QWERty

Restaurant, Bar & Terrace

Where every bite hits
the right key.



THE SCOOP

Some people collect souvenirs. Quentin collected meals.

Long before Qwerty became a restaurant, it existed in notebooks, boarding passes and late-night conversations. As an editor, Quentin travelled the world chasing stories, discovering the neighbourhood restaurants and unforgettable dishes that stayed with him long after the headlines faded.

Qwerty is where those memories found a permanent address. The menu isn't tied to one country or one tradition. Instead, it brings together the flavours Quentin returned to time and again, from ramen after a long night in Tokyo and carpaccio on the Riviera to New York-style pastrami, proper British fish and chips, handcrafted pies and bistro steaks. Every dish has earned its place through experience, not fashion.

That same philosophy continues with our drinks. Our wine list celebrates sustainable producers, organic labels and bottles chosen with care, alongside timeless cocktails and champagne for the moments worth celebrating.

Like any good newsroom, Qwerty is built around conversation. Whether you're joining us for lunch, drinks on the terrace or dinner with friends, we hope you'll leave with a great meal, a great story, and every reason to return.



STARTERS

COLD

SILKY HUMMUS (Vg)(G)(N) 48
hazelnut falafel, za'atar pita bread

DIRTY MARTINI PRAWN COCKTAIL (Al)(Cr)(E)(M) 69
citrus-poached prawns on a bed of baby gem, stirred,
not shaken, with olive juice & more

SALMON CEVICHE (F)(R) 69
thinly sliced salmon, cucumber dressing, & fresh jalapeño

BEEF CARPACCIO (M)(Mu)(E)(R) 79
beef carpaccio with parmesan, cherry tomatoes, rocket leaves,
with a touch of olive oil & classic creamy mustard dressing

HOT

CONFIT TOMATO & BASIL SOUP (G)(V) 42
slow-roasted vine tomatoes, basil oil, toasted sourdough

SPINACH & RICOTTA PUFF PASTRY (E) (G) (M) (V) 59
golden-baked puff pastry filled with fresh spinach, ricotta cheese
with tomato and basil coulis.

SCOTCH EGGS, QWERTY STYLE (E)(G)(Mu) 59
organic eggs wrapped in seasoned minced beef, coated in
breadcrumbs & served with piccalilli

CRISPY DUCK SPRING ROLLS (G)(S) 62
hoisin glaze, pickled cucumber, chilli jam

BEEF CHORIZO & MANCHEGO CROQUETAS (G)(M)(E) 65
smoked paprika aioli

CRISPY CALAMARI (Mo)(E)(G)(M) 69
smoked paprika, chipotle mayo, lime

All prices are in AED and inclusive of 10% service charge, 7% municipality fees and 5% VAT

For any allergen or dietary requirements, please ask the Qwerty team

(Ce) celery | (Cr) crustaceans | (E) egg | (F) fish | (G) gluten | (L) lupin | (M) milk | (Mo) molluscs | (Mu) mustard | (N) tree nuts | (P) peanuts | (S) soybeans | (Se) sesame | (Su) sulphites | (V) vegetarian | (Vg) vegan | (R) raw item | (Al) alcohol

Raw-item notice: Consuming raw or undercooked animal products may increase the risk of food-borne illness. Further information is available on request.

SALADS

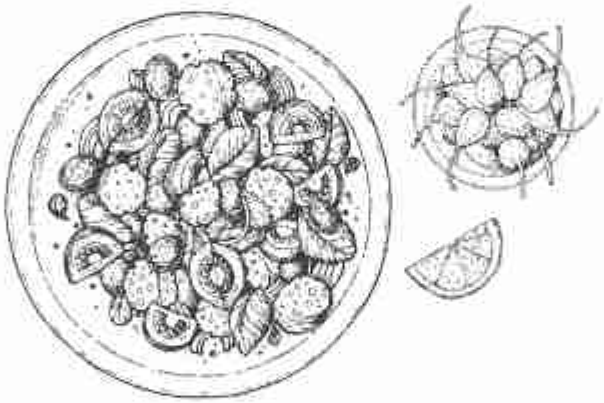
GREEK SALAD (M)(Mu)(V) 65
vine tomatoes, black Kalamata olives, red pepper, feta, red onion, cucumber, herbs, balsamic oregano dressing

CHARRED BROCCOLINI, CHICKEN & QUINOA BOWL (S)(N)(Se) 68
grilled chicken, toasted almonds, pomegranate, lemon-tahini dressing

VELVET WATERMELON SALAD (G)(M)(S)(Se)(V) 69
watermelon, marinated grilled halloumi, fresh za'atar, mint, rocket salad, black olives, croutons with sumac dressing

