Draught Beer

	½ Pint	Pint
Carlsberg	30	48
Stella Artois	33	55
Heineken	33	55
Peroni	38	60
Paulaner Weissbier	38	60

Bottled Beer

Carlsberg	36
Heineken	42
Tiger	45
Kirin	45
Corona	45
Thatcher's Cider - 500ml	55
Bucket of 5 Carlsberg	150

Gin

	Shot	Bottle
Tanqueray	40	750
Bombay Sapphire	44	800
Hendricks	55	1400
Gin Mare	55	1400

Rum

Bacardi Superior	40	750
Bacardi Black	50	800
Sailor Jerry Spice	55	900

Tequila

El Jimador Silver	40	750
Patron Silver	80	1500

Vodka

Stolichnaya	40	750
Absolut Blue	45	850
Belvedere	70	1500
Grey Goose	70	1500

Whiskey

Johnnie Walker Red Label	40	750
Jim Beam	45	850
Jameson	55	950
Jack Daniels No. 7	60	1100
Johnnie Walker Black Label	70	1400
Chivas Regal 12yrs	70	1400
Chivas Regal 18yrs	130	3150
Glenfiddich 12yrs	75	
Macallan 18yrs	230	

Haze Signature Cocktails

Bee Famous 55
whisky, lemon & orange juice, sugar syrup, honey grenadine

Thyme & Place 55
vodka, lemon & pineapple juice, fresh raspberry, coconut syrup, thyme leaves

Antidote 55
vodka, lemon juice, sugar syrup, passion fruit syrup

Apple Pom 55
gin, apple & lemon juice, pomegranate seeds, grenadine, basil

Dill with Me 55
gin, lemon juice, sugar syrup, dill & basil

Passionada 55
rum, lemon & pineapple juice, fresh passion fruit, strawberry syrup

Quemint 62
gin, cucumber, mint leaves, vanilla syrup

Butterfly G&T 62
gin, maraschino liqueur, saffron syrup, lime juice, foam

Red Bull Cocktails

Red Bull Vodka 58
vodka with Red Bull

Gin 72 58
gin with Red Bull SugarFree (72 cals)

Watermelon Gin 58
gin with Red Bull Red Edition (Watermelon)

Bubbles

Conte Fosco Cuvée Brut, *Italy*	48	230
Zonin Prosecco Brut, *Italy*		275
Moët & Chandon Brut Champagne, *France*		1200

White Wine

Table Mountain Sauvignon Blanc, *South Africa*	40	200
Rioja Vega Blanco, *Spain*	45	220
Soave Classico Bolla Retro, *Italy*	45	225
Hardy's 'The Riddle' Chardonnay, *Australia*	50	230
De Bortolio 'Vivo Chardonnay, *Australia*		210
Gérard Bertrand Réserve Sauv Blanc, *France*		260
Perelada Nomes Garnatxa Blanca, *Spain*		310

Rosé Wine

Santa Carolina 'Vistana' Rosé, *Chile*	45	200
Torres Viña Esmeralda Rosé, *Spain*		250

Red Wine

Table Mountain Cabernet Sauvignon, *South Africa*	45	200
Terre Allegre Sangiovese IGT, *Italy*	50	230
Torres Sangre de Toro, *Spain*		200
Arcadian Shiraz, *Australia*		230
Anakena Birdman Cabernet Sauvignon, *Chile*		250
Los Vascos Cabernet Sauvignon, *Chile*		290

All prices are in AED & are inclusive of
7% Municipality Fee, 10% Service Charge & 5% VAT

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Salads

Classic Caesar Salad *(E, SF, G, D, M, SB)* — 52
baby gem, crispy turkey bacon, boiled egg,
herb croutons, Caesar dressing
Add chicken 15
Add prawns 20

Classic Greek Salad *(V, D, M, SUL)* — 50
romaine lettuce, cherry tomatoes, bell peppers,
kalamata olives, Greek feta, lemon vinaigrette

Roasted Beetroot & White Bean Hummus *(V, G, D, N, SE)* — 52
Greek feta, baby spinach, orange, hazelnut, sourdough

Pugliese Buratina *(G, D, SUL)* — 65
heirloom tomatoes, basil, pistou,
apple balsamic reduction, grilled focaccia

Catalana Prawn Salad *(SF, M, C)* — 68
poached prawns, fennel, mixed greens, celery, grapefruit,
cherry tomato, radish, oregano-orange dressing

Signature Snacks

Hummus & Lamb Kawarma *(G,SE)* — 55
sautéed lamb, pickled onion, dukkah,
pomegranate molasses, mint leaves, pita bread

Crispy Fried Shrimps *(G, N, SF, M, SB, E)* — 60
harissa aioli, lemon

Crispy Calamari *(SF, G, M, SB, E)* — 56
lemon, lemon chili aioli

Cheesy Chicken Croquettes *(G, D, M)* — 55
romesco sauce, chili jam

Vegan Switch Kawarma *(VG, G, SE)* — 65
hummus, pickled onion, radish, rocket,
mint leaves, tahini sauce, pita bread

To Share

Falafel Hummus Bowl *(V, G, D, SE, SB)* — 48
green salad, pickled chili & radish,
dukkah, chili yoghurt tahini sauce

