



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

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

87

SHRIMPS AVOCADO

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

79

SALADE DU PUY LENTILLES

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

65

CAESAR SALAD

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

67

ADD ON

Grilled chicken
Grilled shrimp
Grilled anchovy

15
18
15

FRITTO MISTO DI MARE

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

75

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

55

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

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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 140
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 180
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 115
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 115

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 35
Fattoush 541kcal G 35
Hummus with pita 619kcal 35
Muhammara with pita 383kcal N | G 35
Beetroot moutabal with pita 1037kcal D 35
Steamed broccoli 105kcal 35
Oven roasted vegetables 239kcal 35



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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 22
Double Espresso / Macchiato / 25
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

WHISKEY

Johnny Walker Red Label 55 / 970
Johnny Walker Black Label 70 / 1320
Chivas Regal 12 73 / 1375
Chivas Regal 18 150 / 3020
Glenfiddich 12 85 / 1600
The Macallan 12 90 / 1820
Jack Daniels 60 / 1050
Maker's Mark 62 / 1270

VODKA

Stolichnaya Premium 55 / 970
Absolut Blue 58 / 1070
Belvedere 75 / 1520
Gray Goose 75 / 1520

RUM

Bacardi Carta Blanca 55 / 970
Bacardi Carta Negra 58 / 1070
Havana Club 7 68 / 1520
Sailor Jerry 55 / 1000

TEQUILA

Jose Cuervo Silver 55 / 970
Patron Silver 65 / 1270
Patron Reposado 72 / 1715
Don Julio Blanco 88 / 1920

COGNAC / BRANDY

Hennessy VS 62 / 1370
Hennessy VSOP 88 / 1970

GIN

Bombay Sapphire 55 / 970
Hendricks 65 / 1170
Tanqueray 10 65 / 1170
Gin Mare 68 / 1270

BUBBLY

Moët & Chandon Brut Impérial, France 975
Laurent-Perrier La Cuvée 970
Brut NV, France
Laurent-Perrier Cuvée Rosé 1850
Brut NV, France
Dom Perignon Blanc, France 2850

SPARKLING

Gran Ventino Rosé Brut, Italy 58 / 270
Gran Ventino, Italy 58 / 270
Zonin 1821 Prosecco, Brut, Italy 68 / 315

WHITE WINE

Wilderness Bay Chenin Blanc, 55 / 260
South Africa
Emotivo Pinot Grigio, 65 / 295
Lombardy Igt, Italy
Oxford Landing, Sauvignon 70 / 315
Blanc, Australia
Gerard Bertrand Naturalys 80 / 375
Chardonnay, France
Villa Antinori Bianco, Toscana IGT, Italy 335
Vina Esmeralda Catalunya DO, Spain 340
Zuccardi Serie A Torrontés, Argentina 370

RED WINE

Côtes du Gascogne Plaimont, 55 / 260
France
Santa Julia Malbec, Argentina 65 / 290
Cuvée Sabourin Merlot, France 60 / 280
Ruffino Chianti DOCG, Italy 70 / 330
Corte Giara Valpolicella DOC, Italy 375
Beaujolais, Georges Duboeuf, France 385
Rapaura Springs Pinot Noir, 390
New Zealand

ROSE WINE

Pinot Grigio, Italy 60 / 275
Belle Annee By Mirabeau, France 355

COCKTAILS

AEROL SPRTIZ

Aperol, Sparkling wine, Carbonated softie

COSMOPOLITAN

Vodka, Liqueur, Cranberry juice, Lime

LONG ISLAND ICED TEA

Vodka, Rum, Gin, Tequila, Liqueur,
Lime, Carbonated softie

MANHATTAN

Rye Whisky, Vermouth, Bitters

MARGHERITA

Tequila, liqueur, Lime

MOJITO

Rum, Lime, Fresh mint,
Carbonated softie

NEGRONI

Gin, Vermouth, Campari

PINACOLADA

Rum, Liqueur, Pineapple juice,
Coconut syrup

WHISKY SOUR

Whisky, Lime, Bitters, Syrup, Foame

ESPRESSO MARTINI

Vodka, Liqueur, Espresso, Syrup

DRAUGHT BEERS

HEINEKEN

BIRRA MORRETTI

THE USUAL SUSPECTS

TWO EGGS ANY STYLE | AED 55

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

EGGS BENNY | AED 65 (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 65 - Kcal 805

Organic Poached Eggs | AED 60 - Kcal 861

Grilled Mushrooms | AED 60 - 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 88 (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 88 (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 - 3:00 PM