CLASSIC CAESAR SALAD (M)(E)(G) 69
lettuce, parmesan, crispy beef bacon, croutons, Caeser dressing
Add Chicken - 25 Add Prawns - 30 (Cr)

QWERTY BAKED SALMON SALAD (F)(M) 79
baked salmon, served with mixed greens, avocado, beetroot, fresh orange segments & creamy dill yoghurt



"I EAT SALAD FOR THE SAME REASON I FLOSS: TO FEEL MORALLY SUPERIOR." — UNKNOWN

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THE FISHMONGER

BEER-BATTERED MARKET FISH & CHIPS (F)(G)(M)(E)(Al) 125
chunky chips, mushy peas, tartar sauce, lemon –
the one dish we simply couldn't drop

PAN-SEARED SEA BREAM FILLET (F)(M) 135
grilled fillet served with Mediterranean vegetables,
olive oil, & fresh herbs

GRILLED MEDITERRANEAN SEA BASS (F)(M) 135
sautéed vegetables, lemon cream sauce

GRILLED SALMON (M)(F) 135
grilled salmon, creamy mashed potato, Provençal sauce, lemon

GRILLED TUNA STEAK (F)(S) 149
tuna steak, fried onion purée, chimichurri

THE BUTCHER

GRILLED BABY CHICKEN (M)(S) 139
marinated chicken, potato, & sautéed mixed vegetables

GRILLED LAMB CHOPS (M) 175
lamb chops, aromatic herbs, baked potato, & chimichurri sauce

GRILLED RIBEYE (300g) (M) 195
grilled ribeye, chimichurri sauce, rocket salad

GRILLED TENDERLOIN (240g) 195
grilled tenderloin, chimichurri sauce, rocket salad

SIDES

Qwerty fries (G)(V)	30	Seasoned sautéed vegetables (Vg)	30
Sweet potato fries (Vg)	30	Green Salad (Vg)	30
Mashed potato (M)	30	Broccolini (M)(Vg)	45
Truffle fries (M)	35		

SAUCES (G)

Béarnaise (E)(M) • Peppercorn • Mushroom (M) • Red Wine (Al) • Chimichurri

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THE HANDCRAFTED PIES

HOMEMADE BRITISH PIES TRADITIONALLY PREPARED WITH LOTS OF TLC

VEGETABLE & WILD MUSHROOM WELLINGTON (G)(M)(V) 69
golden puff pastry Wellington filled with vegetables, wild mushrooms & spinach, served with mushroom-thyme jus & seasonal root vegetables

SHEPHERD'S PIE (G)(M) 85
slow-braised lamb shank stew topped with cheddar cheese mash

CREAMY CHICKEN & LEEK PIE (E)(G)(M) 85
served with broccolini & mashed potato

STEAK & VEGETABLE PIE (E)(G)(M) 90
served with root vegetables & mashed potatoes

THE ONES WE COULDN'T TAKE OUT

MISO RAMEN (E)(G)(S)(F) 69
traditional miso ramen soup, tender beef short rib, dashi broth, shimeji mushrooms, fresh bok choy, topped with a boiled egg
Upgrade to large for ৳25

SINGAPORE NOODLES (E)(S)(G)(Se) 85
a Qwerty classic, egg noodles with
fresh Asian vegetables & a sesame lime dressing

Choose your level of spice: Mild / Medium / Spicy
Add Chicken - 15 Add Shrimp - 20 (Cr)

CHICKEN SCHNITZEL HOLSTEIN (M)(E)(G) 95
breaded chicken breast served with crispy potatoes, fried egg, green salad, & shaved parmesan

LAMB CURRY (G)(M) 95
slow-cooked lamb, aromatic spices & gravy, served with papadum & basmati rice



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SANDWICHES

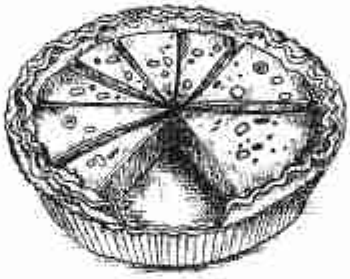
QWERTY VEGGIE SANDWICH (G)(M)(Mu)(V) 75
toasted brioche bread, mixed grilled vegetables, yellow cheddar cheese, paprika mayo with fries

BLT CHICKEN SANDWICH (G)(E)(M)(Mu) 79
grilled chicken breast, beef bacon, lettuce, tomato, avocado, sourdough, mustard mayo and fries

MONTE CRISTO SANDWICH WITH VEAL HAM (M)(G)(E) 89
veal ham, Swiss cheese and cheddar layered between slices of bread; the assembled sandwich is dipped in egg batter, finished with icing sugar & served with cranberry dip and sweet potato fries.

