

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 87

Crab meat patties, breaded and pan seared. Served with salsa vierge, fresh herbs, and classic neptune sauce.

587kcal Contains: Milk Product, Gluten, Seafood

# SHRIMPS AVOCADO

79

Sautéed shrimps, served on avocado with roasted cherry tomato and mesclun mix, finished with a spicy mayo drizzle and grated cured egg yolk.

649kcal Contains: Milk Product, Seafood

## **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 Contains: Milk Product, Gluten

## **CAESAR SALAD**

67

Baby gem lettuce, cherry tomatoes, mixed herbs, and croutons in our house dressing with Parmesan.

## ADD ON

Grilled chicken 15
Grilled shrimp 18
Grilled anchovy 15

503kcal Contains: Milk Product, Gluten

#### **FRITTO MISTO DI MARE**

75

Succulent marinated calamari and shrimps, delicately battered and deep fried. Accompanied by a zesty garlic-basil-tomato dip and a zingy lime aioli.

576kcal Contains: Milk Product, Gluten, Seafood

#### **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 Contains: Milk Product, Nuts

# **JOSPERIZED OCTOPUS**

160

Tender grilled octopus tentacles. Served with crispy fingerling potato, fresh tzatziki, gremolata, and harissa purée.

668kcal Contains: Milk Product, Seafood

# **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 Contains: Milk Product, Seafood, Gluten

# SOUP

#### NEIGHBOURHOOD LENTIL SOUP

55

A comforting classic of traditional lentil soup, finished with crispy croutons and lemon.

200kcal Contains: Gluten

# **CREAMY FISHERMAN SOUP**

68

Make this your catch of the day. Lobster, crab, and shrimp in a buttery bisque.

450kcal Contains: Milk Product, Gluten, Seafood

## OUR TAKE ON A FRENCH ONION SOUP

60

Traditional with a twist, made with jammy caramelised onions and topped with melted Gruyère cheese.

365kcal Contains: Milk Product, Gluten

# MAIN

# **BEEF TENDERLOIN**

185

M2+ tenderloin steak, grilled to perfection.

Accompanied by pommes au gratin and your choice of signature sauce.

579kcal Contains: Milk Product, Gluten

# **WAGYU ENTRECÔTE**

185

Wagyu ribeye steak with truffle butter. Accompanied by cheesy mashed potato, finished with caramelized shallots and a balsamic glaze.

1612kcal Contains: Milk Product

#### 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 Contains: Milk Product, Gluten

## **BLACKSTONE GRILLED LAMB CHOPS**

180

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

638kcal Contains: Milk Product

# 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 Contains: Milk Product, Gluten

## **CHICKEN SOUVLAKI**

98

Marinated chicken brochettes, cooling tzatziki, chargrilled tomato, and biwaz salad (sumac-dusted parsley & onion).

726kcal Contains: Milk Product, Gluten

# PAN-SEARED SOLE À LA MEUNIERE

240

On-the-bone Dover sole. Pan-seared in butter, lemon, parsley, and capers.

1114kcal Contains: Milk Product, Seafood

# **SALMON A LA PLANCHA**

140

Josperized fresh Scottish salmon.
Accompanied by asparagus, baby carrot, and mashed potato.
838kcal Contains: Milk Product. Seafood

# **PASTA AND RISOTTO**

# **LOBSTER ARBORIO RISOTTO**

115

Fontina DOP mild risotto with melt-in-the-mouth leek confit and lobster.

1141kcal Contains: Milk Product, Seafood

## **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 Contains: Milk Product, Gluten

# RIGATONI WITH AUBERGINE AND BURRATA

90

Rigatoni pasta with burrata and eggplant in our house plum tomato sauce. Finished with aromatic basil.

884kcal Contains: Milk Product, Gluten

# **SANDWICH, BURGER, AND PIZZA**

# BAKED CROISSANT DE POLLO CARBONARA

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 Contains: Milk Product, Gluten

# HOTEL INDIGO CHEESEBURGER 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 Contains: Milk Product, Gluten

# 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 Contains: Milk Product, Gluten, Seafood

# BUILD YOUR OWN PIZZA

Baked with tomato sauce, mozzarella cheese, and basil. Make it your own with three additional toppings.

702kcal Contains: Milk Product, Gluten

## **ADD-ONS**

## **MEAT AND SEAFOOD**

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

Contains: Crustaceans

## **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

Contains: Milk Product, Gluten

# **PLANT BASED**

# BEET CARPACCIO

95

95

65

Finely sliced beetroot with an airy avocado mousse, olive oil dust, micro-cress, balsamic dressing, and croutons.

726kcal Contains: Gluten

# 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 Contains: Nuts

## **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 caramelized onions, crisp cornichons, sun-dried tomato, and micro-cress. Served with a light side salad.

