



## TRIBAL VIBES BRUNCH

### STARTERS

#### Vitello Tonnato (D, F)

Arugula, parmigiano cheese, cappers, balsamic

#### Patzarosalata (D, N, V)

Roasted beetroot, Mix Salad, Candied Walnut, Dried Feta

#### Grilled Watermelon Carpaccio (D, N)

Pistachios, feta cheese, orange dressing, mint

### MAIN COURSES

#### Greek Grill Mix Platter (D, F, SH)

Marinated Lamb skewer, Chicken Gyros, Shrimps Skewers, lamb Sausage

#### Biftekia with Smoked Yogurt Sauce (D, E, G)

Greek style beef patty, Santorini tomato salad

#### Greek Cabbage Dolma (E, V)

Burnt cabbage, Black rice, Capsicum confit, Almonds, Vegetable Avgolemono

### SIDES

 Charred Broccoli

 Seasonal Salad

### DESSERTS

 Grilled Pineapple

Cinnamon, yoghurt ice cream


#### Basque Burnt Cheesecake (D, E)

Blackberry compote

#### Chocolate Namelaka (D, G, N)

Dark & white chocolate mousse, chocolate shavings

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  
F Fish G Gluten N Peanuts & Tree Nuts  
S Soybeans SE Sesame Seeds SH Shellfish  
V Vegetarian  Vegan

