



BRUNCH

NOMADIC

APPETISERS

Calamari ala Romana (E) (G) (SH)

Mojo verde, lemon

Truffle Arancini (D) (E) (G)

Parsley, tarragon mayonnaise

Niçoise Salad (E*) (F*)

Haricot verts, potato's, quail eggs, tuna,
lemon dressing

Bresaola & Burrata (D) (G)

Grilled pita bread, balsamic

MAIN COURSES

Mussels (SH)

Garlic butter sauce

Cheese Fries (D)

Grated halloumi, chives

Polpette (D) (E) (G)

Beef meat balls, mashed potato,
parsley

Caponata

Sicilian ratatouille, bruschetta's

DESSERTS



Basque Burnt Cheesecake (D) (E)

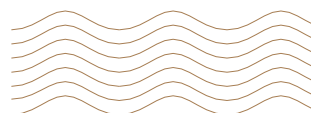
Preserved blackberries, berry
coulis

Fresh Fruit Platter

Fruit popsicles

All dishes on the menu are prepared in strict compliance with Halal requirements. All prices are in UAE Dirhams inclusive of **10%** service charge, **7%** municipality fee and **5%** value added tax, Subject to change and market availability

A* Alcohol can be removed **D** Dairy **E** Eggs
 Fish **G** Gluten **N** Peanuts & Tree Nuts
S Soybeans **SE** Sesame Seeds **SH** Shellfish
V Vegetarian  Vegan





BRUNCH

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COCKTAILS

Tom Collins

Gin, lemon juice, soda

Negroni

Gin, campari, red vermouth

Tequila Sunrise

Tequila, orange juice,
grenadine syrup

Cuba Libre

Rum, pepsi, lemon juice

BEER

Corona Bottle

Heineken Bottle

SPIRITS

Vodka

Stolichnaya Premium

Gin

Bombay Sapphire

Rum

Bacardi Carta Blanca

Whisky

Williams Grant

Tequila

Jose Cuervo Silver

WINES

Red Wine

Barton & Guestier Rouge

Rose Wine

Barton & Guestier Rosé

White Wine

Barton & Guestier Blanc

Sparkling Wine

Pierlant Blanc de Blancs Brut