



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.

STARTER

CRAB CAKES 85  
Crab meat patties, breaded and pan seared. Served with salsa  
vierge, fresh herbs, and classic neptune sauce  
587kcal D | G | SF

SHRIMPS AVOCADO 77  
Sautéed shrimps, served on avocado with roasted cherry tomato  
and mesclun mix, finished with a spicy mayo drizzle and grated  
cured egg yolk  
649kcal D | SF

SALADE DU PUY LENTILLES 65  
Tender lentils tossed with finely diced vegetables, a light mustard  
dressing, and fresh herbs, finished with crumbled labneh and crispy  
croutons  
541kcal D | G | V

CAESAR SALAD 65  
Baby gem lettuce, cherry tomatoes, mixed herbs, and croutons in  
our house dressing with Parmesan  
503kcal D | G

ADD ON  
Grilled chicken 15  
Grilled shrimp 18  
Grilled anchovy 15

FRITTO MISTO DI MARE 75  
Succulent marinated calamari and shrimps, delicately battered and  
deep fried  
Accompanied by a zesty garlic-basil-tomato dip and zingy lime aioli  
576kcal D | G | SF

BURRATA & HEIRLOOM TOMATO 80  
An Italian-inspired favourite. Light and creamy burrata on a bed of  
heirloom tomatoes, finished with crunchy hazelnut pesto oil and a  
tangy touch of glazed balsamic  
637kcal D | N

JOSPERIZED OCTOPUS 160  
Tender grilled octopus tentacles. Served with crispy fingerling  
potato, fresh tzatziki, gremolata, and harissa purée  
668kcal D | SF

SMOKED SALMON TARTARE 80  
Subtly smoked salmon infused with fine herbs, finished with a light  
lemon gel, aromatic dill, mesclun mix, caperberries, and cream  
cheese  
423kcal D | SF | G

SOUP

NEIGHBORHOOD LENTIL SOUP 52  
A comforting classic of traditional lentil soup, finished with crispy  
croutons and lemon  
200kcal G | V

CREAMY FISHERMAN SOUP 68  
Make this your catch of the day. Lobster, crab, and shrimp in a  
buttery bisque  
450kcal D | G | SF

OUR TAKE ON A FRENCH ONION SOUP 60  
Traditional with a twist. Jammy caramelised onions, topped with  
melted Gruyère cheese  
365kcal D | G



Best Seller



Chef Choice



(VE)

Vegan



(V)

Vegetarian



(N)

Nuts



(G)

Contains Gluten



(GF)

Gluten Free



(SE)

Sesame



(D)

Dairy



(SF)

Seafood

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

STARTER AND SOUP

MAIN

BEEF TENDERLOIN 185

M2+ tenderloin steak, grilled to perfection  
Accompanied by pommes au gratin and your choice of signature sauce  
579kcal D | G

WAGYU ENTRECÔTE 185

Wagyu ribeye steak with truffle butter  
Accompanied by cheesy mashed potato, finished with caramelised shallots and a balsamic glaze  
1612kcal D

FREE-RANGE CHICKEN BREAST 135

Grilled tender chicken breast with an herb-infused sauce  
Accompanied by pommes au gratin and special josperized baby vegetables  
804kcal D | G

BLACKSTONE GRILLED LAMB CHOPS 175

Australian grilled lamb chops, accompanied by eggplant purée, grilled baby carrot, and a sticky molasses sauce  
638kcal D

SAUCES 20

Pan au jus  
Hollandaise sauce  
Mushroom sauce  
Peppercorn sauce

MOUSSAKA 95

A rich melange of minced lamb, eggplant, and chickpeas, drizzled with tangy tomato sauce and bechamel, served with a side of garlic bread  
1054kcal D | G

CHICKEN SOUVLAKI 98

Marinated chicken brochettes, cooling tzatziki, chargrilled tomato, and biwaz salad (sumac-dusted parsley & onion)  
726kcal D | G

