

fika

cold mezze

traditional andalusian gazpacho	60
tomato, peppers, cucumber, garlic, sherry vinegar and olive oil	
cold vichyssoise	55
leek and potato soup, roasted almonds	
harissa and feta dip	65
roasted peppers, moroccan lemon, grilled campaliou focaccia	
blueberry & feta cheese salad	80
homemade balsamic dressing (v/d)	
marinated lentil salad	70
celery, ricotta salata, marjoram, macadamia (v/n/d)	
dressed dungeness crab salad	95
baby gem lettuce, sun dried tomato	
moroccan carrot and apple salad	60
cumin & honey dressing	

raw

tuna tartare	90
avocado mash, yuzu ponzu (g)	
traditional steak tartare	90
campaillou toast (g)	
seared tuna	80
mediterranean dressing, pine nuts, herbs	

hot mezze

onion pizzetta (v/g/d)	85
truffle pizzetta (v/g/d)	95
crispy calamari paprika ali oli (s/g)	80
spanish octopus chili citrus glaze, avocado puree (s)	145
grilled squid provencal	90
fried aubergine crumbled feta, maple siracha dressing	70

homemade pasta

linguine aragosta canadian lobster, lobster bisque, kalamata olives, shallot confit (s/g/d)	185
mushroom rigatoni ceps & portobello mushroom, parmigiano reggiano (g/d)	110

mains

roasted seabass fillet tomato provencal, fennel salad (d)	190
carabinero plancha	280
smoked lobster ginger beurre blanc	320
roasted baby chicken foie grass sauce, celeriac parmentier	185
beef tagliata beef jus & homemade french fries	195
beef bourguignon	180
spiced marinated lamb cutlets onion puree (d)	195
dover sole Meuniere or Lemon dressing	285

sides

homemade french fries rosemary salt (vg)	42
steamed broccolini aji limo dressing (vg)	42
catalonian style sauteed spinach (v/n/d)	42
celeriac parmentier	45
grilled asparagus mediterranean dressing	45
shallot tarte tatin morels jus, cultured sour cream	75

dessert

tiramisu fudge	55
flourless fudge cake soaked in espresso, mascarpone mousse, spicy caramel & peanut tuille (n/d)	
panna cotta	45
vanilla panna cotta, banana & mango compote, hazelnut & almond crumble (n/g/d)	
strawberry granita	50
mascarpone cream, poached strawberries	
warm flourless chocolate mousse	55
malt ice cream (g/d)	
passion fruit cheesecake (n/g/d)	55
apple tarte tatin (sharing between 2-3 people)	120
vanilla ice cream	
ice cream (d)	20
vanilla / chocolate / mascarpone	

kids

Soup

Cream of mushrooms	40
Noodle chicken soup	35
Cream of potato and leeks	35

Pasta

Linguini pomodoro	70
Rigatoni with mushroom	80

Mains

Crispy fish fingers with tartar sauce	85
Chicken Milanese	80
Half roasted baby chicken	85
Grilled angus steak	95
Pan fried sea bass fillet	90

All main course will be served with your choice of two:

French fries
Cherry tomato and spring onion salad
Green salad
Steamed brocolini
Steamed spinach
Sauted mushrooms

cocktails

Summersalterita	68
Tequila, Triple Sec, Grapefruit, Jalapeno	
Sandy Toes	74
Rum, Midori, Watermelon, Cucumber, Agave	
Spritz Me Up	76
Vanilla Aperol, Vermouth, Grapefruit, Coconut Water	
Pasteque-Asteque	76
Tequila, Chili, Coriander Agave Syrup	
Meloloco	110
Whole Sweet Melon, Gin, Orange Juice, Lychee Peace	
Don Papa	110
Vodka, Chambord, Peach, Whole Pineapple, Lemongrass	
Cocoberry	110
Whole Coconut, Rum, Strawberries, Lemon	

beer

BOTTLE

Estrella Damm	39
Amstel Light / Heineken	42
Peroni / Corona	46
Strongbow Cider	50

DRAUGHT

Asahi	48
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wine

	Glass	Bottle
CHAMPAGNE 150ml		
NV Veuve Clicquot Brut	125	625
NV Ruinart 'R de Ruinart' Brut		780
2007 Taittinger Comtes de Champagne Blanc de Blanc		2,450
2009 Dom Perignon		2,600
1998 Veuve Clicquot 'La Grande Dame'		2,900
2008 Louis Roederer Cristal		3,200
ROSÉ		
NV Veuve Clicquot Rosé	139	695
SPARKLING		
Freixenet Cordon Negro Cava Brut Spain	78	390
WHITE WINE		
2018 Max Côtes-du-Rhône Blanc France	56	280
2018 Zenato Soave Classico Italy	56	280
2018 Domaine de la Baume Chardonnay France	59	295
2018 Symington F. 'Altano' Portugal	63	315
2018 Laurenz V. Singing Grüner Veltliner Austria	67	335
2018 Saint Michael Eppan Pinot Grigio Italy	69	345
2017 Domaine William Fevre Chablis		540
2018 Cloudy Bay Sauvignon Blanc New Zealand		595
ROSÉ WINE		
2017 D. Fabre Cuvée Villa Garrel France	65	325
2017 Mirabeau Provence	76	380
2018 Château Minuty M de Minuty France	78	390
2018 Domaines Ott Côtes de Provence		890
RED WINE		
2018 Max Cotes-du-Rhone Rouge France	56	280
2014 Two Tracks Pinot Noir Marlborough NZ	65	325
2017 Marchesi di Frescobaldi Chianti Italy	75	375
2015 S. Carolina Carmenere G. Selec. Chile	72	360
2016 Charles Smith Velvet Devil Merlot USA	78	390

All prices are in UAE Dirhams and inclusive of 7% Municipality fees,
10% service charge and Value Added Tax

mocktails

darling iced tea hibiscus, black tea	38
le petit watermelon watermelon, cucumber, agave	42
euphoria pomegranate, orange, pineapple, peach	44
the future explorer pineapple, ginger beer, anise infused honey	44

fresh juice

orange / pineapple / mango / green apple / pomegranate / grapefruit	42
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mineral water & soft drinks

aqua pana	30 / 40
san pellegrino	30 / 40
pepsi / diet pepsi / 7up / 7up free / mirinda / ginger ale	30

tea & coffee

espresso / americano	32
double espresso / cappuccino / latte / hot chocolate	32
newby fine teas	32

FIKA brunch

495 AED with alcohol/ 395 AED non-alcoholic

starters to share

watermelon & feta cheese salad (v/d)

tuna tartare with avocado mash, yuzu ponzu (g)

truffle pizzezza (v/g/d)

crispy calamari with paprika ali oli (s/g)

mains to share

mushroom rigatoni ceps & portobello mushroom (g/d)

roasted seabass fillet tomato provenal, fennel salad (d)

beef tagliata beef jus & homemade french fries

dessert

warm flourless chocolate mousse (g/d)

passion fruit cheesecake (n/g/d)

ice cream (d)

vanilla / chocolate / mascarpone

FIKA brunch beverage

cockails

aperol spritz

moscow mule

caipiroska

gin & tonic

hugo

spirits

tanqueray gin

russian standard vodka

jw red label whisky

jose cuervo gold tequila

bacardi carta blanca rum

wine

red wine

white wine

rose wine

sparkling wine

beer

budweiser / heineken / estrella