

# FOOD MENU



## STARTERS

EDAMAME	V	40
Your choice of spicy or salty edamame		
EXOTIC SALMON CEVICHE	F	70
Fresh Salmon Mixed with Exotic Fruits, Red Onion and Cranberry served with Coconut Citrus Sauce.		
TUNA TARTAR	F N	75
Diced Tuna, Dill, Chives, Black and White Sesame, Mixed with Homemade Dressing on a bed of Citrus Avocado Served with Crusted Crouton.		
SALMON USU-ZUKURI	F	60
Fresh Salmon Sashimi Served with Usu-zukuri sauce, Dill, Chives and Red Chili Slices.		

FRIED CALAMARI	D G F	70
Battered and fried calamari served with tartar sauce		
TRUFFLE SLIDERS	D G	90
3 Angus beef sliders topped with truffle cream & Oyster mushrooms		

TRUFFLE FRIES	D G	65
Fries topped with truffle oil, parmesan and served with a truffle mayo sauce		

DYNAMITE SHRIMP	D G F	60
Shrimp tossed in dynamite sauce & garnished with Sesame seeds		

BRUSCHETTA BURRATA	G D N	80
Sliced Baguette bread, pesto, cherry tomatoes, Burrata cheese topped with drizzle of Olive oil		

CHICKEN QUESADILLAS	G D	65
Grilled chicken with sautéed capsicum and onions, folded in tortilla bread, filled with a blend of cheddar and mozzarella cheese		

## PIZZA

MARGHERITTA	V G D	75
Tomato sauce base topped with Mozzarella & fresh basil		

DIAVOLA	G D	85
Tomato sauce base topped with Mozzarella & spicy salami		

FRUITTI DI MARE	G D F	125
Tomato sauce, Mozzarella, shrimp, mussels, Garlic oil & fresh basil		

NAPOLI	G D F	68
Tomato sauce base topped with anchovies, capers & black olives		

BURRATA PIZZA	G D	110
Tomato sauce, Burrata cheese, Mozzarella cheese, Arugula, Basil		

ORTOLANA	G D	80
Tomato sauce base topped with green zucchini, eggplant, artichoke, capsicum, Garlic oil , mozzarella & cherry tomatoes		

## SALADS

BEETROOT SALAD	N D	60
Fresh beetroot tossed with a delicate truffle cream dressing, served over mixed greens with carrot, cucumber, orange candied pecans, and feta cheese, finished with a drizzle of honey balsamic.		

CAESAR SALAD	D G F	55
A bed of Romaine lettuce topped with croutons, parmigiano & homemade Caesar dressing.		
Add shrimp20   Add chicken15		

SHRIMP QUINOA SALAD	G N F	65
A vibrant blend of red, white, and black quinoa tossed with arugula, cucumber, raisins, green apple, baby asparagus, and cherry tomatoes, dressed in a zesty lemon orange sauce, and topped with roasted almond flakes and citrus marinated shrimp		

GREEK SALAD	D G	70
Tomato, cucumber, red onion, and green capsicum combined with Greek black and green olives, fresh thyme, and creamy feta cheese, served with classic Greek dressing and warm pita bread.		

CRAB SALAD	F	105
Crab Meat mixed with Lemon Oil, Cherry Tomato, Diced Mango, Chives and Dill served on a bed of Citrus Avocado.		

BURRATA SALAD	D	85
125g of Fresh Burrata served with Tomato, Basil, and Arugula Mixed with Lemon Basil Oil.		

WATERMELON HALLOUMI SALAD	D	65
Watermelon with Halloumi served with Mesclun, Cherry Tomato and Fresh Mango mixed with Lemon Mustard and Balsamic reduction.		

## PASTA

SEAFOOD TOMATO LINGUINI	F G	85
Linguini Pasta with Shrimps, Calamari and Mussels cooked with Garlic and Tomato Sauce.		

