



## SPA L'OCCITANE

### APPETIZERS



**Salmon Carpaccio** (G, F)  
Lime zest, fennel, green gazpacho vinaigrette, mint oil



**Spanakopita** (D, G)  
Greek spinach pie, feta cheese sauce

**Watermelon and Vegan Feta** (MU, N, VE)  
Honey, mint, pistachio

### MAIN COURSES

**Greek Orzo Pasta, Beef Stifado, Tzatziki** (D, E, G, MU, S, SE)  
Chives, feta cheese, pickled onion

**Feta Saganaki with Spicy Lemon Honey** (D, G\*, V)  
Capers, Butter, Pomegranate, Green Herbs, Pita Bread



**Boneless Sea Bream** (G, F)  
Baked potato, herb salad, charred lemon

### DESSERTS

**Laguna Ice Cream** (D, N)  
Greek Yogurt, candied lemon, caramelized hazelnuts

**Basque Burnt Cheesecake** (D, E)  
Blackberry compote



**Fruit Platter** (VE)  
Seasonal fruits

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.

**C** Celery **D** Dairy **E** Egg  Fish **G**: Gluten **L** Lupin  
**LS** Locally Sourced & Sustainably Certified  
**MU** Mustard **N** Peanuts and Tree Nuts **R** Raw  
**SE** Sesame Seeds **SH** Shellfish **S** Soybeans  
**SF** Locally Sourced & Sustainably Certified Fish  
**SU** Sulphites **V** Vegetarian  Vegan

