

*Appetizers*

  *Timbale of Oven Roasted Marinated Vegetables*  
*Baby Spinach, and Homemade Basil Pesto* 39 Dhs

  *Organic Greek salad with Crispy Green leaves*  
*Calamata Olives, Capsicums & Feta Saganaki Cheese* 45 Dhs

*“Bresaola”, Spinach and Radicchio salad*  
*with Orange-Carrots Sauce* 45 Dhs


*Classic Caesar Salad*  
*With your choice of smoked Turkey or Grilled Chicken* 45 Dhs

 *Selection of “Tapas” appetizer* 48 Dhs per person  
*Garlic Prawns, deep fried Squids, Potato &*  
*Onion Tortilla Española, Empanadas, Marinated Mushrooms,*  
*Artichoke, Sundried tomato, Potato Croquette , Slow Roasted*  
*Pepper Stew, Pitted mixed Olives, Garden salad and artisan*  
*Breads* ( minimum 2)

  *Insalata “Caprese”*  
*Buffalo Mozzarella Cheese and Fresh tomato Tower*  
*Enriched by Black Olives Pesto* 49 Dhs

*Calamari Fritti*  
*Fried and Served With Tzatziki Yogurt and Lemon* 49 Dhs

*Salmon Carpaccio*  
*Thinly cut Carpaccio of marinated raw Fish,*  
*presented with Capers, baby Spinach and pink Pepper* 50 Dhs


 *Gambas Al Ajillo*  
*Sautéed Garlic Prawns served with Rocket,*  
*Balsamic, Parmesan Cheese and Cherry Tomatoes* 55 Dhs

*Veal Carpaccio*  
*Carpaccio of Australian veal, Truffle dressing,*  
*Organic Arugula and Parmesan Cheese flakes* 55 Dhs

 *Crab Salad*  
*Crab meats, Avocado Cream, Pepper Salsa*  
*and pearls of Red Caviar* 59 Dhs

(A) contains alcohol  vegetarian  healthy option  shellfish  
*All prices are subject to 10% service charge and 6% tourism fee*

## Lea Soupe

 	<i>“Ezogelin” Original Turkish Lentil soup</i>	<i>38 Dhs</i>
	<i>Spanish Beans “Fabada” Soup</i>	<i>38 Dhs</i>
 	<i>Porcini Mushroom soup</i>	<i>45 Dhs</i>
	<i>Bouillabaisse French Provencal Seafood Stew Shrimps, Sea bass, Hamour, Squids, fresh Tomato and Basil</i>	<i>55 Dhs</i>

## Pasta and Risotto

	<i>Tapas selection of Pasta &amp; Paella Linguine “Carbonara”, Tortellini “Mushrooms” Penne Arrabiata, &amp; Traditional Spanish Seafood Paella</i>	<i>55 Dhs per person (minimum 2)</i>
	<i>Lasagna “Al Forno” Home made Lasagna with Bolognese sauce and Mozzarella Cheese</i>	<i>55 Dhs</i>
 	<i>Home Made Ricotta Tortellini Tossed with Arugula leaves and Tomato Salsa</i>	<i>55 Dhs</i>
	<i>(a) Homemade Tagliatelle pasta With lobster meat, Mushrooms, Light Cream and Cherry Tomatoes</i>	<i>65 Dhs</i>
	<i>(a) Risotto “Ai Frutti di Mare” Creamy Rice and mixed Seafood Tossed with Cherry Tomatoes and Baby Spinach leaves</i>	<i>69 Dhs</i>
 	<i>(a) Risotto “Primavera” Arborio Rice “Mantecato” with Mixed Vegetables presented with baby Fennel</i>	<i>69 Dhs</i>

*(A) contains alcohol*



*vegetarian*



*healthy option*



*shellfish*

*All prices are subject to 10% service charge and 6% tourism fee*


## Make Your Own Pasta

Your choice of: Spaghetti, Fettuccine, Pappardelle, Pennette

Dressed with your choice of: Mushroom, (v) 55 Dhs  
Napoletana(v), Carbonara, Primavera, Alfredo(v)  
Arrabiata(v), Chicken, Mushroom sauces

