

# MENU

ARIA POOL & ROOFTOP LOUNGE

## SALADS

### **AVOCADO AND SHRIMPS (S) (D) (L) 50**

Soft cooked shrimps, marinated with basil, fresh avocado, and chili cocktail dressing

**PER SERVING 319 CAL**

### **WATERMELON CAPRISE (V) (D) (L) 45**

Seedless fresh watermelon, baby mozzarella, and basil leaves with drizzled balsamic dressing

**PER SERVING 57 CAL**

### **QUINOA SALAD (D) (N) (O) 45**

Organic quinoa mixed with goat cheese, mango, red chard, pomegranate, pumpkin seed with oil dressing

**PER SERVING 439 CAL**

### **GREEK SALAD (D) (G) (L) 40**

Summer tomato, cucumber, bell pepper, kalamata olives, feta cheese, with virgin olive oil dressing

**PER SERVING 265 CAL**

### **CLASSIC CAESAR SALAD (N) (S) (D) 45**

BBQ chicken breast, baby lettuce, croutons, parmesan cheese, with caesar dressing

**PER SERVING 406 CAL**

### **PAMELA SALAD (S) (N) 45**

Gem lettuce, fresh coriander, dried shrimps, roasted peanuts, with sweet and sour dressing

**PER SERVING 189 CAL**

## MAINS

### **BUTTER CHICKEN BUNS (N) (G) (D) 55**

Indian style tender butter chicken, greens in a steamed bun, served with french fries

**PER SERVING 552 CAL**

### **WAGYU MINI BEEF BURGER (G) (D) 60**

Grilled Wagyu beef tenderloin, special BBQ sauce, lettuce, tomato, pickled gherkins, and served with french fries

**PER SERVING 232 CAL**

### **ACTIVATED CHARCOAL BURGER (G) (D) 65**

Grilled juicy beef pate, tomato, lettuce, pickled cucumber, melted cheddar cheese, and served with french fries

**PER SERVING 295 CAL**

### **TACO SHAWARMA (G) (D) 55**

Chicken shawarma, lettuce, garlic sauce tomato, pickles, and served with french fries

**PER SERVING 437 CAL**

### **FALAFEL SLIDER (G) (D) (L) 50**

Vegan chickpeas falafel, spicy yogurt, mint sumac onion, mixed Arabic pickles, served with french fries, in trio buns

**PER SERVING 262 CAL**

Dishes indicated with (V) - Vegetarian (S) - Seafood (N) - Nuts (G) - Gluten (D) - Dairy (L) - Local (O) - Organic

Gluten Free items are available upon request

**ALL PRICES ARE INCLUSIVE OF 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT**

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## BIG BITES

### **RIB-EYE STEAK (N) (D) 90**

Wagyu grilled rib-eye steak, avocado salsa, seasonal vegetables on toasted brown bread, and garlic chips

**PER SERVING 757 CAL**

### **FISH AND CHIPS (D) (G) (N) 60**

Battered fried fish fillet (choice of salmon sea bass or hamour) with steak fries, and tartar sauce

**PER SERVING 782 CAL**

### **HONEY GINGER CHICKEN (D) (G) (N) (L) 65**

Roasted chicken breast, romanesco broccoli, baby beets, and cheese fondue

**PER SERVING 157 CAL**

## FOR JUNIORS

**SERVED WITH FRENCH FRIES AND COLESLAW**

### **CHICKEN NUGGETS (G) (D) 25**

**PER SERVING 309 CAL**

### **FISH FINGERS (G) (D) 25**

**PER SERVING 672 CAL**

### **KIDS BURGER (G) (D) 25**

**PER SERVING 232 CAL**

### **FRENCH FRIES 20**

**PER SERVING 312 CAL**

## CHEF'S SPECIALS

### **PENNE ALL'ARRABBIATA (D) (G) (L) 69**

Penne pasta al dente, wagyu meat, spicy Italian tomato sauce and parmesan cheese

**PER SERVING 533 CAL**

### **TAGLIATELLE ALLA CARBONARA (D) (G) 55**

Tagliatelle pasta, cream sauce, beef bacon, egg yolk, and parmesan cheese

**PER SERVING 684 CAL**

### **SPAGHETTI ALLA TARANTINA (D) (G) (S) 59**

Spaghetti pasta topped with herbs, tomato sauce, mussels, calamari, shrimps and garlic shaved parmesan

**PER SERVING 533 CAL**

### **FUSILLI AL PESTO (G) (D) (N) 49**

Fusilli pasta cooked with fresh cream, basil leaves, pine nuts, olive oil, garlic, sun-dried tomato, and parmesan cheese

**PER SERVING 475 CAL**

## PIZZAS

### **CLASSIC MARGHERITA PIZZA (V) (D) 55**

Made with tomato, mozzarella cheese, basil, and virgin olive oil

**PER SERVING 257 CAL**

### **DEVILLED PIZZA (G) (D) 65**

Spiced chicken, cherry tomato, chili, onion, mozzarella, smokey tomato sauce, and oregano

**Per Serving 196 CAL**

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## PEPPERONI PIZZA (G) (D) (N) 65

Beef pepperoni, mozzarella, tomato sauce, and oregano

*PER SERVING 590 CAL*

## FARMHOUSE PIZZA (D) (V) 65

Broccoli, mushroom, capsicum, onion, olives, cherry tomato, mozzarella, tomato sauce, and basil

*PER SERVING 157 CAL*

## CHICKEN TIKKA PIZZA (D) (N) 65

Chicken tikka, mozzarella, tomato sauce, and kasoori methi

*PER SERVING 303 CAL*

## BRESAOLA E ARUGULA PIZZA (D) (N) 70

Tomato, mozzarella, bresaola di valtellina, and porcini mushroom, arugula

*PER SERVING 203 CAL*

## BEVERAGES

### COLD PRESSED JUICES 35

*PER SERVING 183 CAL*

### ICED TEAS 30

### ICED COFFEES 30

### SOFT BEVERAGES

### STELLA BEER 0 ALCOHOL 28

### PEPSI, 7-UP, MIRINDA, 21

### GINGER ALE, SODA, TONIC

### RED BULL 28

### EVIAN SMALL 18

### EVIAN BIG 25

### MAI DUBAI SMALL 11

### MAI DUBAI BIG 21

## DESSERT

### FRESH CUT FRUITS PLATTER 50

*PER SERVING 94 CAL*

### SUMMER SAND PUDDING 40

*PER SERVING 204 CAL*

### CHOCOLATE BRUSCHETTA WITH ICE CREAM 40

*PER SERVING 204 CAL*

### ICE CREAM 30

Chocolate, vanilla, mango or baklava

*PER SERVING 255 CAL*

## HOT BEVERAGES

### ESPRESSO 17

### DOUBLE ESPRESSO 19

### AMERICANO 25

### LATTE 25

### CAPPUCCINO 25

### SINGLE ORIGIN HOT CHOCOLATE 33

## SELECTIONS OF TEAS

### ENGLISH BREAKFAST 25

### EARL GREY 25

### GREEN TEA 25

### JASMINE TEA 25

### PEPPERMINT TEA 25

### CHAMOMILE TEA 25

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