

QABU
PACO MORALES 



Embark on a culinary journey through the Al Andalus era, where the rich and colourful arab civilisation seamlessly blended with the diverse cultures of southern Spain.

Al Andalus also known as muslim Spain flourished from the 8th to 15th century forever leaving an undeniable mark on this beautiful region's architecture, culture, arts, science and way of life.

STARTERS

CUAJADA DE ALMENDRA NIEVE DE PUERRO QUEMADO
Y MOLE NEGRO 150

Almond curd burnt leek snow with mole negro (N) (V)

MENESTRA DE VERDURAS GUISADA CON EMULSION
DE KAZBRA Y LIMON EN SALMUERA 160

Medley of stewed vegetables with kazbra emulsion and preserved lemon (V)

GAMBA ROJA CRUJIENTE NATA DE CURCUMA, NABO BLANCO
Y CAVIAR 230

Red prawn, curcuma cream, turnip and caviar (S)

BOGAVENTE CON ESPINACAS SALTEADAS, EMULSION
DE MANTEQUILLA AHUMADA Y QUESO DE OVEJA 250

Lobster with sautéed spinach, smoked butter emulsion and sheep cheese (S)

Please advise of any dietary requirement or any allergies and our chefs would be delighted to assist.
CONTAINS: A - ALCOHOL | G - GLUTEN | N - NUTS | S - SEAFOOD | SUITABLE FOR: V - VEGETERIAN | VG - VEGAN
All prices are in UAE dirhams and inclusive of 5% VAT, 10% service charge and 7% Municipality fees.

MAINS

LUBINA SALVAJE CON JUDIAS VERDES Y CALABACIN 360

Wild sea bass, flat bean, and zucchini

LOMO DE VACA ASADO CON ALIÑO MORUNO, COUSCOUS VERDE Y HUMMUS 375

Roasted beef loin with aliño moruno, green couscous and hummus
(G) (A) (N)

CARRILLADA DE TERNERA A BAJA TEMPERATURA, PURÉ DE APIO NABO, HOJA DE ALCAPARRAS, SEMILLA DE MOSTAZA, TRIGO SARRACENO 330

Slow cooked veal cheek, celeriac purée, caper leaves, grain mustard and buckwheat (A)

RAPE, PIL PIL DE SU CABEZA, LIMÓN QUEMADO Y CHESTNUT MUSHROOM 370

Monkfish pil pil, burnt lemon and local chestnut mushroom

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DESSERTS

ALGARROBA QABU STYLE 95

The carob Qabu style (N) (V)

ALMENA MESOPOTAMICA DE FRUTOS ROJOS Y REGALIZ 95

Red berries Mesopotamian Almena and liquorice (V)

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AL ANDALUS

895

with wine pairing 1,690

AGUA DE GRANADA CON VINAGRE Y ROSAS

Pomegranate water with Jerez vinegar and rose (VG)

TOSTA DE CURCUMA CORDERO CURADO EN SAL Y RAS AL HANOUT

Turmeric toast, salt-cured lamb loin and ras el hanout mayo (G)

BERENJENA ABUNUELADA Y MIEL DE CAÑA

Eggplant beignet with cane honey (G)

GELÈ DE MANDARINA CON ESCABECHE, TOMATE Y SU SOFRITO CON LUBINA

Mandarin gelée with escabeche, cherry tomato and cured sea bass

KARIM DE PISTACHOS MANZANA VERDE CON PAN NEGRO Y MORAS DE ARENQUE AHUMADO

*Pistachio KARIM, smoked herring caviar, green apple with black bread
crumble (G) (N)*

GAMBA ROJA CRUJIENTE NATA DE CURCUMA, NABO BLANCO Y CAVIAR

Red prawn crispy, with curcuma cream, turnip, and caviar

BOGAVENTE CON ESPINACAS SALTEADAS, EMULSION DE MANTEQUILLA AHUMADA Y QUESO DE OVEJA

Lobster with sautéed spinach, smoked butter emulsion and sheep cheese

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LUBINA SALVAJE CON JUDIAS VERDES Y CALABACIN

Wild sea bass, flat bean and zucchini (A)

LOMO DE VACA ASADO CON ALIÑO MORUNO, COUSCOUS VERDE Y HUMMUS

Roasted beef loin, with aliño moruno, green couscous and hummus (G) (A)

FALSO BIZCOCHO DE HIERBABUENA, SORBETE DE AZAHAR Y SOPA DE CLAVO

Fake mint sponge cake, orange blossom sorbet, with clove infusion

ALGARROBA QABU STYLE

The carob Qabu style

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WINE PAIRING MENU AL-ANDALUS

795

Manzanilla Papirusa

Emilio Lustau - Sherry, Spain

Adrianna White Bones Chardonnay 2021

Catena Zapata - Mendoza, Argentina

Lieu-dit Buehl Riesling 2018

Domaine Schieferkopf - Alsace, France

Old vines Chenin Blanc 2020

Mullineux & Leeu - Swartland, South Africa

Arbois Maceration Pelliculaire Savagnin 2020

Domaine du Pelican - Jura, France

Viña Bosconia Reserva 2011

R. Lopez de Heredia - Rioja, Spain

Premier Cru Clos de l'écu Monopole 2018

Domaine Faiveley - Burgundy, France

Wehlener Sonnenuhr Auslese Riesling 2019

Dr Loosen - Mosel, Germany

PX Solera 1918

Ximénez-Spínola - Jerez, Spain