

There is no better display of our **Neighbourhood Story** than in **Open Sesame**, where every detail takes you back to an Arab souk; as you enter, the arch welcomes you to the Dubai's fashion story, the fabric reflecting Abayas worn by local Emirati women, typically black on the outside with vibrant patterns on the inside.

Sit back and soak in the play of themes in the interiors; as your gaze moves from the fresh and playful mix of colors on the furniture, to the wall murals and wooden ceiling that is reminiscent of a dhow boat you would ride to the textile souk in Old Dubai. Don't miss the traditionally styled bar, clad in inspiring Mashrabiya design and bright red on the inside, just what you would find in an Emirati lady's jewelry box. A treasure trove of inspired beverage inventions!

At **Hotel Indigo Dubai Downtown**, we tell stories through design and showcase the heart of the Neighbourhood in every nook and corner.

STARTERS

MEZZE SENSATIONS

1 item | 30 2 items | 50 3 items | 70

Customize your dining experience to suit your preferences and enjoy a great value.

COLD MEZZE

BEETROOT MOUTABAL

Creamy beetroot dip, with tahini, garlic, lemon juice, and olive oil - KCAL 156



HUMMUS

Made with blended chickpeas, tahini, lemon juice, and garlic - KCAL 166



BABA GHANOUJ

A smoky middle eastern dip made with roasted eggplant, tahini, garlic, lemon juice, and olive oil - KCAL 156



MOUHAMARA

Creamy middle eastern dip with roasted red peppers, walnuts, and spices -

KCAL 224



*All items are accompanied with warm pita bread

CRUNCHY BITES MEZZE

CHEESE SPRING ROLLS (6 PCS)

Irresistible crispy spring rolls filled with a delectable blend of cheeses, served with a savoury dipping sauce - KCAL 322



MEAT SAMBOUSEK (5 PCS)

Savoury pastry with seasoned ground meat, onions, herbs, and spices -KCAL 354



FALAFEL (6 PCS)

Crispy vegetarian fritters made from ground chickpeas, herbs, and spices -**KCAL 333**



MEAT KIBBEH (5 PCS)

A middle eastern favourite with ground meat, bulgur wheat, onions, and spices -**KCAL 322**



SHREDDED SHORT RIB MUSAKHAN ROLLS | 59

Try our short rib musakhan rolls with shredded short rib, sweetened onions, lemon-sumac seasoning, garlic aioli, all wrapped in markouk bread - KCAL 883



TURKISH HAYDARI | 49

Hung yogurt infused with fresh parsley and aromatic dry mint. Enhanced with Turkish dry chili flakes and garlic, topped with a drizzle of olive oil. Served with warm pita bread for a delightful dipping experience -KCAL 643



SALT AND PEPPER CALAMARI | 62

Savour our fried calamari with tartar sauce and lemon wedges, a crispy and flavourful delight - KCAL 753



SOUPS ---

GOLDEN LENTIL DELIGHT | 42

Savour our healthy lentil soup, featuring yellow lentil puree, lemon wedges, and crispy croutons. A comforting bowl of deliciousness awaits you - KCAL 200

(v) (s) (optional)

★ MEDITERRANEAN SEAFOOD SOUP | 55

Try our Mediterranean seafood soup, brimming with mussels, calamari, prawns, and a flavourful broth enhanced with tomatoes, onions, garlic, and basil. Served with crispy croutons -**KCAL 327**























Prices are in UAE Dirham (AED) and inclusive of 10% service charge, 7% municipality fee & 5% VAT

SALADS -

(3) BUTTERNUT & BERRIES KALE SALAD | 57

Vibrant salad with roasted butternut squash, caramelized pecans, sunflower seeds, kale, berries, and a light balsamic dressing. Perfect balance of sweet, savoury, and tangy flavours - KCAL 488

(i) (v) (optional)

AVO & ROCKET SALAD | 63

Fresh rocket and spinach paired with grilled pineapple, avocado, cucumber, red onion, and juicy pomegranate. A refreshing and vibrant delight

