



Festive Dining



RESTAURANT
WEEK MAY 4-10

Choose the best deal & taste peak

Main + Drink
50 AED

Starter +
Main + Drink
75 AED

Starter + Main +
Dessert + Drink
100 AED

STARTERS

Hummus

Traditional levantine chickpea dip, freshly baked pita bread. Se, G, D

Moutabal

Traditional levantine charcoal eggplant dip, freshly baked pita bread. Se, G, D

Caesar Salad

World famous Mexican salad, creamy dressing, crispy lettuce, parmesan, quail eggs, melba toast and beef bacon bits. E, D, G, F

Watermelon & Feta Salad

Watermelon cubes, caramelized almonds, feta cheese and fresh green herbs. D, N

Lentil Soup

Traditional yellow Adas soup, grilled lemon, arabic bread with house citrus oil and sour cream. G, D

DESSERTS

Ice-Cream/Sorbet (2 scoops)

Choose from our seasonal variety of ice cream and sorbet! D

Crispy Cherry

Tasty cherry dessert, vanilla/cinnamon ganache, sweet & sour cherry filling. N, E, G, D

Watermelon & Basil

Fresh watermelon slices with basil.

ALL PRICES INCLUDED 5% VAT PLUS 5% OF SERVICE CHARGE

G-gluten, D-dairy, E-egg, F-fish, SE-sesame, SF-seafood, S-soy, M-mustard, N-nuts, C-citrus

MAINS

Chicken Burger

Breaded chicken breast, hot honey glaze, house pickles, cole slaw, comeback sauce and side fries. E, S, G, D

Fettuccine Bolognese

Classic bolognese, fettuccine al dente, with freshly grated parmesan cheese. G, D, C

Mushroom Alfredo

Family favorite creamy pasta with mushrooms, chicken, Alfredo sauce, spinach and freshly grated parmesan cheese. G, D, C

Chicken Parmigiana

Breaded and fried chicken breast, coated with tomato sauce and melted cheese. Includes side of fries and petite salad. D, E, G, M

Fish & Chips

Crispy battered Nile perch, served with a side of fries, house tartar sauce and grilled lemon. F, G, E

BEVERAGES

Water

It's not Mojito

Vi-Loma