



APERITIFS & LIQUEURS

Campari, Martini, Martini Rosso 40
Pernod, Pimm's, Ricard, Fernet-Branca
Baileys, Drambuie, Sambuca Cointreau,
Grand Marnier, Kahlua



BEERS

Bottle Beer 38
 Budweiser, Corona, Heineken, Stella

Draught Beer 43
 Stella Artois



COCKTAILS

Blue Lagoon 50
 Absolut vodka, Blue Curaçao, lemon juice, sprite

Meet the Captain 50
 Captain Morgan Rum, Coke, lemon juice

Caipirinha 50
 Cachaça, lime wedges, brown sugar

Margarita 50
 Tequila, triple sec, lime juice, sugar syrup

Mojito 50
 White rum, fresh mint leaves, lime wedges and soda

Pina Colada 50
 Bacardi white, Malibu, coconut cream, pineapple juice

Cosmopolitan 50
 Vodka, triple sec, lime juice, cranberry juice

Singapore Sling 55
 Gin, Cointreau, cherry brandy, soda, fresh pineapple juice, lime juice

Long Island Ice Tea 60
 Vodka, rum, gin, tequila, triple sec, lime juice and cola

Bullfrog 75
 Vodka, rum, gin, tequila, Blue Curaçao lemon juice and red bull

SHOOTERS

Springbokkie Crème de menthe green, Baileys 40

Heaven Brandy, Peach schnapps, cranberry 46

B-52 Amarula, Kahlúa and Grand Marnier 46



SPIRITS

Gin 30ml
 Beefeater 42
 Gordon's 42
 Bombay Sapphire 45
 Tanqueray 45

Rum 30ml
 Captain Morgan White / Dark Rum 40
 Malibu 42
 Bacardi White 42

Tequila 30ml
 Conquistador Gold 40
 Jose Cuervo Silver 42

Vodka 30ml
 Smirnoff Red 40
 Absolut 42
 Grey Goose 50
 Belvedere 56

Bourbon Whiskey 30ml
 Jim Beam 42
 Jack Daniel 45

Blended Whiskey 30ml
 Canadian Whiskey 42
 Johnny Walker Red Label 42
 Johnny Walker Black Label 45
 Chivas Regal 12 46

Single Malt 30ml
 Glenfiddich 46
 Laphroaig 52

Brandy and Cognac 30ml
 St. Remy 40
 Hennessy V.S 52



RED WINE

Terre Allegre Sangiovese, Italy Glass 45 Bottle 175

Table Mountain Cabernet, South Africa 45 185

Montes Merlot, Chile 185

Kumala Cabernet Sauvignon, South Africa 195

Masia J Merlot, Spain 220

Versus Red, South Africa 45 210

Hardys Cabernet Merlot, Australia 220

Argento Malbec, Argentina 325

Rose Wine False Bay, South Africa 210



WHITE WINE

Table Mountain Chardonnay, South Africa Glass 45 Bottle 175

Table Moutain Sauvignon Blanc, South Africa 45 175

Masia J Sauvignon Blanc, Spain 200

Versus White, South Africa 45 210

Jean Das Vignes Blanc, France 210

Cuvee Sabourin Sauvigno Blanc, France 230

Weighbridge Chardonnay, Australia 330

Riff Pinot Grigio, Italy 335

Loire Valley Pouilly-Fume, France 450



CHAMPAIGN & SPARKLING

Scavi & Ray, Prosecco, Italy 250

Moet & Chandon, Brut Imperial, France 800

Veuve Cliquot, France 950

Dom Perignon, France 1,560



NON ALCOHOLIC

Fruit Coolers: Strawberry, Melon, Passion Fruit and Green Apple 35
**Strawberry and Passionfruit are made using syrups*

Soft Drinks: Coke, Diet Coke, Fanta, Diet Sprite, Iced Tea, Ginger Ale, Sprite, Soda, Tonic 24

Milk Shakes: Banana / Chocolate / Strawberry / Vanilla 24

Fresh Juices: Lemon & Mint / Orange / Pineapple / Watermelon 32

Red Bull 42



COFFEES & TEA

American Coffee / Espresso Single 21

Espresso Double/ Cappuccino / Iced Coffee/ Café Latte 25

SELECTION OF TEAS 21

Camomile, Earl Gray, English breakfast, Mint Green

Water	Small	Large
Still	18	22
Sparkling	29	40

All Prices are in AED and inclusive of 10% service charge and 5% VAT



STARTERS

Mixed Salad (V) 50
Mix fresh lettuce, tomato, avocado, cucumber, green asparagus, palm heart raspberry dressing.