KCAL 432

ITALIAN CAPRESE | 72

A delightful Italian salad featuring creamy buffalo mozzarella cheese, sweet cherry tomatoes, fresh rucola, tangy balsamic reduction, flavourful pesto, and aromatic basil leaves. A refreshing taste of Italy in every bite - KCAL 337

(V) (1) (2)

CLASSIC CAESAR SALAD | 58

Crisp romaine lettuce, grated parmesan cheese, crunchy croutons, boiled egg, and our signature caesar dressing come together to create a harmonious blend of flavours and textures

KCAL 292

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MEDITERRANEAN GREEK SALAD | 62

Fresh lettuce mixed with cherry tomatoes, black olives, bell peppers, cucumber, and creamy feta cheese. Tossed in a tangy pomegranate molasses dressing with crispy croutons for added crunch - KCAL 352

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VEGAN QUINOA SALAD | 59

Protein-rich quinoa, crisp cucumber, baby spinach, edamame beans, fresh parsley, and creamy avocado. Tossed in tangy lime dressing for a satisfying and healthy plant-based meal

KCAL 327



WHY NOT

ADD ON

Sous vide chicken breast 16 Grilled prawns 20 Avocado 12

CRAFTED SANDWICHES & BURGERS —

THE ULTIMATE CLUB | 69

Tender sous vide chicken breast paired with savory smoked bacon, melted cheese, zesty jalapenos, tangy pickled gherkins, ripe tomatoes, and crisp lettuce - KCAL 715

ADD ON
Fried egg 5
Avocado 12

★ LOADED BEEF BURGER | 95

Savour our mouth-watering beef burger topped with melted cheese, tossed mushrooms, crispy bacon, zesty tomato relish, tangy pickled gherkin, fresh tomato slices, and crisp lettuce - KCAL 1171

ADD ON Fried egg **5**

HEART HEALTHY WRAP | 62

Filled with creamy hummus, sundried tomatoes, rocca, grilled peppers, and marinated olives. A delicious and nutritious choice that satisfies your taste buds

KCAL 738



SMOKED SALMON SANDWICH | 69

Open faced smoked salmon sandwich comes with cream cheese, capers, and sliced onions on flavourful rye bread. Served with a side salad, it's a delightful combination of textures and flavours for a satisfying lunchtime experience - KCAL 520





















MAINS ---

GNOCCHI SORRENTINA | 75

Soft gnocchi in a rich tomato sauce, topped with melted mozzarella cheese and fresh basil leaves. A classic dish that is sure to satisfy your cravings - KCAL 555



♠ PASTA FRUTTI DI MARE | 109

Linguine pasta with succulent mussels, juicy shrimp, tender calamari, bell peppers, caponata, and a luscious cream sauce. Garnished with fragrant basil - KCAL 710



PASTA ARRABIATA | 65

Penne pasta tossed in a zesty tomato sauce with aromatic basil and a touch of olive oil. A flavourful and satisfying dish that will tantalize your taste buds - KCAL 442 (3) (V)

❸ SPANISH PAELLA | 109

Bomba rice, shrimps, mussels, calamari, chicken, chorizo, saffron, and vibrant spices. A flavourful delight that captures the essence of Spain - KCAL 577



PIZZA ---

MARGHERITA PIZZA | 64

Indulge in our traditional margherita pizza, featuring tomato sauce, mozzarella cheese, and fresh basil. It's a classic combination that never fails to delight - KCAL 895



DIAVOLA PIZZA | 78

Spice things up with our diavola pizza. Made with tomato sauce, mozzarella cheese, spicy salami chorizo, and a touch of chili flakes for an extra kick - KCAL 714

SEAFOOD DELIGHT PIZZA | 89

Indulge in our tantalizing creation topped with melty mozzarella cheese and tangy tomato sauce. Adorned with a medley of mussels, calamari, and shrimp, and finished with aromatic basil leaves - KCAL 915