PAN-SEARED SOLE À LA MEUNIERE 365

On-the-bone Dover sole. Pan-seared in butter, lemon, parsley, and capers  
1114kcal D | G | SF

SALMON A LA PLANCHA 140

Josperized fresh Scottish salmon.  
Accompanied by asparagus, baby carrot, and mashed potato  
838kcal D | SF

PASTA AND RISOTTO

LOBSTER ARBORIO RISOTTO 112

Fontina DOP mild risotto with melt-in-the-mouth leek confit and lobster  
1141kcal SF | D

SPINACH TAGLIATELLE 95

Tagliatelle pasta with light aromatic Parmesan, sun-dried tomato, and porcini mushroom, topped with tender chicken julienne  
Garnished with a punchy garlic-tomato salsa  
1428kcal D | G

RIGATONI WITH AUBERGINE AND BURRATA 90

Rigatoni pasta with burrata and eggplant in our house plum tomato sauce  
Finished with aromatic basil  
884kcal D | G



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MAIN, PASTA, AND RISOTTO

SANDWICH, BURGER,  
AND PIZZA

BAKED CROISSANT DE POLLO CARBONARA 95

Large oven-baked croissant layered with sticky bacon, creamy chicken, and mushrooms  
Filled with gratinated Gruyère cheese and served with a light side salad  
962kcal D | G

HOTEL INDIGO CHEESE BURGER 100

A crowd-wowing classic. Succulent beef burger with onion, lettuce, tomato, and pickles  
Made even more special with herby duxelles mushrooms, cheese, and truffle mayo  
Served with fries  
1156kcal D | G

SHRIMP & LOBSTER BUN 110

Fresh sautéed lobster and shrimps in our signature mayo sauce  
Served in a soft brioche roll with herbs and fries  
882kcal D | G | SF

BUILD YOUR OWN PIZZA 95

Baked with tomato sauce, mozzarella cheese, and basil Make it your own with three additional toppings  
702kcal D | G

ADD-ONS

MEAT AND SEAFOOD

Pepperoni, chorizo, turkey ham, paprika chicken, garlic prawns

VEGETABLES AND FRUITS

Pineapple, corn, mushroom, sautéed onion, black olives, bell pepper trio, arugula, cherry tomato, baby spinach

CHEESE, OIL, AND GARNISH

Parmesan, Blue cheese, Fontina cheese, truffle oil, extra basil leaves  
000kcal D | G

PLANT BASED

BEET CARPACCIO 65

Finely sliced beetroot with an airy avocado mousse, olive oil dust, micro-ress, balsamic dressing, and croutons  
726kcal G

MAPLE BUTTERNUT CARAMELIZED PECAN & KALE SALAD 65

Roasted butternut squash with a light maple drizzle, tossed with crunchy pecans and kale  
Sprinkled with sunflower seeds and fresh berries  
Finished with a tangy balsamic dressing  
588kcal N

BROILED CAULIFLOWER STEAK 85

Buffalo cauliflower steak with grilled asparagus, baby carrots, and salsa vierge  
Served with a side salad  
331kcal

BEYOND MEAT OPEN-FACED SANDWICH 95

Focaccia base topped with Beyond Meat bolognese, jammy caramelised onions, crisp cornichons, sun-dried tomato, and micro-ress  
Served with a light side salad  
968kcal G

SIDES

Creamy spinach 267kcal D 35  
Truffle fries 680kcal D 45  
Sweet potato fries 725kcal 35  
Grilled asparagus 120kcal 30  
Fattoush 541kcal G 30  
Hummus with pita 619kcal 35  
Muhammara with pita 383kcal N | G 35  
Beetroot moutabal with pita 1037kcal D 35  
Steamed broccoli 105kcal 30  
Oven roasted vegetables 239kcal 30



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SANDWICH, BURGER, PIZZA, AND VEGAN

## DESSERT

### COLD BERRY CHEESECAKE 55

A creamy classic  
Baked with vanilla sticks, topped with fresh mixed berries  
705kcal D | G | N

