

# EVENING MENU

## Snacks & Starters

- ◆ **Smoked Salmon Dip** (S, G, D) 65  
House Smoked Salmon, Dill Cream Cheese, Baby Capers, Cucumber, Lemon, Rye Crostini
- ◆ **Roasted Tomato Soup** (G, D) 50  
Goat Cheese, Basil, Garlic Bread
- ◆ **Garlic Prawns** (S, G) 70  
Olive Oil Poached Prawns, Slivered Garlic, Baguette
- ◆ **Crispy Chicken Wings** (G, D) 65  
Ranch Sauce  
Choice of BBQ Sauce or Buffalo Hot Glaze
- ◆ **Barbecue Beef Sliders** (G, D) 65  
Wagyu Beef Patties, BBQ Sauce, Cheddar Cheese, Cabbage Slaw, French Fries
- ◆ **Crispy Battered Prawns** (S, G) 65  
Chipotle Aioli, Pickled Cucumber, Smashed Avocado
- ◆ **Crispy Calamari** (S, G) 60  
Garlic Aioli, Lemon, Pickles, Herb Dust

## Fresh Tossed Salads

- ◆ **Caesar** (G, D, S) 58  
Aged Parmigiano Anchovy Dressing, Herb Croutons, Boiled Egg, Sundried Tomato  
  
(Add Pulled Chicken or House Cured Smoked Salmon or Grilled Prawns + 20)
- ◆ **Fig & Goat Cheese** (D, N, V) 55  
Mixed Green Lettuce, Fresh Fig, Goat Cheese, Candied Hazelnuts, Dates Hazelnut Dressing
- ◆ **Roasted Cauliflower & Crispy Chickpeas** (VG, N, G) 55  
Hummus, Pomegranate, Zaatar
- ◆ **Pistachio & Baby Gem** (V, N) 55  
Pistachio, Green Dressing, Herb Salad
- ◆ **Pugliese Burattina** (V, D) 75  
Local Heirloom Tomato, Purple Basil Pesto

## Grill Platters

- ◆ **Grilled Sausage Platter** (G, D) 85  
Sliced Veal Bratwurst, Curry Ketchup, Horseradish Mustard
- ◆ **Snack Board** (S, D, G) 160  
Bbq Beef Sliders | Nachos Grande  
Chicken Wings – BBQ Or Hot Sauce | Crispy Calamari
- ◆ **Butchers Block** (G, D) 220  
Charcoal Grilled Lamb Chops, Chicken Kebabs & Lamb Kafta, Chimichurri, Garlic Sauce, Grilled Vegetables
- ◆ **Catch of the Sea** (S, G, D, A) 265  
Charcoal Grilled Tiger Prawns, Crispy Fried Calamari, White Wine & Butter Steamed Clams, Beer Battered Atlantic Cod, Saffron Tartare, House Salad

## Pizza

Fermented homemade dough, rectangle style easy to share!

- ◆ **Inferno** (G, D) 79  
Basil, Beef Pepperoni, Cherry Tomatoes, Chili Flakes, Mozzarella
- ◆ **Margherita** (G, D, V) 72  
Marinara Sauce, Mozzarella Cheese, Fresh Basil
- ◆ **Chicken Tikka** (G, D, N) 79  
Chicken Tikka, Mozzarella Cheese, Butter Masala Sauce, Raita Sauce, Crispy Onions
- ◆ **Bistro Veggie Capricciosa** (G, D, V) 79  
Marinara Sauce, Artichoke Hearts, Mushrooms, Olives, Roasted Peppers, Oregano, Mozzarella
- ◆ **Truffle & Burrata** (G, D, V) 85  
Fresh Burrata, Black Truffle Paste, Cherry Tomato, Rocket Leaves

## Sides

- ◆ **French Fries with Chipotle Aioli** 38
- ◆ **Double Cream Mashed Potatoes (D)** 35
- ◆ **Assorted Seasonal Steamed Vegetables** 35
- ◆ **Steamed Basmati Rice** 35

## Pastas Made with Love

- ◆ **Seafood Linguine** (G, S, A) 90  
Clams, Prawns, Calamari, Cherry Tomatoes, Basil, Roasted Bell Peppers
- ◆ **Tagliatelle Pasta with Beef Ragù** (G, D) 90  
Beef Brisket Ragù, Parmesan Cheese, Tagliatelle Pasta, Piperade, Herb Crumble
- ◆ **Mushroom Carbonara Penne** (G, D, V) 79  
Porcini Mushroom Cream Sauce, Parmesan Cheese, Olive Oil
- ◆ **Vegan Cheese Ravioli** (VG, N) 75  
Vegan Cheese Stuffed Ravioli, Slow Cooked Tomato Fondue, Pistou, Capers, Olives
- ◆ **Bolognese 'Switch - 🌱'** (VG) 80  
Plant Based Slow Cooked Ragù, Stewed Tomatoes, Tagliatelle

## Main Plates

(from the charcoal grill and beyond!)

- ◆ **Beer Battered Fish & Chips** (S, D, G, A) 95  
Atlantic Cod, Mushy Peas, Thick Chips, Saffron Tartare (Non-Alcoholic Batter Available)
- ◆ **Open Steak Sandwich** (G, D) 110  
Grilled Angus Beef, Sourdough, Roasted Bell Peppers, Rocket Leaves, Chimichurri, Caramelized Onion
- ◆ **Grilled Baby Chicken** (D) 115  
Roasted Herb Garlic Lemon Potato, Creamy Mushroom Sauce
- ◆ **VB Bangers & Mash** (G, D) 95  
Veal Bratwurst, Onion Gravy, Double Cream Mashed Potato, Crispy Onion
- ◆ **Grilled Seabream** (S) 123  
House Salad, Grilled Lemon, Sauce Vierge
- ◆ **Grilled Black Angus Rib Eye Steak** (D) 185  
House Salad, Steak Fries, Béarnaise Sauce
- ◆ **Charcoal Aussie Lamb Chops** 135  
Roasted Eggplant, Chimichurri, Rocca Sumac Salad
- ◆ **The Ultimate Curry** (D, G, N) 95  
Charcoal Grilled Chicken Tikka, Butter Chicken, Jeera Rice, Raita, Garlic Naan
- ◆ **Braised Beef Short Rib** (D) 140  
Slow Cooked Beef Short Rib, Celeriac Purée, Apple, Jalapeño
- ◆ **Grilled Tiger Prawns** (S, D) 95  
House Salad, Lemon, Green Verde
- ◆ **Vegan 'Switch - 🌱' Burger** (VG, V, G) 75  
UAE Produced Pea Protein Burger, Crushed Avocado, Caramelized Onions, Lettuce, Beetroot, Pickles, Tomato Jam
- ◆ **Kebab Platter 'Switch - 🌱'** (V, G) 95  
Kafta, Kebabs, Garlic Sauce, Sumac, Grilled Tomato, Fries

**switch** Local, sustainable and delicious plant-based meat alternatives.

All prices are in AED and include 5% VAT, 7% Municipality fees, and 10% service charge.

D - Dairy | G - Gluten | N - Nuts | A - Alcohol | S - Seafood  
V - Vegetarian | VG - Vegan

