

# NETTE

## BREAKFAST

### Strawberry Matcha Acai Bowl (G)(N)(VE) | 60

Blended banana, strawberry, blueberry, matcha, acai purée, almond milk, flaxseed, housemade granola, coconut flakes, blueberries, chia, sunflower seeds.

### Keto Miso Benedict (D)(E)(SE)(V) | 60

Poached eggs, avocado, marinated seaweed, miso brown butter hollandaise, dried capers, pickled shallots.

\*add-on beef bacon/smoked salmon

### Wakame Seaweed Omelette & Miso Mayo (G)(S)(SE)(SO)(V) | 70

Omellette, seaweed, sweet miso mayo, shiitake mushroom, crispy capers, popcorn shoot, rice crackers, sourdough.

\*egg white option | 76

### Yoghurt Bowl (D)(G)(N)(VE) | 70

Full fat yoghurt, blueberries, housemade granola, peaches, honey.

\*vegan option available

### Miso Benedict (D)(E)(G)(SO) | 72

Poached eggs with smoked salmon or beef bacon, rocket, toasted sourdough, miso brown butter hollandaise, dried capers, pickled shallots.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

# NETTE

## BREAKFAST

### Japanese Egg Croissant (D)(E)(G)(SE)(V) | 66

Unsberg lettuce, avocado, nori, kewpie mayo, togarashi spice, with fried or scrambled eggs, croissant.

### Matcha Overnight Oats (D)(G)(N)(VE) | 55

Oats mixed with chia seeds, matcha, brown sugar, yoghurt, housemade granola, fresh berries, agave syrup.

\*vegan option available

### Okonomiyaki Omelette (D)(E)(G)(S)(SE)(SO)(V) | 75

Omelette, shallots, napa cabbage, prawns, tonkatsu rice, kewpie mayo, okonomiyaki sauce.

### Japanese Avocado Toast (G)(SE)(VE) | 60

Smashed avocado, baby rocket, yuzu oil, toasted sourdough, yuzu pearl, chili flakes, sesame seeds.

\*add on beef bacon / eggs / smoked salmon

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

# NETTE

## MAIN 12 PM onwards

### Miso Glazed Eggplant (SE)(SO)(V) | 75

Eggplant, miso sauce, steamed jasmine rice, scallions, sesame seeds, candy beets.

### Katsu Curry (C)(E)(G)(SO) | 78

Breaded chicken breast, mild house-made katsu sauce, jasmine rice, red chillies, green spring onions.

### Chili Garlic Prawns (S)(SE)(SO) | 85

Seared prawns, chili & garlic sauce, steamed jasmine rice, spring onion, sesame seeds, red chili.

### Karashi Mustard Tenderloin (D)(MU)(SE)(SO) | 155

200g beef tenderloin, crispy potatoes, french green beans, miso soy jus.

### Miso Marinere Salmon (D)(F)(G)(S)(SE)(SO) | 120

Atlantic salmon, mussels, yuzu, miso cream, asparagus, miso jus, furikake, toasted baguette.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

# NETTE

## SANDWICHES

### Miso Braised Beef French Dip (C)(D)(G)(SE)(SO) | 78

Miso braised beef brisket, fontina, toasted olive ciabatta bread, miso jus, seaweed salad.

### Smoked Salmon Cream Cheese Tartine (D)(F)(G)(SE) | 70

Anori cheese, smoked salmon, sourdough, pickled onion, capers, sesame seeds, radish.

### Avocado & Seaweed (G)(SE)(VE) | 70

Avocado, tomato, seaweed, alfalfa sprout, vegan mayonnaise, sourdough, salad.  
\*gluten free bread available

### Egg Sando (D)(E)(SE)(V) | 60

Boiled eggs, togarashi spice, mayonnaise, chives, toasted brioche, spicy seaweed salad.  
\*add on of crispy chicken/bacon available

### Beetroot Tartine (G)(SO)(VE) | 68

Roasted beets, shallots, capers, pickled cucumber, tartare dressing, avocado, carrot purée, toasted sourdough.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

# NETTE

## SALADS

### Miso Caesar (D)(E)(G)(SE)(V) | 64

Romain lettuce, napa cabbage, red cabbage, crispy wontons.

Miso mayo dressing, parmesan cheese.