Greek Salad (V) (G) 55
Tomato, cucumber, Romaine lettuce, onion, lemon Juice, olive oil, kalamata olive, Feta cheese, oregano

Caesar Salad
Homemade creaser dressing served with romaine and iceberg lettuce, garlic croutons, Parmesan flakes, crispy veal bacon

Classic (V) 60
Chicken 65
Shrimps 70

Beef Bresaola and Arugula Salad 60
Served with champignon mushrooms, Parmesan flakes, walnut, honey mustard dressing

Grilled Tuna 65
Fresh grilled tuna served with olives, cucumber, tomatoes, peppers, spring onions, mint, capers and citrus dressing



BURGERS & SANDWICHES

Classic Club Sandwich 60
Toasted white or brown bread with, fried egg, beef bacon, Cheddar cheese, chicken mayonnaise, tomato, cucumber and Roman lettuce

Fried Style Chicken Wraps 60
Crispy fried chicken strips wrapped in tortilla with iceberg lettuce, tomato, mayonnaise served with coleslaw

Chicken and Low Fat Creamy Cheese Wraps (S) (G) 60
Sautéed chicken mixed with low fat cream cheese, sweet corn, hot jalapeno peppers, rolled in tortilla wraps and served warm with a chunky tomato salsa

Homemade Chicken Burger (G) 60
With onion relish and Swiss cheese on a toasted sesame roll with dill pickle

Homemade Beef Burger (G) 70
With onion relish and Swiss cheese on a toasted sesame roll with dill pickle

All sandwiches serve with your choice of (French fries or potato wedges)



PASTA'S

Marjan Pasta's
A fiery Choice of spaghetti, penne, fettuccini

Arrabbiata Sauce (S) (G) (V) 55
Olive oil, garlic, crushed chili, fresh tomato sauce and basil

Alfredo Sauce (G) 55
Creamy chicken and mushroom sauce

Bolognese Sauce 55
Rich veal and ragù with Parmesan cheese

Carbonara (G) 55
With creamy egg sauce, with veal bacon sauce and Parmesan cheese

Frutti de Mare 75
Mix seafood in light tomato or cream sauce



HOMEMADE PIZZA

Classic Margherita (V) (G) 55
Homemade pizza dough, with a fresh tomato and basil sauce, topped with shredded Mozzarella and finished with olive oil

Mixed Mushrooms (G) 60
Homemade pizza dough, with a fresh tomato and basil sauce, topped with shredded Mozzarella, button, Portobello, brown and finished with olive oil

Romana with Onion and Black Olives (V) (G) 60
Homemade pizza dough, with a fresh tomato and basil sauce, topped with shredded Mozzarella, sweet onions, black olives and olive oil

Pepperoni (G) 60
Homemade pizza dough, with a fresh tomato and basil sauce, topped with shredded Mozzarella, pepperoni and olive oil

Pizza Quattro Formaggi (V) (G) 70
Homemade pizza dough, with a fresh tomato and basil sauce, topped with shredded Mozzarella and four kind of cheeses

Seafood Pizza (G) 75
Homemade pizza dough, with a fresh tomato and basil sauce, topped with shredded Mozzarella and flavoured mix seafood



MAIN COURSES

Buffalo Wings 55
Jumbo chicken wings marinated into perfection and served with a spicy B.B.Q. sauce

Vegetable Spring Rolls (V) (G) (S) 55
Served with sweet chili sauce and whole corn

Deep Fried Calamari Rings (G) 65
Served with lemon mayonnaise and garden greens

Fish & Chips 75
Back to basics, homemade traditionally cooked & served with tartar sauce

Breaded Shrimps Basket (G) 80
With tartar sauce served with French fries or potato wedges

Sizzling Fajitas
Chicken 75
Beef 92



SIDES

French Fries 30

Fried Potato Wedges 30

Curly Fries 30



DESERTS

Fresh Fruit Platter (V) 40
Selection of exotic fruits

Chilled Chocolate Mousse (V) (N) 40
Served with berry compote

Walnut Brownie (V) (N) 40
Served with vanilla ice cream

Warm Apple Pie (V) (N) 40
Served with vanilla ice cream

V – Vegetarian **N – Contains Nuts**
S – Spicy **G – Contains Gluten**

For those with allergies and special dietary requirements, please ask for the restaurant manager

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~ ANTIPASTI ~

Insalata Mista (V)

Mesculan mix, arugula leaves, tomato, cucumber, peppers, mushrooms, Parmesan flakes with Italian dressing

Carpaccio di Manzo

Thin slice Angus Beef Served with arugula salad, Parmesan flakes, lemon zest and extra virgin olive oil

Mozzarella Caprese (N) (V)

Buffalo Mozzarella, plum tomatoes, toasted pine nuts, basil pesto and extra virgin olive oil

Insalata di Caprino con Peperoncini Arrostiti e Asparagi

Honey glazed goat cheese, roasted peppers, asparagus, walnut bread and mustard dressing (N) (V)

Bresaola con Rucola di Grana (N)

Thin slice cured beef Served with Rucola, mushrooms, Parmesan flakes, walnut & honey mustard dressing

Fritto Misto di Calamari e Gamberi, Verdure Croccanti (N)

Deep fried prawns and calamari, crispy vegetables and light chili sauce

Antipasto di Mare Marinato al Limone

Lemon Marinated sea food salad with chives citrus vinaigrette

~ ZUPPE ~

Minestrone di Verdure con Pesto (N) (V)

