

SALADS AND STARTERS



Greek salad (D) (V) 68

Creamy Feta Cheese, homegrown greenhouse tomatoes, cucumbers, olives and citrus dressing

Shrimp salad (G) (S) 73

Avocado, cherry tomatoes, chopped parsley, mixed leaves, croutons and lime vinaigrette

Watermelon salad (D) (V) 57

Greek feta cheese, lime zest, mint and extra virgin olive oil

Caesar salad (D) (G) 68

Romaine lettuce, parmesan cheese, croutons and Caesar dressing

Add ons:

Grilled mediterranean vegetables 26

Grilled salmon cubes 68

Grilled tiger prawns 94

Grilled corn-fed chicken breast 26

Artichoke salad (D) (V) 52

Crispy parmesan crisp, radicchio and rocket leaves

The amazing Ghadeer bruschetta (D) (G) 42

Sun-dried tomatoes, creamy cheese, basil, olive oil and aged balsamic

Buffalo mozzarella (D) (N) 57

Roma tomatoes, olives, basil oil and pine nuts

Beef carpaccio (D) 99

Ricotta, truffle oil, marinated artichokes, rocket lettuce, parmesan cheese, olives and ciabatta crisps

Squid and chorizo (D) (G) (S) 99

Smoked bell pepper, red onions, rocket leaves, bread crostini and olive oil

Antipasti platter (D) 126

Good for 2

Marinated Mediterranean vegetables, olives, artichokes, different cold cuts, feta cheese and mozzarella cheese

PASTAS

All pasta dishes are available in a **Whole wheat** and **Gluten-free** option

Penne arrabbiata (D) (G) (V) 78

Tomato sauce, chilli, garlic and basil

Fusilli alfredo (D) (G) (V) 78

Creamy sauce, green peas, mushrooms, herbs and parmesan cheese

Linguini fungi (D) (G) 84

Pan-fried mushrooms, sun-dried tomatoes, spinach and herbs

Spaghetti bolognese (D) (G) 84

Rich beef ragout, cherry tomatoes and parmesan cheese

Torchetti chorizo (D) (G) 84

Spicy beef sausage, tomato sauce, cherry tomatoes and chopped parsley

Green tagliatelle chicken (D) (G) 78

Pink sauce, Mediterranean vegetables and herbs

SOUPS



Chilled gazpacho (VG) 52

Sun-ripened tomatoes, cucumber, bell peppers, red onions, white balsamic and fresh herbs

Minestrone (VG) 57

Carrot, green peas, celery, potato, white beans, tomatoes, savoy cabbage, basil and parmesan cheese

RISOTTOS

Risotto alla pescatora (D) (S) 94

Yummy seafood risotto, tomato, butter, parmesan cheese and herbs

Risotto porcini e truffle (D) (V) 84

Tasty Risotto, Porcini, truffle oil, parmesan cheese and herbs

Pearl barley risotto (D) (V) 84

Grilled king oyster mushrooms, green asparagus and parmesan cheese

PASTA
A LA CHEF
85

Want a pasta-rrific experience?
Let our chefs do their 'al dente' magic
and be enthralled by this gastronomic
pasta dish they are going to create.

MAIN COURSES

Vegan alfredo tagliatelle (G) (VG) 68

Coconut milk, dijon mustard, mushrooms, green peas, vegan butter and almond flakes

Vegan homemade seitan steak (G) (VG) 110

Seitan stake, vegan polenta cake, vegan peppercorn sauce, asparagus and baby carrots

Vegan penne bolognese (G) (VG) 95

Mince seitan dough, vegetables and herbs

Salmon filet (D) (G) 141

Green asparagus, grilled lemon, saffron risotto and tomato salad

Swordfish (D) 131

Roasted pumpkin, feta cheese, chives and polenta

Chef Bo's Italian style burger (D) (G) 99

Your choice of bowl of side salad or crispy french fries
Wagyu beef burger, bacon, mozzarella cheese, roma tomato, braised balsamic onions, gherkins, iceberg lettuce and chef's secret sauce

Organic chicken picatta Milanese (D) (G) 110

Parmesan-egg batter, tomato compote, zucchini and tagliatelle

Mediterranean lamb chops (D) (G) (N) 131

Herb-pine nut crust, bean stew and gnocchi

Filetto di manzo (D) 199

Grilled beef tenderloin slice, gravy, grilled asparagus and baby carrot and potato gratin

PIZZAS

Gluten-free pizza dough option is also available.



TIP!

BEST PAIRED
with any of our salads! Try it!

Pizza pane (G) (VG) 94

Crispy pizza bread, garlic and homemade Mediterranean herbal oil

Classic margherita (D) (G) (V) 110

Tomato sauce, Italian mozzarella cheese and fresh basil

Verdura (farm to fork) pizza (D) (G) (V) 131

Tomato sauce, bell pepper, zucchini, aubergine and basil

Prosciutto e funghi (D) (G) 126

Tomato sauce, smoked turkey ham, button mushrooms, cherry tomatoes and basil

Chorizo (D) (G) 115

Tomato sauce, spicy beef chorizo, ricotta cheese and spinach

Quattro stagioni (D) (G) 115

Tomato sauce, beef ham, artichokes, olives and mushrooms

Terra e mare (G) (D) (S) 173

Tomato sauce, beef tenderloin slice, tiger prawns and green asparagus

DESSERTS

Tiramisu (D) (E) (G) 55

Ladyfinger cookies, espresso, mascarpone cheese, eggs and sugar

Sicilian ice cream cake (D) (E) (G) (N) 55

Fresh gelato, with candied, pistachios, chocolate and a soft of sponge cake soaked in apple juice

Basque cheesecake (Tarte De Queso) (D) (E) (G) 55

Caramelized top that borders on burnt and a jiggly custardy center, Basque Cheesecake is delicious combination of textures and tastes.

French lemon merengue tart (D) (E) (G) 55

Consisting of a shortened pastry base filled with lemon curd and topped with meringue

Sugar-free classic chocolate crème brûlée (D) (E) 55

The creamy custard inside pairs beautifully with the crispy caramel outside.

Vanilla "spaghetti" ice cream (D) 55

Chef's secret dessert. He won't even tell us.

Paradise fruit platter 55

Fruit Lover's Paradise is the ultimate platter for the fruit lovers in your life

Catch
OF THE **DAY** 125

Reel into your taste buds the freshest seafood delight of the day!
Catch it while it's fresh!

Please let us know if you have any allergies or special dietary requirements.

(D) Dairy (E) Egg (F) Fish (G) Gluten (N) Nuts
(S) Shellfish (V) Vegetarian (VG) Vegan

All prices are quoted in UAE dirham and are inclusive of all applicable service charges, local fees and taxes.