

# BOARDS

<b>ITALIAN BEEF CHARCUTERIE</b>   Bresaola, Salami, Speck, Pancetta, Bread, Mustard, Pickles (G)	95
<b>CHOICE OF 1 CHEESE</b>   Crackers, Bread, Nuts, Dried Fruits, Grapes, Chutney (D, G, N)	35
<b>CHOICE OF 3 CHEESE</b>   Crackers, Bread, Nuts, Dried Fruits, Grapes, Chutney (D, G, N)	95
<b>CHOICE OF 5 CHEESE</b>   Crackers, Bread, Nuts, Dried Fruits, Grapes, Chutney (D, G, N)	135

## CHEESES

- Brie** (Cow, Soft, France, Non-Pasteurized)
- Camembert** (Cow, Soft, France, Non-Pasteurized)
- St. Felicien** (Cow, Soft, France, Non-Pasteurized)
- Brillat-Savarin** (Cow, Semi-Soft, France, Pasteurized)
- Reblochon** (Cow, Semi-Soft, France, Non-Pasteurized)
- Cheddar** (Cow, Semi-Hard, England, Pasteurized)
- Edam** (Cow, Semi-Hard, Holland, Pasteurized)
- Gouda** (Cow, Semi-Hard, Holland, Pasteurized)
- Emmental** (Cow, Semi-Hard, France, Pasteurized)
- Comte Affinage** (Cow, Semi-Hard, France, Non-Pasteurized)
- Gruyere** (Cow, Hard, Switzerland, Pasteurized)
- Grunberger** (Cow, Hard, Switzerland, Pasteurized)
- Grana Padano** (Cow, Hard, Italy, Non-Pasteurized)
- Melusine** (Goat, Soft, France, Pasteurized)
- Manchego** (Sheep, Semi-Hard, Spain, Non-Pasteurized)
- Blue Monday** (Cow, Soft, England, Pasteurized)

## ENGLISH ARTIZAN CHEESES

- Baron Bigod** (Cow, Soft, England, Non-Pasteurized)
- Blanche** (Goat, Soft, England, Non-Pasteurized)
- Lord London** (Cow, Semi-Soft, England, Pasteurized)
- Sheep Rustler** (Sheep, Semi-Hard, England, Non-Pasteurized)
- Cornish Yarg** (Cow, Semi-Hard, England, Pasteurized)
- Smoked Cheddar** (Cow, Semi-Hard, England, Pasteurized)
- Shorrocks Lancashire Bomb** (Cow, Semi-Hard, England, Pasteurized)
- Wensleydale Hawes** (Cow, Hard, England, Pasteurized)

## VEGAN MILD CHEDDAR STYLE CHEESE

## CHARCUTERIE

- Bresaola/ Spicy Salami/ Beef Speck/ Pancetta** (Beef, Italy)

## BEVERAGE MENU



## SHARING PLATES

<b>TOMATO-OLIVE BRUSCHETTA</b>   Onion, Herbs, Parmesan (D, G)	60
<b>KOREAN FRIED CHICKEN</b>   Soy, Sesame, Ginger (D, G)	70
<b>FLAMMKUCHEN</b>   Sour Cream, Caramelized Onions, Pancetta (D, G)	75
<b>PEPPERONI PIZZETTA</b>   Tomato, Mozzarella, Spicy Salami (D, G)	70
<b>TRUFFLE PIZZETTA</b>   Ricotta, Black Truffle, Arugula (D, G)	75
<b>BEEF SLIDERS</b>   Arugula, Gruyere, Tomato, Chipotle Mayo, Bacon Jam, Brioche (D, G)	85
<b>NACHOS</b>   Corn Tortilla, Sour Cream, Salsa, Guacamole, Cheddar Cheese, Jalapeno (D)	90
<b>WHOLE BAKED CAMEMBERT</b>   Yemeni Honey, Garlic, Herbs, Bread (D, G)	90

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## SMALL PLATES

<b>GRAPESKIN SALAD</b>   Arugula, Apple, Avocado, Cucumber, Walnut, Blue Cheese (D, N)	50
<b>CALAMARI</b>   Tartar Sauce, Lime (G)	65
<b>FOIE GRAS PATE</b>   Brioche, Pickles (D, G)	65
<b>SWEET POTATO FRIES</b>   Parmesan, Spicy Mayo (D, G)	40
<b>TRUFFLE FRIES</b>   Parmesan, Parsley, Truffle Mayo (D)	40

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## LARGE PLATES

<b>STEAK FRITES</b>   French Fries, Chimichurri Sauce, Steak Butter (D)	
<b>ANGUS FILET</b>   250 GRS	190
<b>ANGUS RIB EYE</b>   350 GRS	220
<b>WAGYU FILET</b>   250 GRS	285
<b>WAGYU RIB EYE</b>   300 GRS	295
<b>SPANISH OCTOPUS</b>   Smoked Paprika, Garlic, Herbs, Potato, Arugula, Chipotle Mayo (D)	105
<b>FISH &amp; CHIPS</b>   Beer Batter, Tartar Sauce, Malt Vinegar (A, D, G)	75
<b>ANGUS BURGER</b>   Arugula, Gruyere, Tomato, Chipotle Mayo, Bacon Jam, Brioche (D, G)	95

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## SWEET PLATES

<b>CHOCOLATE TART</b>   Chocolate Sable, Ganache, Cremeux (D, G)	35
<b>APPLE TARTE TATIN</b>   Caramel Sauce, Vanilla Ice Cream (D, G)	35

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*All prices are in UAE Dirhams (AED) and include 10% Service Charge, 7% Municipality Fee and 5% VAT.*

*(A) - Alcohol, (D) - Contains Dairy, (G) - Contains Gluten, (N) - Contains Nuts, (S) - Contains Shellfish.*

*If you have any concerns regarding food allergies, please alert your server prior to ordering as dishes may contain traces of allergens.*