## From Mediterranean Sea


 **Norwegian Salmon** 65 Dhs  
Organic Salmon fillet with Salad and Cherry compiture  
served with Asparagus sauce

 **Poached Fillet of Halibut** 75 Dhs  
Saffron and Spinach Gnocchi topped  
with a fillet of Halibut with Lemon emulsion


**Grilled Fillet of Royal Hammour** 65 Dhs  
With aromatic Rice, grilled Vegetables and Mustard Lemon sauce


**Mediterranean Fillet of Sea Bass** 69 Dhs  
On a Pepper and white Beans stew  
with Roasted Leek and Saffron soup

**Grilled Pink Tuna** 75 Dhs  
On Zucchini sauce accompanied by Vegetable "Caponata"

 **Seafood Bonanza** 95 Dhs  
Platter of Grilled Lobster Tail, Salmon, Prawns & Hammour  
Served with Boiled Vegetables  
A must for seafood lovers

 **Tiger Prawns** 95 Dhs  
Sautéed with Garlic & served With Chives Mashed Potato  
and Cherry Tomato

 **"Moules & Frites"** 95 Dhs  
1 kg. Pot of Steamed Mussels served with French Fries.  
With your choice of sauce: Tomato or White Wine

 **Lobster "Fiorentina"** 125 Dhs  
Baked whole Omani Lobster with Mushrooms  
Spinach and Light Cream Sauce

(A) contains alcohol  vegetarian  healthy option  shellfish

All prices are subject to 10% service charge and 6% tourism fee

## Spanish “Tapas” main courses



Enjoy a wide selection of mouth watering dishes  
Shrimps, Squid, Hammour, Salmon, Lamb chops,  
Chicken Breast, Beef Medallion, served with  
Garden Vegetables & Mix Salad

75 Dhs per person  
(minimum 2)

## From the Countryside

- (a) **Roasted Loin of Chicken** 55 Dhs  
Stuffed with Spinach and Feta Cheese presented with Potatoes  
Vegetables and White Wine Rosemary Cream Sauce
- Beef Roulade stuffed with Cheese** 69 Dhs  
Served with Tomato sauce, Gilled Vegetables and Rocket Leaves
- Herb Crusted Rack of Lamb** 75 Dhs  
Served with Sautéed Spinach, Baked Figs,  
and Cinnamon Orange Glaze
- (a) **Grilled Grass-fed Beef Tenderloin Cured In Balsamic** 85 Dhs  
Topped With Sautéed Foie Gras, accompanied by  
Crushed Truffle Potatoes, Carrots puree and Marsala sauce
- Roasted Farm Duck Breast “Magret”** 85 Dhs  
On Truffles Mashed Potato, Braised Red Cabbage  
And Wild Mushroom Sauce

(A) contains alcohol



vegetarian



healthy option



shellfish

All prices are subject to 10% service charge and 6% tourism fee

# DINNER SET MENU OPTION 1&2

## OPTION 1

### **STARTERS**

*Insalate "Caprese" (V)*

buffalo mozzarella cheese and fresh tomato tower enriched with black olive pesto

- OR -

*Classic Chicken Caesar Salad*

### **SOUP**

*Turkish Lentil Soup (V)*

### **MAIN COURSE**

*Risotto Primavera (V)*

arborio rice with mixed vegetables presented with baby fennel

- OR -

*Roasted Loin of Chicken*

stuffed with spinach & feta cheese presented with potatoes, vegetables & rosemary cream sauce

- OR -

*Norwegian Salmon*

with salad and cherry compiture served with asparagus sauce

### **DESSERT**

*Classic Italian Tiramisu*

- OR -

*Blueberry Cheesecake*

**AED. 140 Plus 10 % Service Charge Plus 6 % Tourism Fee**

## DINNER SET MENU OPTION

### OPTION 2

#### **STARTERS**

##### *Gambas al Ajillo*

sautéed garlic prawns served with rocca, balsamic, parmesan cheese and cherry tomatoes

- OR -

##### *Veal Carpaccio*

Carpaccio of Australian veal, truffle dressing, organic arugula and parmesan cheese

#### **SOUP**

##### *Porcini Mushroom Soup (V)*

#### **MAIN COURSE**

##### *Herb Crusted Rack of Lamb*

served with sautéed spinach, & cinnamon orange galze

- OR -

##### *Grilled Tuna*

on zucchini sauce accompanied with vegetable “caponata”

- OR -

##### *Homemade Tagliatelle Pasta*

with lobster meat, mushrooms, light cream and cherry tomatoes

#### **DESSERT**

##### *Nougat Mazarin*

combination of mango coulis, chocolate frosting, chopped nuts and fresh kiwi

- OR -

##### *Chocolate Parfaits*

**AED. 170 Plus 10 % Service Charge Plus 6 % Tourism Fee**

## Desserts

### **Nougat Mazarin**

Combination of Mango Coulis Covered with chocolate frosting, chopped nuts and fresh kiwi