968kcal Contains: Gluten

#### SIDES

Creamy spinach 267kcal Contains: Milk Product	35
Truffle fries 680kcal Contains: Milk Product	45
Sweet potato fries 725kcal	35
Grilled asparagus 120kcal	35
Fattoush 541kcal Contains: Gluten	35
Hummus with pita 619kcal	35
Muhammara with pita 383kcal Contains: Nuts, Gluten	35
Beetroot moutabal with pita 1037kcal Contains: Milk Product	35
Steamed broccoli 105kcal	35
Oven roasted vegetables 239kcal	35

# **DESSERT**

# COLD BERRY CHEESECAKE 55

A creamy classic. Baked with vanilla sticks, topped with fresh mixed berries.

705kcal Contains: Milk Product, Gluten, Nuts

# VANILLA CRÈME BRÛLÉE 48

Delicate blazed sugar crust, topped with fresh mixed berries.

726kcal Contains: Milk Product

# VEGAN MUD CAKE 52

Rich, moist, and irresistible. Chocolate layered with egg-free sponge, served with cacao ganaches.

908kcal Contains: Gluten

# UMM ALI 50

A nostalgic Middle Eastern favourite, Umm Ali with crispy puff pastry. Finished with toasted whipped cream and powdered pistachio.

1554kcal Contains: Milk Product, Gluten, Nuts

### SORBET WITH FRUITS

Choice of mango, raspberry, or lemon sorbet scoop with a selection of fresh tropical fruits.

40

456kcal Contains: Milk Product, Gluten

# TEA

# ORGANIC SPRING MAO FENG 30 GREEN TEA FROM CHINA HUNAN

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

# MATCHA LATTE 35 ORGANIC MATCHA, KAGOSHIMA

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

## JASMINE MAO JIAN

Finest green tea gently scented with fragrant jasmine flowers.

# MOROCCAN MINT

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

# TROPICAL GREEN

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**

30

30

30

## **COOL BEANS**

Double Espresso   Macchiato   Americano   Latte   Cappuccino   Flat White	25
Turkish Coffee   Spanish Latte	28
Iced Latte	32

22

24

30

35

35

35

## FROM THE COFFEE LAB

Espresso | Piccolo | Cortado

Chemex | V60 Brew | Aeropress | Syhpon | French Press

Decaffeinated coffee (upon request)

## SESAME ICED PISTA

lced 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

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

### **AFFOGATO**

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

# MIRZAM'S HOT CHOCOLATE 30

Rose Salt | Sea Salt

SOFT BEVERA	GES	Patron Reposado Don Julio Blanco	72 / 1715 88 / 1920	Corte Giara Valpolicella DOC, Italy	375
шисте		Don Julio Bianco	00 / 1920	Beaujolais, Georges Duboeuf, France	385
JUICES 22 Orange   Mango   Red apple   Cranberry		COGNAC / BRANDY 30	ML / BTL	Rapaura Springs Pinot Noir,	390
Pineapple	pie   Cranberry	Hennessy VS	62 / 1370	New Zealand	
т пеарые		Hennessy VSOP	88 / 1970	ROSE WINE 150ML /	RTI
FRESH JUICES	28	GIN 30	ML / BTL	•	/ 275
Carrot   Watermelon   Orar	nge	Bombay Sapphire	55 / 970	Belle Annee By Mirabeau, France	355
		Hendricks	65 / 1170	, , , , , , , , , , , , , , , , , , , ,	
CARBONATED SOFTIE	S 25	Tangueray 10	65 / 1170	COCKTAILS	
Diet   Soft Beverages (Mirinda / 7up / Pepsi)		Gin Mare	68 / 1270		
(Willinga / Tup / Fepsi)		an ware	00 / 12/0	APEROL SPRITZ	68
RED BULL	40	BUBBLY 150	ML / BTL	Aperol, Sparkling wine, Carbonated s	oftie
		Moët & Chandon Brut	975	COSMOPOLITAN	60
WATER		Impérial, France		Vodka, Liqueur, Cranberry juice, Lime	
Harrogate still   Sparkling \		Laurent-Perrier La Cuvée Brut NV, France	970	,	
Small Large	25 35	Laurent Perrier Cuvée Rosé Bru	ut 1850	LONG ISLAND ICED TEA	75
Large	33	NV, France	at 1000	Vodka, Rum, Gin, Tequila, Liqueur, Lime, Carbonated softie	
ALCOHOL		Dom Perignon Blanc, France	2850		
ALCOHOL		004044440	/ 5	MANHATTAN	60
BEER	50		ML / BTL	Rye Whisky, Vermouth, Bitters	
Heineken / Sol / Becks / E		Gran Ventino Rosé Brut, Italy	58 / 270	MARGARITA	60
Helliekell / Jol / Becks / L	daweisei	Gran Ventino, Italy	58 / 270	Tequila, liqueur, Lime	
WHISKEY	30ML / BTL	Zonin 1821 Prosecco, Brut, Italy	68 / 315	MOJITO	58
Johnny Walker Red Label	55 / 970	WHITE WINE 150	ML / BTL	Rum, Lime, Fresh mint,	
Johnny Walker Black Label	70 / 1320	Wilderness Bay Chenin Blanc,	55 / 260	Carbonated softie	
Chivas Regal 12	73 / 1375	South Africa	00 / 200	NEGRONI	65
Chivas Regal 18	150 / 3020	Emotivo Pinot Grigio,	65 / 295	Gin, Vermouth, Campari	
Glenfiddich 12	85 / 1600	Lombardy Igt, Italy		PINA COLADA	65
The Macallan 12	90 / 1820	Oxford Landing, Sauvignon	70 / 315	Rum, Liqueur, Pineapple juice,	
Jack Daniels	60 / 1050	Blanc, Australia		Coconut syrup	
Maker's Mark	62 / 1270	Gerard Bertrand Naturalys	80 / 375	WHISKEY SOUR	68
VODKA	30ML / BTL	Chardonnay, France		Whiskey, Lime, Bitters, Syrup, Foame	
Stolichnaya Premium	55 / 970	Villa Antinori Bianco,	335	ESPRESSO MARTINI	60
Absolut Blue	58 / 1070	Toscana IGT, Italy		Vodka, Liqueur, Espresso, Syrup	•
Belvedere	75 / 1520	Vina Esmeralda Catalunya DO,	340		
Grey Goose	75 / 1520	Spain		DRAUGHT BEERS	
RUM	30ML / BTL	Zuccardi Serie A Torrontés, Arg	jentina 370		
Bacardi Superior	55 / 970	_		HEINEKEN	58
Bacardi Black	58 / 1070		ML / BTL		
Havana Club 7	68 / 1520	Côtes du Gascogne Plaimont,	55 / 260	BIRRA MORRETTI	58
Sailor Jerry	55 / 1000	France			
TEOLIII A	30ML / RTI	Santa Julia Malbec, Argentina	65 / 290		

