

QABU

PACO MORALES 

Embark on a culinary journey through the Al Andalus era, where the rich and colourful arab civilization 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.

QURTUBA

695

with wine pairing 1,255

with non-alcoholic pairing 885

AGUA DE GRANADA CON VINAGRE Y ROSAS

Pomegranate water with Jerez vinegar and rose

(SD) (V) (VG)

TOSTA DE CÚRCUMA CORDERO CURADO EN SAL Y RAS EL HANOUT

Turmeric toast, salt-cured lamb loin and Ras El Hanout mayo

(G) (R) (E)

BERENJENA ABUÑUELADA, MIEL DE CAÑA Y DÁTILES

Eggplant beignet with cane and date honey

(G) (D) (V) (E) (F) (S) (SE) (SF) (C) (M) (TN) (SD)

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) (D) (TN) (F) (E) (SD) (SE) (S) (C) (MO) (M) (SF)

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

Lobster with sautéed spinach, smoked butter emulsion and sheep cheese

(SF) (D) (E)

LUBINA SALVAJE CON JUDÍAS VERDES Y CALABACÍN

Wild sea bass, flat bean and zucchini
(F) (D) (SD) (E) (G) (S) (SF) (MO) (TN)

or

LOMO DE VACA ASADO CON ALIÑO MORUNO,
RECADO NEGRO, CHOCOLATE 70%, TRUFA Y PATE

Roasted beef loin with aliño moruno, black recado, chocolate 70%, truffle and pâté
(A) (G) (D) (S) (TN)

ALMENA MESOPOTÁMICA DE FRUTOS ROJOS Y REGALIZ

Mesopotamian Almena red berries and liquorice
(D) (E) (SD) (G) (SE) (V) (S) (C) (M)

Chef's menu is available for the whole table only

AL ANDALUS

895

with wine pairing 1,755

with non-alcoholic pairing 1,145

AGUA DE GRANADA CON VINAGRE Y ROSAS

Pomegranate water with Jerez vinegar and rose

(SD) (V) (VG)

TOSTA DE CÚRCUMA CORDERO CURADO EN SAL Y RAS EL HANOUT

Turmeric toast, salt-cured lamb loin and Ras El Hanout mayo

(G) (R) (E)

BERENJENA ABUÑUELADA, MIEL DE CAÑA Y DÁTILES

Eggplant beignet with cane and date honey

(G) (D) (V) (E) (F) (S) (SE) (SF) (C) (M) (TN) (SD)

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

Mandarin gelée with escabeche, cherry tomato and cured sea bass

(F) (SD) (R) (G) (E) (S) (D) (SF) (MO) (TN)

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) (D) (TN) (F) (E) (SD) (SE) (S) (C) (MO) (M) (SF)

GAMBA ROJA, NATA DE CÚRCUMA, NABO BLANCO Y CAVIAR

Red prawn with turmeric cream, turnip and caviar

(SF) (D) (E) (F) (SD)

Alcohol (A) | 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 UAE dirhams and inclusive of 5% VAT, 10% service charge and 7% municipality fees.

BOGAVENTE CON ESPINACAS SALTEADAS, EMULSIÓN
DE MANTEQUILLA AHUMADA Y QUESO DE OVEJA
Lobster with sautéed spinach, smoked butter emulsion and sheep cheese
(SF) (D) (E)

LUBINA SALVAJE CON JUDÍAS VERDES Y CALABACÍN
Wild sea bass, flat bean and zucchini
(F) (D) (SD) (E) (G) (S) (SF) (MO) (TN)

LOMO DE VACA ASADO CON ALIÑO MORUNO,
RECADO NEGRO, CHOCOLATE 70%, TRUFA Y PATE
Roasted beef loin with aliño moruno, black recado, chocolate 70%, truffle and pâté
(A) (G) (D) (S) (TN)

FALSO BIZCOCHO DE HIERBABUENA,
SORBETE DE AZAHAR Y SOPA DE CLAVO
Fake mint sponge cake, orange blossom sorbet with clove infusion
(SD)

ALGARROBA QABU STYLE
The carob Qabu style
(D) (E) (SE) (S) (TN) (C) (M) (SD)

Chef's menu is available for the whole table only

QURTUBA VEGETARIAN

695

with wine pairing 1,255

with non-alcoholic pairing 885

AGUA DE GRANADA CON VINAGRE Y ROSAS

Pomegranate water with Jerez vinegar and rose

(SD) (V) (VG)

TOSTA DE CÚRCUMA CON NABO BLANCO Y RAS EL HANOUT

Turmeric toast, turnip and Ras El hanout mayo

(G) (E)

BERENJENA ABUÑUELADA, MIEL DE CAÑA Y DATILES

Eggplant beignet with cane and date honey

(G) (D) (V) (E) (F) (S) (SE) (SF) (C) (M) (TN) (SD)

