PIZZAS

BBQ CHICKEN — 84
Smoked chicken, mozzarella, roasted onion, jalapeno, BBQ sauce

BEEF PEPPERONI — 72
Sautéed mix seafood, mozzarella with marinara sauce, cherry tomato and basil leaves

MUSHROOM & TRUFFLE — 70
Sauteed mushrooms, mozzarella, tomato, onion, rocket and truffle oil

VEGETABLE PIZZA — 68
Roasted zucchini, eggplant, peppers, tomato, light mozzarella, basil and garlic oil

PLANT-BASED & VEGAN

VEGAN POWER BOWL — 62
Quinoa, chickpeas, roasted sweet potato, broccoli, avocado, edamame, kale and tahini dressing

KEBAB WRAP — 70
Plant-based kebab, warm tortilla, lettuce, tomato, cucumber, onion and tahini-garlic sauce

CALIFORNIA BURGER — 78
Plant-based patty, avocado, lettuce, tomato, pickles, roasted pepper, vegan burger sauce

MAINS

GRILLED SALMON — 95
Grilled salmon fillet, quinoa pilaf, asparagus, seasonal vegetables and lemon-herb dressing

FISH & CHIPS — 82
Crispy battered fish, steak fries, minted peas, lemon and house tartare sauce

GRILLED BEEF TENDERLOIN — 125
Grilled beef tenderloin, roasted vegetables, garlic mashed potato, pepper sauce

BONE-IN RIB EYE — 152
Parmesan mashed potatoes, grilled baby broccoli, house steak sauce

SIDES

SWEET POTATO FRIES — 38
Sweet potato fries with smoked paprika and vegan garlic aioli

GRILLED SEASONAL VEGETABLES — 32
Seasonal vegetables grilled with herbs and extra virgin olive oil

GARLIC MASHED POTATO — 30
Creamy potato purée with roasted garlic

COLESLAW — 28
Fresh cabbage, carrot and light citrus dressing

DESSERTS

WARM CHOCOLATE BROWNIE — 48
Warm chocolate brownie, vanilla ice cream, berries and chocolate sauce

CARAMEL CHEESECAKE — 48
Creamy cheesecake, salted caramel, berry compote and biscuit crumble

COCONUT & MANGO PANNA COTTA — 45
Coconut panna cotta, fresh mango and passion-fruit coulis

FRESH FRUITS PLATTER — 45
Seasonal selection of sliced melon, berries, pineapple, grapes, kiwi and citrus fruits

COCKTAILS	ml	AED
TROPICAL JUNGLE Dark rum, campari, pineapple juice, fresh lemon juice and demerara syrup	60	52
MELON DE AGAVE Tequila, melon liquor, orange juice & lemon juice	60	52
DOLLAR Gin, sweet vermouth, campari, tiramisu liqueur	90	52
TIRAMISU MARTINI Vodka, coffee liqueur, espresso, sugar syrup, tiramisu liqueur	60	52
OLD GODFATHER Bourbon whisky, Disaronno, honey lemon juice, dash of ginger ale	60	52

SIGNATURE COCKTAILS	ml	AED
CINNAMON STORMY Whiskey, lemon juice, cinnamon syrup, splash of ginger ale	60	52
SUNSET SPICE Chilli & ginger infused rum, mango purée, lemon juice, chilli, ginger ale	60	55
GOLDEN SPICY Vodka, guava juice, lemon juice, tabasco sauce, pink salt & peri peri	60	55
TROPICAL MOJITO Rum, mint leaves, lime wedges, plump fruit, cranberry extract, Simple syrup, soda	60	55
CALIFORNIAN MARTINI Vodka, pineapple juice, lime juice, passion fruit and pomegranate extract	60	56
PRETTY PINK Vodka, baileys, strawberry, fresh cream, vanilla syrup	60	65

DRAUGHT BEER (550 ml)	
Heineken	50
Amstel	49
Oryx IPA	62

BOTTLE BEERS (330 ml)	
Heineken	43
Strongbow	43
Bitburger 0%	40

VODKA	ml	AED
Absolute blue	30	44
Titto's	30	44
Grey goose	30	57
Beluga Noble	30	52
RUM		
Havana club 3 y/o	30	45
Captain Morgan gold	30	45
Captain Morgan dark	30	45
Ron Zacapa	30	57
GIN		
Bombay	30	47
Hendricks	30	58
Botanist Dry Gin	30	54
Gin Mare	30	60
WHISKY		
Jack Daniel's No7	30	47
Jack Daniel's Tennessee Honey	30	48
Jim Beam	30	47
Woodford Reserve	30	52
Wild Turkey 101 Bourbon	30	47
Chivas Regal 12 y/o	30	50
Johnnie Walker Black Label	30	50
Johnnie Walker Gold Label	30	75
Fireball	30	47
SINGLE MALT		
Glenfiddich 12 YO	30	57
Glenfiddich 15 YO	30	67
Glenfiddich 18 YO	30	77