\*add on grilled chicken/shrimp

### Mixed Greens & Almond (N) | 60

Mixed lettuce, black olives, carrots, roasted almonds, cherry tomato, cucumber, fresh basil, Japanese balsamic vinaigrette.

### Kale & Quinoa (D)(V)(SO) | 64

Kale, green apple, quinoa, parmesan cheese, miso vinaigrette.

### Chinois Chicken (G)(N)(SE) | 66

Sous vide chicken breast, red radicchio, fresh mango, greens, cabbage, cashew nuts, carrots, crispy wontons, peanut vinaigrette.

### Smoked Salmon & Avocado Ponzu (F)(SE)(SO) | 68

Smoked salmon, rocket, avocado, cucumber, gomasio, honey, tamari soy sauce, ponzu.

## Sides:

Skinny Fries | 18

Furikake Fries (SE) | 22

Jasmine Rice | 16

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## SMALL PLATES

Edamame Salt (V)(VG)(SY) | 26  
Edamame, sea salt flakes.

Edamame Spicy (V)(VG)(SO2)(G)(SY)(SE)(CH)(GR) | 26  
Edamame, homemade spicy sauce

Pickled Yuzu Daikon (V)(VG)(SO) | 22  
White radish, yuzu pickling liquid, lime zest.

Pickled Cucumber (CR)(SF)(SO2)(F)(G)(SY)(SE)(V)(VG)(CH) | 22  
Pickled cucumber, ponzu, sesame.

Gyoza of the Day (4 pcs) (SO2)(F)(NU)(G)(SY)(SE)(V)(VG)(CH)(GR)(O) | 46  
Homemade gyoza, chili ponzu, crispy wonton.

Thinly Slice Salmon (SO2)(F)(G)(SY)(R)(V)(VG) | 48  
Yuzu ponzu, arare, chives.

Gyu Tataki (SO2)(G)(SY)(R)(V)(VG)(GR) | 58  
Striploin, truffle ponzu, shaved fresh truffle.

Sake Futo (SF)(SO2)(F)(EG)(G)(SY)(SE)(R)(V)(VG)(CH)(GR) | 54  
Salmon, avocado, furikake.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## RAMEN & UDON

Sio Ramen (SF)(SO2)(F)(MS)(EG)(G)(SY)(SE)(V)(VG)(CH)(GR)(O) | 68  
Homemade broth, mushi dori, menma, sudachi, nitamago.

Yakiniku Ramen (SF)(SO2)(F)(MS)(EG)(G)(SY)(SE)(V)(VG)(CH)(GR)(O) | 88  
Sio base broth, beef yakiniku, apple relish, menma, nitamago.

Gyokai Tori Paitan (SF)(SO2)(F)(MS)(EG)(G)(SY)(V)(VG)(CH)(GR)(O) | 74  
Paitan base broth, marinated chicken, menma, nitamago.

Vongole Ramen (SF)(SO2)(F)(MS)(EG)(G)(SY)(V)(VG)(CH)(GR)(O) | 68  
Clam, hojiso, shiso leaves, yuzu togarashi.

Carbonara Udon (SF)(SO2)(F)(MS)(EG)(D)(G)(R)(V)(VG)(GR)(O) | 68  
Crispy bacon, onsen egg, shaved pecorino

Truffle Udon (V)(SO2)(D)(G)(VG)(GR)(O) | 78  
Truffle crème, parmesan cheese, truffle.

Yasai Ramen (V)(SO2)(F)(NU)(TN)(MS)(EG)(G)(SY)(VG)(CH)(GR)(O) | 78  
Shoyu dashi, silken tofu, mizuna  
\*for VG possible instead ramen noodle change to udon noodle.

## DESSERT

Crème Caramel (V)(EG)(D)(VG) | 48  
Custard crème, caramel syrup.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

# KONA

## PIZZA HOUSE

### UNCONVENTIONAL PIZZA

Margherita (V)(D)(G)(VG) | 52  
Cheese, tomato, basil.

Pepperoni (S02)(D)(G)(V)(VG)(CH) | 58  
Cheese, tomato, pepperoni.

Magic Mushrooms (V)(F)(S02)(EG)(D)(G)(SY)(VG)(GR) | 62  
Truffle espuma, grated seasonal truffle.

