



## ~COLD APPETIZERS~

**Renga Salad (AU)**  
Traditionally smoked mackerel fish with Tahina

**Smoked Salmon (H)**  
Traditional smoked salmon served with Rocca leave onion rings, capers and lemon

**Shrimp Mayo**  
Our chef 's signature, grilled shrimps soaked in special dressing served on toasted whole meal bread

## ~HOT APPETIZERS~

**Grilled Sardines (H)**  
Served on Rocca and lemon wedges

**Local Clams**  
Fresh clams cooked on the spot with black pepper and fresh lemon juice (with/without wine)

**Fried Calamari**  
Served with tomato salsa and tahina dip

**Fried Anchovie**  
Authentic way of serving crispy golden anchovies with tomato salsa and tahina dip

**Grilled Squid**  
We cook it tender up to your taste, marinated with garlic, lemon juice and fresh parsley

**Fried Shrimps**  
Bucket of Breaded deep fried shrimps served with tomato and tahina dip

## ~SOUPS~

**Clear Vegetable Soup**

**Seafood Soup**  
Cream based mixed seafood soup

**Lobster Bisque**  
A hearty blended of lobster and prawns shells

## ~SALADS~

**Pickled Tomato (AU)**  
Marinated with garlic, olive oil, cumin, dried red chili

**Tahina (AU)**  
Sesame paste, garlic and lemon juice

**Green Arabic Salad (H)**  
Lettuce, cucumber, tomato, onion and lemon dressing

**Potato Harra (AU)**  
With coriander garlic and fresh red chili

**Feta Cheese with Tomato (AU)**  
Topped with fresh mint and extra virgin olive oil

**Beetroot Salad (H)**  
With garlic, fresh lemon and olive oil

**Grilled Raheb Salad (AU)**  
Eggplant, tomato, mixed capsicum, lemon, olive oil

**Pickled Eggplant (AU)**  
Homemade traditional style with Arabic seasoning

**Belle Pepper Salad**  
Grilled, marinated with garlic, coriander, thyme, and Topped up with Feta cheese

**Rocca Salad (H)**  
Fresh Rocca leaves, tomato, onion, sumac and pine seeds

**Warm Seafood Salad (H)**  
Chef's choice shrimps, calamari, sea scallops, served warm with fresh lemon juice and extra virgin olive oil

## ~MAIN COURSES~

	PER PLATE	PER KG
<b>Fried Sultan Ibrahim</b> Served in a bucket, with grilled lemon, Fresh Rocca leaves	70 2 pcs	150
<b>Fried Local Sole Fish</b> Our chef's special method deep-fried until golden brown	75 2 pcs	165
<b>Grilled or Steamed Marinated Shrimps</b> Our chef's special method cooked to your preference	95 8 pcs	196
<b>Grilled Jumbo Prawns</b> served with fresh Rocca and grilled lemon	130 4 pcs	266
<b>Fish &amp; Chips</b> Back to basics, homemade traditionally cooked & served with tartar sauce	75	
<b>Fresh Local Buri (Singari or Rada)</b> Grilled both to your preference	85	
<b>Grilled Red Snapper</b> Served with fresh lemon wedges and Rocca leaves	90	

**Crabs (grilled/steamed)**  
Whether you like it steamed or grilled We guarantee an extraordinary taste

**Mussels (AU)**  
Our secret way (with/without white wine)

**Seabream (oil and lemon)**  
Oven backed on a bed of fresh potatoes and Served with fresh Rocca and lemon

**Seabass (oil and lemon) (H)**  
Oven backed on a bed of fresh potatoes and Served with fresh Rocca and lemon

**Grilled Salmon Fillet (H)**  
Served with caramelized green apple and onions, baby potato and fresh basil

**Seafood Tajin (AU)**  
Best of the sea cooked and served in the same clay pot with tomato sauce and mixed capsicums

**Grilled Lobster**  
Our Speciality

**Lobster Thermidor**  
Freshly cooked, braised with fresh mushrooms & cheese

## ~SIDES~

**White Rice**

**Fries**

**Grilled Mixed Vegetables**

**Sayediya Rice**

## ~DESSERTS~

**Ice Cream (3 Scoops)**

**Rice pudding with ice cream**

**Waterlemon Wedge**

**Tiramisu (A) (V)**

**Chocolate Molten Cake with Ice Cream**

*Rada covered with wheat flour and grilled*

*Singari butterfly cut, topped with a delicious marination of mixed capsicums, fresh chili, tomato and fresh lemon juice*

