



Crave

SALAD | PIZZA | PASTA | GELATO

Soups

Chicken Balls and Couscous Soup

Ground chicken mixed with onion, celery, carrot, simmered in chicken stock and served with basil pesto and parmesan croûtons

35

Cream of Mushroom Soup

Mushroom, onion and garlic with rich cream served with butter croûtons

35

Mussel and Prawn Chowder

Potato, celery, sweet corn, garlic and onion with rich creamy soup

40

Salads & Starters

Classic Greek Salad

Tomatoes, olives, cucumber, onion, seasoned with oregano and dressed with lemon and olive oil, finished with crumbled feta cheese

38

Calamari Rings

Breaded jumbo calamari rings, French fries and wasabi mayonnaise

40

Marinated Beetroot and Cheese Croquettes

Balsamic marinated beetroot, cottage cheese, cream cheese, Parmesan, Asian mix and caramelised pecan nuts

45

Cobb Salad

Soft-boiled egg, iceberg lettuce, grilled chicken, cherry tomato, veal bacon and crumbled blue cheese

45

Yellow Fin Tuna with Avocado Purée

Garlic and herb marinated seared fresh tuna, avocado purée and mixed greens

50

Caesar Salad

Crisp romaine, mixed croûtons, shaved Parmesan and traditional Caesar dressing

50

With grilled chicken breast

With grilled shrimps

Burrata Cheese on Eggplant Carpaccio

Grilled eggplant, green asparagus, black olives, onion, truffle oil and filled burrata

60

Homemade Pastas

Pasta of the Day

Ask your server for special of the day

50

Ricotta and Spinach Ravioli

Ricotta cheese and fresh spinach stuffed ravioli with tomato and basil sauce, topped with Parmesan flakes

50

Gnocchetti and Beef Ragout

Homemade gnocchi pasta tossed in slow cooked beef and jus finished with gremolata

55

Wild Mushroom Tortellaci

Mascarpone cheese, walnut and parsley stuffed tortellini with creamy mushroom and dash of truffle oil

55

Spicy Prawns Spaghetti

Prawns, cherry tomato, roasted garlic and spring onion

60

Spinach-infused Huancaína Chicken Risotto

Risotto rice cooked in spinach stock, topped with yellow bell pepper, feta cheese and marinated oven baked chicken

65

Brick Oven Pizzas

Margherita

Plum tomato sauce, mozzarella cheese and fresh basil

45

Pepperoni

Arabiatta sauce, mozzarella cheese and beef pepperoni

50

Mediterranean Multigrain

Mushroom, olive, asparagus, sundried tomato and spinach

50

Cravin' Pizza

Shredded chicken, olives, arugula and basil pesto

55

Quattro Stagioni

Black olives, turkey ham, artichoke and mushroom

55

Pizza de Fungi

Portabello, shimagi, oyster, button mushroom, creamy sauce, Parmesan and mozzarella cheese

60

Seafood and Pumpkin

Prawns, mussels, scallops, pumpkin purée, sautéed onion and cherry tomato

65



Vegetarian



Signature dish



Seafood







Nuts

All prices are in UAE Dirhams and are inclusive of 10% municipality fees & 10% service charge.

All our dishes are made fresh to order. Please kindly inform your server for any dietary requirements you may have.

Sandwiches

-  **Tuna Niçoise Wrap** 40
Tuna, egg, green beans, tomato, onion, olives and crushed potato wrapped in tortilla bread, nachos and guacamole
-  **Chicken and Pesto Panini** 45
Grilled chicken, basil pesto, sundried tomatoes and buffalo mozzarella in olive ciabatta bread
-  **Angus Beef Burger** 55
Angus beef patty, plum tomato, onion, Emmental cheese, lettuce in sesame bun, roasted garlic mayonnaise
-  **Australian Beef Steak Sandwich** 55
Australian beef steak, country ciabatta bread, caramelized onion and Swiss cheese



Bruschetta

-  **Bresaola with Poached Egg** 40
Walnut brown bread, garlic butter, beef bresaola, medium poached egg, marinated rocket leaves
-  **Smoked Salmon Mascarpone** 40
Rye bread, smoked salmon, mascarpone tartar

Mains

-  **Whole Seabream and Puttanesca** 60
Pan-seared fresh seabream, grilled potato, cherry tomato, olive, capers, anchovy, chili and parsley
-  **Grilled Salmon, Asparagus, Moroccan Couscous and Honey Cilantro** 65
Norwegian salmon, Peruvian green asparagus, couscous, chickpea and honey cilantro lime sauce
- Sous Vide Corn-fed Chicken** 70
Slow-cooked half chicken, beetroot-infused celeriac mash and salad
-  **Herb-marinated Lamb Rack with Saffron Polenta and Grilled Zucchini** 70
New Zealand lamb rack, fresh herbs, saffron, polenta and grilled zucchini
- Grilled Ribeye** 80
Angus beef ribeye, butter sautéed vegetables and peppercorn sauce

Desserts

- Ice Cream by Scoop** 12
Vanilla, crispy chocolate, caramel, banana and strawberry
- Tiramisu** 30
Creamy mascarpone, lady finger biscuits, espresso and cocoa powder
-  **Caramel Banana** 37
Ripe banana slices, caramel, vanilla, banana ice cream topped with milk fudge, toasted almond flakes, chocolate and butterscotch drizzle
-  **Double Fudge** 39
Vanilla and chocolate ice cream, fudge, brownie and chocolate

THEME NIGHTS

Sunday	Gusto!
Monday	Under the Sea
Tuesday	Eurasian Night
Wednesday	World Culinary Tour
Thursday	Asia Pacific Discovery
Friday	Surf and Turf
Saturday	Travel the Spice Road

AED 145 per adult, AED 75 per child
6:30pm to 11:00pm

FAMILY BRUNCH

Enjoy International cuisine while we keep the kids entertained with special activities.

AED 130 per person, AED 65 per child
Inclusive of one soft drink or mocktail
Every Friday from 12:30pm to 3:30pm



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Signature dish



Seafood



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