Q Cheese (V)(S02)(NU)(TN)(EG)(D)(G)(VG)(GR) | 58  
White base, drizzled honey, grated walnut.

Diavolina (S02)(F)(EG)(D)(G)(V)(VG)(SY)(SE)(CH)(GR)(O) | 66  
Gochujang tomato, marinated wagyu ribs, galbi mayo.

Ama Ebi (CR)(SF)(S02)(F)(EG)(D)(G)(V)(VG)(SY)(R)(GR)(O) | 68  
Spicy tomato sauce, red yuzu kosho, fresh shrimp.

Spicy Kaki (S02)(EG)(D)(G)(SY)(V)(VG)(CH)(GR)(O) | 68  
Tomato, spicy sausage, persimmon.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

# KONA

## PIZZA HOUSE

### SMALL PLATES

Margherita (V)(D)(G)(VG) | 52

Cheese, tomato, basil.

Vampire Away (V)(SO2)(F)(EG)(D)(G)(SY)(VG)(GR)(O) | 32

Herb butter on pizza (garlic bread), pecorino cheese.

Tuscany (V)(SO2)(EG)(D)(G)(SY)(VG)(GR)(O) | 42

Smashed datterina tomatoes on pizza (bruschetta).

Burrata (V)(SO2)(F)(NU)(TN)(D)(G)(VG)(GR) | 76

Shiso pesto, candied peach, roasted almond.

Thinly Sliced Beef (SO2)(EG)(D)(G)(SY)(SE)(V)(VG) | 58

Striploin, aged parmesan, baby rocket.

### DESSERT

Reif's Childhood Tiramisu (V)(EG)(D)(G)(VG) | 48

Tiramisu cream, ladyfingers, espresso.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

# THE DISH

by Chef Sperxos

## LESS IS MORE

Greek Trio Spread (D)(G)(F) | 39  
Tzatziki, tarama, tirokafteri, crispy pita bread.  
More house made pita (3pcs) | 16

Almond Crusted Feta (D)(G)(N)(V) | 52  
Aged feta, almond flakes, pomegranate infused honey.

Greek Zucchini Balls (G)(D)(E)(V) | 58  
Two colour zucchini, feta cheese, mint yoghurt.

Prawns Kataifi (D)(G)(SF) | 78  
4pcs greek inspired prawns kataifi, cherry tomato & ginger marmalade.

Misty Caviar Lovers (D)(G)(SF)  
4pcs Greek inspired prawns kataifi, cherry tomato & ginger marmalade, chives sour cream.  
10g Caviar | 265  
30g Caviar | 695

Chargrilled Octopus (D)(SF) | 79  
Fava beans mousseline, pickled pearl onion, squid ink crisp, chili butter.

Deconstructed Lamb Loin Souvlaki (D)(G) | 52  
Pita bread, fresh black truffle, homemade harissa, tzatziki serve with microgreens.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

# THE DISH

by Chef Sperxos

## SOIL

### Beetroot Salad (V)(D)(N) | 68

Baby beetroot, goat cheese, caramelized walnut dust, balsamic pearl.

### Frosty Greek Salad (V)(D)(G) | 68

Cherry tomato, cucumber, kalamata olives, samphire kritamo, aged feta, greek vinegar.

## CHEF CULTURE

### Red Prawns Orzo Saganaki (D)(G)(SF) | 84

Orzo pasta, feta cheese mousse, fresh tomato, basil oil.

### Deconstructed Open Beef Souvlaki (D)(G) | 89

Angus beef strips, tzatziki, homemade harissa, crispy onion, tomato salsa.

Upgrade to wagyu | 148

### Deconstructed Open Chicken Souvlaki (D)(G)(M) | 82

Kontosouvli marinated chicken, mustard sauce, crispy onion, tomato salsa

Add extra marinated chicken | 48

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

# THE DISH

by Chef Sperxos

## Lamb Shank Trahana (D)(G)(C) | 98

Slow cook lamb shank, fermented pasta, kefalotyri foam, black tuile.

## Moussaka (D)(G)(E)(C) | 82

Minced angus beef, eggplant, potato, mornay sauce.

## Pulled Beef Stiffado Slider (D)(G) | 74

Slow cooked angus beef, purple coleslaw, pearl onion stiffado.