### VANILLA CRÈME BRÛLÉE 48

Delicate blazed sugar crust, topped with fresh mixed berries  
726kcal D

### VEGAN MUD CAKE 52

Rich, moist, and irresistible  
Chocolate layered with egg-free sponge, served with cacao ganaches  
908kcal G

### UMM ALI 50

A nostalgic Middle Eastern favourite - umm ali with crispy puff pastry  
Finished with toasted whipped cream and powdered pistachio  
1554kcal D | G | N

### SORBET WITH FRUITS 40

Choice of mango, raspberry, or lemon sorbet scoop with a selection of fresh tropical fruits  
456kcal D | G

## 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 / 24  
Americano / Latte / Cappuccino / Flat White  
Turkish Coffee / Spanish Latte 28  
Iced Latte 32  
Decaffeinated coffee upon request 24

### FROM THE COFFEE LAB 30

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

### SESAME ICED PISTA 35

Iced coffee infused with a creamy pistachio sauce with grains giving the beverage a sweet richness with a toasted, nutty, and earthy edge

### ARABIAN ICED LATTE 35

An iced coffee complimented with a Mediterranean saffron spice giving the beverage a bright flavorful sweet taste

### AFFOGATO 35

Specialty espresso coffee flowing down on a mountain of vanilla ice cream

### MIRZAM'S HOT CHOCOLATE 30

Rose Salt / Sea Salt



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# DESSERT, TEA, AND COFFEE



## SOFT BEVERAGES

### JUICES

Orange / Mango / Red apple / Cranberry / Pineapple

### FRESH JUICES

Carrot / Watermelon / Orange

### CARBONATED SOFTIES

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

### RED BULL

### WATER

Harrogate still / Sparkling Water  
Small  
Large

## ALCOHOL

### BEER

Heineken / Sol / Becks / Budweiser / Peroni

### WHISKEY

Johnny Walker Red Label  
Johnny Walker Black Label  
Chivas Regal 12  
Chivas Regal 18  
Glenfiddich 12  
The Macallan 12  
The Macallan 18  
Jack Daniels  
Maker's Mark

### VODKA

Stolichnaya Premium  
Absolut Blue  
Belvedere  
Gray Goose

### RUM

Bacardi Carta Blanca  
Bacardi Carta Negra  
Havana Club 7  
Sailor Jerry

### TEQUILA

Jose Cuervo Silver  
Patron XO Cafe  
Patron Silver  
Patron Reposado

### COGNAC / BRANDY

Hennessy VS  
Hennessy VSOP

### GIN

Bombay Sapphire  
Hendricks  
Tanqueray 10  
Gin Mare

### BUBBLY

Moët & Chandon Brut Impérial Brut, France  
Da Luca Sparkling Rosé, Italy  
Zonin 1821 Prosecco Brut DOC, Italy

### WHITE WINE

Wilderness Bay Chenin Blanc, South Africa  
Emotivo Pinot Grigio, Lombardy Italy  
Eve, Charles Smith, Chardonnay, USA  
Dr Loosen Riesling, Germany

### RED WINE

Santa Julia Malbec, Argentina  
Plaimont Côtes de Gascogne,  
Merlot and Cabernet, France  
M.Chapoutier, Côtes-du-Rhône Rouge, France  
Muga El Andén de la Estación Rioja, Spain  
Ruffino Chianti, Italy  
Beaujolais, Georges Duboeuf, Gamay, France

### ROSE WINE

Pink as flamingo, Italy  
M De Minuty, France  
Muatua Rose, New Zealand

30ML / BTL

50 / 950  
60 / 1150  
62 / 1250  
70 / 1700

30ML / BTL

60 / 1350  
85 / 1950

30ML / BTL

50 / 950  
60 / 1150  
60 / 1150  
65 / 1250

150ML / BTL

950  
250  
60 / 300

150ML / BTL

50 / 230  
55 / 265  
90 / 450  
350

150ML / BTL

55 / 245  
55 / 265  
59 / 315  
375  
60 / 295  
375

150ML / BTL

50 / 250  
365  
400

# SOFT AND ALCOHOLIC BEVERAGES

## THE USUAL SUSPECTS

### TWO EGGS ANY STYLE | AED 45

Choose your favorite egg style: scrambled, sunny side up, fried, omelette, or poached. Served with hash browns & grilled tomatoes

