



RESTAURANT
WEEK MAY 4-10

YAS BAY RESTAURANT WEEK 2026

Available from May 4 - 8

3 COURSES: STARTER + 2 TACOS + MAIN + 2 BEVERAGES – 129 AED

4 COUSES: STARTER + 2 TACOS + MAIN + DESSERT + 2 BEVERAGES– 139 AED

STARTERS

GUAC & CHIPS (G,V)

Made from scratch with avocado, lime, diced tomatoes and onions, garnished with sliced jalapeño

BARBOSSA CEVICHE (N,F)

Sea bass marinated in citrus, with avocado, cucumber, red capsicum, red onion, jalapeño, coriander, and cilantro oil

TUNA CEVICHE TOSTADA (G,F)

Crispy corn tortilla topped with fresh tuna ceviche, guacamole, coconut milk, habanero, onion, and cucumber

BAJA SALAD (G,V)

Grilled corn, cherry tomato, black beans, chickpeas, avocado, sunflowers seeds, and pea shoots, tossed in a homemade agave sherry dressing

TACOS

**CARNE ASADA - ACHIOTE CHICKEN - CRISPY COD
– CAULIFLOWER**

DESSERT

CHURROS (G,D)

Served with cajeta sauce

MAINS

GARLIC BUTTER SHRIMP (S,D)

Grilled garlic butter shrimp with a hint of lemon, served over savoury Mexican rice and finished with fresh parsley

ACHIOTE CHICKEN FAJITA (D)

Sizzling fajitas served with achiote chicken, guacamole, chili crema sour cream flour tortillas

CARNE ASADA

Tender grilled beef served with fresh Kale and a side of spicy chimichurri

SMOKED CHORIZO QUESADILLA (G,D)

Flour tortilla filled with smoked queso oaxaca, Mexican chorizo, roasted habanero, and caramelized onion served with chili crema

MUSHROOM QUESADILLA (G,V,D)

Mushrooms, fermented chili crema, pea shoots, pickled chili, cotija cheese, crispy shallots, balsamic soy glaze

BEVERAGES

BARBOSSA LAGUER (DRAUGHT)

MARGARITA

PROSECCO

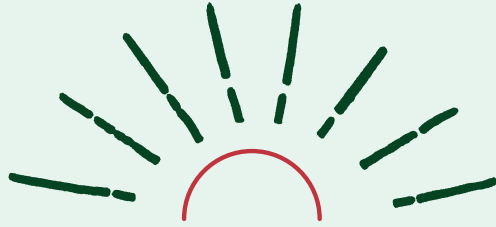
CORONA BOTTLE

HOUSE RED

HOUSE WHITE

HOUSE ROSE

SOFT DRINKS



BARBOSSA

- ABU DHABI -

