

STARTERS & SALADS

HUMMUS AND PITA BREAD (VG.G)	60
Chickpeas hummus, tahina, lemon and pita bread	
OYSTER LOCAL SOURCED (PER PIECE) (SF) (*)	30
Pickled cucumber & red pepper vinaigrette, lemon and tabasco	
CEVICHE (SF)	85
Seabass, lime, cilantro, chili and corn	
CORN SALAD AND FALAFEL (VG)	80
Variation of corn, peppers, onion, cilantro and falafel	
CLASSIC CAESAR SALAD (SF.E.G.D)	75
Heart lettuce, garlic croutons, shaved parmesan	
With Chicken	95
With Prawn	105
BURRATA PUGLIESE & HEIRLOOM TOMATO (V.D.G)	95
Burrata cheese, tomato, basil and croutons	
QUINOA SALAD (V.E.D.M)	90
Kale, romaine lettuce, apple, fennel, serrano chili, pumpkin seeds, and feta cheese	
LOBSTER AND PRAWNS SALAD (SF.M)	130
Canadian lobster, tiger prawns, cucumber, fennel, kale, mizuna, frisée, citrus dressing	
POKE BOWL (SF.N.E)	105
Sushi rice, salmon, tuna, spicy tuna, pickled ginger, spicy corn, wakame, avocado, mango, house-made poke dressing	
GREEK SALAD (V.D)	85
Tomato vine, cucumber, onion, peppers, kalamata olives, feta and oregano dressing	
CRISPY FETA (D.G.E)	85
Fried feta wrapped in kataifi dough, honey and citrus jam	
FRITTO MISTO (D.G.E.SF)	110
Fried baby squid, prawns and zucchini with lemon aioli and tomato jam	
<i>Add-ons (per item)</i>	40
<i>Grilled chicken, prawns, fresh tuna, fresh salmon</i>	

SANDWICHES & BURGERS

CLUB SANDWICH (D.G.E)	95
Beef bacon, chicken breast, farm egg, lettuce, tomatoes, sesame, French fries	
WAGYU BURGER (D.G.E)	120
House-made buns & wagyu patties, aged cheddar, crispy onions, tomatoes, jalapeno aioli, French fries	
LOBSTER & PRAWNS ROLL (SF.D.G.E)	130
Soft brioche buns, buttered rock lobster, Japanese mayonnaise, French fries	

(D) Dairy | (E) Egg | (G) Gluten | (M) Mustard | (N) Nuts | (SF) Shellfish
(V) Vegan | (VG) Vegetarian | (*) Partners in Provenance

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menu.
Kindly note that our dishes are not produced in an entirely allergen free environment.

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الأسعار المذكورة بالدرهم الإماراتي، وتشمل رسم الخدمة والضرائب.

CROQUE MONSIEUR (D.G.E)	80
White bread, turkey ham, béchamel, parmesan and emmental cheese, with chips	
BEEF TACOS (D.G.E)	90
Soft tortilla, brisket, avocado, yogurt and paprika	
FISH TACOS (SF.G.E)	90
Soft tortilla, avocado, harissa aioli and mixed greens	
VEGAN QUESADILLAS (G.VG)	110
Capsicum, onion, jalapeño, coriander with guacamole and tomato salsa	
QUESADILLAS (D.G.E)	110
Chicken or vegetarian - capsicum, onion, jalapeño, cheese, and coriander, with three sauces	

MAIN COURSES

RISOTTO PORCINI MUSHROOM & TRUFFLE (D.V)	145
Acquerello rice, porcini mushrooms, seasonal black truffle and aged parmesan	
RISOTTO SPRING, SICILIAN RED PRAWNS, AND BURRATA (D.SF.N)	150
Acquerello rice, peas, burrata, lemon confit and Sicilian red prawns	
SPAGHETTI & LOBSTER (G.SF.D)	
Spaghetti alla chitarra, Canadian lobster, fresh datterino tomato sauce, taggiasca and basil	
Full	500
Half	260
GNOCCHI SORRENTINA (E.G.D)	120
Homemade potato gnocchi, tomato sauce, mozzarella di bufala, parmesan and basil	
BAR RÔTI (G.SF)	175
Roasted sea bass, Jerusalem artichoke, pickled mushrooms and baby spinach	
TERNERA WAGYU 7+ A LA PARRILLA	395
Grilled wagyu striploin, potato pavé and chimichurri sauce	

PIZZA

TRUFFLE (V.G.D)	105
Mushroom, truffle, fior di latte and taleggio cheese	
MARGHERITA (V.G.D)	70
Tomato sauce, fior di latte, oregano, basil and extra virgin olive oil	
FOUR CHEESE (V.G.D)	80
Fior di latte, taleggio, gorgonzola and parmesan	
DIAVOLA (G.D)	85
Spicy salame piccante, tomato sauce, fior di latte, taggiasca olives and marinated capsicum	

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DESSERTS

TIRAMISÙ (D.G.E.N)	70
Ladyfingers, mascarpone cheese cream, coffee and cocoa	
SORRENTO LEMON (D)	70
Lemon mousse, lemon confit, crumble and sorbet	
BASQUE CHEESECAKE (D.G.E.N)	70
Baked cheesecake with chocolate sauce	
RASPBERRY TART (D.G.E.N)	70
Almond sablé, raspberry gel and mint crémeux	

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