

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

To Start (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

Panica chilli, parsley

Main (Choice of one)

Grilled Corn Fed Baby Chicken

Panica 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, panica chilli moscatel vinegar (+ AED20)

Spicy Beef Fillet

Crispy shallots, chilli, garlic (+ AED20)

Grilled Tiger Prawns

Yuzu kosho, chimichurri sauce (+ AED60)

Grilled Wagyu Sirloin (100g) grade 5 GF

Peruvian spice rub, chimichurri sauce (+ AED60)

Dessert (Additional AED 30)

Churros

Orange and lime, milk chocolate and dulce de leche sauce

Popsicle GF

Pina colada popsicle, mango, coconut ice cream

Corn Meringue GF

Sweetcorn meringue, passion fruit mango yoghurt ice cream, gold leaf

WINE BY THE GLASS

(100ml) **AED60 / AED450** (bottle)

2019 **Rully, Domaine Mia**, Burgundy Blanc France

2016 **Pessac-Léognan, L'Esprit de Chevalier by Domaine de Chevalier**, Bordeaux Rouge France

(100ml) **AED80 / AED600** (bottle)

2019 **Bourgogne Blanc, Domaine Vougeaie**, Burgundy France

2015 **Pomerol, Blason de l'Évangile by Château l'Évangile**, Bordeaux Rouge 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 10% service charge and 5% VAT

V: Vegetarian VG: Vegan GF: Gluten Free