

APPETISER

Spicy Tuna Roll (E, G) 🐠

Japanese mayonnaise, caramelised peppers, shiso, sriracha

Peruvian Ceviche (G, S)

Leche de tigre, seabass, aji limo, sweet potato, crispy corn

Corn Salad (D, V)

Crispy blue tortilla, chulpe corn, mizuna

MAIN COURSE

Chicken Al Pastor (D, G) 🐔

Bell peppers, onion, tortillas, guacamole

Slow Cooked Lamb Barbacoa (D, N, S)

Salsas, lime, corn tortillas, onion, coriander

Vegetarian Enchilada (D, G)

Seasonal vegetables, sour cream, halloumi cheese, red onion

DESSERT

Tropical Cake (E, D, G, N)

Coconut mousse, mango passion salsa, digestive biscuit

Churros, Chocolate Sauce (D, G, N)

Churros, chocolate sauce, dulce de leche

Moana Ice Cream (E, D, G, N, S)

Dulce de leche, sea salt caramel, quinoa crisp

AED250 per person

G: Contains Gluten and Gluten product N: Contains Nuts and Tree Nut
VE: Suitable for Vegan 🐠: Sustainable Fish V: Suitable for Vegetarian S: Contains Soybeans SH: Contains Shellfish SE: Contain Sesame Seed D: Contain Dairy
E: Contains Eggs 🌱: Vegan

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

@sofiteldubaipalm

EPICURE MENU

MOANA
SEAFOOD RESTAURANT