

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

CHICKEN KARAAGE

Fried chicken Japanese 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

LOCAL MAITAKE MUSHROOM

Beef chorizo and Béarnaise sauce

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

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

With rum [Ⓐ]

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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