## MORE IS MORE

## Traditional Pasta “Hilopites” (V)(G)(D)(E) | 86

Square pasta, wild mushroom, coconut milk, fresh truffle.

## Mediterranean Seabass Fillet (D)(G)(C)(F) | 98

Seasonal vegetables, citrus celeriac velouté, celeriac crisps.

## Wagyu Beef Steak (D)(G)(M) | 328

6-7 wagyu 250gr, baby potato gratin, charred cauliflower, horseradish emulsion, chef signature sauce.

## Marinated Lamb Chops (D)(M) | 110

Green peas mint purée, Chervil chimichurri sauce.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

# THE DISH

by Chef Sperxos

## KIDS

Orzo Keftedakia (D)(G)(M) | 46

Black angus meat ball, fresh tomato.

Classic Crepes (D)(G)(E) | 32

Served with choice of condiments.

Banana

Nutella

Strawberry

## A BIT MORE

Hand Cut Agria Fries with Oregano, Rock Salt, Graviera Cheese (V)(D) | 28

Mushroom Chips With Mustard Sauce (V)(D) | 28

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

# THE DISH

by Chef Sperxos

## BEFORE WE THANK YOU

### Greek Baklava (D)(G)(E) | 42

Mix nuts, cinnamon ice cream, vanilla crumble, coffee tuile.

### Loukoumades (G) | 68

Greek doughnut, cinnamon powder.

Choice of:

Honey and Walnut (N)

Chocolate Sauce (D)

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## CEVICHEs & OYSTERS

Dibba Bay Oysters (SF) 3/6/12 70 / 120 / 230

Shallot chalaquita, lemon.

Ceviche Tasting (G)(SE)(SY) | 140

Classic, tropical & nikkei.

Classic Peruvian Ceviche (R) | 75

Seabass, rocoto tiger's milk, onion, crispy corn, sweet potato.

Tropical Ceviche (R)(TN) | 75

Salmon cubes, sriracha, lime, coconut, mango, corn, banana chips.

Nikkei Ceviche (R)(SE)(SY) | 85

Blue fin tuna cubes, sesame, soy, lime, cucumber, corn.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## CRUDO

### Sea Bass (R)(SE) | 80

Thin slices of sea bass, avocado, jalapeño, aji amarillo sauce, lime.

### Salmon (R)(SE) | 80

Thin slices of salmon, spicy passion fruit, crispy quinoa, smashed avocado.

### Tuna (R)(SE)(SY) | 85

Tuna tataki, truffle-miso ponzu, crispy corn, wasabi, spicy mayo.

### Guacamole (VG)(G) | 55

Avocado, onion, jalapeño, lime, chili, tortilla chips.

## TARTARE

### Tuna Tartare (R)(SY)(G) | 75

Fresh Tuna, avocado, cucumber, togarashi, soy-ginger dressing, nori, sesame.

### Steak Tartare (E)(D) | 85

Fresh fillet mignon, parmesan cheese, raw egg, truffle, shallots, crispy garlic, chives, capers, toasts.

### Salmon Tartare (R)(G)(TN) | 75

Fresh salmon, avocado, spicy mayo, dry coconut, mango, chalaquita, dill, olive oil.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## SALADS

### Chicken Salad | 60

Pulled chicken, lettuce, mango, beef bacon, apple, nuts, honey teriyaki.

### Corn & Truffle | 65

Peruvian giant corn, crispy corn, yellow corn, lettuce, orange, truffle.

### Santorini | 55

Tomato, feta cheese, cucumber, onion, mint, parsley, oregano, chili flakes.

## POKE BOWLS

### Hawaiian | 65

Fresh tuna, rice, cucumber, avocado, onion, garlic, sesame, nori, soy-ginger dressing.

### California | 65

Fresh salmon, rice, cucumber, avocado, sesame, nori, spicy mayo, ponzu.

### Vegan Poke | 55

Rice, avocado, pickled cucumber, seaweed, coriander, cancha, ginger, radish, avo-yuzu dressing.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## MAKIS

### Acevichado | 75

8pcs seabass tataki, shrimp furai, spicy aji sauce, crispy corn, chives.

### The Dubai Roll | 65

8pcs torched salmon, shrimp furai, avocado, truffle sauce, jalapeño, gold.