TEQUILA	ml	AED
Patron Silver	30	47
Patron Reposado	30	47
Patron Anejo	30	62
Don Julio	30	62
COGNAC		
Hennessy V.S	30	52
Hennessy VSOP	30	60
Remy Martin VSOP	30	62
LIQUEURS		
Campari	30	42
Baileys	30	47
Kahlua	30	42
Jägermeister	30	47
Sambuca	30	47
Absinthe	30	50

waves
CALIFORNIAN KITCHEN & BAR

WINE

	Glass 150 ml	Bottle 750 ml
CHAMPAGNE & SPARKLING WINE		
Perrier Jouet Grand Brut, France		795
Pommery Brut, France		600
Prosecco il Fresco, Villa Sandi, Italy	62	310
ROSE WINE		
Marius by Michel Chapoutier Rosé	50	230
M de Minuty Rosé		415
WHITE WINE		
Barefoot, Sauvignon Blanc	50	230
Bonterra Chardonnay organic		355
Bread & Butter Sauvignon Blanc		405
Château St Michelle, Chardonnay		520
Pouilly-Fumé, Andre Dezat & Fils		555
Pouilly-Fuissé, Louis Jadot, France		610
Conte Della Vipera, Sauvignon Blanc, Antinori, Italy		730
Chablis, Louis Jadot, France		855

RED WINE	Glass 150 ml	Bottle 750 ml
Barefoot, Merlot	50	230
Bread & Butter Merlot		410
Familia Zuccardi "Q", Malbec		415
Mouton Cadet "Réserve", Bordeaux, France		600
Justin Vineyards, Cabernet Sauvignon		610
Boekenhoutskloof "Chocolate Block", South Africa		660
Luigi Baudana 'Baudana' Barolo DOCG, Piedmont, Italy		1,155
Château Talbot, 4ème Grand Cru Classé, Saint-Julien, France		1,260

MOCKTAILS & SMOOTHIES

MILK SHAKES 37
Chocolate / Strawberry / Vanilla

MIXED BERRIES SMOOTHIE 37
Red berries and apple juice

TROPICAL FRUIT SMOOTHIE 37
Seasonal tropical fruits and apple juice

ICE TEA 38
Peach / Lemon

FATAL ATTRACTION 40
Lychees, fresh lemon juice and orange juice

TANGY MANGO LEMONADE 40
Mango puree, mango nectar, green tea and house lemonade

SUMAC LEMONADE 40
Sumac powder, tamarind syrup, lemon juice, top up with 7up

SOFT DRINKS

Soft Drinks	22
Chilled Juice	20
Fresh Juice	25

WATER

Still Water Small	23
Still Water Large	28
Sparkling Water Small	23
Sparkling Water Large	28

HOT DRINKS

Espresso	24
Double espresso	26
Americano	26
Cappuccino	27
Caffè Latte	27
Selection of Tea	28

SALADS & STARTERS

CALIFORNIA CHICKEN SALAD 65
Grilled chicken breast, quinoa, avocado, roasted sweet potato, cucumber, cherry tomato, edamame and green herb dressing

CHICKEN CAESAR SALAD 60
Germs leaves, grilled chicken, house Caesar, garlic croutons, shaved parmesan

ASIAN SALMON SALAD 69
Grilled salmon, sushi rice, avocado, edamame, cucumber, mango, sesame and citrus-soy dressing

VEGAN CALIFORNIA SALAD 58
Quinoa, roasted sweet potato, broccoli, avocado, edamame, chickpeas, kale, green tahini dressing

BURGERS & SANDWICHES

WAVES SIGNATURE BIG BURGER 120
Beef patty, bun, cheddar, caramelized onion, bacon, BBQ sauce, lettuce, tomato, skin on fries

BUFFALO CHICKEN WRAP 78
Crispy buffalo chicken, shredded lettuce, tomato, cheddar cheese, ranch dressing, flour tortilla

PORTOBELLO & AVOCADO BURGER 72
Grilled portobello mushroom, avocado, roasted peppers, rocket, tomato, vegan pesto aioli, and house salad

All burgers and sandwiches are served with fries or side salad.

SHARING PLATTERS

SHRIMPS TACOS 62
White cabbage, lettuce, aioli, tomato salsa with chili, coriander, creamy lime

CHICKEN QUESADILLAS 72
Chicken breast, tortilla bread, capsicums, onion, cheddar, guacamole, spicy tomato sauce

SLIDERS 84
Buns, chicken, beef patty, red onion, BBQ sauce, cheddar cheese, tomato, lettuce, mushroom, bacon, French fries

VEGAN CALIFORNIA WRAP 58
Plant-based chicken, avocado, lettuce, tomato, cucumber, roasted peppers and vegan garlic sauce

WAVES SHARING PLATTER 125
Chicken tenders, wings, crispy calamari, fries, vegetable spring rolls and three house dipspeppers and vegan garlic

TRUCK MENU

CRISPY CHICKEN TENDERS 62
Buttermilk-marinated crispy chicken, BBQ dip, honey drizzle

SPICY BUFFALO WINGS 64
Crispy fried chicken wings tossed in spicy sauce, celery sticks

CRISPY CAULIFLOWER BITES 48
Roasted-crisp cauliflower, harissa glaze, tahini, coriander and toasted seeds

TRUFFLE PARMESAN FRIES 52
Fries, truffle oil, parmesan, parsley and roasted garlic aioli

VEGAN LOADED NACHOS 62
Corn tortilla chips, plant-based mince, black beans, avocado, pico de gallo, jalapeño and vegan cheese sauce

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

Cereals · Milk · Gluten Free · Dairy-Free · Fish · Lupin · Shellfish · Sesame Seeds · Molluscs · Mustard · Egg · Peanuts · Soybean · Nuts · Celery · Vegetarian · Vegan · Sulphites · Alcohol-Free

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

A Very low < 0.40 kg CO_2e/meal
B Low 0.40-0.90 kg CO_2e/meal
C Medium 0.90-1.80 kg CO_2e/meal
D High 1.80-2.60 kg CO_2e/meal
E Very high ≥ 2.60 kg CO_2e/meal

Klimato