

APÉRO O'CLOCK

A post afternoon ritual after a long day of work.

A wonderful excuse to sit down with a drink, hors d'oeuvres & enjoy the evening.
Santé!

APÉRITIF CLASSICS

Foie Gras 55

Homemade foie gras terrine on three toasted fig breads served with strawberry coulis – a daily masterpiece, straight from Cougley's secret recipe. (Recipe contains alcohol)

Mini Steak Tartare 37

Three crispy baguette toasts, crowned with top-grade raw beef tartare.



OYSTERS 169

OYSTERS 299

6 Fine de Claire #2

12 Fine de Claire #2

— /pc 29 —

VEGETARIAN DELIGHTS

Goat Cheese Tartine 39

A perfect balance of crispy, creamy, and salty. Toasted sourdough topped with creamy goat cheese, and slow-roasted cherry tomatoes.

Roasted Sweet Pepper 39

Lightly pickled roasted peppers marinated in herbed oil, served with crostini. A Mediterranean escape on your plate.

Poêlée de Champignons 33

Three mini puff pastries filled with sautéed wild mushrooms in a light cream sauce.

Truffle Fries & Parmesan 35

Crispy truffle fries kissed by truffle cream and adorned with parmesan. An ode to indulgence!

LES DÉLICES DE LA MER

Calamars Frits 39

Tender calamari, lightly battered and deep-fried to perfection. Served with an irresistible Asian dipping sauce. (N)

Mini Lobster Brioche 55

Three crispy brioche topped with sautéed lobster and our homemade mayo.

Octopus Canapés 55

Grilled octopus with gremolata, served on potato confit slices with a smoked bell pepper purée. (N)

Grilled Shrimp Brioche 43

Three crispy brioche topped with marinated grilled shrimp, black garlic aioli, and spicy mayo.

Smoked Salmon Carpaccio 47

Lightly smoked marinated salmon thinly sliced and garnished with chives & lemon zest. Served with crostini on the side.

BROCHETTE AND BURGERS

Beef Brochette 41

Three marinated grilled beef cubes on skewer, served with Cougley's signature sauce.

Mini Burgers 47

Two juicy American mini classics with aged cheddar, lettuce, tomato, pickled onion, and mayo, nestled in brioche buns.

Add frites for AED 19 extra

allergens

(N) Contains nuts

Before placing your order, please inform your server if a person in your party has a food allergy. Our dishes may contain traces of nuts, dairy and gluten

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

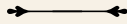
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COCKTAILS

33



Gin Basil
Cosmopolitan
Margarita

HOUSE SPIRITS

31

Tequila [Jose Cuervo]
Vodka [Absolute]
Rum [Havana]
Gin [Tanqueray]
Whiskey [JW Red Label]



BEER

Draught
[Stella]
½ Pint 26

Pint 43



Bottled Beer
[Amstel] 47

Heineken
0.0% 23

ALL WINES

Glass 25 | Bottle 109

White

Sauvignon Blanc
(Anakena, Chile)

Pinot Grigio
(Arcadian, Australia)

Chardonnay
(Vistaña, Santa Carolina, Chile)

Veneto White Blend
(Emotivo, Italy)

Red

Cabernet/Merlot
(The Riddle, Australia)

Sangiovese
(Terre Allegre, Italy)

Cabernet Sauvignon
(Anakena, Chile)

Syrah
(Vistaña, Santa Carolina, Chile)

Rosé

Tannat/Cabernet
(Colombelle, Côtes de Gascogne,
France)

Sparkling

Pierlant Brut
(Bordeaux, France)

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