PASTRAMI SANDWICH – NEW YORK DELI STYLE (G)(Mu)(M) 98
thick-cut pastrami on warm sourdough with spicy mustard, inspired by New York's legendary delis with sweet potato fries

QWERTY DOUBLE SMASHED BURGER (E)(G)(M)(S) 110
two smashed Wagyu beef patties, melted cheddar, Qwerty secret spread & pickles, served with seasoned fries



DESSERTS

PROFITEROLES (G)(M)(E) 40
choux pastry, chocolate sauce

BRITISH TRIFLE (A)(G)(M)(E) 40
a layer of sherry-soaked sponge fingers, mixed berry compote with fresh peaches, covered in custard, topped with whipped cream & dusted with chocolate

CHOCOLATE & MARMALADE CHEESECAKE (G)(M)(E) 42
homemade baked dark chocolate cheesecake, candied orange peel

BREAD & BUTTER PUDDING (G)(M)(E) 42
an all-time classic! Layers of pain au chocolat & croissants, traditional spices, served with a rich homemade custard.... love it

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BAR & LOUNGE GRAZERS

CHEESY FRIES (M)(V) 45
frennh fries, melted cheddar, mozzarella

DIP PLATTER (M)(S)(Se)(V) 45
edamame hummus, tzatziki, avocado dip, potato chips

MINI MUSHROOM PIE (G)(M)(V) 49
mini golden pastry pie filled with sautéed mixed mushrooms, onion, garlic, fresh thyme, creamy mushroom sauce

CHICKEN GYOZA (G)(S)(Se) 55
chicken-filled gyoza, ginger-soy dipping sauce, lime, sesame seeds

BREADED CHICKEN TENDERS (E)(G)(M) 59
breaded chicken tenders, ranch dressing, Parmesan, chives

MINI SAUSAGE ROLLS (E)(G)(M) 60
currywurst sauce

BEEF TARTARE ON BRIOCHE TOAST (E)(G)(M)(Mu)(R) 60
raw beef tenderloin, toasted brioche, creamy mustard sauce, capers, gherkins

CRISPY PRAWN WONTONS (Cr)(E)(G)(M)(S) 65
prawn-filled wontons, garlic-soy dipping sauce

LOBSTER ROLL (Cr)(E)(F)(G)(M) 69
lobster, buttered potato bun, chipotle mayonnaise, chives

SPICY TUNA CRISPY RICE (E)(F)(M)(Mu)(R)(Se)(S) 69
crispy rice, raw tuna, spicy mayonnaise, jalapeño



"BEAUTY WILL BE EDIBLE, OR WILL NOT BE AT ALL." — SALVADOR DALÍ

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QWERTY

DRINKS



"Dear alcohol, we had a deal where you would make me funnier, smarter, and a better dancer... I saw the video... we need to talk."

Follow us to know more!

qwertydxb qwertydxb +971 4 427 1000

FIZZ

I'm forever drinking bubbles...
Some fizzy favourites made our shortlist.

Aperol Spritz 55
Aperol, sparkling wine, soda

Bellini 55
Sparkling wine, peach liqueur, peach purée

Mimosa 55
Sparkling wine, orange juice

Old Cuban 59
Bacardi Carta Blanca, simple syrup, lemon juice, mint, sparkling wine, aromatic bitters

"I DRINK TO MAKE OTHER PEOPLE MORE INTERESTING."
— GEORGE JEAN NATHAN



SOURS

Your choice of spirit enthusiastically shaken with bitters and poured over ice.

Rum 50
Bacardi Carta Blanca, simple syrup, lemon juice, aromatic bitters, egg white

Johnnie 50
Johnnie Walker Red Label, simple syrup, lemon juice, aromatic bitters, egg white

Bourbon 55
Four Roses, simple syrup, lemon juice, aromatic bitters, egg white

Amaretto 55
Sweet almond steps forward, lemon cuts through, sugar softens the mood, bitters add depth, and egg white makes it all dangerously smooth

Pisco 55
Pisco leads with attitude, lime brings the zing, sugar balances the bite, bitters finish the sentence, and egg white ties it together in velvet

STIRRED

A very special group of cocktails, carefully prepared by our mixologists.

Negroni 59
Bombay Sapphire, Campari, Martini Rosso

Americano 59
Campari, Martini Rosso, soda

Negroni Sbagliato 59
Campari, Martini Rosso, sparkling wine

Manhattan 59
Four Roses, Vermouth (sweet, dry or perfect)

Old Fashioned 59
Woodford Reserve, brown sugar, orange bitters, old time bitters

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G&T SPECIALITIES

A Gin and Tonic is a cocktail made with Gin and Tonic water poured over a large amount of ice. Juniper, coriander & citrus all jump out of the glass to meet your senses. These vibrant aromas are balanced out by light, bittersweet flavours of the Tonic water.

