THE BLACKSMITH
BAR AND EATERY

FOR STARTERS
STARTERS STARTERS STARTERS STARTERS

Jumbo Chicken Wings 4pcs/8pcs (d)(g)(se) — 50/79
Choice of sauce
Honey & Garlic/ Hot Franks' Butter(d)/ Naked

Chili Garlic Prawns (s)(g) — 67
Pacific prawns and herbs oil, chives garlic oil, Focaccia bread

TBS Sliders 3 Pieces (d)(g) — 62
Wagyu beef cheeseburgers, BBQ sauce, sautéed onion, Boston lettuce, coleslaw

Truffle Mushroom Soup (d)(g)(v) — 48
Porcini, button and Portobello mushrooms, truffle dressing, parmesan and sourdough crouton

Loaded Potato Tots (d)(g) — 65
Slow cook brisket, sour cream,cheese, jalapenos, pickle onion

FOR SHARING
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Pulled Brisket Nachos (d) — 68
Pulled smoked beef brisket, corn chips, mixed cheese, pickled onion, jalapenos, sour cream, cheese sauce, tomato onion salsa
Also available as Vegan 'switch - (vg) — 50

Southern Style Shrimp Tacos (g)(d)(s) — 50
Ice-burg, pickled red cabbage, chipotle sauce, sour cream

Pulled Beef Brisket Tacos (g)(d) — 57
Pickled veg, iceberg lettuce, BBQ sauce

Sizzling Fajita Plate (d)(g)(s)
Onions, peppers, guacamole, sour cream, cheddar, tortilla

Beef — 88
Chicken — 66
Shrimp — 82

(s) – Seafood, (n) –Nuts, (d) – Dairy, (se) – Sesame, (m) – Mustard
(g) – Gluten, (v) – Vegetarian, (vg) – Vegan

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

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

FROM THE LAND, AIR, SEA
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Steak and Eggs (d)(g) — 175
D-rump steak, runny coated egg, chimichurri, fresh herbs

Australian Angus Mini Steak (d)(s) — 119
220g Bashed fillet, straw fries, dressed greens
Choice of sauce

True Aussie Lamb Chops (d)(g) — 149
Josper – grilled lamb chops, mint chimichurri,
Choice of your side

Charred Grilled Jumbo Tiger Prawns (d)(s) — 125
Lemon garlic butter sauce, choice of side

Parchment Baked Seabass Whiting (d)(s) — 120
Orange, lemon, olives, cherry tomato, fresh herbs, capers, focaccia

Golden-fried Chicken Schnitzel (d)(g) — 88
Tender crumbed breast, dressed greens,
Choice of sauce
Make it parmee with tomato sauce and cheese — 94

House Fish and Chips (d)(g)(s) — 95
Beer-battered 0%, cod fillet, hand cut fries, tartar sauce

Baby Spinach Salad (d)(g)(n) — 48
Granny smith apple, cranberry, feta, caramelized walnuts, honey mustard dressing
with grilled chicken — 60
with sliced beef — 74

All-hail Caesar Salad (d)(g)(s) — 56
Crunchy baby gem lettuce, crispy bacon, parmesan cheese, croutons, Caesar dressing

with grilled chicken — 68
with grilled prawns — 76

BLACKSMITH SMOKER
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14 hr House Smoked USDA Beef Brisket — 160
Served with hand cut fries ,BBQ sauce

12 hr House Smoked USDA Short Ribs — 200
Served with house chips, slaw and BBQ sauce

Classic Roasted chicken — 85
Cornfed chicken, PIRI PIRI Sauce, Fresh marjoram

Blacksmith Meat Platter for 2 (d) — 295
Smoked beef brisket, lamb chops, Roasted chicken, spicy chorizo, corn ribs, cilantro and lime slaw, BBQ sauce, roasted garlic, confit tomato



BLACKSMITH CUTS
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Always featured:
All with a choice of side and sauce