SIDES —

Basmati Rice KCAL 130	19
Oriental Rice KCAL 154	23
Grilled Aubergine KCAL 202	19
Roasted Broccoli KCAL 68	22
Green Salad KCAL 85	24
Grilled Asparagus KCAL 77	26
French Fries KCAL 194	26
Mashed Potatoes KCAL 125	29
Sweet Fries KCAL 242	29
Truffle Fries KCAL 223	32

NEIGHBORHOOD GRILL —

ARABIAN MIX GRILL | 158

Savour the tantalizing flavours of beef brochettes, lamb tikka, shish taouk, and lamb kofta kebab. Served with warm pita bread, this dish is a culinary journey through the middle east - KCAL 611

★ SEAFOOD MIX GRILL | 178

Savour the harmonious flavours of our seafood symphony grill, a tantalizing ensemble of Omani lobster, tiger prawns, catch of the day, mussels, and calamari - KCAL 882



BAKED SAMAK HARRAH | 115

Delight in tender seabass fillet cooked with fresh tomatoes, bell peppers, olives, and green beans. Experience the flavours of the seaside in every delicious bite - KCAL 451

FROM THE JOSPER GRILL —

PRIME CUT TENDERLOIN 185G | 178

KCAL 585

AUSTRALIAN RIBEYE 250G | 168 KCAL 1015

NORWEGIAN SALMON 185G | 129 KCAL 655

TIGER PRAWNS 4 PCS | 125 KCAL 396

RACK OF LAMB 4 PCS | 148 KCAL 884

CORNFED CHICKEN BREAST | 105 KCAL 809

ADD-ON SAUCES

pepper sauce / mushroom sauce / lemon butter emulsion tomato sauce / truffle sauce





















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DESSERT —

RICOTTA CHEESE CAKE | 42

A creamy and luscious dessert featuring a rich ricotta cheese cake topped with a vibrant raspberry coulis and a medley of fresh, juicy berries – KCAL 209



VEGAN CHOCOLATE CAKE | 44

Treat yourself to our divine vegan chocolate cake, featuring a heavenly combination of chocolate mousse, coconut milk, and a luscious chocolate sauce. Topped with a delightful coconut swirl and accompanied by a date and chocolate tuile – KCAL 409



TRADITIONAL ITALIAN TIRAMISU | 52

Savour the indulgent layers of our authentic tiramisu, featuring savoiardi cookies soaked in espresso and a velvety mascarpone cheese filling. Finished with a sprinkle of cocoa powder - KCAL 758



BAKLAVALICIOUS | 48

Philadelphia cheese mousse with Arabic sweet baklawa and vanilla crumble, served alongside date ice cream - KCAL 596

FRESH SEASONAL FRUIT SALAD | 42

Seasonal cut fruits - KCAL 340



ICE CREAM | 22

Chocolate / Vanilla / Date / Strawberry

KCAL 195

(f) (l)

TEA -

ORGANIC SPRING MAO FENG GREEN TEA CHINA HUNAN | 30

Green tea, smooth and elegant with soft nutty notes from the west Hunan Wuling mountains

MATCHA LATTE Organic Matcha Kagoshima | 35

Green tea, fine ground of 1st and 3rd harvest with deep green colour and robust umami character

JASMINE MAO JIAN | 30

Finest green tea gently scented with fragrant jasmine flowers

MOROCCAN MINT | 30

Green tea flavoured, traditional blend of green gunpowder and Moroccan nana mint leaves

TROPICAL GREEN | 30

Green tea flavoured, sweet strawberries and tropical pineapple combined with finest green tea

ORGANIC ENGLISH BREAKFAST | 30

Black tea blend, aromatic full leaf blend of malty assam, fruity ceylon and sweet Yunnan tea

MAJESTIC EARL GREY | 30

Black tea flavoured, a classic tea made with the essence of Sicilian bergamot orange and finest black tea

