THE BEACH BAR & GRILL

FOR GUESTS ON THE DINE AROUND BASIS, THE PACKAGE INCLUDES
ONE STARTER, ONE MAIN COURSE (OR PASTA), ONE SIDE DISH AND ONE DESSERT PER PERSON.

STARTERS

GUACAMOLE (G) (VG) 85
Creamy Mashed Avocado with Fresh Tomatoes, Lime
Served with Crispy Fried Pita Bread

EMPANADA DE CARNE (C) (D) (G) 45
Braised Beef, Olives, Onion, Spices & Llagua

EMPANADA DE TRUFA (D) (G) (V) 45
Provoleta Cheese, Truffle & Onion

SHRIMPS AL AJILLO (SD) (SF) 110
Sautéed Shrimps in Garlic with Fresh Coriander,
Smoked Paprika & Lemon Sauce

WATERMELON SALAD (D) (V) (TN) 90
Avocado, Cucumber, Green Apple, Feta, Red Onion,
Pistachio, Coriander, Mint & Avocado Oil

CEVICHE CLASSICO (C) (F) (R) (SF) 100
Seasbass, Leche de Tigre, Coriander, Sweet Potato,
Red Onion & Chulpe Corn

BURRATA SALAD (D) (G) (V) (TN) 120
Additional AED 30 for Dine Around
Heirloom Local Tomato, Basil, Toasted Pine Nuts,
Taggiasche Olives & Toasted Bread

WAGYU BEEF TARTARE (E) (G) (M) (R) (SD) 175
Additional AED 60 for Dine Around
Wagyu Beef Tenderloin, Chives, Shallots, Smoked Egg Yolk,
Capers, Gherkins, Fresh Chilli, Whole Grain Mustard & Crispy Bread

PASTA

CALAMARATA WITH TOMATO & AUBERGINE (G) (VG) 130
Tomato Sauce, Fried Aubergine & Fresh Basil

PASTA AL PESTO (D) (G) (V) (TN) 125
Trofie Pasta, Fresh Pesto & Toasted Pine Nuts

PRAWN LINGUINE (C) (G) (SF) 145
Prawn Bisque & Grilled Prawns

SIDES

HOMEMADE FRIES & PIMIENTOS DEL PADRÓN (VG) 45

MASHED POTATOES WITH BROWN BUTTER (D) (V) 45

GRILLED SEASONAL VEGETABLES (D) (V) 45

GREEN SALAD WITH TOMATO & RED ONION (VG) 45

FISH

SEABREAM FILLET - 120GR (D) (F) (G) (S) (SE) (SF) 160

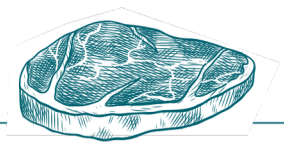
GRILLED OCTOPUS (C) (D) (MO) (SF) (TN) 185
Shallots & Romesco Sauce

SEABASS FILLET - 180GR (D) (F) (G) (S) (SE) (SF) 260
Additional AED 80 for Dine Around
Char-Grilled Served with Sauce Vierge

GIANT TIGER PRAWNS (D) (SF) 220
Additional AED 80 for Dine Around
Salsa Criolla, Fresh Lime & Coriander

SEAFOOD MIX GRILL (C) (D) (F) (S) (MO) (SE) (SF) 500
Additional AED 200 for Dine Around
Sharing For 2
Whole Seabass, Giant Prawns, Grilled Scallops,
Shrimps, Octopus Served with Chimichurri & Fries

MEAT



HAMBURGUESA GAUCHO (D) (E) (G) (M) (SD) 175
Australian Wagyu Beef MB 6/7, Beef Bacon, Provoleta Cheese, Light
Chimichurri Mayo, Gherkins, Lettuce, Pickled Onion & Tomato
Served with Homemade Fries

THE V BURGER (G) (M) (VG) 150
Quinoa Patty, Tomato, Onion, Lettuce, Lemon Tofu Sauce &
Mango Chutney Served with Homemade Fries

SLOW COOKED CHICKEN BREAST ON THE BONE (D) 160
Lemon & Fresh Herbs Marinade

ANGUS RIB-EYE MB2 - 250 GR (D) (G) (S) (SE) 190
Char-Grilled Angus Rib-Eye Served with Chimichurri Sauce

GRILLED LAMB RACK (D) (G) (S) (SE) 240
Additional AED 80 for Dine Around
New Zealand Cutlets Served with Chimichurri Sauce

OJO DE BIFE - ANGUS RIB-EYE MB5 - 300 GR (D) (G) (S) (SE) 345
Additional AED 160 for Dine Around
Char-Grilled Angus Rib-Eye Served with Chimichurri Sauce

BIFE DE LOMO - BEEF TENDERLOIN - 250GR (D) (G) (S) (SE) 330
Additional AED 160 for Dine Around
Black Angus MB5 - 300 Days Grain Fed Served with Chimichurri Sauce

ASADO MIX GRILL (D) 500
Additional AED 200 for Dine Around
Sharing For 2
Chorizo, Slow Cook Chicken, Rib-Eye Angus MB5, New Zealand Lamb
Cutlets Served with Homemade Fries & Chimichurri Sauce

All dishes marked with C-CELERY I D- DAIRY I E-EGG I F-FISH I G-GLUTEN I L- LUPINE I MO-MOLLUSCS I M-MUSTARD I P-PEANUT I R-RAW I SE-SESAME I SF-SEAFOOD I S-SOYBEANS I SD-SULPHUR DIOXIDE/SULPHITES I TN-TREE NUTS I V-VEGETARIAN I VG-VEGAN I A-ALCOHOL I
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. Please note that all wines contain sulphites, and certain wines may have traces of eggs due to the wine making process. For further information, kindly consult our staff.
All prices are in AED and inclusive of applicable municipality fee, service charge and VAT.