

Grills @ chill

Cold & Hot Tapas

 Gazpacho (V)	55
Heirloom Tomato, Peppers, Cucumber, Garlic, Olive oil	
Salmon Tartare	65
Tasmanian Salmon, Green Apple, Chive, Wonton Wrapper	
 Bruschetta (V)	60
Plum Tomato, Keppers Shallots, Basil, EV Olive oil	
Nachos	60
Avocado, Cilantro, Kaffir Lime, Minced Beef & Sour Crème Fraiche	
Edamame Beans (V)	55
Steamed Edamame, Hawaiian Salt, Black Garlic Aioli, Parmesan	
Gambas Al Ajillo'	65
Gulf Prawns Sautéed with Garlic and Olive Oil	
Stuffed Jalapeno (S)	55
Manchego, Bacon and served with Avocado Guacamole	
Chicken Liver	55
Pomegranate Glaze, Chili and Artichoke Fritters	
Chicken Satay, Peanut Sauce (N)	55
Calamari	65
Fried Calamari, Smoked Paprika, Garlic, Parsley, Chipotle Sauce	
Vegetable Spring Rolls (V)	55
Asian Vegetables, Galangal, Lime and Chili Sauce	

3 different Tapas	150
3 different Tapas with 1 Glass of Wine	185
5 different Tapas	195
5 different Tapas with 2 Glass of Wine	265

Salads & Starters

Garlic Cheesy Bread (V)	65
Pizza Dough, Mozzarella Cheese, Basil Pesto, EV Olive Oil	
Seafood Salad (N)	95
Hokkaido Scallops, Gulf Shrimps, Avocado, Sesame Oil Vinaigrette	

Levantine Sampler (V)	70
Hummus, Moutabel, Tabouleh, Fattoush, Labneh, Chick Pea Falafel served with Paprika Crispy Arabic Bread	

 Healthy Leafy Garden Salad (V) 	65
90 kcal Avocado, Pomegranate, Cucumber, Chickpeas, Honey Ginger Dressing	

Foie gras	95
Toasted Brioche, Caramelized Grapefruit, Apple Smith, Saba Glazed	

Soup

Chicken Velouté	65
Toasted Brioche and Black Truffle	

Saffron Broth	75
Parillada Fresh Local Fish Soup Saffron Broth, Lemon, Croutons, Rouille Sauce	


Burgers


Wagyu Beef Burger	120
Australian Wagyu Beef (250gr), Aged Cheddar, Caramelized Onions, Fresh Onion, Smoked Turkey Bacon, Tomato Relish, Brioche Bun	


Corn Fed Chicken Burger	95
Grilled Corn fed Chicken, Smoked Turkey Bacon, Avocado, Jalapeno, Chipotle Mayonnaise	

Sea Bream Burger	95
Blackened Fillet of Sea Bream, Sesame Bun, Capers Remoulade	

Main Course & Grills

 Portobello Mushroom (V)	115
Tarragon and Mozzarella Breads Crumbs, Sautéed Green, Burnt Lemon Aioli	

 Creamy Polenta (V)	110
Sautéed Spinach, Mushroom & Tomato Coulis	

Grilled Red Snapper (225 kcal) 	135
Mussels, Butternut Squash, Heirloom Carrot, Ginger, Pumpkin Seeds	

Roasted Seabass	135
Vegetables Escabeche, Bawang Gorang	

Wagyu Beef Cheek Confit	140
Girrolles Mushroom, Bacon, Shallots, Celery Root	

Grilled Seafood Platter	250
Salmon, Prawns, Lobster, and Sea Bream served with Selection of Sauces	

Tasmanian Salmon	130
Kale, Seaweed Butter, Beetroot, Soya and Maple Syrup	

Corn Fed Baby Chicken	130
Chimmi Churri Marinated Chicken "Sous Vide" cooked, Finished over Charcoal	

Angus Beef Ribs	135
Twice cooked BBQ Beef Ribs with Hand Cut Fries	

Arabic Mixed Grill	135
Shish Taouk, Lamb Kofta, Shish Kebab, Lamb Chops cooked over Charcoal	

Premium Beef Cuts

U.S. Angus Tenderloin	245
300 gr (4-2 MARBELLING) Pot of Potatoes with Carbonara Truffle Sauce	

Westholme Wagyu Cube Roll	235
350gr (4-2 MARBELLING) Truffle Fries, Wild Mushroom Sauce	

Sanchoku Wagyu Striploin	235
350gr (+6MARBELLING) Portobello Mushroom Gratin, Anchovy Butter with Herbs	

Sides	40
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Dessert & Cheese

Exotic Delight Panna Cotta 140 Kcal 	50
Light and Refreshing Cream Dessert with Passion Fruit Coulis	

Umali mixed with Baklava and Rose Water (N)	45
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 Cardamom Chocolate Fondant Served with Vanilla Ice Cream	60
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 Exotic Fruit Platter (V)	60
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Our Fine Seasonal Cheeses Platter recommend by the Chef	80
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Sofitel Abu Dhabi Corniche is pleased to offer you low-calorie dishes that combine pleasure and well being

 Vegan (V) Vegetarian  Chef Recommendation (N) Contains Nuts (S) Spicy

All Prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees, local taxes and %5 VAT.