ORIENTAL MOMENTS | 35

Black tea flavoured, pu-erh, oolong and black tea mixed with the most aromatic oriental ingredients

TROPICAL ROOIBOS | 35

Rooibos, sweet South African rooibos enhanced with playful exotic passion fruit

ORGANIC CHAMOMILE COOLER | 35

Finest whole organic chamomile flowers combined with refreshing peppermint

RUSH HOUR BERRY | 35

Fruit infusion, mouth-watering combination of flavourful garden and luscious forest berries

ICED TEA OF THE DAY | 25

COFFEE ---

COOL BEANS

Espresso / Piccolo / Cortado | 20

Double Espresso / Macchiato / Americano / Latte / Cappuccino / Flat White | 24

Turkish Coffee / Spanish Latte | 28

Iced Latte | 32

Decaffeinated coffee upon request | 24

FROM THE COFFEE LAB | 30

Hemex / V60 Brew / Cold Brew / Aeropress / Syhpon / French Press

MIRZAM'S HOT CHOCOLATE | 30

Rose Salt / Sea Salt

JUICE ---

JUICES | 22

Orange / Mango / Red apple / Cranberry / Pineapple

FRESH JUICES | 28

Carrot / Watermelon / Orange

CARBONATED SOFTIES

Diet / Soft beverages | 22 (Mirinda / 7up / Pepsi)

Red Bull | 40

H20

Harrogate still / Sparkling Water

Small | **25**

Large | **35**





















BEER 42 Heineken / Sol / Becks / Budweiser / Peroni		TEQUILA	30ml / btl	WHITE WINE	150ml / btl
		Jose Cuervo Silver	45 / 750	Wilderness Bay Chenin Blanc,	45 / 195
		Patron XO Cafe	55 / 950	South Africa	
WHISKEY	30ml / btl	Patron Silver	58 / 1150	Emotivo Pinot Grigio, Lombardy Italy	50 / 235
Johnny Walker Red Label	45 / 750	Patron Resopado	65 / 1250	Eve, Charles Smith, Chardonnay,	70 / 340
Johnny Walker Black Label	58 / 1100			USA	
Chivas Regal 12	50 / 950			Oxford Landing, Sauvignon Blanc,	60 / 280
Chivas Regal 18	95 / 2100	COGNAC / BRANDY	30ml / btl	Australia	
Glenfiddich 12	60 / 1150	Hennessy VS	55 / 1050	Dr Loosen Riesling, Germany	345
The Macallan 12	70 / 1300	Hennessy VSOP	65 / 1250		
The Macallan 18	1 80 / 4200				
				RED WINE	150ml / btl
		GIN	30ml / btl	Cuvée Spéciale Rouge,	45 / 195
VODKA	30ml / btl	Bombay Sapphire	45 / 750	Barton & Guestier, South of France	e
Stolichnaya Premium	45 / 750	Hendricks	54 / 1100	Santa Julia Malbec, Argentina	50 / 245
Absolut Blue	50 / 950	Tanquertay 10	60 / 1150	Oxford Landing, Cabernet Sauvignon / Shiraz, Australia	55 / 265
Belvedere	60 / 1250			Ruffino Chianti, Italy	60 / 295
Gray Goose	64 / 1250			Beaujolais, Georges Duboeuf,	345
		BUBBLY	150ml / btl	France	343
		Moët & Chandon Brut	850		
RUM	30ml / btl	Impérial Brut, <i>France</i>			
Bacardi Carta Blanca	45 / 750	Da Luca Sparkling Rosé, <i>Italy</i>	50 / 235	ROSE WINE	30ml / btl
Bacardi Carta Negra	45 / 850	Conte Fosco Cuvèe Brut, Italy	48 / 215	Pink as flamingo, Italy	45 / 195
Havana Club 7	64 / 1250			M De Minuty, France	315
				Muatua Rose, New Zealand	345
				iviuatua hose, ivew Zealand	345