Traditional Italian vegetable soup with flavoured of pesto sauce

Zuppa di Funghi con Tartufo (V)

Truffle flavoured Wild Mushroom soup

Zuppa di Frutti di Mare (A)

Classic Tuscany seafood soup with garlic crouton

~ RISOTTI ~

Risotto ai Funghi di Bosco (V)

Risotto with wild mushrooms and scent with black truffle

Risotto alla Pescatora (A)

Seafood Risotto cooked in shrimp's bisque

~ CARNE ~

Suprema di pollo farcita con taleggio e spinaci salsa di funghi e puré di patate

Roasted chicken "supreme" stuffed with Taleggio cheese and spinach, mashed potato, sautéed vegetables and mushroom sauce

Lombo di Angello con Rosti di Patate e Verdure Saltate

Lamb loin grilled with potato rosti, sautéed vegetable, roasted garlic and shallot and rosemary thyme juice

AED 55

AED 60

AED 60

AED 60

AED 60

AED 75

AED 75

AED 45

AED 45

AED 55

AED 70

AED 80

AED 90

AED 130

Costoletta di Vitello alla Milanese

Breaded and pounded veal chop "Milanese" style with arugula salad and roasted potato wedge

AED 140

Filetto di manzo con spinaci, puré di patate, salsa al vino rosso e scalogno (N) (A)

Angus Beef tenderloin with baby spinach, tomato gratin, almond potato with shallot and red wine sauce

AED 165

~ PASTA ~

Paste classiche (selezionare da Spaghetti / Penne / Fettuccine)

Carbonara (Beef bacon, parmesan cheese, cream and egg)

Pomodoro (Fresh tomato and basil sauce) (V)

Bolognese (Minced beef ragout with tomato)

Arabiata (Tomato, garlic and chili) (S) (V)

Alfredo (Sliced mushrooms & chicken in a light creamy sauce)

AED 55

AED 75

Fettuccine con Salmone Affumicato

Fettuccini with smoked salmon cream sauce

AED 75

Spaghetti Frutti di mare (A)

Spaghetti Seafood with tomato sauce

AED 75

Gnocchi Piemontesi con noce e crema di formaggio

Potato gnocchi with toasted walnuts and Rucola in Gorgonzola cheese cream (N) (V)

AED 80

Tortelli di spinaci e ricotta alla crema di tartufo bianco e nero (V)

Homemade ricotta and spinach tortellini with creamy truffle sauce

AED 80

Tagliolini Bianchi e Neri con Aglio, olio, Peperoncino, Mazzancolle, Asparagi e olio d'oliva Extra Vergine (A) (S)

Black and white Tagliolini with garlic, oil, light chili, prawns, asparagus and oven dry cherry tomato

AED 80

Spinaci Ravioli di Branzino con Ragù di Granchio e Funghi porcini

Homemade Spinach ravioli with sea bass serve sun dried Tomatoes and porcini mushrooms

~ SECONDI PIATTI PESCE ~

Salmone in padella con asparagi, purea di finocchi salsa di pomodoro agli agrumi

Pan-fried Salmon fillet with asparagus, fennel puree warm citrus tomato salsa

AED 110

Branzino al forno con funghi porcini, asparagi patate novelle, pomodorini, erbe fini Fettuccini with smoked salmon cream sauce

Oven baked Seabass with porcini mushrooms, baby potato, asparagus, cherry tomatoes and Fresh herbs

AED 110

Gamberoni e capesante con timballo di verdure, salsa allo zafferano

Jumbo prawns and sea scallops with vegetable timbale and saffron sauce

AED 130

~ PIZZE ~

Margherita (V)

Fresh tomato sauce, Mozzarella, fresh basil, oregano

AED 55

Funghi e Salami

With fresh tomato and basil sauce topped with shredded Mozzarella cheese, mushroom and pepperoni

AED 65

Rucola & Chicken

Tomato, Mozzarella, chicken, cherry tomatoes, rucola

AED 65

Formaggio Azzurro, Olive Nere, Rucola, Bresaola e Basilica

Tomato, Mozzarella, Gorgonzola cheese, black olives, rucola, dried beef and basil

AED 70

Quattro Formaggi (V)

Four cheeses

AED 70

Frutti di mare (A)

Garlic flavored mix seafood with dash of extra virgin olive oil

AED 75

~ DOLCI ~

Macedonia di Frutta con Crema Frullata (V)

Fresh fruit salad with whipped cream

AED 40

Panna Cotta con Salsa di Frutti di Bosco (V)

Vanilla Pannacotta with wild berry coulis

AED 45

Budino al Cioccolato Caldo con Vanilla di Gelati

Warm chocolate pudding with vanilla ice cream

AED 50

Tiramisu (A) (V)

Traditional tiramisu

AED 50

Piatto di Formaggi (V)

Italian cheese platter

AED 55

(V) – Suitable for Vegetarian (A) – Contains Alcohol (S) – Contains Spices (N) – Contains Nuts

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