



SMALL PLATES

AVOCADO TOAST

Avocado on toast with marinated chickpeas, ricotta cheese & pesto **V**

BAKED HALOUMI

Halloumi wrapped in filo pastry with truffle honey & parsley **V**

BURRATA

With cherry tomato, rocket apple honey vinaigrette & olives **V**

EDAMAME

Edamame beans tossed in sea salt with parmesan cheese **V**

FISH TACO

Crispy white fish, baja aioli, pickled cabbage, hot sauce & corn salsa

MARKET SOUP **V**

SRIRACHA CHICKEN

Fried chicken with sriracha sauce, crispy wonton & stir-fried vegetables

LARGE PLATES

BEEF TENDERLOIN

Café de Paris butter, sweet potato fries & rocket

CHICKEN PARMIGIANA

Breaded chicken breast, mozzarella, tomato & spaghetti

PAN ROASTED CHICKEN

Mashed potato & broccoli

PAN FRIED SALMON FILLET

Sautéed kale, lemon vinaigrette & herb oil

PRAWN, ASPARAGUS & PUMPKIN RISOTTO

SPAGHETTI BOLOGNAISE

A classic beef ragout bolognaise

THAI CHICKEN RED CURRY

With potato and vegetables on a bed of brown rice

WILD SEA BASS

Roasted fillet of wild sea bass, crushed sweet potato with a mint & yoghurt dressing

48

SALADS

44

ASIAN CHICKEN SALAD

Seared free-range chicken, crispy Asian vegetables in sesame dressing **N**

54

GREEK SALAD

Tomato, cucumber, onion, feta cheese & black Kalamata olives **V**

18

QUINOA SALAD

Iceberg lettuce, lolo rosso, chives, pesto & pinenuts **N V**

46

SUPER GREENS CAESAR SALAD

Asparagus, baby gem, green onion, argula, edamame, parmesan cheese croutons with Caesar dressing

18

46

Add Beef Bacon 10 / Add Chicken Breast 8

BURGERS

66

ANGUS BEEF

62

CAJUN CHICKEN BREAST

52

50

PORTABELLA MUSHROOM **V**

44

All burgers served with lettuce, tomatoes + two selected toppings + one sauce on a Brioche bun with fries or salad

62

SAUCES

BBQ / Honey Mustard / Roasted Garlic Aioli / Tomato Chutney

68

TOPPINGS

Cheddar Cheese / Monterey Jack / Beef Bacon / Crispy Onion

52

Grilled Mushrooms / Crispy Kale

48

EXTRA TOPPINGS

8

48

SIDES

FRIES Potato or sweet potato fries with aioli **V**

15

MIXED GREEN SALAD **V**

12

MUSHROOMS Garlic & Thyme **V**

15

SWEET POTATO Oven baked with sea salt **V**

10

VEGETABLES Slow roasted seasonal vegetables **V**

15

DRINKS

FRESH JUICES

Beetroot, Orange & Ginger 24

Celery, Cucumber, Spinach, Mint & Green Apple 22

Orange / Grapefruit / Carrot 18

SMOOTHIES

Mixed Berries 22

Peanut Butter & Banana **N** 20

Strawberry & Banana 18

Salted Caramel 22

ORGANIC COFFEE

Americano 13

Café Latte 15

Cappuccino 15

Espresso - single 11

Espresso - double 14

Flat White 16

ADD 5 AED FOR ALMOND OR SOYA MILK

FAIR TRADE ORGANIC TEA

Chamomile / Earl Grey 16

English Breakfast / Sencha

LOCAL AL AIN WATER

Still or Sparkling

Small (330ml) 8

Large (750ml) 15