PENNE POMODORO	G D	79
A classic tomato sauce based penne pasta topped with parmigiano & fresh basil		

CASARECCE GENOVESE	G D	79
Creamy Casarecce pasta, grilled chicken & pesto topped with parmigiano		

## FOR THE LITTLE ONES

KIDS PASTA	G D	45
Your choice of penne or spaghetti served with creamy or tomato marinara sauce		

KIDS MINI BURGER	G D	48
1 Angus slider, tomato ketchup served with fries & a side of fruit salad		

CHICKEN STRIPS	G D	45
Chicken strips served with fries, cocktail sauce & a side of fruit salad		

## MAIN COURSE

STEAK AND FRIES	D	180
300g of Australian Beef Tenderloin MB3 Grilled and Served With French Fries, Sautéed Mushroom and your choice of Pepper Or Mushroom Creamy Sauce.		

GRILLED SALMON	F D G	120
Grilled and seasoned salmon fillet served with asparagus, mashed potatoes, broccoli & lemon butter sauce		

GRILLED SEABASS	F	145
Deboned whole Fresh Seabass Grilled and served with Lemon, Roasted Potato and Fine Green Beans		

MUSHROOM TRUFFLE RISOTTO	G D	70
Creamy Arborio rice slowly cooked with Fresh mushrooms, finished with Parmesan cheese topped with sautéed Enoki and a touch of truffle oil for an earthy, aromatic flavor.		

GRILLED CHICKEN BREAST	G D	85
Marinated grilled chicken breast served with sautéed vegetables, roasted potatoes & your choice of mushroom or pepper sauce		

## SIDES

SAUTÉED VEGETABLES	35
SAUTÉED MUSHROOMS	32
FRENCH FRIES	35
MIXED LEAVES SALAD	30
CORN ON THE COB	25

## SANDWICHES & BURGERS

ROMESCO CHICKEN PANINO	D N G	68
Our tour chef special A toasted French baguette filled with grilled chicken breast, pesto, mozzarella cheese & romesco sauce served with fries.		

HALLOUMI PESTO	D N V	65
Toasted chef's brown ciabatta filled with grilled halloumi cheese, pesto sauce, cherry tomatoes & lollo rosso.		

ÎLA BURGER	D G	95
Glazed Brioche Bun with homemade Angus beef patty, smoked beef bacon, lettuce, tomato, cheddar cheese & crispy onion served with french fries		

STEAK SANDWICH	N G D	105
Tenderloin beef, sundried tomatoes, cheddar & Mozzarella cheese, lettuce & ranch dressing		

## DESSERTS

OH LA LA POPSICLES	25
Pistachio, chocolate, mango, oreo, Strawberry	

MIXED BERRIES CHEESE CAKE	40
Creamy classic cheesecake on a buttery biscuit base, topped with a light berry glaze	

TIRAMISU	45
Classic Italian dessert layered with espresso-soaked ladyfingers, mascarpone cream, and dusted with cocoa powder.	

CHOCO FONDANT	53
Warm molten chocolate cake with a gooey center served with a scoop of vanilla ice cream and a drizzle of chocolate sauce.	

FRUIT PLATTER	S 75   L 150
An assortment of freshly sliced seasonal fruits, beautifully presented and perfect for sharing.	

V: SUITABLE FOR VEGETARIANS | D: CONTAINS DAIRY: | N: CONTAINS NUTS | G: CONTAINS GLUTEN | F: CONTAINS FISH

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE OF %5 SERVICE CHARGE +%5 VAT

# DRINKS MENU

## SIGNATURE COCKTAILS

<b>BOURBON BLOSSOM</b> Bourbon Whisky, Elderflower, Lime & Aromatic Bitters	70
<b>SPICE KISS</b> Tequila gold, Mango, Guava, Blackberry, Passion Fruit garnished with Jalapeño	65
<b>SECRET GARDEN</b> Beetroot infused Gin, Violet, Elderflower topped with Matcha foam	70
<b>CANE BREW</b> Spiced Rum, Espresso, Coconut, Vanilla & Orange Liqueur	65
<b>LOLLY DREAM</b> Pink Gin, Lychee, Blackberry liqueur, Ouzo, Dragon fruit garnished with a lollipop	65
<b>FROSÉ</b> A refreshing mix of Rosé wine, frozen strawberries & curaçao	60
<b>COCO LOCO</b> White rum, Coconut puree, Malibu, & fresh coconut water served in a young Thai coconut	70

