SALAD

BURRATA (MLK/CRL/SUL) C — 60
Heirloom tomato, balsamic glaze, pesto

QUINOA CHICKEN SALAD (MLK/NT/CRL/SUL) B — 54
Slow cooked chicken, mesclum, green apple, feta cheese,
toasted almond, balsamic dressing

GREEK SALAD (MLK, V) C — 52
Romaine lettuce, cherry tomato, feta cheese, capsicum, red onion,
olives, oregano, lemon & olive oil dressing

COLD APPETIZER

MEDITERRANEAN SEA BASS CEVICHE (FSH/MUS/CEL) B — 65
Citrus, avocado, shallot, ginger, honey vinaigrette

BEEF CARPACCIO (MLK) E — 70
Gherkins, truffle paste, rocket leave,
lemon & olive oil dressing, parmesan flaks

CRISPY EGGPLANT MILLE FEUILLES (MLK) C — 52
Feta cheese, cream cheese, semi dried tomato dressing

HOT APPETIZER

MOULES MARINIÈRE (MOL/MLK/SUL) B — 72
Mussels cooked in a creamy white wine sauce
served with skinny fries

CRISPY CALAMARI (MOL/CRL) D — 55
Saffron aioli, red chilli, spring onion, coriander, lemon

CLASSIC MARGHERITA PIZZETTA (CRL/MLK) C — 52
Mozzarella cheese, tomato sauce, fresh basil

SOUP

Moroccan Harira (CRL) E — 48

Traditional Minestrone (CEL) B — 45

Please inform us of any allergies or intolerances before the order.

CRL - Cereals / MLK - Milk / DF - Dairy - Free / EGG / FSH - Fish / MOL - Molluscs / SF - Shellfish / VE - Vegan / V - Vegetarian / GF - Gluten Free
NT – Nuts / PN - Peanuts / SES - Sesame Seeds / CEL - Celery / SOY - Soybean / MUS - Mustard / LUP - Lupin / SUL - Sulphites / AF - Alcohol-Free

All prices are in UAE Dirham and are inclusive of all applicable service charges and VAT.

PASTA & RISOTTO

LOBSTER LINGUINE (SF/MLK) E — 80
Cherry tomato confit, red onion, garlic, basil, parmesan cheese, bisque sauce

ZUCCHINI PESTO RIGATONI (CRL/MLK) B — 62
Eggplant, zucchini, cherry tomato, green pesto, garlic, onion,
roasted pine seeds, parmesan cheese

WILD MUSHROOM & SPINACH RISOTTO (CRL/MLK/SUL) C — 68
Arborio rice cooked with onion, garlic, white wine, cream
topped with pine nuts & parmesan cheese

MAIN COURSE

GRILLED SPANISH OCTOPUS (MOL/CEL/MLK) C — 75
Served with roasted baby potato, smoked paprika, lime parsley sauce

LINE CAUGHT SEABASS (FSH/MLK) C — 80
Cauliflower purée, sautéed broccoli, citrus beurre blanc

LAMB COUSCOUS (CRL/MLK) E — 78
Moroccan couscous with lamb

GREEK MOUSSAKA (CRL/MLK) D — 70
Layers of potato, beef, courgette, tomato, onion, garlic
topped with aubergine, béchamel sauce, mozzarella cheese & Greek salad

STEAK FRITES (CRL/MLK/CEL) E — 120
Grilled beef steak served with pepper, béarnaise,
mushrooms sauces & French fries

AUBERGINE PARMIGIANA (MLK/V) C — 70
Grilled eggplant, tomato concasse, mozzarella, parmesan cheese

DESSERT

TIRAMISU (MLK/CRL) D — 50
Lady finger, mascarpone mousse, coffee and chocolate coffee sauce

CHOCOLATE GARDEN (GF/MLK) C — 54
Gluten free vegan chocolates served with seasonal berries

TARTE TATIN (EGG/CRL) C — 52
Baking caramelized apple tart, topped with vanilla ice cream

BAKLAVA (NT/CRL/MLK) B — 55
Layers of filo pastry, honey, nuts, orange-scented syrup

EXOTIC FRUIT PLATTER (V) B — 48
Mixed seasonal fresh fruit with mint

A Very low < 0.40 kg CO_2e/meal
B Low 0.40-0.90 kg CO_2e/meal
C Medium 0.90-1.80 kg CO_2e/meal
D High 1.80-2.60 kg CO_2e/meal
E Very high ≥ 2.60 kg CO_2e/meal

Klimato