Gordon's Pink 50
Gordon's Pink, strawberry, lemon peel

Roku Herbs 59
Roku, dill, ginger, lemon peel

Dry Sipsmith Star 59
Sipsmith Dry, star anise, cinnamon, rosemary

Hayman's Sloe Berries 59
Hayman's Sloe, berries, mint, lemon

Botanist Islay Thyme 65
The Botanist, thyme, grapefruit slice, lemon peel

Tanqueray No. TEN Citrus 65
Tanqueray No. TEN, lemon peel, orange peel, grapefruit peel, berries

Gin Mare & Spice 65
Gin Mare, basil, whole black pepper, strawberries

Hendrick's 65
Hendricks, cucumber, tonic water

CAIPIRINHAS & CAIPIROSKAS

Caipirinha is Brazil's national cocktail, made with cachaça, sugar and lime.

Caipiroska or caipivodka is a cocktail that is similar to a caipirinha, but prepared with vodka. It is a popular cocktail in Brazil, Paraguay, Uruguay and Argentina.

Classic 50
Cachaça or Ketel One, brown sugar or crystal sugar, lime

Strawberry 50
Cachaça or Absolut Blue, strawberry purée, brown sugar or crystal sugar, lime

Blackberry 59
Cachaça or Belvedere, blackberry purée, brown sugar or crystal sugar, lime

Passion Fruit 59
Cachaça or Grey Goose, passion fruit purée, brown sugar or crystal sugar, lime

DRINKS ZERO

For the driver, under-21 or those just preferring not to drink.

Driver's Hugo 38
Elderflower, mint, lemon juice, soda

Iced Teas 38
Peach, strawberry, passion fruit

Virgin Mojitos 38
Peach, strawberry, passion fruit

Mint Lemonade 38
Mint, simple syrup, lemon juice, Sprite

Simple Mary 42
Tomato juice, lemon juice, salt, pepper, Tabasco, Worcestershire sauce, celery, olive

Virgin Strawberry Daiquiri 42
Strawberry, lemon juice, simple syrup

"I EXERCISE STRONG SELF-CONTROL. I NEVER DRINK ANYTHING STRONGER THAN GIN BEFORE BREAKFAST."
— W. C. FIELDS

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SHOT O'CLOCK

Buy 6 for ฿150

Kamikaze 35
Absolut Blue, orange liqueur, lime juice

Blue Kamikaze 35
Ketel One, blue curaçao liqueur, lime juice

Sex on the Beach 35
Tito's Vodka, peach schnapps, orange juice, cranberry juice

Doo-Doo 35
Ketel One, lemon juice, Tabasco, olive



MARTINIS

"The Elixir of quietude" - E. B. White.
Ask us about the Churchill Martini and Noël Coward's assertion.

Gin (Bombay Sapphire) 55
Shaken or stirred, dry, dirty, or perfect

Vodka (Ketel One) 50
Shaken or stirred, dry, dirty, or perfect

Espresso 55
Absolut Blue, espresso, coffee liqueur, vanilla syrup

French 59
Ciroc, Chambord, pineapple juice

"CANDY IS DANDY, BUT LIQUOR IS QUICKER."
— OGDEN NASH

CLASSICS

OLD-TIME FAVOURITES MAINTAIN A SPECIAL PLACE ON OUR LIST.

Pimm's Cup 50
Pimm's No. 1, cucumber, mint, orange, lemon, Ginger Ale

Bloody Mary 59
Tito's Vodka, tomato juice, lemon juice, salt, pepper, tabasco, Worcestershire sauce, celery, olive

Long Island Iced Tea 65
Absolut Blue, Bombay Sapphire, Bacardi Carta Blanca, El Jimador, orange liqueur, simple syrup, lemon juice, cola

Paloma 65
Patron Reposado, lime juice, grapefruit soda, pinch of salt

Mojito 50
Bacardi Carta Blanca, mint, simple syrup, lime, soda

Cosmopolitan 50
Ketel One, orange liqueur, lime juice, cranberry juice

Daiquiri 50
Bacardi Carta Blanca, simple syrup, lime juice

Margarita 50
El Jimador, triple sec, lime juice

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SPIRITS

VODKA

	30 ml
Ketel One	45
Belvedere	55
Grey Goose	55
Beluga Noble	65

GIN

	30 ml
Tanqueray	45
Bombay Sapphire	45
Gordon's Pink	45
Sipsmith Dry	55
Tanqueray No. TEN	59
The Botanist	59
Hendrick's	59
Roku	59
Gin Mare	62
Monkey 47	75

