

## DINNER

### TO START - CHOOSE 1

#### FENNEL & APPLE SALAD (VE)

served with dill & pomegranate seeds -236Cal

#### WATERMELON GREEK SALAD (D) (G) (V)

feta cheese, mint, red onion, parsley, rocket, olives -535Cal  
(Add Halloumi - AED 12)

#### HUMMUS WITH DUCK (GF)

perfectly balanced hummus topped confit duck -367Cal

#### BEETROOT MOUTABEL (V)(D)

vibrant beetroots mixed with labneh and tahini -277Cal

#### CRISPY HALLOUMI (D)(V)

homemade halloumi fries served with tomato relish -433Cal

#### CREAMY FETA CHEESE & PISTACHIO DIP (D)

roasted cherry tomatoes, fresh basil and herbs -464Cal

### MAINS - CHOOSE 1

#### SEVEN VEGETABLE TAGINE (VE)

served with couscous 7 seasonal vegetables with harissa served with  
couscous, and harissa & rosewater & yoghurt -560Cal

#### GRILLED HALF BABY CHICKEN (D)(GF)

crispy crunchy tender juicy half baby chicken served with harissa cream &  
roasted vegetables -300Cal

#### GRILLED SEA BASS FILLET (SF)(N)

served with Mediterranean sauce  
(cherry tomato, black olives, fennel, lemon) -275Cal

#### CAESAR SALAD (SF)(G)

romaine lettuce, parmesan cheese, croutons  
boiled egg, caesar dressing -364Cal  
(Add Chicken / Smoked Salmon / Prawns - AED 16)

#### LINGUINE BOLOGNESE (G)(D)

Linguine tossed in our special homemade Bolognese sauce drizzled with  
rosemary oil and parmigiano Reggiano -597Cal

#### PENNE PUTANESCA (V)

Penne pasta tossed in cooked Cherry heirloom tomatoes with kalamata  
olives and parsley -537Cal

#### PIZZA (D)(G)

margherita -895Cal  
pepperoni -950Cal

#### WAGYU CHEESY INDIGO BURGER(D)(G)

Wagyu beef patty, tomato relish, caramelized onion, cheddar cheese served  
with fries -1228Cal

#### VEGGIE BURGER(G)

Falafel, tahina aioli, Tomato relish, rocket lettuce, served with fries -1318Cal

#### FISH & CHIPS (SF) (D)

Battered Cod fillet Served with minted mushy pea & tartar sauce, malt  
vinegar -405Cal

#### NASI GORENG (N)(SF)(G)

sambal fried rice served with ginger garlic crusted fried egg, prawn crackers  
and chicken satay served with peanut sauce -293Cal

### ADD-ONS

Triple cooked fries (V)	AED 23
Sweet potato fries (V)	AED 23
Herb roasted baby new potatoes (V) (VE)	AED 28
Roasted cauliflower & tahina dressing (VE)	AED 28
Seasonal grilled vegetable (V) (VE)	AED 28
Grilled green asparagus (V) (VE)	AED 28

### SOMETHING SWEET - CHOOSE 1

#### HONEY PANNA COTTA (D) (N)

spiced infused raw Emirati honey, organic local strawberry, mint, mango,  
Iranian pistachios & merengue -322Cal

#### ORANGE LABNEH CHEESECAKE (D) (N)

orange labneh cream cheese, pistachio crumble, honey roasted apricots  
-305Cal

#### SLICED FRUITS (V) (D)

selection of seasonal sliced fruits served with honey infused yogurt -102Cal

#### UMMALI (D)(N)

Egyptian style pastry soaked in tres leches with rose water dressed in cream,  
almonds, pistachios & raisins -690Cal

#### ETON MESS (D)

Merengue, Seasonal fruit, whipped cream -566Cal

#### CLASSIC TIRAMISU (D)(G)

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

#### VEGAN CHOCOLATE CAKE (GF)(N)

chocolate mousse with coconut milk, dark chocolate sauce, wild berries,  
coconut jelly swirl with dates & chocolate tuile -409Cal