### Crispy Prawn | 65

8pcs prawn tempura, mango slice, coriander, avocado, spicy mayo.

### Wagyu Beef | 75

8pcs wagyu beef, avocado, cucumber, spring onion, chili.

### Spicy Tuna | 65

8pcs tuna tartare, jalapeño, spicy mayo, togarashi.

### Vegan Mango | 55

8pcs mango tartare, avocado-yuzu sauce.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## COLD MEZZEH

### Mixed Appetizer (E)(TN) | 120

5 kinds of assorted appetizers, (salad shirazi, fesenjan bademjan, olvieh, mirza ghasemi, zaytoon parverdeh).

### Mixed Tahdig | 55

Pan-fried bread that is fluffy and buttery on the inside with a perfectly golden crust. With ghorme sabzi and gheymeh sauce.

### Fesenjan Bademjan (TN) | 50

Roasted eggplant with pomegranate and walnut purée.

### Salad Olvieh (E) | 45

Persian potato and chicken salad with mayonnaise.

### Zeytoon Parvardeh (TN) | 45

Chopped olives mixed with pomegranate sauce and crushed walnut.

### Mirza Ghasemi (E) | 45

Charred purée off eggplant mixed with tomatoes garlic and egg.

### Kashk-E- Bademjan (D) | 45

Purée off eggplant with mixed curd.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## COLD MEZZEH

### Maast O Khiyar (D) | 30

Mast-o Khiyar literally means yoghurt and cucumber in persian.

### Maast O Borani (D) | 35

Labneh with spinach and touch of garlic

### Maast O Musir (D) | 35

Mast-O Musir is made of strained yoghurt and crushed persian shallots.

## SALADS

### Shirazi Salad (VG) | 35

Salad made with diced tomato, cucumber, onion, herbs, seasoning and finished with splash of lemon juice.

### Sabzi Platter (VG)(TN) | 40

Fresh vegetables with feta cheese and walnut.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

## SOUPS

### Ash Reshteh (D)(G) | 40

Thick soup herbs, beans, curd and noodles.

### Ash Doogh (D) | 45

Ash doogh is a soup made with yoghurt or doogh, as well as different kind of herbs such as coriander, leek, tarragon, mint and parsley, vegetables, purslane, chickpeas, peas, onion and garlic.

## KEBAB GRILL

### Tikkah Masti (D) | 85

Juicy tender lamb chunks marinated in our special yoghurt and spices.

### Lamb Chops | 150

Baby spring natural lamb chops marinated in seiran special spices, then charbroiled to juicy perfection.

### Kebab Torsh (TN) | 105

One skewer of marinated beef in seiran secret pomegranate sauce, walnut, then charcoaled to tender perfection.

### Kebab Koobideh Lamb | 82

Two juicy charbroiled seasoned minced lamb kebabs.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## KEBAB GRILL

### Chicken Tikkah Maasti (D) | 80

Juicy tender chicken chunks marinated in our special yoghurt and spice.

### Chicken Kebab (Boneless) | 80

One skewer of young chicken breast, leg and thigh portion, marinated in our special saffron marinate then charbroiled.

### Fish Kebab (F) | 110

Charcoaled hamour fish fillet with our special marination.

### Chelo Soltani (Special) | 138

Combination platter of one skewer each of beef kebab barg and lamb kebab koobideh.

### Kebab Barg (Special) | 110

One skewer of our finest cut of beef fillet, skillfully prepared. seasoned and charbroiled open flame.

### Chicken Thigh Kebab | 85

A real taste of grilled chicken in the traditional Iranian way.

### Chenjeh Kebab | 115

Juicy tender lamb kebab.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## KEBAB GRILL

### Chicken Kebab (with Bone) | 100

One skewer of chicken with bone, marinated in our special saffron sauce and then grilled on charcoal.

### Kebab Sorkh | 110

Juicy tender lamb kebab marinated with sumac and side with chopped grilled tomato and steamed rice.

### Mix Grilled Platter for One (D) | 120

One skewer kebab koobideh & choice of one skewer kebab tikkah masti lamb or chicken.

### Mix Grilled Platter for Two (D) | 220

Two skewers kebab koobideh, one skewer kebab tikkah masti lamb or chicken, one skewer chicken kebab (boneless).