RUM

	30 ml
Bacardi Carta Blanca	45
Trader Vic's Dark Rum	45
Sailor Jerry	45
Cachaça 51	45
Bacardi 8 Años	59
Ron Zacapa 23 YO	90

TEQUILA

	30 ml
El Jimador Blanco	45
El Jimador Reposado	50
Patrón Silver	60
Patrón Reposado	65
Patrón XO	75
Patrón Añejo	80

BLENDED WHISKY

	30 ml
Johnnie Walker Red Label	45
Monkey Shoulder	59
Johnnie Walker Black Label	65
Chivas Regal 12 YO	65
Chivas Regal 18 YO	85

SINGLE MALT

	30 ml
Glenfiddich 12 YO	59
Singleton 12 YO	62
Glenfiddich 15 YO	75
Glenfiddich 21 YO	125

AMERICAN & IRISH WHISKEY

	30 ml
Jameson Irish Whiskey	50
Jack Daniel's Old No. 7	55
Woodford Reserve	59
Gentleman Jack	62
Jack Daniel's Single Barrel	65

COGNAC

	30 ml
Hennessy VS	56
Hennessy VSOP	62
Rémy Martin VSOP	62
Rémy Martin XO	140

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DIGESTIFS & APÉRITIFS

	30 ml
Martini Rosso	40
Martini Dry	40
Aperol	40
Campari	42
Sambuca	45
Baileys	45
Jägermeister	45
Disaronno Amaretto	56

BEERS

DRAUGHT

Birra Moretti	58

BOTTLED

Amstel	42
Stella Artois	45
Heineken	45
Corona	48
Peroni	48
Estrella Gluten Free	55

CIDER

Savanna Dry	45
Magners Original	52

SOFTIES

	Reg.	Large
Water (still/sparkling)	22	32
Soft drinks	22	
Fresh juices	30	
Heineken 0.0%	30	
Energy drinks	37	

COFFEE & TEA

Cappuccino	26
Latte	26
Americano	22
Espresso	22
Tea Selection	25



"IN A STUDY, SCIENTISTS REPORT THAT DRINKING BEER CAN BE GOOD FOR THE LIVER. I'M SORRY, DID I SAY 'SCIENTISTS'? I MEANT 'IRISH PEOPLE.'" — TINA FEY

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OUR WINES

SPARKLING WINE

	GLS	BTL
NV De Bortoli Brut, Australia	55	275
NV Alberto Nani "Organic" Prosecco, Veneto, Italy	66	325
NV Da Luca Rosé, Sparkling Wine, Italy	55	275
NV Sea Change Prosecco Rosé DOC	64	320

ROSÉ WINE

2023 Sauvion Rosé d'Anjou, Loire, France	49	245
2024 'M de Minuty' Rosé Côtes de Provence, France	69	345

WHITE WINE

2023 Dark Horse Chardonnay California, USA	52	260
2023 Rocca di Montemassi 'Calasole' Vermentino IGT Tuscany, Italy	58	290
2024 Gérard Bertrand Naturalys Chardonnay IGP Pays d'Oc, France	58	290
2024 Marqués de Riscal Organic Verdejo Rueda, Spain	64	320
2023 Ca' Montini Terre di Valfredda Pinot Grigio Trentino-Alto Adige, Italy	65	325

RED WINE

2023 Baccolo Apassimento IGT, Cent'Anni, Italy	48	240
2021 M. Chapoutier Belleruche Côtes-du-Rhône, France	49	245
2022 Dark Horse Merlot California, USA	52	260
2020 Château Janoy-Bellevue Bordeaux Rouge, France	56	280
2023 Santa Julia Reserva Malbec, Uco Valley, Argentina	58	290
2021 Parés Baltà Mas Petit Penedès, Spain	58	290

"I'M ON A WINE DIET. SO FAR, I'VE LOST THREE DAYS."
— TOMMY COOPER

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THE STORY BEHIND OUR SUSTAINABLE WINES

Sustainability is at the heart of everything we do.
Sustainably grown. Elegantly poured. These bottles come from vineyards that care for the earth as much as they care about the wine.
Less harm, more harmony - and every sip tells that story.

Rooted in Nature. Raised in Style. Poured with Purpose.

SEA CHANGE
Lover of Wine. Protector of Oceans.

