

DINNER

STARTERS

STEAK TARTARE

raw beef | cured egg yolk | cucumber | smoked sesame

32,50

TOKYO TUNA

diced tuna | red pepper mango ice | sambai | ginger | furikaki

33,50

PABLO ESCOLAR 🌱

thiny sliced escolar | citrus | gari | dates | hazelnut

32,50

BRISKET 🌱

slow cooked brisket | celeriac | coffee | bacon | apple | whiskey glaze

31,50

MINTY MELON 🌱 🌱

watermelon | mint | avocado | raspberry | cashew nuts

26,50

CHEESY PEAR 🌱 🌱

burrata | pear | orange | basil | balsamic | prosciutto | chili

32,50

GLAZED GOAT'S CHEESE 🌱

goat's cheese brulée | pistachio | onion | pomegranate | crispy parmham

33,50

MAINCOURSES

SEA BASS 🌱

sea bass | lemon thyme beurre blanc | bell pepper pesto | aragula | hazelnut | parmesan

51,50

AGLIO E OLIO

homemade pasta | vongole | chorizo | sage

42,50

CATCH ME

don't hesitate to ask if we forget to tell

52,50

RISOTTO, WHAT ELSE 🌱 🌱

truffle risotto | almond | poached egg | herb oil

42,50

ROASTED CAULIFLOWER 🌱 🌱

cauliflower | tzatziki | dukkah | pickled red onion | feta | mint | pistachio

38,50

TENDERLOIN 🌱

grilled tenderloin | celeriac | little gem | smokey whiskey | hazelnut

56,50

LITTLE LAMBY 🌱

lamb shank | carrots | humus | apple | almonds

59,50

to share

can't make up your mind?

Let us choose for you!

from 2 persons.

starters	38,00 p.p.
main courses	56,50 p.p.
desserts	25,50 p.p.

chef's menu

2 courses 82,50 p.p.

3 courses 97,50 p.p.

4 courses 112,50 p.p.

side dishes

french fries	9,50
sweet potato fries	14,50
watermelon salad	15,00
roasted cauliflower	15,00
truffle risotto	19,50



check out our other menus and behind the scene footage online!



vegan or can be made vegan



glutenfree

all our prices are in ANG
and incl 9% sales tax