Mocktails

☉ Tropical Punch	45
Pineapple Juice, Mango Juice, Grenadine Syrup	
☉ Virgin Mojito	45
Fresh lime, Sugar, Mint and 7 up	
Energy Booster	45
Apple, Orange Pineapple, Carrot	
Merry Berry	45
Banana, Pineapple Juice, Strawberries, Grenadine	
Avocado Milkshake	50
Fresh Avocado, Milk, Honey	

Soft Drinks

Redbull Energy Drink	24
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Fresh Juices

	30
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Water Still

	Large	Small
Evian	30	20
Emirates	25	19

Water Sparkling

Badoit	38	28
Perrier	38	28

Coffee

Turkish Coffee	35
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Iced Coffee

	35
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Tea

Moroccan Tea	30
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Iced Tea

	35
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Cocktails

Classic

☉ Tequila Sunrise	63
Tequila, Orange Juice, Grenadine	
☉ Mojito	63
Rum, Mint Leaves, Lime, Soda water	
☉ Sea Breeze	63
Vodka, Cranberry, Grapefruit Juice	
☉ Gin fizz	63
Gin, Lime, Sugar Syrup, Soda Water	
☉ Scotch Sour	63
Chivas 12yrs, Lemon Juice, Sugar Syrup	
Caipirinha	63
Cachaca, Fresh Lime, Sugar	
Margarita	63
Olmecca Blanco, Rosemary Triple Sec, Lime Juice, Salt Rim	

Pina Colada	63
Havana 3 Yrs, Malibu, Coconut Cream, Pineapple Juice	

Amaretto Sour	63
Amaretto, Lemon, Sugar Syrup	

Bellini	63
Jacobs Creek Sparkling Wine And Peach Pure	

Passion De Amor	63
Vodka, Fresh Pineapple Juice, Passion Fruit Syrup	

Mai Tai	63
Havana 7 Yrs, Havana 3 Yrs, Amaretto, Sour Mix, Grapefruit Juice, Pineapple Juice	

Shooters

B52	50
Baileys, Kahlua, Grand Marnier	

Jägerbomb	50
Jägermeister, Red Bull	

Doodoo	50
Absolut Vodka, Lemon Juice, Olive Juice	

Sob	50
Absolut Vodka, Peach Schnapps, Orange Juice, Cranberry Juice	

Brain Damage	50
Baileys, Peach Schnapps, Grenadine Syrup	

Draught Beer

☉ Krombacher	500 ml	44
☉ Steinlager	44	
Stella	44	

Bottle Beer

	38
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White Wines

	Glass	Bottle
☉ Chile, Terra Pura Sauv Blanc	55	230
☉ Italy, Pinot Grigio	65	280
☉ Australia, Jacobs Chardonnay	70	325
France, Didier Delagrang Bourgogne Chardonnay	75	350
Australia, Wydham Chardonnay	75	350
New Zealand, Stoneleigh Sauvignon	90	400

Red Wines

☉ Chile, Terra Pura Merlot	55	230
☉ Australia, Jacob's Creek Merlot	70	325
☉ France, Chateau Pezat Bordeaux	75	350
☉ Australia, Jacob's Creek Pinot Noir	70	325
New Zealand, Stoneleigh Pinot Noir	90	400

Champagne

	Glass	Bottle
Mumm Cordon Rouge	125	600
Mumm Magnum		1240

Sparkling Wines

	Glass	Bottle
Australia, Jacobs Creek Sparkling	75	300
Australia, Jacobs Creek Sparkling Rose		300

Rose Wine

	Glass	Bottle
☉ South Africa, Percheron Grenache Rose	65	300
Australia, Jacobs Creek Shiraz Rose	75	340

Aperitif

Campari	3cl/30ml	44
Pernod		44

Vodka

	3cl/30ml	Full Bottle
Absolute Blue	44	990
Grey Goose	56	1210

Gin

	3cl/30ml	Full Bottle
Beefeater Regular	38	900
Beefeater 24	50	980
Bombay Sapphire	38	860
Hendrick's	44	950

Rum

	3cl/30ml	Full Bottle
Havana Club 3 Yrs Old	44	980
Havana Club 7 Yrs Old	50	1140
Captain Morgan Dark	44	930

Tequila

	3cl/30ml	Full Bottle
Olmecca Silver	44	980
Olmecca Gold	45	980
Don Julio Silver	60	1390

Whiskey

	3cl/30ml	Full Bottle
J.W Red Label	44	950
Jameson	44	980
J.W Black Label	50	1150
Jack Daniels	50	1140
Chivas 12 yrs	56	1210

Single Malts

Glenfiddich 18 yrs	75	1650
Glenkinchie	55	1150

Cognac

	3cl/30ml	Full Bottle
Remy Martin VSOP	60	1350
Remy Martin XO	125	2870
Remy Martin Louis XIII	1190	28000

Digestif

Jagermeister	3cl/30ml	44
Fernet Branca		44

Shisha

	90
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☺ 4PM-8PM HAPPY HOUR

ASK THE SERVER FOR SIGNATURE DRINKS AND WINE OF THE MONTH

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