PROSECCO	BTL
Sea Change Prosecco Rosé DOC	320

WHITE WINE	
Sea Change Turtles White	220
Sea Change Sauvignon Blanc, France	290
Sea Change Otter Label Blanco, Chardonnay Organic, Spain	275

ROSÉ WINE	
Sea Change Provence Rosé, France	390

RED WINE	
Sea Change Turtles Red	260
Sea Change Malbec, France	290
Sea Change Otter Label Tinto Organic, Spain	320

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CHAMPAGNE

Moët & Chandon Brut Impérial, Champagne, France	650
Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France	680
Perrier-Jouët Grand Brut, Champagne, France	750
Ruinart 'R de Ruinart' Brut, Champagne, France	980
Carbon Brut, Champagne, France	2,900
Louis Roederer Cristal Millésime Brut, Champagne, France	4,500
Dom Pérignon Brut, Champagne, France	4,500
Ruinart 'R de Ruinart' Brut, Champagne, France (1.5 L)	2,450
Laurent-Perrier La Cuvée Brut, Champagne, France (3 L)	6,800

CHAMPAGNE ROSÉ

Moët & Chandon Rosé Impérial, Champagne, France	850
Laurent-Perrier Cuvée Rosé Brut, Champagne, France	1,250
Laurent-Perrier Cuvée Rosé Brut, Champagne, France (1.5 L)	2,500

SPARKLING WINE

NV "Conte Fosco" Cuvée Brut, Italy	225
NV Alberto Nani "Organic" Prosecco, Italy	325
NV Da Luca Rosé, Italy	275
NV Oyster Bay Sparkling Rosé, New Zealand	375

ROSÉ WINES

2023 Sauvion Rosé d'Anjou Loire, France	245
2024 'M de Minuty' Rosé Côtes de Provence, France	345
2023 The Beach by Whispering Angel, Rosé, France	390
2024 Château d'Esclans Whispering Angel Rosé, France	490
2021 Château Minuty 'Rosé et Or' Côtes de Provence, France	490
2022 Château Minuty Côtes de Provence 'M de Minuty' rosé (1.5 L)	690

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WHITE WINE (NEW WORLD)

2023 Rapaura Springs Reserve Sauvignon Blanc, New Zealand	320
2024 Craggy Range Te Muna Road Vineyard, Sauvignon Blanc, New Zealand	390
2024 Craggy Range Kidnappers Vineyard Chardonnay Hawke's Bay, New Zealand	490
2024 Familia Zuccardi 'Zuccardi Q' Chardonnay Tupungato, Argentina	380
2024 Terrazas de los Andes Chardonnay Mendoza, Argentina	460
2023 Dark Horse Chardonnay California, USA	260
2023 Dark Horse Sauvignon Blanc California, USA	260
2022 Château Ste. Michelle Chardonnay Columbia Valley, USA	390

WHITE WINE (OLD WORLD)

2024 Gérard Bertrand Naturalys Chardonnay IGP Pays d'Oc, France	290
2023 La Chablisienne Bourgogne Chardonnay, Burgundy, France	375
2023 Joseph Drouhin Mâcon-Bussières Les Clos, France	390
2022 Domaine Laroche Petit Chablis, France	450
2023 Domaine Drouhin-Vaudon Chablis, France	540
2024 Pascal Jolivet Sancerre Blanc, Loire, France	590
2023 Château de Tracy Pouilly-Fumé, France	595
2023 Rocca di Montemassi 'Calasole' Vermentino IGT Tuscany, Italy	290
2023 Ca' Montini Terre di Valfredda Pinot Grigio Alto Adige, Italy	325
2024 Cossetti Gavi di Gavi DOCG Piedmont, Italy	380
2024 Marqués de Riscal Organic Verdejo Rueda, Spain	320
2024 Familia Torres "Pazo das Bruxas" Albariño, Rias Baixas, Spain	380
2024 Celeste Blanco Verdejo, Rueda DO, Spain	380
2023 Symington Altano, Branco, Portugal	320
2022 Friendly by Laurenz V. Grüner Veltliner Kamptal, Austria	390

All prices are in AED and inclusive of 10% service charge, 7% municipality fees and 5% VAT

RED WINE (NEW WORLD)

2024 Rapaura Springs Reserve Central Otago Pinot Noir, New Zealand	320
2023 Santa Julia Reserva Malbec, Uco Valley, Argentina	290
2024 Familia Zuccardi 'Zuccardi Serie A' Malbec Mendoza, Argentina	320
2021 Terrazas de los Andes Cabernet Sauvignon Mendoza, Argentina	460
2021 Familia Zuccardi 'José Zuccardi' Malbec, Uco Valley, Argentina	995
2022 Dark Horse Cabernet Sauvignon California, USA	260
2022 Dark Horse Merlot California, USA	260
2020 Château Ste. Michelle Columbia Valley Cabernet Sauvignon Washington, USA	390
2022 Erath Pinot Noir Oregon, USA	490

RED WINE (OLD WORLD)

