

OPEN SESAME

LOL: LUNCH OUT LOUD

2-course set of your choice from our lunch menu
1 Bakala Joos or 1 soft drink + complimentary water

AED 75

Or

3-course set of your choice from our lunch menu
1 Bakala Joos or 1 soft drink + complimentary water

AED 95

STARTER

josperezized clams (SF)(G)

garlic butter & parsley served with homemade bread

mixed mediterranean salad (D)(N)(G)(V)

homemade croutons and lemon honey dressing

salt baked beetroot (D)(V)

creamy goat cheese, pickled onion, apple

spiced vegetable soup (VE)

served with zucchini & chickpeas and coriander pesto



OPEN SESAME

MAIN COURSE

ratatouille (V)(D)

eggplant, zucchini, squash, tomato

grilled sea bass fillet (SF)(N)

served with mediterranean sauce (cherry tomato, black olives, fennel, lemon)

spatchcocked marinated chicken lemon & thyme (D)

24hr marinated corn-fed baby chicken, marinated in preserved lemon with thyme

lamb souvlaki (D)

served with tzatziki and greek salad

DESSERT

vegan chocolate cake (GF) (N)

chocolate mousse with coconut milk, dark chocolate sauce, coconut jelly swirl with date & chocolate tuille along & wild berries

honey panna cotta (D)

spiced infused raw emirati honey 'organic local strawberry' mint, mango, iranian pistachios & merengue



OPEN SESAME

SUPPERCLUB

- 1 starter of your choice
 - 1 main course
 - 1 dessert
- 1 house beverage

AED 95

STARTER

fennel & apple salad (VE)

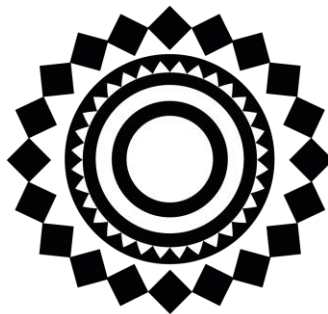
served with dill & pomegranate seeds

hummus (V) (VE) (GF)

perfectly balanced hummus with tahini topped with olive oil & pine nuts.... comfort in a bowl!

watermelon greek salad(D)(G)(V)

feta cheese, mint, red onion, parsley, rocket, olives



OPEN SESAME

MAIN COURSE

seven vegetable tagine (VE)

served with couscous 7 seasonal vegetables with harissa & rosewater yoghurt

grilled sea bass fillet (SF)(N)

served with mediterranean sauce (cherry tomato, black olives, fennel, lemon)

spatchcocked marinated chicken lemon & thyme (D)

24hr marinated corn-fed baby chicken, marinated in preserved lemon with thyme

lamb souvlaki (D)

served with tzatziki and greek salad

DESSERT

classic tiramisu (D)(G)

ladyfinger cookies soaked in café rider espresso served with mascarpone cheese and dusted with rich organic cocoa powder

honey panna cotta (D)

spiced infused raw emirati honey 'organic local strawberry' mint, mango, iranian pistachios & merengue

