



Raw

Gillardeau Oysters ^{SH}	Classic Mignonette and Lemon	55
Yellowtail Carpaccio ^N	Herb Citrus Dressing and Almonds	100
Sicilian Red Prawn Carpaccio ^{G,N,SH}	Provençal Vinaigrette, Pine Nuts and Croutons	120
Sea Bass Crudo	Pomelo, Kumquat and Soy	95
Tuna Tartare ^G	Avocado Mash, Lime, Ginger and Soy	105
Steak Tartare ^G	Classic Steak Tartare and Grilled Bread	100 / 175
Wagyu Carpaccio ^{G,N}	Citrus & Paprika Vinaigrette, Chilli and Shallot Relish	120

Starters

Padron Peppers ^{VG}	Mojo Rojo	65
Burrata ^{V,D,N}	Artichoke and Pistachio	100
King Crab Tostada ^{SH}	Corn Tortilla, Mango Relish and Salsa Tatemada	170
Crispy Squid ^{SH}	Jalapeño and Black Garlic Aioli	75
Clay Oven Squid ^{SH}	Onion, Parsley and Lemon	80
Grilled Octopus ^{SH,N}	Chorizo, Potatoes and Romesco	130
Garlic Prawns ^{SH}	Garlic Oil, Chilli and Lemon	165
Braised Beef Cheek ^{G,D}	Parmentier Potatoes	120
Anchovies Gran Reserva ^{G,D}	Cultured Butter and Chimichurri Fugazzeta	135
Charred Fennel ^{V,D,G}	Balsamic Grapes and Ricotta Affumicata	95
Roasted Beetroot ^{V,D}	Cumin, Yoghurt, Garlic and Orange	70
Roasted Cauliflower ^{N,VG}	Almond Tahini Dressing	85
Quinoa Salad ^{V,D,G}	Boston Lettuce, Sugar Snap Peas, Feta and Mint	75
Classic Caesar ^G	Anchovies, Eggs and Croutons	100

V Vegetarian VG Vegan A Alcohol G Gluten D Dairy N Nuts SH Shellfish

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Pasta and Risotto

Seafood Fideuà ^{G, SH}	Traditional Vermicelli and Seafood	175
Prawn Linguini ^{N, SH, D, G}	Pistachio Pesto, Smoked Ricotta and Parmesan	170
Truffle Rigatoni ^{V, D, G}	Mushrooms, Parmesan and Crispy Shallots Add Fresh Truffle 3g	170 Market Price
Ossobuco Risotto ^{G, D}	Braised Veal, Saffron and Parmesan	200
Spinach Tortelli ^{D, E, N, G}	Courgette and Hazelnut	140

Fire Grilled

Tiger Prawns ^{SH}	Chimichurri	200
Chilean Sea Bass ^G	Spicy Glaze, Paprika and Sauce Vierge	300
Whole Wild Sea Bass - 1kg	Citrus Bagna Càuda	420
Dover Sole ^{D, G}	Light Lemon Butter Sauce	630
Provençal Baby Chicken	Coriander, Lime and Avocado	175
Lamb Chops	Smoked Aubergine and Red Chimichurri	330
Roasted Lamb Shoulder	Milk Fed Lamb and Roasting Jus	<i>Serves Two</i> 390
Cabbage Skewer ^{VG, G}	Balsamic Glaze	135
Aubergine Steak ^{V, D, G}	Miso, Feta, Pomegranate and Sesame	135

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Fire Grilled, Steak Cuts

Served with green and red chimichurri

Wagyu MB6-7	Tenderloin	220g	495
	Ribeye	400g	470
	Tomahawk	1.3kg	995
250 Day Grain Fed Angus	Tenderloin	220g	260
	Ribeye	250g	250
	Sirloin	280g	240

Sides

Corn Humita ^{V,D}	Chilli and Basil	45
Fries ^V	Herb Salt	45
Boulangère Potatoes ^{V,D}	Olive Oil and Herbs	55
Roasted Broccolini ^{VG}	Ají Amarillo	55
Charred Sugar Snap Peas ^{V,D}	Lemon, Feta and Mint	45
Grilled Cherry Tomatoes ^{VG}	Fresh Oregano	55
Grilled Mushrooms ^{VG}	Anticucho Marinade	45
Confit Piquillo Peppers ^{V,D}	Potato Crisps	35
Baby Spinach Salad ^{V,D}	Parmesan, Pumpkin Seeds and Balsamic Vinaigrette	40

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