'N SPICY 0% ABV Rum, Vanilla, Ginger	45
LYRE'S AMARETTI SOUR 0% ABV Amaretti, Egg White, Lemon, Sugar, Aromatic Bitters	45
LYRE'S GINGER MOJITO 0% ABV Rum, Ginger Ale, Lime, Sugar, Mint	45

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