





SALAD

BURRATA (D, GF, VG) 	60
Heirloom tomato, balsamic glaze, pesto	
QUINOA CHICKEN SALAD (N, D) 	54
Slow cooked chicken, mesclum, green apple, feta cheese, toasted almond, balsamic dressing	
GREEK SALAD (D, GF, VG) 	52
Romaine lettuce, cherry tomato, feta cheese, capsicum, red onion, olives, oregano, lemon & olive oil dressing	

COLD APPETIZER

MEDITERRANEAN SEA BASS CEVICHE (GF) 	65
Citrus, avocado, shallot, ginger, honey vinaigrette	
BEEF CARPACCIO (GF, D) 	70
Gherkins, truffle paste, rocket leave, lemon & olive oil dressing, parmesan flaks	
CRISPY EGGPLANT MILLE FEUILLES (GF, D, VG) 	52
Feta cheese, cream cheese, semi dried tomato dressing	

HOT APPETIZER

MOULES MARINIÈRE (D, SF) 	72
Mussels cooked in a creamy white wine sauce served with skinny fries	
CRISPY CALAMARI (GF) 	55
Saffron aioli, red chilli, spring onion, coriander, lemon	
CLASSIC MARGHERITA PIZZETTA (GF, VG) 	52
Mozzarella cheese, tomato sauce, fresh basil	

SOUP

Moroccan Harira 	48
Traditional Minestrone (V) 	45

Please inform us of any allergies or intolerances before the order.

A - Alcohol / D - Dairy / GF - Gluten Free / N - Nuts / SF - Seafood / SG - Signature dish / V - Vegan / VG - Vegetarian

All prices are in UAE Dirham and are inclusive of all applicable service charges and VAT.

PASTA & RISOTTO

LOBSTER LINGUINE (G, SG, SF) E	80
Cherry tomato confit, red onion, garlic, basil, parmesan cheese, bisque sauce	
ZUCCHINI PESTO RIGATONI (VG, N, G) B	62
Eggplant, zucchini, cherry tomato, green pesto, garlic, onion, roasted pine seeds, parmesan cheese	
WILD MUSHROOM & SPINACH RISOTTO (A, VG) C	68
Arborio rice cooked with onion, garlic, white wine, cream topped with pine nuts & parmesan cheese	

MAIN COURSE

GRILLED SPANISH OCTOPUS (D, SG, SF) C	75
Served with roasted baby potato, smoked paprika, lime parsley sauce	
LINE CAUGHT SEABASS (D, SF) C	80
Cauliflower purée, sautéed broccoli, citrus beurre blanc	
LAMB COUSCOUS (D) E	78
Moroccan couscous with lamb	
GREEK MOUSSAKA (D, SG) D	70
Layers of potato, beef, courgette, tomato, onion, garlic topped with aubergine, béchamel sauce, mozzarella cheese & Greek salad	
STEAK FRITES (D) E	120
Grilled beef steak served with pepper, béarnaise, mushrooms sauces & French fries	
AUBERGINE PARMIGIANA (GF, N, VG) C	70
Grilled eggplant, tomato concasse, mozzarella, parmesan cheese	

DESSERT

TIRAMISU (VG) D	50
Lady finger, mascarpone mousse, coffee and chocolate coffee sauce	
CHOCOLATE GARDEN (GF, V) C	54
Gluten free vegan chocolates served with seasonal berries	
TARTE TATIN (D, SG) C	52
Baking caramelized apple tart, topped with vanilla ice cream	
BAKLAVA (N) B	55
Layers of filo pastry, honey, nuts, orange-scented syrup	
EXOTIC FRUIT PLATTER (GF, V) B	48
Mixed seasonal fresh fruit with mint	

