



Salads Compound

Caprese Salad (D) (N)
Organic tomato, fresh mozzarella with fresh herbs and homemade pesto dressing **55 aed**

Quinoa Tabbouleh (V) (H)
Fine parsley chopped mixed with quinoa, tomato, spring onion, pomegranate seeds served with lemon olive oil dressing **45 aed**

Smoked Salmon Salad (D) (N)
Wild rocket leaves, avocado puree, smoked salmon, goat's cheese, red radish, crispy capers, parmesan and roasted hazelnuts with balsamic vinaigrette **55 aed**

House Caesar Salad (D)
Romanian lettuce, sliced crispy baguette, crispy bacon, anchovy, parmesan, garlic chips, homemade caesar dressing
Add chicken tender 10aed - add shrimps 12aed **45 aed**

Niçoise Salad
Gourmet greens, cherry tomato, green beans, black olives, new potato, quail egg, green peppers, light tuna chunk. Served with honey mustard vinaigrette **45 aed**



H: Healthy V: Vegetarian D: Dairy S: Spicy N: Nuts

Homemade Soups

Traditional Minestrone Soup (V)
Traditional minestrone cheese, served with slices of baguette **30 aed**

Levant Lentil Soup (V)(H)
Yellow lentil, potato, carrots, onion and garlic blended in levant spices served with crispy pita **28 aed**

Soup of the Day
Our soup of the day is always prepared using premium ingredients following our traditional recipes **28 aed**

House Appetizers

Bresaola Carpaccio (D)
Thin sliced of Italian curried beef, served with parmesan shaving, rocket leaves and extra virgin olive oil **45 aed**

Bruschetta Trio (D) (N)
Fresh tomato & feta cheese / chicken pesto / anchovy & bell pepper **33 aed**

Arancini (D)
Traditional rice ball with green peas, mozzarella cheese and truffle oil, served with tomato basil sauce **33 aed**

Tempura Calamari (S)
Served with chipotli mayo **30 aed**

Crispy Shrimps (Kunafa wrap) (S)
Served with sweet chili sauce **35 aed**

Seafood Provencal
Shrimps, calamari sautéed with garlic, coriander and olive oil lemon sauce **40 aed**

Quiche & Sandwiches

(All sandwiches served with your choice of fries OR house salad)

Spinach & Feta Quiche (D) (V)
Served with tossed mix green **35 aed**

Chicken & Pumpkin Quiche (D)
Served with tossed mix green **38 aed**

Croque Monsieur (D)
Toasted loaf of bread with homemade chipotle mayo, chicken ham, béchamel and melted swiss cheese. **35 aed**

Chicken Pesto Sandwich (N)
Breast of chicken, olives panini bread, avocado, sundried tomato, rockets and pesto sauce **45 aed**

Open face Smoked Salmon Sandwich (D)
Grilled sourdough, smoked salmon, homemade creamy cheese, lemon segments, crispy capers, white onion, red radish and avocado **49 aed**

Crock Pot French Dip Beef Sandwich (D)
Slow cooked beef ribs in rich onion broth, served in crispy baguette and melted Swiss cheese **45 aed**

Vegetarian Baguette (V) (H)
Roasted seasonal vegetables, balsamic sauce, black olives and rocket leaves **35 aed**



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Pasta & More ...

Alfredo Chicken Pasta (D)
White sauce, parmesan cheese, chicken, mushroom and parmesan cheese 55 aed

Penne Arrabiata (V) (D) (S)
Spicy tomato sauce, black olives, chili flakes and parmesan cheese 49 aed

Spaghetti Bolognese (D)
Meat ball, marinara sauce and parmesan cheese 55 aed

Mushroom Truffle Risotto (D)
Risotto, button mushroom, creamy cheese sauce and truffle oil 59 aed

Seafood Saffron Risotto (D)
Risotto, shrimps, calamari, parmesan, saffron creamy sauce and red pepper 65 aed

Pizza

Pizza Margarita (V) (D) 55 aed
 Pizza Seafood (D) 75 aed
 Pizza Vegetarian (V) (D) 56 aed
 Pizza Pepperoni (D) 70 aed
 Pizza Hawaiian (S) 73 aed

(All Pizza served with parmesan cheese, oregano and olive oil)

Platters & Entrees

Premium Beef Tenderloin
Grilled beef tenderloin served with caramelized onion, potato puree, and green jumbo asparagus, braised mushroom and natural jus 75 aed

Lamb Rack
Slow cooked lamb rack with truffle mash potato and provençal vegetables 75 aed

Chicken Breast
Corn fed chicken breast with roasted vegetables, sautéed mushrooms, and beetroot mash potato, served with chicken and tarragon sauce 65 aed

Salmon Filet
Pan fried salmon fillet with warm quinoa lentil, fennel orange with parsley salad 85 aed

Sides

French Fries 10 aed
 Steamed Rice 10 aed
 Vegetables Steamed 12 aed
 Mashed Potato 12 aed
 Creamy Spinach 12 aed
 Asparagus 18 aed

Signature Dishes

Buonissimo Salad (V) (H)
Mix green, strawberry, artichoke, fresh mushroom, sweet corn, and cherry tomato with berries vinaigrettes 55 aed

Creole Salad (V) (H) (S)
Mango, red onion, chili pepper, mix lettuce, crispy pickle, and cherry tomato served with sweet chili dressing 50 aed

Burned Seafood Paella
Spanish rice, shrimps, calamari, fish, bell pepper, green peas, and Saffron tomato broth 65 aed

Surf & Turf
Grilled beef tenderloin with jumbo shrimps, served with mushroom risotto, asparagus, caramelized onion and house sauces 99 aed



"Laughter is brightest where food is best."

- Irish Proverb