Black Angus Striploin 350 gm — 190
Australian

Black Angus Tenderloin 300 gm — 210
Australian

Black Angus Ribeye (d) 350 gm — 250
Australian

HAND-HELD MAINS
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Wagyu Beef Burger (d)(g) — 90
Pulled beef brisket, chipotle mayonnaise, caramelized onion, cheddar cheese, fries
Make it double wagyu burger — 110

The Steak Sandwich (d)(g) — 90
Aussie beef tenderloin, tomato relish, sautéed onion, mushroom gruyere cheese ciabatta, chips

Vegan 'Switch - ' Burger (g)(vg) — 68
Vegan patty, lettuce, pickles, onion, relish, potato bun, fries

SATURDAYS
All You Can Meat - BBQ Unlimited Brunch

MONDAY
Got the Schnitz?! – AED 44 Chicken Schnittys

FRIDAY SURF AND TURF BRUNCH
All You Can Eat Seafood And Meat Cuts

SIDES & SAUCES
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French Fries, Skin On — 30
Sweet Potato Fries — 32
Rocket & Parmesan Salad, Cherry Tomatoes (d) — 30
Whipped Buttered mashed Potato (d) — 28
Sautéed Green Beans, Roasted Almond (d)(n) — 30
Mac n 4 Cheese (d)(g) — 32
Charred Corn Ribs — 28

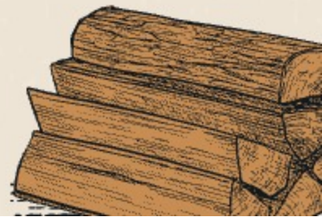
Béarnaise sauce, Mushroom sauce, chimichurri, sauce, Herb butter, Signature TBS BBQ sauce - *12 each*

DESSERT
DESSERTS DESSERTS DESSERT

Burnt Basque Cheese Cake (d)(g)(n) — 40
Berry coulis

Sizzling Brownies (d)(g)(n) — 40
Cashew fudge brownie, mocha chocolate sauce

Ice Cream Sundae (d)(g)(n) — 40
Berry and chocolate ice cream, chocolate sauce raspberry gel, dried raspberry



DRAUGHT BEER

	PINT	HALF
Heineken	55	35
Carlsberg	48	35
Peroni Nastro	60	42
Blacksmith Brew	52	36
Stella Artois	56	40

BOTTLED BEER

Carlsberg	40
Tiger	45
Budweiser	42
Heineken	45
Corona	48
Savannah Cider	46
Guinness Surger Can	60

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	SINGLE	DOUBLE	BOTTLE
Tanqueray	42	75	900
Hendricks	55	100	1100
Tanqueray 10	60	110	1350
Gordon's Pink Gin	40	75	750
Gin Mare	55	100	1100

VODKA

Stolichnaya	42	75	900
Ciroc	70	130	1350
Grey Goose	65	125	1200

RUM

Bacardi, Superior	42	75	900
Bacardi Carta Negra (Black)	50	90	900
Malibu Coconut Rum	50	90	950
Captain Morgan Dark	45	85	900
Captain Morgan Spice	55	100	1100
Sailor Jerry Spice Rum	45	85	900
Cachaça	45	85	900

TEQUILA

El Jimador Blanco	42		900
El Jimador Reposado	42		900
Jose Cuervo Especial	42		900
Patrón Silver	80		1450
Patrón Reposado	90		1650

COGNAC/BRANDY

Torres 10 Years	45	75	900
Hennessy VS	55	100	1100
Hennessy VSOP	90	170	1750

BOURBON WHISKEY

Jim Beam	45	75	900
Jack Daniels Old No.7	60	115	1150
Makers Mark	65	120	1250
Jameson Irish Whiskey	55	100	1050
Woodford Reserve	55	100	1050

WHISKEY

Red Label	42	75	900
The Glenlivet -Founder's Reserve	75	140	1450
Chivas Regal 12 Years	70	130	1350
Chivas Regal 18 Years	130	250	2550
The Macallan 12 Yrs	120	230	2350
Glenfiddich 15 Yrs	120	230	2350

BLACKSMITH BREW

COLD BREW
BLACKSMITH BREW

After decades of wandering the barren lands in search of the perfect cold brew, the Blacksmith decided to brew his own. Collaborating with his peers from South Africa, Australia and Ireland, the Blacksmith settled on a Dutch pilsner-style lager which he discovered one sunny afternoon on the banks of the Amstel River in Amsterdam.

