

DINNER

STARTERS

STEAK TARTARE

raw beef | cured egg yolk | cucumber | smoked sesame

29,50

TOKYO TUNA

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

31,50

PABLO ESCOLAR

thiny sliced escolar | citrus | gari | dates | hazelnut

26,50

BRISKET

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

29,50

MINTY MELON

watermelon | mint | avocado | raspberry | cashew nuts

24,50

CHEESY PEAR

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

29,50

GLAZED GOAT'S CHEESE

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

29,50

MAINCOURSES

SEA BASS

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

49,50

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

38,50

ROASTED CAULIFLOWER

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

38,50

TENDERERLOIN

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

52,50

LITTLE LAMBY

lamb shank | carrots | humus | apple | almonds

57,50

CHEEKY VEAL

braised veal cheek | parsnip | crumble of bacon & walnut | carrot | kale

52,00

to share

can't make up your mind?

Let us choose for you!

minimum of 2 persons.

starters 35,00 p.p.

main courses 55,00 p.p.

desserts 25,50 p.p.

chef's menu

2 courses 80,-

3 courses 95,-

4 courses 110,-

side dishes

french fries 11,50

sweet potato fries 14,50

watermelon salad 15,00

roasted cauliflower 15,00

truffle risotto 16,50



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

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