

raw & chilled

cured coppa & westholme beef tartare ^(R, D, E) – 80
confit potato, capers, cornichons, mustard, tabasco

kelly oysters no.4 (6pc) ^(SF) – 100
classic mignonette, lemon

spanish balfego cubes & tomato ^(G, S) – 80
fresh sourdough, garlic, chives

cold crudités mezze ^(N, VG, 🌱) – 65
roasted aubergine dip, local olives, pickles, dukkah

bites & snacks

baked kelly oysters no.3 (3 pcs) ^(SF, R, G) – 110
chives, pickled mustard seed mornay sauce

crispy fish fingers ^(S, G, E) – 80
battered white fish, tartare sauce, lemon

barbecue mixed peppers ^(G, VG) – 60
lemon dressing, salt, pepper

lamb masala rolls ^(G, D) – 75
brick pastry, spiced lime yogurt, coriander

sharing plates

confit lamb ribs ^(D) – 215
sticky date sauce, honey, crispy garlic, coriander, basil, lime

angus black tenderloin with chimichurri (200g) ^(D) – 275
queensland, australian 1824, 3+ mb

aubergine & ras el hanout nachos ^(G, VG) – 155
white beans, chickpeas, tahina, lentil cracker, brick pastry, pepper relish

sweet plates

karak tea ice cream ^(D, E) – 55
chilled delight featuring our signature karak tea ice cream, inspired by the beloved spiced tea of the region, served over a crunchy spiced crumble.

smoke chocolate ^(N, VG) – 70
vegan and gluten-free dessert, made with 70% dark chocolate, smoked with premium oud, a precious aromatic resin known for its woody, enveloping notes, widely used in the uae.

baba mojito strawberry ^(G, D, 🌱) – 70a baba soaked in lemon and fresh mint syrup, served with fresh and grilled strawberries from al ain and a light citrus chantilly.
+ rum havana club 7 años | + aed 30

🌱 Locally & Sustainably Sourced E Eggs D Dairy N Nuts S Seafood SF Shellfish R Raw
SOY Soya SS Sesame VG Vegan V Vegetarian G Gluten

Please ask a member of the team for more information about our ingredients.

All prices are in uae dirham and are inclusive of all applicable service charges and taxes.
جميع أسعار بالدرهم اماراتي وتشمل كافة رسوم الخدمة والضرائب المطبقة.