## PERSIAN TRADITIONAL MENU

### Baghali Polo (with Lamb Neck) | 115

Slow cooked lamb neck with an ancient secret recipe, served with dill rice.

### Baghali Polo (with Lamb Shank) | 110

Slow braised lamb shank served overmixed broad beans and dill rice.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## PERSIAN TRADITIONAL MENU

### Whole Filled Chicken (Shekam Por) (TN) | 180

Whole chicken filled with special ingredients and sauce with rice.

### Zereshk Polo with Chicken | 85

Half cooked chicken served with barberry-saffron rice.

### Gheimeh Stew Eggplant | 80

Traditional stew of lamb cubes cooked in fresh tomato sauce with yellow split pea and eggplants with rice.

### Tahchin with Neck (E) | 130

Saffron baked rice with side of lamb neck.

### Gheimeh Stew Fries | 70

Traditional stew of lamb cubes cooked in fresh tomato sauce with yellow split pea and fries with rice.

### Ghormeh Sabzi Stew | 80

Home style slow cooked lamb cubes in a stew of assorted fresh herbs, tender kidney beans and a hint of dried lime with rice.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## DESSERT

### Saffron Ice Cream (D)(TN) | 40

Saffron flavored ice cream.

### Faloodeh | 40

It consists of thin vermicelli-sized noodles made from starch in a semi-frozen syrup containing sugar and rose water.

### Cream Puff (G)(D) | 40

Is a filled pastry ball with a typically sweet and moist filling of whipped cream.

### Faloodeh Ice Cream (D)(TN) | 45

A combination of saffron flavored ice cream and faloodeh.

### Tea Pot | 50

Black tea brewed with cardamom, saffron, and rose water.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## SOUP

### Lentil Soup (V)(D)(G)(C) | 45

Purée of lentils, carrots, onions, garlic, crispy croutons, and lemon.

## SALAD

### Mount Lebanon Medley Salad (V)(D)(G)(C)(TN) | 58

Creamy goat cheese mousse served on a bed of rocca pesto and wedges of cinnamonflavored pears.

### Authentic Fattoush (VG)(G)(SD) | 49

Lettuce, tomatoes, cucumber, radish, capsicum, mint, parsley, onions, crispy pita, sumac, apple vinegar, pomegranate molasses and olive oil.

### Kale Quinoa Tabouleh (VG) | 55

Mediterranean twist salad with nutty quinoa, kale, parsley, mint, green apple, and pomegranate.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## COLD STARTERS

### Silky Chickpea Hummus (VG)(SE) | 45

Smooth velvety blended chickpea with a hint of lemon, tahini, and garlic.

### Almond Duet Hummus (G)(TN)(D)(SE) | 45

Rich and nutty hummus infused with earthy flavors of roasted almonds.

### Moutabal (SE)(D)(V) | 45

Smoky eggplant dip, blend with tahini, lemon, and olive oil.

### Mouhamara (G)(TN)(V)(SD) | 50

Arabic chili paste, spiced walnuts, pistachios, and olive oil.

### Shanklish (V)(D) | 55

Spiced akawi and feta aged cheese, tomatoes, onions, and parsley.

### Fish Tajin (G)(F)(SE)(TN) | 60

Grilled sea bass fillet with tahini, green pepper, tomatoes, onions, garlic, roasted pine nuts and olive oil.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## HOT STARTERS

### Shawarma Delight (SE)(D)(G)(SD) | 75

Marinated beef, slow roasted with shawarma spices, wrapped in arabic bread pickles, tomato, parsley, tahina sauce.

### Shortribs with Dark Hummus (SE)(G)(D) | 65

An exquisite fusion of slow braised short ribs with velvety dark chocolate-infused hummus.

### Shawarma Charchol Hummus (SE)(G)(D) | 65

A striking combination of smoky charcoal hummus topped with succulent roast shawarma.

### Grilled Halloumi (D)(V)(SD) | 65

Topped with tomatoes, lebanese black olives, and fresh basil.

### Crispy Greek Kataifi Shrimp (G)(D)(SF) | 80

Fried kunafa dough wrapped with sumac shrimps, chimichurri sauce.