KARIM DE PISTACHOS MANZANA VERDE CON PAN NEGRO

Pistachio Karim, green apple with black bread crumble

(G) (D) (TN) (E) (SD) (SE) (S) (C) (MO) (M) (SF)

ZANAHORIA CON ESPINACAS SALTEADAS, EMULSIÓN DE MANTEQUILLA AHUMADA Y QUESO DE OVEJA

Baby carrot, sauteed spinach, smoked butter emulsion and sheep cheese

(D) (E)

CHAMPIÑONES A LA BRASA CON JUDÍAS VERDES Y CALABACÍN

Grilled king mushrooms, flat bean and zucchini

(D) (E) (SD) (G) (S) (SF) (MO) (TN)

or

CALABAZA ASADA CON ALIÑO MORUNO,
RECADO NEGRO, CHOCOLATE 70%, TRUFA Y HUMMUS

*Roasted butternut pumpkin with aliño moruno, black recado, chocolate 70%,
truffle and hummus*

(SE) (TN) (S)

ALMENA MESOPOTÁMICA DE FRUTOS ROJOS Y REGALIZ

Mesopotamian Almena red berries and liquorice

(D) (E) (SD) (G) (SE) (V) (S) (C) (M)

Chef's menu is available for the whole table only

AL ANDALUS VEGETARIAN

895

with wine pairing 1,755

with non-alcoholic pairing 1,145

AGUA DE GRANADA CON VINAGRE Y ROSAS

Pomegranate water with Jerez vinegar and rose

(SD) (V) (VG)

TOSTA DE CÚRCUMA CON NABO BLANCO Y RAS EL HANOUT

Turmeric toast, turnip and Ras El Hanout mayo

(G) (E)

BERENJENA ABUÑUELADA, MIEL DE CAÑA Y DÁTILES

Eggplant beignet with cane and date honey

(G) (D) (V) (E) (F) (S) (SE) (SF) (C) (M) (TN) (SD)

GELÈ DE MANDARINA CON ESCABECHE, TOMATE Y SU SOFRITO

Mandarin gelée with escabeche and cherry tomato

(SD) (G) (E) (S) (D) (SF) (MO) (TN)

KARIM DE PISTACHOS MANZANA VERDE CON PAN NEGRO

Pistachio Karim, green apple with black bread crumble

(G) (D) (TN) (E) (SD) (SE) (S) (C) (MO) (M) (SF)

BERENJENA FRITA CON NATA DE CÚRCUMA, NABO Y PURÉ DE APIO

Fried eggplant with turmeric cream, turnip and celeriac puree

(C) (D) (SD)

ZANAHORIA CON ESPINACAS SALTEADAS, EMULSIÓN DE
MANTEQUILLA AHUMADA Y QUESO DE OVEJA

Baby carrot, sauteed spinach, smoked butter emulsion and sheep cheese
(D) (E)

CHAMPIÑONES A LA BRASA CON JUDÍAS VERDES Y CALABACÍN

Grilled king mushrooms, flat bean and zucchini
(D) (E) (SD) (G) (S) (SF) (MO) (TN)

CALABAZA ASADA CON ALIÑO MORUNO,
RECADO NEGRO, CHOCOLATE 70%, TRUFA Y HUMMUS

*Roasted butternut pumpkin with aliño moruno, black recado, chocolate 70%,
truffle and hummus*
(SE) (TN) (S)

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

Fake mint sponge cake, orange blossom sorbet with clove infusion
(SD)

ALGARROBA QABU STYLE

The carob Qabu style
(D) (E) (SE) (S) (TN) (C) (M) (SD)

Chef's menu is available for the whole table only

STARTERS

CUAJADA DE ALMENDRA, NIEVE DE PUERRO QUEMADO,
MOLE NEGRO Y VINAGRE BALSAMICO 150

*Almond curd, burnt leek snow, mole negro and balsamic vinegar
(D) (TN) (SD) (E) (G) (P) (SE) (V) (S) (C) (M)*

MENESTRA DE VERDURAS GUISADA CON EMULSIÓN
DE KAZBRA Y LIMÓN EN SALMUERA 160

*Medley of stewed vegetables with kazbra emulsion and preserved lemon
(F) (S) (E) (TN) (D) (SE) (C) (M) (SD)*

GAMBA ROJA, NATA DE CÚRCUMA,
NABO BLANCO Y CAVIAR 230

*Red prawn with turmeric cream, turnip and caviar
(SF) (D) (E) (F) (SD)*

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

*Lobster with sautéed spinach, smoked butter emulsion and sheep cheese
(SF) (D) (E)*

MAINS

LUBINA SALVAJE CON JUDÍAS VERDES Y CALABACÍN 360

*Wild sea bass, flat bean and zucchini
(F) (D) (SD) (E) (G) (S) (SF) (MO) (TN)*

RAPE, PIL PIL DE SU CABEZA, LIMÓN QUEMADO
Y SETA MAITAKE 370

Monkfish, pil pil, burnt lemon and local maitake mushroom (F)