## SOURS

<b>MIDORI SOUR</b> Japanese melon liquor, sour mix & orange bitters	60
<b>AMARETTO SOUR</b> Amaretto almond liquor, sour mix & orange bitters	60
<b>WHISKY SOUR</b> 12YO Scotch whisky, sour mix, Aromatic & orange bitters	65

## SHOTS

BUY 5 GET 1 FREE

JAGERMEISTER	50	BRAIN DAMAGER	45
JAGER BOMB	60	BLUE KAMIKAZE	40
B52	45	X ON THE BEACH	40
DOO DOO	40		

## COCKTAILS

<b>OLD FASHIONED</b> Bourbon whiskey, Brown sugar syrup, orange & aromatic bitters	65
<b>ESPRESSO MARTINI</b> Vodka, Kahlua, simple syrup, Espresso	60
<b>PASSION FRUIT MARTINI</b> Vodka, Passoa, fresh Passion Fruit, Lemon juice	60
<b>GIN BASIL</b> Gin, Fresh Basil mixed with lemon & lime	65
<b>APEROL SPRITZ</b> Aperol, prosecco, soda water	60
<b>MARGARITA SHAKEN/FROZEN</b> Tequila silver, Triple sec, sour mix with your choice of flavor lemon, strawberry, Passion Fruit, dragon fruit, mango	60
<b>DAIQUIRI SHAKEN/FROZEN</b> White rum, sour mix and your choice of flavor lemon, strawberry, Passion Fruit, dragon fruit, mango	60
<b>NEGRONI</b> Sweet vermouth, Tanqueray gin, campari	70
<b>PINACOLADA</b> White rum, pineapple, coconut cream	60
<b>MOJITO</b> White rum, mint, lime mixed topped with lemonade with your choice of flavor lemon, strawberry, Passion Fruit, dragon fruit, mango	60
<b>SALTY PALOMA</b> Tequila gold, Fresh grapefruit topped with grapefruit soda	60
<b>MOSCOW MULE</b> Vodka, homemade ginger syrup, fresh ginger, lemon juice topped with ginger ale	60
<b>BLOODY MARY</b> vodka, tomato juice, teriyaki sauce, lemon juice, tabasco, black pepper, worcestershire	60

## CHAMPAGNE & PROSECCO

Prosecco DOC, Da Luca	45   300	glass   bottle
Laurent-Perrier Brut 0.75L	700	
Laurent-Perrier Rose 0.75L	1500	
Laurent-Perrier Brut 1.5L	1800	
Moët & Chandon Ice 0.75L	1200	
Louis Roederer Cristal 0.75L	4000	
Dom Perignon Brut 0.75L	2800	

## BEER

<b>Beer bottle</b>		Budweiser	225
Budweiser	45	Corona	225
Corona	45	Peroni	225
Peroni	45	Almaza	225
Almaza	45	Magners	250
Magners	50		
<b>Draft beer</b>			
Peroni	55	Peroni	275
stella	50	Stella	250
corona	55	Corona	275

BEER BUCKET (BUY 5 GET 1 FOR FREE)

BEER TOWER (BUY 5 PINTS GET 1 FOR FREE)

## WINE

<b>White</b>		
Anakena, Birdman, Sauvignon Blanc, CHL	40   220	
Chateau Ksara, Blanc de blanc, lb	280	
Santepietre, pinot grigio, veneto, IT	260	
Gavi del comune di gavi, Villa Sparina, IT	390	
<b>Rosé</b>		
Oh! Omerade Rosé, Henri Fabre, FR	40   220	
Coteaux d'AIX, Provence, FR	354	
Chateau Ksara sunset rosé, Cabernet Franc & Syrah, LB	280	
Domaine OTT, Provence, FR	550	
M Minuty Rosé, Côtes de Provence, FR	440	
Ultimate Provence Rosé, Côtes de Provence, FR	490	

<b>RED</b>		
Nero D'avola, Da Luca, Sicily, IT	40   220	
Bodega Norton, Merlot Coleccion, Mendoza	360	
Kanonkop, Kadette cape Blend, SA	360	

