SET LUNCH MENU
Monday to Thursday from 12:30pm to 4:00pm
Friday from 12:30pm to 2:30pm
130 per person
Soup and side dish included

APPETIZERS
Choice of two

Potato Croquettes
Huayro potato, taramasalata, amarillo chilli, manchego

Wagyu Beef Baos
Beef cheek, passion fruit pickled cucumber

Salmon Ceviche
Tomato, basil, white balsamic, ikura

Salmon Tacos  GF
Salmon, avocado, aji amarillo

Cucumber and Apple Salad  VG  GF
Miso, pickled jalapeño chilli, coriander sesame oil, almonds

Veal Bacon Maki Roll
Avocado, forest mushroom, smoked paprika mayonnaise, crispy quinoa

Crispy Yuca  V  GF
Yuca croquettes, manchego

Portobello Mushroom Skewers  VG  GF
Panca chilli, parsley

MAINS
Choice of one

Grilled Corn Fed Baby Chicken
Panca chilli, grilled vegetables coriander aioli

Grilled Salmon with Miso
Barley, seaweed, mustard

Quinoa and Pumpkin Iron Pot  V  GF
Ricotta, limo chilli, tomatoes

Slow Cooked Beef Ribs
Miso, limo chilli, soy glaze (+ AED20)

Chilean Sea Bass Rice Iron Pot
Bomba rice, lime, chilli, sweetcorn purée (+ AED20)

Grilled Sea Bream Fillet  GF
Escabeche, tamarillo, panca chilli moscatel vinegar (+ AED20)

Spicy Beef Fillet
Crispy shallots, chilli, garlic (+ AED20)

Grilled Tiger Prawns
Yuzu koshio, chimichurri sauce (+ AED60)

Grilled Wagyu Sirloin (100g) grade S  GF
Peruvian spice rub, chimichurri sauce (+ AED60)

DESSERTS (Additional AED30)

Churros
Orange and lime, milk chocolate and dulce de leche sauce

Popsicle  GF
Pina colada popsicle, mango, coconut ice cream

WINE BY THE GLASS
(125ml) AED50
NV Pongrácz

(100ml) AED60
2019 Rully, Domaine Mia, Burgundy France
2016 Pessac-Léognan, L’ Esprit de Chevalier by Domaine de Chevalier, Bordeaux France

(100ml) AED80
2019 Bourgogne Blanc, Cuvée des Forgets, P. Javillier, Burgundy France
2015 Pomerol, Blason de l’Evangile by Château l’Evangile, Bordeaux France

COCKTAIL
Mora Tonic  40
Oxley Gin, blood orange, fresh bergamot Mediterranean Tonic

MOCKTAIL
Inca Mojito  30
Homemade passionfruit and mint cordial pineapple purée, soda water

All Prices are Inclusive of 5% VAT | V: Vegetarian  VG: Vegan  GF: Gluten Free