### Fried Kibbeh (G)(SE)(TN) | 50

Ground meat and crushed wheat crust, filled with minced meat, onions, pine nuts and arabic spice.

### Cheese Roll (V)(G)(D) | 50

Rolled filo pastry filled with akawi, mozzarella cheese and parsley.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## HOT STARTERS

### Cheese Sambousek (V)(G)(D) | 50

Deep-fried lebanese pastry filled with akawi cheese and parsley.

### Batata Harra (VG) | 48

Sautéed potatoes with coriander, red pepper, garlic, and lemon.

### French Fries (V) | 35

Crispy golden fries.

### Burrata Zataar Manakish (G)(D)(V)(SE) | 95

Baked flat bread spread with rich aromatic zaatar and topped with fresh leaves, cherry tomato and creamy burrata.

## SELECTION OF FALAFEL

### Authentic Falafel (V)(SE) | 40

Deep-fried patties of minced chickpeas, fava beans, onions, garlic, cumin, and coriander. Served with tomatoes, pickles, parsley, and tahini sauce.

### Levantine Meet Low & Slow (SE)(D) | 48

Crisp falafel, fragrant herbs and tender slow-cooked beef tenderloin.

### Saffron-Spiced Lobster Pearls (D)(SF)(SE) | 60

Lobster falafel infused with saffron and aromatic spices.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## MAIN COURSE

### Arayes (G)(D) | 50

Grilled lebanese bread filled with minced lamb, tomatoes, garlic and served with yoghurt sauce.

### Fish Sayadieh (F)(G)(TN)(S) | 145

Spiced fish fillet served with fragrant rice and caramelized onions.

### Mediterranean Majestic Hen (D)(G)(TN)(SD) | 150

Oven-roasted baby chicken stuffed with oriental rice, served with spicy flavored sauce, nuts and minted yoghurt.

### Grilled Baby Boneless Chicken (G)(D) | 150

Marinated whole boneless chicken with garlic and lemon.

### Braised Short Ribs (G)(D)(M) | 195

Slow cooked short ribs, served over a bed of creamy freekeh risotto.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## DESSERT

### Belle De Beyrouth Brûlée (D)(E)(G)(TN) | 55

Whole milk, rice, vanilla, rose water and served chef's choice ice cream.

### Um Ali (G)(D)(TN) | 55

Milk, sugar, brioche, almond, coconut, pistachios, raisins, and cream.

### Pistachio Lemon Tart (G)(D)(E)(TN) | 55

Whipped pistachio cream, homemade lemon marmalade, pistachio.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

THE COFFEE LAB



## HOT COFFEE

- Cafe Latte (D) | 29
- Cappuccino (D) | 28
- Flat White (D) | 28
- Matcha Latte (D) | 33
- Cortado (D) | 25
- Piccolo (D) | 23
- Americano | 24
- Espresso | 22
- Spanish Latte (D) | 29
- Spanish Cortado (D) | 29
- Filter V60 | 33
- Salted Caramel Latte (D) | 36
- Coconut Latte (D) | 36

## COLD COFFEE

- Cold Brew | 24
- Iced Americano | 24
- Iced Latte (D) | 29
- Iced Salted Caramel Latte (D) | 36
- Iced Matcha Latte (D) | 33
- Filter V60 | 33
- Spanish Latte (D) | 35
- Coconut Latte (D) | 36

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

THE COFFEE LAB



## DESSERT

- Chocolate Cookie (D)(E)(G) | 8
- Chocolate Brownie (D)(E)(G)(P) | 17
- Sticky Date Pudding (D)(E)(G)(SE) | 50
- Pistachio Raspberry Tart (D)(G)(P)(TN) | 42
- Chocolate Croissant (D)(E)(G) | 26
- Chocolate Log Cake (D)(E)(P) | 27
- Milk Toast (D)(G)(P)(TN) | 39
- Portokalopita (D)(E)(G) | 32
- Custard Fruit Cake (D)(E)(G)(P) | 33
- French Toast (D)(E)(G)(TN) | 47
- San Sebastian Cheesecake (D) | 31

## COFFEE BEAN SELECTION

- Hambela • Brazil •
- San Rafael • Tolima •
- Uruga • Shakiso

## MILK SELECTION

- Full Fat • Low Fat •
- Oat • Lactose-Free

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.