LOMO DE VACA ASADO CON ALIÑO MORUNO,
RECADO NEGRO, CHOCOLATE 70%, TRUFA Y PATE 375

*Roasted beef loin with aliño moruno, black recado, chocolate 70%, truffle and
pâté (A) (G) (D) (S) (TN)*

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

*Slow cooked veal cheek, celeriac purée, caper leaves,
grain mustard and buckwheat (A) (D) (M) (SD) (C)*

SIGNATURE COCKTAILS

95

Leche Merengada

Gin, cinnamon, lemon, orange blossom, soda water
(E) (D) (G) (F) (SD) (SF) (TN) (MO)

Rebujito

Fino sherry, verjus, soda water, fresh mint
(SD)

Agua de Valencia

Vodka, cava, lemon
(SD)

Tinto de Verano

Red wine, sweet vermouth, cherry heering, verjus, soda water
(SD)

Carajillo

Rum vanilla, kahlua, espresso

0% COCKTAILS

55

Babunaj de Sanlúcar

Malt, chamomille, peppermint
(G)

Palomita

Grapefruit, lime, agave, soda water

Flor del Sur

Flowers, verjus, orange blossom
(C) (E) (D) (G) (F) (P) (M) (MO) (SE) (SD) (SF) (TN)

SPIRITS & BEERS

BEER

Estrella Damm	50
Daura Damm	45
Complot IPA Damm	50

VODKA

Belvedere	70
Belvedere 10	225
Grey Goose	70
Nikka Coffey Vodka	65
Beluga Gold Line	130
Ketel One	55
Haku Vodka	65

GIN

Gin Mare	65
Kinobi Japanese Gin	80
London No 3	70
Monkey 47	70
Nikka Coffey Gin	65
Plymouth Gin	55
Plymouth Sloe Gin	55
The Botanist Gin	65
Hendrick's Gin	65
Tanqueray 10	65
Sipsmith London Dry Gin	65

PISCO

El Gobernador	55
1615 Acholado	65

TEQUILA & MEZCAL

Del Maguey Vida	65
Dos Hombres	70
Los Siete Misterios Doba-Yej Mezcal	90
Mezcal Verde Amarás Espadín	55
Altos Blanco	55
Altos Reposado	65
Don Julio 1942	295
Clase Azul Reposado	200
Clase Azul Añejo	890
Komos Rosa Reposado	155
Komos Extra Añejo	850

RUM & CACHAÇA

Yaguara Cachaca Organico	55
Appleton Estate Signature	55
Diplomatico Reserva Exclusive	70
Havana Club 15 Años	450
Havana Club Añejo 7 Años	65
Ron Zacapa 23 Years Old	90
Takamaka White Rum	50

SPIRITS & BEERS

COGNAC

Hennessy VSOP	80
Hennessy XO	140
Remy XO	150
Remy Louis XIII	2,100

AMERICAN WHISKEY

Buffalo Trace	80
Elijah Craig Small Batch	70
Michter's Us*1 Kentucky Straight Bourbon	70
Michter's Us*1 Kentucky Straight Rye	70
Woodford Reserve	70

BLENDED SCOTCH WHISKY

Chivas Regal 12 Years Old	70
Chivas Regal 18 Years Old	120
Chivas Regal 25 Years Old	350
J Walker Black	70
J Walker Blue Label	300

SINGLE MALT WHISKY

Laphroaig 10 Years Old	70
The Macallan 12 Years Old Sherry Cask	80
The Macallan 18 Years Old Sherry Cask	270
Balvenie Doublewood 12 Years Old	70

IRISH WHISKEY

Jameson Irish Whiskey	55
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JAPANESE WHISKY

Nikka Whisky From The Barrel	70
Hibiki Japanese Harmony	90

APERITIF & LIQUEUR (60ML)

Aperol	50
Campari	50
Cynar	50
Lillet Blanc	50
Ricard	50
Fernet Branca	55
Chambord	55
Disaronno	55
Frangelico	65
Italicus Rosolio Di Bergamotto	65
Kahlua	65
Skinos Mastiha	50
St. Germain Elderflower Liqueur	50
Suze	50
Cointreau	50
Baileys Original	65
Jagermeister	70

VERMOUTH

Dolin Vermouth Dry	50
Punt E Mes	50
Cocchi Americano	50
Cocchi Dry Vermouth Di Torino	50

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DESSERTS

ALGARROBA QABU STYLE 95

The carob Qabu style

(D) (E) (SE) (S) (TN) (C) (M) (SD)

ALMENA MESOPOTÁMICA DE FRUTOS ROJOS Y REGALIZ 95

Mesopotamian Almena red berries and liquorice

(D) (E) (SD) (G) (SE) (V) (S) (C) (M)

Alcohol (A) | 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)

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