### EGGS BENNY | AED 62 (GF)(SF)

Organic poached eggs served on sautéed spinach & roasted mushrooms in avocado halves, topped with our special Hollandaise sauce

add salmon - KCAL 823

add grilled turkey ham - KCAL 875

### MUESLI POWER | AED 68 (V)(D)(N)

House muesli with Greek yogurt, spirulina, forest berries, green apples, kiwi, caramelized banana, topped with roasted almonds & homemade granola - KCAL 230

### OVERNIGHT OMEGA OATS | AED 58 (N)(VE)

Overnight oats and chia pudding loaded with blueberries, raspberries, flaxseeds, chia seeds, topped with caramelized banana & toasted almonds - KCAL 230

### AVO-THING YOU EVA WANTED (V)(VE)(D)

Smashed avocado on grilled sourdough bread with your choice off topping:

Tomato & Feta | AED 58 - Kcal 805

Organic Poached Eggs | AED 52 - Kcal 861

Grilled Mushrooms | AED 55 - Kcal 556

## START THE DAY LIKE A LEGEND

### SKILLET SHEIKH SHUKA | AED 72 (V)(D)(G)

Organic baked eggs served on a bed of spiced tomato sauce, topped with feta cheese & parsley. Served with homemade pita bread & olives - KCAL 677

### FUL OF IT! (V)(VE)(G)(GF-OPTION)

The ultimate vegan protein power boost! Regional broad beans with garlic lemon tomato, cumin, parsley & peppers served with homemade pita bread

regular | AED 55 - KCAL 217

add poached eggs | AED 58

## SATISFY THE CRAVINGS

### PANCA-TACIOUS! | AED 48 (V)(D)(G)

Try our homemade pancakes served with maple syrup & macerated berries - KCAL 556

### WAFFLE SHUFFLE | AED 48 (V)(D)(G)

Crispy & light waffles made of pure joy served with fresh forest berries - KCAL 613

### FRENCH TOAST | AED 68 (V)(D)(G)

Homemade brioche infused with tres leches & cinnamon, served with forest berries, creme chantilly, & salted caramel - KCAL 365

## LIGHT & HEALTHY

### CHEESE BOARD | AED 58 (D)(G)(N)

Selection of local cheeses served with grapes, aged apricots, walnuts, toasted sourdough & date-ginger preserve - KCAL 537

### HOUSE YOGURT (D)(V)

House Greek yogurt with choice of:

plain | AED 32

orange & kiwi | AED 38

fresh berries | AED 38

### SLICED FRUITS | AED 52 (V)(D)

Selection of seasonal sliced fruits served with honey infused yogurt - KCAL 102

## BREAKFAST SETS

### CONTINENTAL | AED 72 (V)(D)(G)

Assorted viennoiserie, selection of seasonal sliced fruits, put your choice of; full fat yogurt/low fat yogurt/berries flavored yogurt, bread basket with butter served with orange juice & choice of tea or coffee - KCAL 468

### ENGLISH | AED 82 (D)(G)

Two eggs made to your preference served with a side of marinated tomatoes, hash browns, sautéed mushrooms, chicken/beef sausages, turkey bacon & baked beans. Accompanied by orange juice & your choice of tea or coffee - KCAL 660

### ARABIC | AED 82 (D)(G)

Two eggs, any style, served with olives, feta cheese, tomato, cucumber, fowl medames & falafel. Accompanied by orange juice & your choice of tea or coffee - KCAL 311



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# ALL DAY BREAKFAST

AVAILABLE FROM 6:30 AM - 15:00