60 / 280

70 / 330

Cuvée Sabourin Merlot, France

Ruffino Chianti DOCG, Italy

**TEQUILA** 

Patron Silver

Jose Cuervo Silver

30ML / BTL

55 / 970

65 / 1270

# 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**

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

Contains: (Gluten-Free), Seafood

# **ADD-ONS**

Salmon - 823kcal Grilled Turkey Ham - 875kcal

#### **MUESLI POWER AED 68**

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

230kcal Contains: Milk Products, Nuts

# OVERNIGHT OMEGA OATS AED 58

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

230kcal Contains: Nuts, (Vegan)

# **AVO-THING YOU EVA WANTED**

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

Tomato & Feta 805kcal

**AED 65** 

Organic Poached Egg 861kcal

**AED 60** 

Grilled Mushrooms 556kcal AED 60

Contains: Milk Product

# START THE DAY LIKE A **LEGEND**

#### SKILLET SHEIKH SHUKA **AFD 72**

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

677kcal Contains: Milk Product, Gluten

# **FUL OF IT!**

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

Regular

**AED 55** 

Add poached eggs

**AED 58** 

217kcal Contains: Gluten, (Vegan)

# **SATISFY YOUR CRAVINGS**

## PANCA-TACIOUS!

**AED 48** 

Try our homemade pancakes served with maple syrup & macerated berries

556kcal Contains: Milk Product, Gluten

#### **WAFFLE SHUFFLE AED 48**

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

613kcal Contains: Milk Product, Gluten

#### **FRENCH TOAST AED 68**

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

365kcal Contains: Milk Product, Gluten

# **LIGHT & HEALTHY**

## **CHEESE BOARD**

**AED 58** 

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

537kcal Contains: Milk Product, Gluten, Nuts

# **HOUSE YOGURT**

House Greek yogurt of your choice:

Plain AED 32

Orange & Kiwi **AED 38** Fresh Berries AED 38

Contains: Milk Product, Gluten, Nuts

# **SLICED FRUITS**

**AED 52** 

Selection of seasonal sliced fruits served with honey infused yogurt.

102kcal Contains: Milk Product

# BREAKFAST SETS

# **CONTINENTAL | AED 72**

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.

468kcal Contains: Milk Product, Gluten

#### **ENGLISH AED 88**

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.

660kcal Contains: Milk Product, Gluten

#### **ARABIC AED 88**

Two eggs, any style, served with olives, feta cheese, tomato, cucumber, foul medames & falafel. Accompanied by orange juice & vour choice of tea or coffee.

311kcal Contains: Milk Product, Gluten