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# LUNCH SET MENU

## AED 215

### TO START

BREAD AND SHEEP 'S BUTTER

BEEF SALCHICHÓN APERITIF

### FIRST COURSE

YOUR CHOICE OF TWO

#### CHARCOAL GRILLED LEEK

Cribiche sauce and hazelnuts

#### CHICKEN WINGS YAKITORI

Red yuzu kosho

#### A BEAUTIFUL TOMATO SALAD

Green olive juice and mint

#### AUBERGINE YAKI

Marinated in miso and negui

#### GRILLED AVOCADO

Avocado from Málaga, coriander pesto  
and feta cheese salpicon

#### MARBELLA FRIED CHICKEN (MFC)

Fried chicken Karaage style  
with mustard sauce

#### BABA GANOUSH LEÑA STYLE

Pine nuts and grilled pita bread

#### SMOKED BEEF PRETZEL

Smoked pastrami, tartar sauce and pickles

#### ANDALUSIAN CROQUETTES

Beef and chicken croquettes  
in tempura batter

#### SPICED CHICKEN EMPANADA

Shredded spiced grilled chicken  
and cheddar cheese

#### GRILLED LOCAL MUSHROOM

Grilled local mushroom with snow peas

#### MEATBALL YAKI

Glazed with tare

ALL OUR PRICES ARE IN AED, INCLUSIVE OF 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEES

جميع أسعارنا بالدرهم الإماراتي، شاملة 5% ضريبة القيمة المضافة وتخضع لـ 7% رسوم بلدية

## MAIN

### YOUR CHOICE OF ONE

#### PICAÑA STEAK 200G

Australian Angus grain fed +200 days

#### FREE-RANGE CHICKEN

Smashed charcoal grilled half chicken

#### GRILLED SEABASS

Canary island coast caught seabass  
with mussel and citrus vinaigrette

## SIDES

### YOUR CHOICE OF ONE

#### FRENCH FRIES

With fried rosemary

#### GRILLED BROCCOLINI

With Romesco sauce and hazelnuts

#### ENDIVE SALAD

Red and yellow endives, pear and Gorgonzola

#### MASHED POTATO

Honoring Chef Joël Robuchon

## SAUCES

### YOUR CHOICE OF ONE

#### BÉARNAISE

#### PORTOBELLO MUSHROOM

#### GREEN PEPPER

#### CHIMICHURRI

## DESSERT

### YOUR CHOICE OF ONE

#### SAVARIN IN HONOUR OF CHEF ALAIN DUCASSE

Plain

#### TORTA DI ROSE

Torta di rose della mia mamma with brown butter ice cream

#### CHARCOAL GRILLED PINEAPPLE

Slow-grilled pineapple, passion fruit yogurt and refreshing candy

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