### Sangrias

IL A Sangria  
White wine mixed with cointreau, apple juice, Citrus fruits, Kiwi

Glass 55 | Jug 250

### Sparkling Sangria

Sparkling wine mixed with cointreau, strawberry, Peach, Fresh orange, citrus fruits & pink grapefruit

Glass 60 | Jug 350

## VODKA

Ketel one 0.75L	60   1000
Grey goose 0.75L	60   1500
Grey goose 1.5L	2500

## GIN

Tanqueray 0.7L	50   900
Tanqueray 0.75 10L	65   1300
Gordons pink 1L	50   1200
Hendricks 0.7L	60   1250
Roku 0.7L	55   1100
Sipsmith 0.7L	55   1100

## TEQUILA

1800 Silver	60   1200
1800 Anejo	65   1300
Don Julio Silver 0.75	60   1400
Don Julio Reposado 0.75	70   1700
Don Julio Anejo 0.75	80   1900
Don Julio 1942 extra anejo	245   5000
Claze Azul Reposado	3500

## WHISKY

<b>Malt Whisky</b>	
Glenfiddich 12YO 0.75L	60   1200
Macallan 12YO 0.75L	60   1200

### Scotch Whisky

Johnnie Walker Black Label 12YO 0.7L	60   1200
Chivas Regal 12YO 0.75L	60   1200
Chivas Regal 18YO 0.75L	1500

### American

Jim Beam 0.75	50   950
Jack Daniels 0.75L	50   950

## RUM

Takamaka White	50   1150
Sailor Jerry Spiced	50   1150
Zacapa 23 YO	110   2800

(Add regular mixer 8 AED, Add premium mixer 16AED)

## FRESH FRUIT SMOOTHIES & DETOX

### Smoothies

<b>MANGO PARADISE 70CAL</b> Mango, Pineapple, Passion Fruit, S.F. apple juice	45
--	----

<b>AÇAÍ KICK 80CAL</b> Açaí, Blueberry, Mango, Banana, Almond Milk	50
---	----

<b>CARIBBEAN KISS 90CAL</b> Melon, Strawberry, Mango, S.F apple juice	50
--	----

<b>RASPBERRY LOVE 90CAL</b> Raspberry, Blueberry, Banana, S.F apple juice	45
--	----

<b>TROPI COLADA 190CAL</b> Coconut, pineapple, banana	45
--	----

<b>MELON FROOTFRAP 250CAL</b> Melon, vanilla, milk	45
---	----

<b>PROTEIN BANANA SHAKE</b> Dates, almond milk, whey protein shake	50
---	----

### Detox overload

<b>LE ROUGE DETOX 70CAL</b> Beetroot, ginger, Pineapple, Blueberry, S.F apple juice	45
--	----

<b>HEAVENLY GREEN DETOX 70CAL</b> Spinach, celery, broccoli, mango, banana, pineapple, S.F apple juice	45
---	----

## COLD BEVERAGES

<b>FRAPPE COLD BREW COFFEE 168CAL</b> Cold brew coffee, vanilla & regular milk	38
---	----

<b>FRAPPE MOCHA COFFEE 175CAL</b> Cold brew coffee, mocha, vanilla & regular milk	38
--	----

<b>FRAPPE CARAMEL COFFEE 195CAL</b> Cold brew coffee, caramel, vanilla & regular milk	38
--	----

<b>MATCHA FRAPPE 210CAL</b> Matcha, vanilla, regular milk	38
--	----

<b>ICED TEA</b> (Mango, Strawberry, Peach, Lemon)	30
--	----

## HOT BEVERAGES

ESPRESSO	23
DOUBLE ESPRESSO	26
MACCHIATO	25
CAPPUCCINO	30
CAFFE LATTE	30
TEA	25

## ENERGY DRINKS

<b>NEED A SPLASH OF ENERGY?</b>	35
<b>RED BULL</b> Energy Drink, Sugarfree, Watermelon, Blueberry	

## SOFT BEVERAGES

ACQUA PANNA STILL	S 15   L 25
SAN PELLEGRINO	S 16   L 26
SOFT DRINKS Coca Cola, Coke Zero, Sprite, Sprite light, Fanta	20
YOUNG THAI COCONUT	36