

Iftar Menu

Daily from Sunset up to One Hour

2-COURSE IFTAR

AED 189

3-COURSE IFTAR

AED 227

Inclusive of water & dates

Starters

SELECT ONE

LENTIL SOUP

Black lentils simmered with fresh carrots and onions. (V)

ONION SOUP GRATINÉE

A French classic with caramelized onions, baguette & topped with a layer of melted Emmental cheese.

CRISPY DUCK SPRING ROLLS

Crispy duck confit and Emmental cheese rolls served with spicy mango chutney.

WILD MUSHROOMS VOL-AU-VENT

Sautéed wild mushrooms in a creamy sauce & served in a freshly baked puff pastry and mounted on top of a mushroom velouté.

CALAMARS FRITS

Tender marinated calamari, slightly battered and deep fried, served with an Asian dipping sauce. (N)

SALADE DE LENTILLES

Healthy lentils mixed with finely diced vegetables & fresh herbs in a light Dijon sauce. (V)

SALADE DE CHÈVRE CHAUD

Crispy spring rolls oozing with melted goat cheese & served on top of mixed greens, tomato confit, julienne apple, orange slices & dressed in our signature balsamic vinaigrette. (N) (V)

Main Course

SELECT ONE

COUCLEY STEAK FRITES

The house favorite; a mouth-watering butterfly cut tenderloin served with Coucley's signature sauce on top and fries. (180g)

Add: AED 38 for 280g

DUCK CASSOULET

A South of France inspired slow cooked duck confit, veal bacon, Toulouse Beef Sausage and white bean stew skillet topped with an herb crust.

COUCLEY'S LAMB SHANK

Braised slow cooked lamb shank served with Mediterranean rice, sautéed spinach and yogurt mint dip.

SALMON

Pan-seared fresh Scottish salmon served with asparagus, mash potato, smoky bell pepper & tomato purée. (N)

ANGUS BURGER CLASSIQUE

Our classic & juicy American-style Angus cheeseburger in potato bun with pickled onions, mayo, aged Cheddar served with fries.

GRILLED CHICKEN AUX TAGLIATELLES

Grilled chicken breast with Herbes de Provence & a creamy white mushroom tagliatelle pasta.

WILD MUSHROOMS RISOTTO

Creamy rice with wild Morel, Pearl mushroom & crunchy Parmesan tuile. (V)

Add: Fresh truffle at market price

allergens

(N)Contains Nuts

(V)Vegetarian

Before placing your order, please inform your server if a person in your party has a food allergy. If you are Vegetarian, please inform your server and we will accommodate your request.

all prices are in AED & inclusive of 10% service charge, 7% municipality fee & 5% vat

Couqley wishes you a

Ramadan Kareem



We hope you and your loved ones have a month filled with blessings and happiness.



Dessert

SELECT ONE

ROSE & RICOTTA KUNAFHA

Crunchy and buttery dessert made with shredded pastry layers enclosing a melting Ricotta cheese. Drizzled with fragrant rose & orange blossom syrup and topped with crushed pistachios. (N)

CRÈME BRULÉE

A Couqley classic of smooth, cool vanilla-flecked custard and a hot crisp caramelized topping.

MOUSSE AU CHOCOLAT

Light, airy, rich chocolate mousse with a generous amount of chocolate chips for an added crunch.

PAIN PERDU

Must have French toast, crispy caramelized brioche with a custardy interior. Topped with salted caramel, almond crumble and vanilla ice-cream. (N)

CHOCOLATE FONDANT

Decadent fudge cake with a melted chocolate center, served with vanilla ice cream, chocolate crumbs, raspberry coulis. Please order 15min ahead of time! Delicious things come to those who wait!

LE COOKIE SKILLET GOURMAND

Chocolate chunk cookie skillet by butter® bakery

served with vanilla bean and fleur de sel.

Non-Alcoholic Drinks

LES COCKTAILS ZÉRO 32

Ask your waiter for our mocktails selection

JUICES

FRESH JUICE 26

Ask your server.

FRESH LEMON AND MINT 28

JUICE 22

Mango, Apple, Cranberry, Pineapple or Orange.

SODA

SOFT DRINKS 25 + Red Bull® 40

WATER

STILL WATER Small/Large 24/12

SPARKLING WATER Small/Large 31/15

HOT

ESPRESSO 16

TEA 24

DOUBLE ESPRESSO 27

CAFÉ BLANC 16

CAPPUCINO/LATTÉ 26

AMERICANO 26