2021 M. Chapoutier Belleruche Côtes-du-Rhône, France	245
2020 Château Janoy-Bellevue Bordeaux Rouge, France	280
2018 Château Poitevin Médoc, France	440
2023 Baccolo Appassimento IGT, Cent'Anni, Italy	240
2023 Barone Ricasoli Chianti DOCG, Tuscany, Italy	310
2022 Cossetti La Vigna Vecchia Barbera d'Asti DOCG, Italy	380
2023 Pio Cesare Dolcetto d'Alba, Piedmont, Italy	460
2019 Tommasi Amarone della Valpolicella Classico DOCG, Italy	890
2023 Casa Ferreirinha 'Papa Figos' Tinto Douro, Portugal	315
2022 Symington Family Altano Bio Red Organic, Portugal	340
2021 Parés Baltà Mas Petit Penedès, Spain	290

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FOLLOW US ON OUR SOCIAL
TO KNOW MORE

SEPTEMBER 2026 EDITION

QWERTY BIZ LUNCH

Monday to Friday | 12pm to 3pm

CHOOSE 1 STARTER AND 1 MAIN COURSE FOR Đ95 PER PERSON



STARTERS

CHEF'S SPECIAL
Ask your server for our special of the day

SILKY HUMMUS (Vg)(G)(N)
Hazelnut falafel and za'atar pita bread

GREEK SALAD (M)(Mu)(V)
Vine tomatoes, black Kalamata olives, red pepper, feta, red onion, cucumber, herbs and balsamic oregano dressing

BEEF CARPACCIO (M)(Mu)(E)(R)
Parmesan, cherry tomatoes, rocket, olive oil and creamy mustard dressing

Add-on Đ10

CRISPY CALAMARI (Mo)(E)(G)(M)
Smoked paprika, chipotle mayo, lime

MAIN COURSES

CHICKEN SCHNITZEL HOLSTEIN (M)(E)(G)
Breaded chicken breast, crispy potatoes, fried egg, green salad and shaved parmesan

QWERTY VEGGIE SANDWICH (G)(M)(Mu)(V)
Toasted brioche bread, mixed grilled vegetables, yellow cheddar cheese, paprika mayo with fries

STEAK & VEGETABLE PIE (E)(G)(M)
Served with root vegetables and mashed potatoes

SINGAPORE NOODLES (E)(S)(G)(Se)(V)
Egg noodles, fresh Asian vegetables and sesame-lime dressing
Choose your level of spice : Mild / Medium / Spicy
Choose from Prawns (Cr) or Chicken

GRILLED SALMON (M)(F)
Grilled salmon, creamy mashed potato, Provençal sauce, lemon

Add-on Đ25

QWERTY DOUBLE SMASHED BURGER (E)(G)(M)(S)
Two smashed Wagyu beef patties, melted cheddar, Qwerty secret spread and pickles, served with seasoned fries

PAN-SEARED SEA BREAM FILLET (F)(M)
Grilled fillet served with Mediterranean vegetables, olive oil and fresh herbs

