



BITES TO SHARE

GUACAMOLE (G) (VG) Creamy Mashed Avocado with Fresh Tomatoes, Lime, Served with Crispy Fried Pita Bread	85
FRIED CALAMARI (E) (G) (M) (MO) (SF) (SD) Crispy Fried Calamari, Served with Tartare Sauce & Fresh Lemon Wedge	110
EMPANADAS	45
<ul style="list-style-type: none"> EMPANADA DE CARNE (C) (D) (G) Braised Beef, Olive, Onion, Spices & Llagua EMPANADAS DE TRUFA (D) (G) (V) Provoleta Cheese, Truffle & Onion EMPANADA POLLO (D) (G) Provoleta Cheese, Slow Cooked Chicken & Onion 	
SHRIMPS AL AJILLO (SD) (SF) Sautéed Shrimps in Garlic with Fresh Coriander, Smoked Paprika & Lemon Sauce	110
DIBBA BAY OYSTERS (R) (MO) (SF) (SD)  Freshly Shucked Oysters from Dibba Bay No. 4	Half dozen 95 Dozen 180

STARTERS

WATERMELON SALAD (D) (V) (TN) Avocado, Cucumber, Green Apple, Feta, Red Onion, Pistachio, Coriander, Mint & Avocado Oil	90
QUINOA & PINE NUTS SALAD (D) (V) (SD) (TN) Broccoli, Raisins, Spinach, Cauliflower, Pickled Lemon & Fresh Pesto	85
BURRATA SALAD (D) (G) (V) (TN)  Local Tomato, Basil, Toasted Pine Nuts, Taggiasche Olives & Toasted Bread	110
CLASSICO CEVICHE (C) (F) (R) (SF) Seabass, Leche de Tigre, Coriander, Sweet Potato, Red Onion & Chulpe Corn	115
CRUDO DI SCALLOP WITH MANDARIN (SF) (MO) (R) Scallops, Shallots, Habanero Chili, Mandarin Dressing	145
OCTOPUS CARPACCIO (C) (SF) (TN) Cherry Tomato, Pine Nuts, Rocket Leaves, Taggiasche Olives, Chives, Fresh Chilli & Lemon Dressing	105
O'TORO TUNA TARTARE (F) (G) (R) Tuna Belly, Avocado, Chives, Shallots, Habanero Chilli, Lemon Dressing & Crispy Bread	175
WAGYU BEEF TARTARE (E) (G) (M) (R) (SD) Wagyu Beef Tenderloin, Chives, Shallots, Smoked Egg Yolk, Capers, Gherkins, Fresh Chilli, Grain Mustard & Crispy Bread	175
CRUDO DI GAMBERO ROSSO DI MAZARA (SF) (SD) (R) Sicilian Red Prawns with Kumquat Vinaigrette, Tapioca Chips & Green Oil	185
<ul style="list-style-type: none"> TOP UP WITH TRUFFLE OR CAVIAR MARKET PRICE 	

CRUDO PLATTER (C) (F) (R) (SF) (MO) (SD)

Dibba Oysters No.5, Crudo Di Gambero Rosso, Classico Ceviche, Tuna Tartar,
Oscietra Caviar (15gr), Seabass Carpaccio, King Crab Legs,
Poached Lobster & Octopus Salad

1300

PASTA

PASTA AL PESTO (D) (G) (V) (TN) Trotie Pasta, Fresh Pesto & Toasted Pine Nuts	125
TAGLIATELLE FRUTTI DI MARE (C) (E) (G) (SF) (MO) Prawn Bisque, Prawns, Calamari, Clams & Mussels	190
MAFALDINE WITH WAGYU BOLOGNESE (C) (D) (G) (E) Slow Cooked Wagyu Brisket Bolognese	185
CALAMARATA WITH TOMATO & AUBERGINE (G) (VG) Tomato Sauce, Fried Aubergine & Fresh Basil	130

FISH & SEAFOOD

SEABASS FILLET (D) (F) (G) (S) (SE) (SF) 180 gr Char-Grilled served with Sauce Vierge	260
GIANT TIGER PRAWNS (D) (SF) Salsa Criolla, Fresh Lime & Coriander	230
GRILLED OCTOPUS (C) (D) (MO) (SF) (TN) Shallots & Romesco Sauce	185
MISO GLAZED COD (C) (D) (F) (S) (MO) (SE) (SF) (TN) 160 gr Black Cod, Served with Pistachio Gomasio Sauce & Cream Rice	230
WHOLE CANADIAN LOBSTER (D) (SF) (SD) Grilled Lobster with Béarnaise Sauce	440
CATCH OF THE DAY (F) MARKET PRICE Chef Choice (Seabass, Seabream, Dover Sole, Snapper)	

SEAFOOD MIX GRILL (C) (D) (F) (S) (MO) (SE) (SF)

Whole Seabass, Giant Prawns, Calamari, Scallops, Shrimps & Octopus
Served with Chimichurri Roasted Potatoes

600

MEATS

GRILLED LAMB RACK (D) (G) (S) (SE) New Zealand Cutlets with Fresh Herbs & Light Chili Sauce	240
OJO DE BIFE - ANGUS RIB-EYE - 300 GR (D) (G) (S) (SE) Char-Grilled Angus Rib-Eye, Served with Chimichurri Sauce	345
BIFE DE LOMO - BEEF TENDERLOIN - 250 GR (D) (G) (S) (SE) Black Angus MB 5, 300 Days Grain Fed, Served with Chimichurri Sauce	330
SLOW COOKED WAGYU SHORT RIBS - 300 GR (C) (D) (SD) Wagyu Short Ribs, Served with Mashed Potato & Beef Jus	345
HAMBURGUESA GAUCHO (D) (E) (G) (M) (SD) Australian Wagyu Beef MB 6/7, Beef Bacon, Provoleta Cheese, Light Chimichurri Mayo, Gherkins, Lettuce, Pickled Onion & Tomato, Served with Homemade Fries	175
THE V BURGER (G) (M) (VG) Quinoa Patty, Tomato, Onion, Lettuce, Lemon Tofu Sauce & Mango Chutney, Served with Homemade Fries	150
WHOLE ROASTED CHICKEN (D) Lemon & Fresh Herbs Marinade	360
SLOW COOKED CHICKEN BREAST ON THE BONE (D) Lemon & Fresh Herbs Marinade	190

ASADO MIX GRILL (D)


Chorizo, Tenderloin Angus MB 5, Rib-Eye Angus MB 5, Picanha Angus &
New Zealand Lamb Cutlets, Served with Homemade Fries & Chimichurri Sauce

550

SIDES

45

HOMEMADE FRIES & PIMIENTOS DEL PADRÓN (VG)
MASHED POTATOES WITH BROWN BUTTER (D) (V)
GRILLED SEASONAL VEGETABLES (D) (V)
BABY ANDEAN POTATOES ROASTED (D) (V)
PADRON PEPPERS (VG)

All dishes marked with C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT | R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL |  SUSTAINABLY SOURCED

Consumption of raw or undercooked animal seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.

All prices are in AED and inclusive of applicable municipality fee, service charge and VAT.