

LUNCH

TO START - CHOOSE 1

MIXED MEDITERRANEAN SALAD (D)(N)(G)(V)

homemade croutons and lemon honey dressing -453Cal

SALT BAKED BEETROOT (D)(V)

creamy goat cheese, pickled onion, apple -201Cal

REGIONAL LENTIL (VE) (GF)

oriental red lentil soup with cumin oil accompanied by lemon wedges & arabic croutons -201Cal

SPICED VEGETABLE SOUP (VE) (N)

Served with zucchini & chickpeas and coriander pesto -443Cal

MAINS - CHOOSE 1

GRILLED HALF BABY CHICKEN (D)crispy crunchy tender juicy baby chicken
served with harissa cream and roasted vegetables -866Cal**LINGUINE BOLOGNESE (G)(D)**

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

LAMB SOUVLAKI (D)

served with tzatziki and Greek salad -407Cal

GRILLED SEA BASS FILLET (SF)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)**WATERMELON GREEK SALAD (V)(D)**feta cheese, mint, red onion, parsley, rocket, olives -535Cal
(Add Halloumi - AED 12)**PIZZA (G)(D)**margherita -895Cal
pepperoni -950Cal**CHARRED SHRIMP AND AVOCADO ROCKET SALAD (SF)(VE-OPTION)**Served with rocket & spinach, pineapple, shrimp, cucumber and red onion
with pomegranate -256Cal**ROASTED BEET GOAT CHEESE SALAD (D)(N) (V)**Served with red roasted beetroot & raw golden beetroot with Arugula and
goat cheese, pomegranate molasses & olive oil with walnuts, cherry tomato
-546Cal**LENTIL SALAD WITH SPINACH AND KALE (N)(D)(VE-OPTION)**Served with Lentil and Kale & baby spinach, green olives, walnut, feta, red
onion, pickled onion and cherry tomato -350Cal

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

UMM ALI (D)(N)(G)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