SALAD

GRILLED PRAWN & CITRUS SALAD (C) — 58
Grilled prawns, orange, grapefruit, avocado, baby leaves and citrus dressing

MEDITERRANEAN QUINOA SALAD (B) — 50
Quinoa, boiled egg, cucumber, cherry tomato, roasted peppers, chickpeas, herbs and lemon-olive oil dressing

CHICKEN & AVOCADO SALAD (C) — 55
Grilled chicken, lettuce, avocado, cherry tomato, cucumber, corn, crispy tortilla, creamy lime dressing

WATERMELON, FETA & MINT SALAD (C) — 49
Fresh watermelon, feta, cucumber, mint, black olives and citrus dressing

COLD APPETIZER

SEABASS CEVICHE (C) — 68
Marinated seabass, cucumber, tomato, red onion, coriander, citrus, olive oil and chilli

MIDDLE EASTERN DIPS (B) — 60
Hummus, beetroot mutabal, muhammara, wine leave, Arabic bread

BEEF CARPACCIO (E) — 68
Thinly sliced beef tenderloin, parmesan, rocket, capers, truffle paste, lemon-olive oil

WHIPPED FETA & ROASTED PEPPER (C) — 52
Whipped feta, roasted peppers, cucumber, olives, herbs on toasted sourdough

HOT APPETIZER

FRITTO MISTO (D) — 79
Squid, white fish, shrimp, baby octopus, vegetable, dip

PLANT BASED KOFTA (C) — 60
Plant based mince kofta, roasted tomato, vegan cheese sauce, sumac onion and fresh herbs

FALAFEL SLIDERS (B) — 58
Chickpea patties, rocket, tomato, mini pita, tahini

GRILLED MEDITERRANEAN VEGETABLES (B) — 48
Zucchini, eggplant, peppers, asparagus and cherry tomatoes, finished with herbs and olive oil

SOUP

Mediterranean Lentil Soup (B) — 45
Creamy roasted lentil and mixed vegetables served with lemon and croutons

Roasted Tomato & Basil Soup — 47
Roasted tomato with basil oil and mascarpone

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 Taxes.

PASTA

CHICKEN & SUNDRIED TOMATO FETTUCCINI C — 65
Grilled chicken, sundried tomato, spinach, garlic,
basil and parmesan in a light cream sauce

GLUTEN FREE PENNE ARRABBIATA C — 60
Spicy tomato sauce, cherry tomatoes & basil, extra virgin olive oil

SPINACH & RICOTTA RAVIOLI B — 65
Ravioli, tomato basil sauce, parmesan and fresh herbs

MAIN COURSE

MEDITERRANEAN SEABASS C — 85
Grilled seabass, quinoa tabbouleh, roasted vegetables, lemon,
herbs and olive oil

CHICKEN CHASSEUR C — 80
Chicken fricassee with forest mushroom, mustard, chive jus,
rice, roast parsley potato

LAMB CHOPS E — 95
Grilled lamb chops, roasted vegetables, rosemary potatoes and mint jus

STEAK FRITES E — 115
Grilled beefsteak, French fries, served with pepper sauce

VEGAN MOUSSAKA A — 65
Eggplant, zucchini, lentils, tomato, herbs and plant-based béchamel

DESSERT

MANGO & PASSION FRUIT SORBET A — 42
Fruit sorbet, fresh berries and mint

MILLE FEUILLE C — 50
With vanilla crème and salted caramel

APPLE TART C — 50
Apple filo pastry, caramelized apple, cardamon crème

FRESH FRUITS PLATTER B — 45
Mixed seasonal fresh fruits with mint

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