*Suitable for Vegetarians*

*Contains Shellfish*

*Spicy*



*Chef's Special*

*Authentic (AU)*

*Healthy (H)*

## WHITE

<b>Table Mountain, Chardonnay, South Africa</b> <i>Citrus fruits, pear and vanilla</i>	45	175
<b>Table Mountain Sauvignon Blanc, South Africa</b> <i>Crispy, tropical fruits and gooseberry</i>	45	175
<b>Masia J, Sauvignon Blanc, Spain</b> <i>Delicate, fresh with limey freshness</i>	50	200
<b>Antares Sauvignon Blanc, Chile</b> <i>Refreshing, floral with tropical fruits</i>	50	220
<b>Cuvée Sabourin Sauvignon Blanc, France</b> <i>Grapefruit, blackcurrant and white peach</i>	55	230
<b>Stormhoek, Chenin Blanc, South Africa</b> <i>Fruity, aromatic and vanilla</i>	60	250
<b>Grüner Veltliner - Domaene Gobelsburg, Kamptal, Austria</b> <i>Dry, crisp with floral finish</i>		255
<b>Riff Pinot Grigio, Italy</b> <i>Soft, fruity with hints of green apple and citrus</i>	75	335
<b>Moreau Et Fils Chablis, France</b> <i>Fresh, fruity and lemony</i>		450

## ROSÉ

<b>Colombelle Rose, France</b> <i>Light, fresh with summer berries</i>	45	200
<b>False Bay Rose, South Africa</b> <i>Dry, fruity with pomegranate and red berry nuances</i>		210



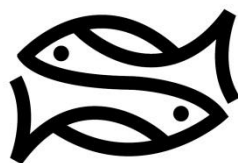
## RED

<b>Casillero del Diablo Reserva Merlot, Chile</b> <i>Smooth, medium bodied with aromas of plum and berries</i>	45	175
<b>Table Mountain Shiraz, South Africa</b> <i>Rich, flavours of blueberry and blackberry</i>	45	175
<b>Masia J, Merlot, Spain</b> <i>Medium bodies with flavours of cherry &amp; strawberries</i>	50	220
<b>Good Hope Pinotage, South Africa</b> <i>Full bodies, fresh and fruity</i>	70	270
<b>Peter Lehman Shiraz, Australia</b> <i>Soft, fruity with hints of dark plum and chocolate</i>	85	320
<b>Gamekeepers Shiraz, Australia</b> <i>Rich with flavours of blackcurrant, blackberry and herbal character</i>	85	360
<b>Errazuriz Cabernet Sauvignon, Chile</b> <i>Full bodied, oaked with flavours of cranberries, spice and touch of caramel</i>		370
<b>Boron Phillipe, Mouton Cadet, France</b> <i>Rich, medium bodied with touch of spice and clove</i>		420
<b>Wild Rock Pinot Noir, New Zealand</b> <i>Full bodied, with flavours of red fruits and wild herbs</i>		450



## CHAMPAGNE & SPARKLING

<b>Prosecco, Scavi &amp; Ray – Italy</b>		250
<b>Moët &amp; Chandon Brut Imperial N.V, Champagne, France</b>		800
<b>Veuve Cliquot, Champagne, France</b>		950
<b>Dom Perignon, Champagne, France</b>		1,560



**SEAFOOD**  
RESTAURANT

مطعم للمأكولات البحرية

All prices are in AED and are including 10% service charge & 5% VAT

## BOTTLED BEER

Corona / Budweiser / Heineken / Stella 38

## GIN

Gordon's 42

Bombay Sapphire 45

## RUM

Captain Morgan White 40

Captain Morgan Dark 40

Bacardi White 42

Malibu 42

## TEQUILA

Conquistador Silver 40

Conquistador Gold 40

Jose Cuervo Silver 42

Jose Cuervo Gold 42

## VODKA

Absolut 42

Grey Goose 50

## WHISKEY

Johnnie Walker Red Label 42

Johnnie Walker Black Label 45

Jack Daniels 45

Chivas Regal 12 46

## BRANDY AND COGNAC

St-Rémy 40

Hennessy V.S 52

## COCKTAILS

**Mojito** 50

Classic, strawberry or passion fruit

**Pina Colada** 50

White rum, coconut cream, pineapple juice

**Long Island Iced Tea** 60

Vodka, rum, gin, tequila, triple sec, lime juice and cola

## APERIFITS

Baileys 40

Sambuca 40

Jägermeister 40

Grappa 52

## NON-ALCOHOLIC

**Apple Tango** 35

Apple juice, Orange, grapefruit, lemon, sugar and lemonade

**Strawberry Cooler** 35

Pineapple juice, strawberry syrup and coconut cream

**Passion Fruit Breeze** 35

Passion fruit syrup, lime, brown sugar, crushed ice and sprite

**Cinderella** 35

Pineapple juice, orange juice, lemon juice, soda water, dash of grenadine

**Green Apple Cooler** 35

Green apple, lime juice, soda and sugar

**Lemon Mint** 32

**MILKSHAKES** (Strawberry, Vanilla and Chocolate) 24

## JUICES

Fresh Juices (Orange, Pineapple, Watermelon) 32

Chilled Juices (Orange, Pineapple, Mango, Apple) 21

**WATER** **Small** **Large**

Still Water 18 22

Sparkling Water 29 40

## SOFT DRINKS

Coke, Diet Coke, Fanta, Sprite, Diet Sprite, Tonic Water, Soda, Ginger Ale 24

**Red Bull** 42

## COFFEES

Americano 21

Espresso Single 21

Espresso Double 25

Cappuccino 25

Café Late 25

## TEAS

Camomile, Earl Gray, English breakfast, Mint 21

Mixers for spirits will be charged at AED 12. All prices are in AED and are including 10% service charge & 5% VAT