Garlic Prawns *(SF, G, D)* — 68
chili tomato relish, garlic bread

Lamb Arayes *(G, D)* — 65
pita bread, pickled veggies, garlic yoghurt sauce

Golden Fish Fillet Fingers *(SF, G, D, M, SB, E)* — 75
kunafa-crusted white fish, thick-cut fries,
lemon, tartare sauce

Our Soups

Avgolemono *(G,C)* — 48
Greek-style chicken broth with lemon & rice

Roasted Tomato Soup *(G, D)* — 42
homemade creamy tomato soup with garlic bread

From Our Charcoal Oven

Charcoal Roasted Lamb Kofta *(D, G)* — 85
smoked eggplant & yoghurt, red onion parsley salad,
green chermoula sauce, mixed green salad, pita bread

Chicken Shish Tawouk *(D, G)* — 85
Greek yoghurt, Khashkhash tomato sauce,
red onion & parsley salad, pita bread

Grilled Baby Chicken *(M)* — 95
white bean & bell pepper fricassee

Pan-Seared Sea Bass Fillet *(SF, M, SB)* — 115
crushed potato & olives, sautéed french beans,
sauce vierge, lemon chili aioli

Grilled Pure Black Angus Striploin MB2+ *(D)* — 165
mashed potato, roasted garlic, peppercorn sauce

Grilled Aussie Lamb Chops *(M)* — 150
roasted seasonal veggies, mixed greens, rosemary jus

Mixed Grill Platter *(E, G, M, SB)* — 220
shish tawouk, lamb kofta, lamb chops, lamb arayes,
mixed green salad, pita bread, garlic mayo, chili harissa

Sandwiches, Burgers

Turkey Ham & Cheese Sandwich *(G, D, N, SB)* — 48
sourdough, caramelised onion, emmental cheese,
romesco almond pistou, rocket, potato chips

Panini Sandwich *(V, G, D, SB, SUL)* — 52
ciabatta, tomatoes, buffalo mozzarella cheese,
rocket, basil pistou, balsamic reduction, potato chips

Grilled Chicken Wrap *(E, G, M, SB)* — 50
fajita bread, grilled chicken, romaine lettuce,
tomato, cucumber pickles, garlic sauce, french fries

Beef Sliders *(E, G, D, M, SB)* — 68
caramelised onion, baby gem, tomato,
harissa mayo, brioche bun, french fries

Fried Chicken Burger *(E, G, D, M, SB)* — 64
romaine lettuce, cabbage slaw, pickled cucumber,
chili mayo, brioche bun, french fries

'Switch - C' Vegan Kebab Wrap *(VG, G, SB, SE)* — 70
fajita bread, vegan kofta, romaine lettuce, tomato,
cucumber pickles, tahini sauce, french fries

'Switch - C' Vegan Burger *(VG, G, SB, M, SE)* — 80
vegan bun, vegan patty, baby gem lettuce, tomato,
grilled onion, avocado, gherkins, french fries

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Mezze Corner

Roasted Eggplant Moutabal *(G, D)* — 42
Greek yoghurt, garlic, pomegranate, pita bread

Haze Tzatziki *(V, G, D)* — 42
Greek yoghurt, cucumber, mint, dill, pita bread

Chickpea Hummus *(V, G, SE)* — 42
tahini, fresh garden vegetables, olive oil, pita bread

Mezze Platter *(SF, G, D, SE, SB)* — 90
hummus, tzatziki, eggplant moutabal, marinated olives,
falafel, fried calamari, vegetable crudités, pita bread

Pasta

Mushroom Rigatoni *(V, D, G)* — 68
creamy mushroom ragu, Grana Padano, herb crumbs

Spaghetti & Meatballs *(D, G)* — 72
tomato marinara sauce, spaghetti, basil, Grana Padano

King Prawn Linguine *(SF, G, D)* — 86
king prawns, tomato, garlic, herb crumbs, basil, chili oil

Side Dishes

Mashed Potato *(V, D)* — 26

Roasted Seasonal Veggies, Paprika Aioli *(E, V, M, SB)* — 30

Sautéed Beans *(VG)* — 28

French Fries *(V, SB)* — 28

Garlic Bread *(V, G, D)* — 32

Desserts

Tiramisu *(E, G, D, N)* — 45
classic house recipe

Pistachio Cheesecake *(E, D, G, N)* — 48
berry relish

Dark Chocolate Lava Cake *(E, D, G)* — 50
vanilla ice cream, berry sauce

Crème Brûlée *(E, G, D, N)* — 48
textures of citrus fruits, lemon meringue

Ice Cream Bowl *(D)* — 38
vanilla, strawberry, chocolate

Seasonal Fruit Platter — 40

(N) Nuts (G) Gluten (SF) Seafood (D) Dairy (VG) Vegan (V) Vegetarian (SE) Sesame
(E) Egg (C) Celery (M) Mustard (SB) Soybean (SUL) Sulphur Dioxide (L) Lupin
All Prices are in UAE AED & Inclusive of 5% VAT, 7% Municipality Fee & 10% Service Charge

switch - Local, sustainable and delicious plant-based meat alternatives.

Do let us know of any food or beverage allergies. and it would be
our pleasure to adjust the menu accordingly.

Consumption of raw or undercooked meat, seafood, or poultry products,
such as eggs, may increase your risk of food-related illness.