

## SHARE THE SEA

Seabass Ceviche Crispy Sweet Potato, Cancha Corns, Leche De Tigre	(S)	105
Tuna Tartare Bluefin Tuna, Avocado, Norl Crackers	(S)(D)	150
Salmon Carpaccio Ponzu Sauce, Lime Mayo, Shimeji	(S)(G)(D)	135
Tiger Prawn Salad Lemon Vinaigrette, Chives, Cherry Tomatoes	(S)	140
King Crab Salad Mixed Greens, Lime Dressing	(D)(S)	160
Chilled Oysters <sup>1</sup> / <sub>2</sub> Dozen Non-Alcoholic Bloody Mary Sauce, Celery Crushed Ice Topping	(S)	330
Caviar Brioche Toasted Butter Brioche, Caviar	(D)(S)(G)	320
Shrimp Kiss Shrimp Croquettes, Caviar	(G)(S)(D)	180
Squid Brioche Ink Brioche, Fried Squid, Roasted Garlic Mouseline, Chipotle Sauce	(S)(G)(D)	90
Kokoretsi Plancha Grill Sweetbread & Octopus, Pita	(G)(S)	120
L'Escala Anchovies Crystal Bread, Tomato, Olive Oil	(G)(S)	95
Scallop Tiradito Mango, Jalapeño Vinaigrette	(S)	110
Grilled Octopus Paprika Potato Puree, Chimichurri Sauce	(D)(S)	160
Spider Crab Gratinated Mouseline	(S)(A)	110
Fritanga Seasonal Fried Baby Seafood	(S)	105
Chilled Frutti Di Mare Daily Seafood Selection, Tartar Sauce, Pico De Gallo	(D)(S)	390
Carril Clams White Wine, Parsley Butter	(S)(A)	140
Langoustine Carpaccio Caviar, Pane Carasau	(S)(G)	210
Carabinero Mellow Rice Carabinero Prawn, Rosemary-Smoke	(S)(A)(D)	190
Tuna Tataki Sesame, Vegetables Escabeche, Pineapple Chutney, Red Pepper Puree, Garlic Chips	(S)	170
Linguine Lobster Cherry Tomatoes, Basil	(S)(G)(D)	320
Grilled Seabass Sauteed Bok Choy, Roasted Piquillo Peppers	(S)	210
Bodrum Mandarin Chargrilled Salmon Cauliflower In Textures, Cajun Caramelised Nut	(S)(A)(N)	220
Grilled Seafood Platter Daily Seafood Selection, Parsley Sauce, Clarified Butter	(S)(D)	1110

ADD

Oysters		55
Black Truffle		Market price
Caviar		Market price

For Fresh Fish Availability Please See Our Fish Market



(D) Dairy (G) Gluten (N) Nuts (S) Seafood (A) Alcohol

All prices are in AED, excluding 5% V.A.T., subject to 7% municipality fee & 10% service charge

# SHARE THE MOUNTAIN

<b>Urta Meze Plates</b> A Selection of Mezes From The Urta Region	(V)(D)	220
<b>Iberian Cured Beef</b> Roasted Cherry Tomatoes, Hazelnuts, Vinaigrette	(N)	140
<b>Wagyu Carpaccio</b> Black Truffle, Parmesan, Rocket Salad	(N)(D)(A)	180
<b>Truffle Burrata</b> Cherry Tomatoes, Olives, Pesto Rosso, Focaccia	(D)(G)	155
<b>Patatas Bravas</b> Fried Potatoes, Brava Sauce, Roasted Garlic Aioli	(G)(D)	75
<b>Eggplant Parmigiana</b> Truffle Sauce, Spiced Tomato Sauce, Parmesan, Hazelnuts, Basil Oil	(N)(D)(G)	95
<b>Green Salad</b> Lettuce Hearts, Asparagus, Cherry Tomatoes, Urta Dressing	(S)(D)	80
<b>Greek Salad</b> Ezine Cheese, Balsamic Vinegar	(D)(V)	90
<b>Portobello Summer Salad</b> Parmesan, Strawberries, Wasabi Dressing	(N)(D)(M)	95
<b>Baby Spinach Salad</b> Goat Cheese, Beetroot, Orange, Walnuts, Balsamic Dressing	(D)(N)	90
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<b>Erişte Pasta</b> Homemade Turkish Pasta, Mushroom, Fresh Black Truffle	(D)(N)	180
<b>Lemon Chicken</b> Lemon Beurre Blanc, Truffled Mashed Potato	(A)(D)	180
<b>Wagyu Iskender</b> Flame Grilled Beef, Pita Bread, Burned Butter, Yogurt	(G)(D)	250
<b>Aegean Pides</b>		
<b>Smoked Duck Prosciutto</b> Arugula, Parmesan	(D)(G)	140
<b>Vegetable</b> Seasonal Vegetables	(V)(G)	120
<b>Truffle</b> Goat Cheese, Mozerella, Emmental	(D)(G)	120
<b>Braised Beef Rib</b> Orzo Pasta, Seasonal Wild Mushrooms	(A)(G)(D)	250
<b>Lamb Shank</b> Celery Root Purée, Roasted Vegetables	(D)	275
<b>USDA Prime Tenderloin</b> Pan-Seared Foie Gras, Caramelized Onions, Truffled Sauce	(D)	400
<b>Wagyu Sirloin</b> Australian Kiwami +9		550
<b>USDA Prime Dry-Aged Bone-In Ribeye</b> Roasted Red Piquillo Peppers		950

## SIDES

(D)(S)	Green Salad	35	(D)	Sweet Potato Purée	40
(V)	Grilled Asparagus	40		Roasted Piquillo Peppers	55
	Padrón Peppers & French Fries	40	(D)	Truffle Mashed Potato	60



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