THE DESSERTS | Add-on Đ15

PROFITEROLES (G)(M)(E)
Choux pastry and chocolate sauce

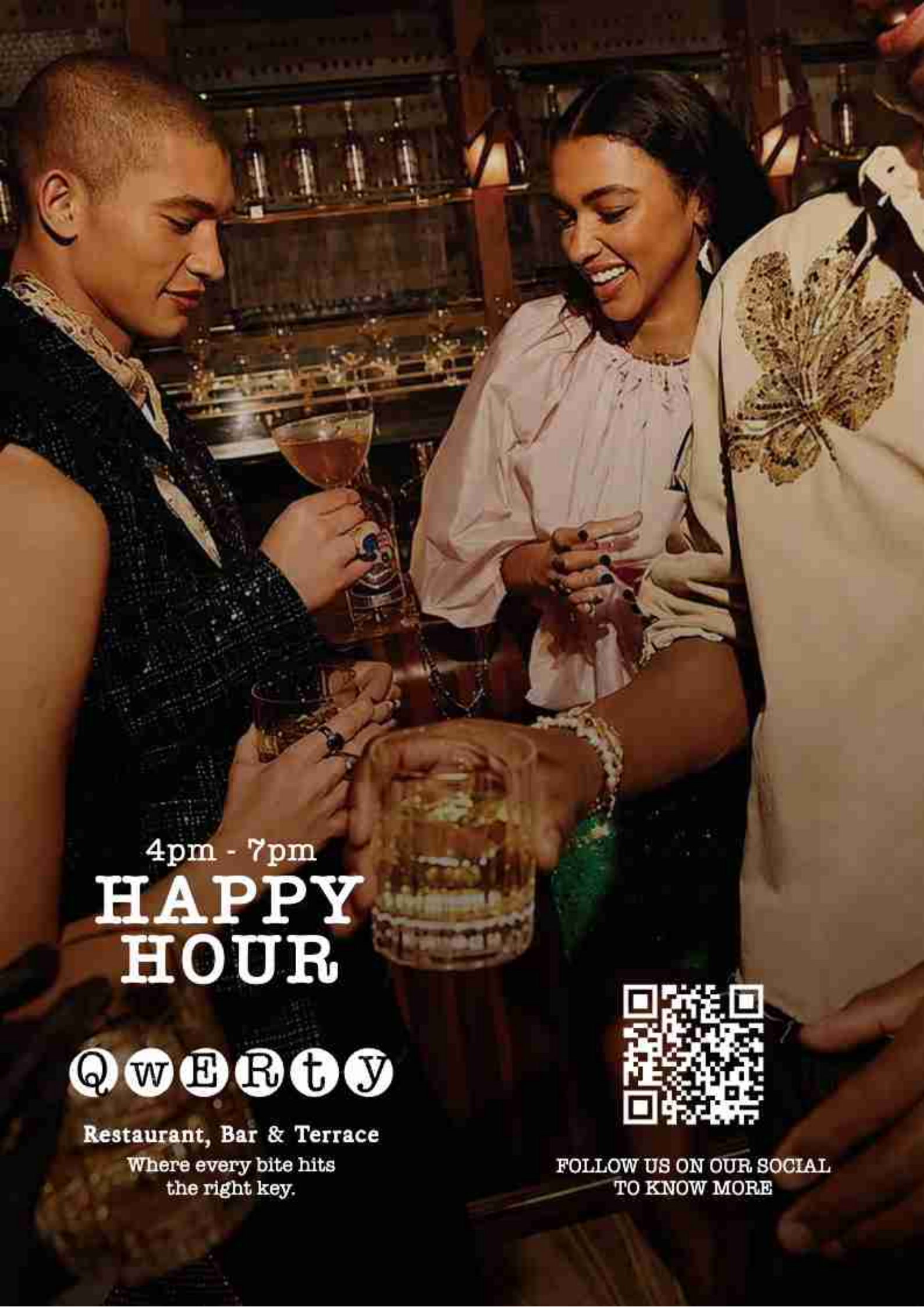
CHOCOLATE & MARMALADE CHEESECAKE (G)(M)(E)
Baked dark chocolate cheesecake and candied orange peel

All prices are in AED and inclusive of 5% VAT, 7% municipality fees & 10% service charge.
For any allergen or dietary requirements, please ask the Qwerty team

Raw-item notice : Consuming raw or undercooked animal products may increase the risk of food-borne illness.

(Ce) celery | (Cr) crustaceans | (E) egg | (F) fish | (G) gluten | (L) lupin | (M) milk | (Mo) molluscs | (Mu) mustard | (N) tree nuts
(P) peanuts | (S) soybeans | (Se) sesame | (Su) sulphites | (V) vegetarian | (Vg) vegan | (R) raw item | (Al) alcohol


QwERty


4pm - 7pm
HAPPY HOUR
QWERTY
Restaurant, Bar & Terrace
Where every bite hits the right key.
FOLLOW US ON OUR SOCIAL TO KNOW MORE

"Keep the drink.
Lose the agenda."

{G&T}

Gordon's Pink 39
Gordon's Pink, strawberry, lemon peel

Tanqueray Citrus 39
Tanqueray, lemon peel, orange peel, grapefruit peel, berries

{CLASSICS}

Pimm's Cup	39
Cosmopolitan	39
Margarita	39
Pisco Sour	39

{SELECTED BEVERAGE}
BY THE GLASS

White Wine	39
Rosé Wine	39
Red Wine	39
Vodka (30ml)	39
Gin (30ml)	39
Rum (30ml)	39
Whisky (30ml)	39

{BEER BOTTLED}

Amstel	39
Stella Artois	39
Heineken	39

{COCKTAILS}

Old Cuban 39
Bacardi rum, lemon juice, mint, sparkling wine, aromatic bitters

Amaretto Sour 39
Sweet almond steps forward, lemon, bitters, egg white

Manhattan 44
Four Roses, Vermouth (sweet, dry or perfect)

Old Fashioned 44
Woodford Reserve, brown sugar, orange bitters, old time bitters

Negroni 44
Bombay Sapphire, Campari, Martini Rosso

Gin Martini 44
Roku gin, Dry vermouth, finished with an olive

Vodka Martini 44
Grey Goose, Dry vermouth, finished with an olive

Caipirinhas & Caipiroskas

Classic 39
Cachaça or Ketel One, brown sugar or crystal sugar, lime

Passion Fruit 44
Cachaça, passion fruit purée, brown sugar or crystal sugar, lime

{DIGESTIFS & APÉRITIFS}

Baileys	39
Jägermeister	39

"We prefer our updates over drinks."

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