For a hard-earned thirst, the best cold beer is Blacksmith.

SIGNATURE COCKTAILS



Blacksmith Fashioned 60
Bourbon,Ameretto,Cinnamon Syrup,Bitters

Lychee Lust 55
Vodka,Lychee liqueur and Syrup, Ginger ale

The Smith Myth 55
White Rum, Blue Curacao, Peach and Pineapple

Citrus Fusion 55
Tequila Blanco,Apricot Brandy,Orange juice and Grenedine

Insane Passion 55
Vodka, passion fruit liqueur, banana liqueur, pineapple & cranberry juice

Grasslet 55
Gin,Peach Schnapps,Cacao Brown,Lemongrass Syrup

LIQUERS

Sambuca Isolabella	45
Kahlúa	52
Disaronno Amaretto	45
Baileys	55
Jägermeister	45

APERITIFS

Aperol	45
Campari	40
Martini Rosso	45
Martini Bianco	40
Martini Dry	40

SHOOTERS

DOO-DOO 40
Vodka, lemon juice & tabasco

Blue Kamikaze 40
Blue curaçao, vodka & citrus

Brain Damage 40
Grand marnier, baileys & grenadine

Jäger Bomb 50
Jägermeister, redbull

Springbok 40
Creme de menthe, baileys

SOFT BEVERAGES

SOFT DRINKS	22
HEINEKEN ZERO	35
JUICES	
Fresh orange juice	25
Orange, pineapple, apple, mango juice	20
RED BULL	35
WATER	
Ma Hawa Still Water 750ML	20
Ma Hawa Sparkling Water 750ML	20
Ma Hawa Still Water 330ML	15
Ma Hawa Sparkling Water 330ML	15
COFFEE	
Americano	20
Café Latte	24
Cappuccino	24
Espresso Single	20
Espresso Double	28
Hot Chocolate	25
Selection of Tea	20

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CLASSIC COCKTAILS

Negroni 55
Gin, Campari, Martini Rosso

Espresso Martini 55
Vodka, Kahlúa, Vanilla syrup, Espresso

Mojito 52
Rum, Soda, Sugar syrup, Lime, Mint leaves

Bees Knees 52
Gin, Lemon juice, Honey

Aperol Spritz 55
Aperol, Sparkling wine, Soda water

Margarita On The Rocks 55
Tequila, Triple sec, Sugar syrup, & Lemon juice

MOCKTAILS 35

Mojito Madness
Lime, Mint, Passionfruit or Strawberry, Soda water

Passionfruit Delight
Passionfruit puree, Pineapple juice, Sprite

Strawberry Mango Hawaiian
Strawberry, Mango, Pineapple juice, & Coconut cream

Mango Bliss
Mango , Passionfruit , & Coconut cream

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
Moët & Chandon Imperial Brut		1200
Taittinger Brut Prestige Rose		1200
Veuve Clicqout Rosé		1500
Conte Fosco Brut *Italy*	50	235

RED WINE

Table Mountain Cabernet Sauvignon *South Africa*	45	210
Malbec Argento *Argentina*	50	220
Emotivo Montepulciano D'Abruzzo DOC *Italy*		300
Chianti Ruffino DOCG *Italy*		350
Kaiken Cabernet Sauvignon *Argentina*		350

WHITE WINE

Table Mountain Sauvignon Blanc *South Africa*	45	210
Da Luca Pinot Grigio *Italy*	45	210
Bio Bio Chardonnay *Italy*	50	235
Marlborough Mud Housec *New Zealand*		400
Chateau Ste. Michelle Riesling *Columbia Valley*		350

ROSE WINE

Montado Rosado *Spain*	55	250
Vistana, Santa Carolina *Chile*	45	210