

NACHOS & CHIPS Available

Smoked Cheese Sauce, Guacamole,
Cilantro Cream, Tomato Salsa

Top it up with Minced beef

CHICKEN WINGS

Choose from:

- Honey Peri Peri
- Garlic Parmesan
- Korean Style (Gochujang)

GAMBAS AL AJILLO

Spanish Garlic Shrimps
Garlic Cheese Toast, Paprika, Parsley

EDAMAME

- Wasabi Honey
- Sweet Chili Butter
- Sea Salt



PLANT POWERED & ENERGY BOWLS

VEGAN THAI NOODLE SALAD Available

Edamame, Cucumber, Carrots,
Fermented Red Cabbage, Peanut
Crumbs, Lime, Cilantro

KALE CAESAR SALAD

Garlic Crouton, Parmesan Cheese,
Poached Egg

BITE ME

LOADED FRIES

Choose from:

- Truffle parmesan
 - Garlic Parmesan
 - Animal Fries [Bigmac Sauce, Onion Jam]
- Top it up with Beef – 10

CRAB DRAGON ROLL

Crispy Crab sticks, Roasted
Kewpie, Carrots, Ponzu Tamato

TACO SALAD BOWL

Kidney Beans, Capsicum, Avocado,
Pickled Onion, Chipotle Aioli

TRUFFLE & CABBAGE GYOZA

Yuzu Ponzu, Kaffir Lime, Crispy Garlic

LOCAL TOMATO & GRAPES

(Tomato & Peach salad)
Chili Caramel, Coconut Yoghurt, Basil,
Pistachio

LOLITA GARDEN SALAD

Mix Lettuce, Season green vegetables,
Tomato, Avocado, Olives

ADD PROTEIN

- Add Shrimp
- Add Salmon
- Add Chicken

MAIN

COURSE

SUDADO DE PESCADO CHIFA

(Chinese Peruvian Steam Fish)
Ginger Soy, Scallion Salad,
Coriander rice

POLLO GUISADO

(Mexican Braised Chicken Thighs)
Smashed Baby Potatoes, Olives, Tomato

SHORT RIBS BARBACOA

Cilantro Lime Rice, Corn, Achiote

CHICKEN KATSU BOWL

[Choose your base - Quinoa or Rice]
Charred Onion Cream, Pickled Red
Cabbage, Katsu Sauce

DESSERTS

SOPAPILLA CHEESE CAKE

Cinnamon, Dulce De Leche Ice cream,
Honey

CHURROS

3 Chocolate Marble Sauce



DRINKS

Wines

Merlot Red | Chenin Blanc |
Rose Blend

Sangrias

Red & White

SALMON TERIYAKI BOWL

[Choose your base - Quinoa or Rice]
Broccoli, Edamame, Wakame, Seaweed

COSTILLAS DE CORDERO

(Crispy Lamb Ribs)
Hummus, Mint Salsa Creole,
Gochujang Butter, Feta Crumbs

ARROZ MARISCOS

(Peruvian Seafood Rice)

WAGYU SMASHED BURGER

Onion Jam, Smoked Cheddar, Lettuce

QUESADILLAS

Choose from:

- Chicken
- Beef
- Shrimp

Guacamole, Cilantro Cream,
Tomato Salsa

FIESTA DE FRUTAS

Selection of Seasonal & Exotic Fruits

PIÑACOLADA ICE CREAM

Coconut & Muscovado Caramel,
Coconut Textures

GOSSIP Wednesdays

8 - 11 PM

Free FLOW on selected drinks & selection of 2 courses
AED 149 pp

 DIARY

 EGGS

 FISH

 SHELLFISH

 VEGAN

 VEGETERIAN

 GLUTEN

 NUTS

Micro Greens & Herbs - UNS Farms, Farmex, Al Quoz, Dubai | Tomato - Elite Agro, Pure Harvest, Abu Dhabi | Berries - Elite Agro, Abu Dhabi | Most Vegetables - IGR Farms, Abu Dhabi | Salad Leaves - UNS Farms, Al Quoz, Dubai Sea Bass, Prawns, Hamachi & Salmon - Fish Farm, Jabel Ali Freezone, Dubai | Egg Plant, Bell Peppers & Beetroot - IGR, Abu Dhabi | Mushrooms - Kinoko, Dubai | Chicken - Al Dahra Farms, Al Ain | Eggs - Arabian Farms, Dubai | Ice Cream - The Gelatist Group, Dubai | Fresh On Table, Dubai

All prices are in UAE Dirhams (AED) & include %7 municipality fee, %10 service charge & %5 VAT.