

# 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**

**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



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## 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



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## SUPPERCLUB

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

AED 95

## STARTER

### **fennel & apple salad (VE)**

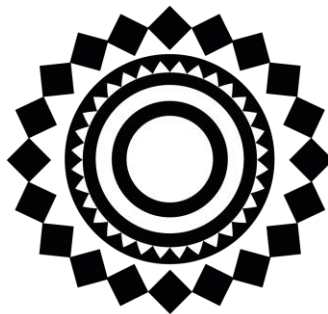
served with dill & pomegranate seeds

### **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



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## 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