### **Classic Italian Tiramisu**

#### **Blueberry cheese cake**

On a tangy raspberry sauce

### **Selection of Black & White chocolate Parfaits**

**AED 35**

#### **Red Berry Compote**

Garnished with lemon ice cream

And fresh mint leaves

### **Homemade Chocolate Fondant**

Served with Vanilla ice-cream and Wild Berries

(Approx 20 minutes waiting time)

**AED 40**

## Digestives

<b>Amaretto</b>	<b>22</b>
<b>Baileys</b>	<b>22</b>
<b>Drambuie</b>	<b>22</b>
<b>Sambuca</b>	<b>22</b>
<b>Tia Maria</b>	<b>22</b>

All prices are subject to 10% service charge and 6% tourism fee

## Liquor Coffee

<b>Calypso Coffee</b> With Tia Maria	<b>28</b>
<b>Irish Coffee</b> With Irish Whisky	<b>28</b>
<b>French Coffee</b> With Grand Mariner	<b>28</b>
<b>Shin Shin Coffee</b> With Rum	<b>28</b>
<b>Azur Espresso Corretto</b> Espresso with Kahlua	<b>28</b>
<b>Café Royal</b> With Cognac	<b>38</b>

## Cognacs

<b>Courvoisier V.S.O.P</b>	<b>38</b>
<b>Remy Martin V.S.O.P</b>	<b>38</b>
<b>Cles de Ducs</b>	<b>35</b>
<b>Hennessy V.S.O.P</b>	<b>35</b>
<b>Hennessy XO</b>	<b>85</b>
<b>Hennessy Paradise</b>	<b>170</b>

## Gambas Al Ajillo

Sauteed garlic Prawns served with Rocket salad,  
Parmesan cheese, balsamic and cherry tomato  
Dhs 60.00++

## Veal Carpaccio

Row Carpaccio of Australian veal,  
Truffle dressing, Organic Arugula and Parmesan  
Dhs 60.00++

  **Porcini Mushroom Soup**  
Dhs 50.00++

  **Home Made Spinach  
Ricotta Tortellini**  
Tossed with Arugula Leaves and Tomato Salsa  
Dhs 60.00++

(a)  **Risotto “Primavera”**  
Arborio Rice and Mixed Vegetables, Garnished  with Confute baby  
Fennel  
Dhs 75.00++

## Grilled Fillet of Royal Hamour

With grill vegetables, aromatic rice and Mustard lemon sauce  
Dhs 75.00++

(a) **Grilled Grass-fed Beef Tenderloin Cured in a Balsamic**  
Topped With Sauteed Foie Gras, accompanied by Crushed Truffle Potatoes,  
Carrots Puree and Marsala Sauce  
Dhs 95.00++

## Traditional Tiramisu

Dhs 35.00++

(A) contains alcohol

 vegetarian

 healthy option

 shellfish

All prices are subject to 10% service charge and 6% tourism fee

## *Spanish Tapas Brunch*

*Pitted green and black olives with herbed dressing, cold*  
*Potato Tortilla, cold*  
*Artichoke and sun dried tomato with balsamic, cold*

*Tomato, parmesan and basil, cold*  
*Smoked salmon with garlic scented dressing, cold*  
*Beef breasola with sweet melon pearls, cold*  
*Salad leaves and cherry tomato with balsamic vinaigrette*

*White bean and vegetables stew with feta cheese, hot*  
*Deep fried squid ring with lemon, hot*  
*Smoked chicken, boiled egg, basil and tomato Croquettes, hot*

*Beef salami, mushrooms, garlic and parmesan Empanadas, hot*  
*Garlic shrimps with thyme-lemon oil, hot*  
*Lentil and zucchini stew with sun dried tomato, hot*

### *Lemon Sorbet*

*Seafood and saffron paella rice*

*Salad leaves and cherry tomatoes with balsamic vinaigrette*

*Pan fried sea bass with bell pepper-tomato sauce*

*Tortellini pasta with spinach – parmesan cream*

*Beef medallion with foie gras and truffle sauce*

*Cheese cake, apple crumble tart, Vanilla crème brulee,  
Hot poached in peaches in red wine syrup*

**AED 290.00**

*All prices are subject to 10% service charge and 6% tourism fee*