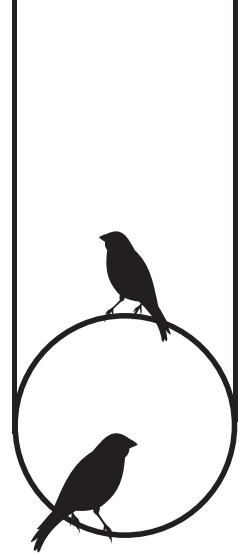


COOL NIBBLES

WHAT A GUAC 🌿	55
<i>ASIAN MASHED AVOCADO DIP: Charred Avocado, Pepper Teriyaki, Nori Chips</i>	
PLANTAIN CHIPS 🥥 🌿 🥜	45
<i>CRISPY FRIED PLANTAIN WITH KOREAN EGGPLANT DIP: Plantain chips, Bulgogi eggplant, Salsa Macha</i>	
SANDIA SALAD 🥥 🥑 🌿 🥜	60
<i>WATERMELON & CANDY TOMATO SALAD: Feta cheese, Basil cress, Balsamic Caramel</i>	
CRAB & QUINOA SALAD 🦀 🥑 🌿	60
<i>MIX CRAB & QUINOA SALAD: Sesame dressing, Avocado, Local Cress</i>	
COCO CEVICHE 🐟	75
<i>LIGHTLY CURED FRESH SEABASS: Coconut Cream, Mango pearls</i>	
WAGYU TATAKI 🌿	90
<i>CHARCOAL SEARED WAGYU RIB CAP: Lime oil, Garlic Textures, Seasonal Black Truffle</i>	
SALMON MAKI 🐟 🥑 🌿	70
<i>Avocado, Tobiko, Chive</i>	
HAMACHI MAKI 🐟 🥑 🌿	75
<i>Sweet potato, Peruvian Corn, Aji Amarillo</i>	
MUSHROOM MAKI 🍄 🥑 🌿 🥜	70
<i>Mushroom Textures, Mango, Black Truffle</i>	

🥚 - EGG | 🥛 - DAIRY | 🌾 - GLUTEN | 🥜 - NUTS | 🐟 - FISH
🦀 - SHELLFISH | 🌿 - VEGETARIAN | 🌱 - VEGAN | 🌿 - SESAME | 🔥 - WOOD FIRE

ALL PRICES ARE IN UAE DIRHAMS (AED) & INCLUDE 7% MUNICIPALITY FEE, 10% SERVICE CHARGE & 5% VAT.

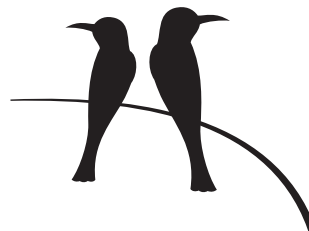


SHARING HOT NIBBLES | *FROM THE JOSPER GRILL*

- CHORIZO GYOZA** 🍳 🌿 🌱 65
CHICKEN CHORIZO JAPANESE DUMPLINGS: Fermented Garlic, Kaffir lime, Ponzu
- BABY SQUID** 🍷 🌿 70
STUFFED GRILLED BABY SQUID: Dates Gojuchang, Sesame Powder, Sorrel
- TEN-TICKLES** 🍷 🌿 🍳 75
GRILLED OCTOPUS: Potato Mousse, Chili Caramel, Chorizo
- BLACK TIGER PRAWNS** 🍷 🌿 🍳 85
FIRE ROASTED TIGER PRAWNS: Sweet chili Butter, Salsa Verde, Orange

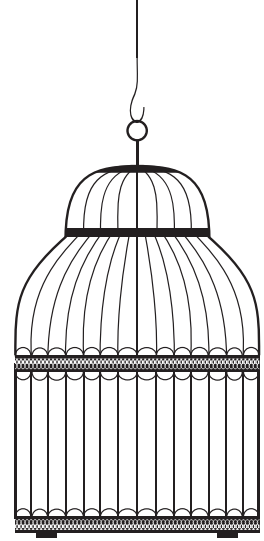
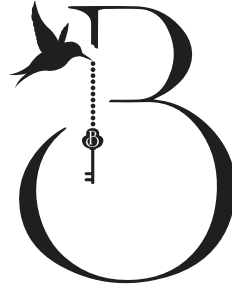
EXTRA BITES

- STREET CORN** 🍷 🌿 🏠 35
BUTTER SAUTÉED SWEET CORN: Lime, Bubu Arare, Parmesan
- PATATA BRAVAS** 🍳 🌿 35
ROASTED BABY POTATOES: Brava sauce, Chervil, Black puff rice
- VERDE** 🌿 🌱 🍳 35
GRILLED LOCAL GREEN VEGETABLES: Bulgogi sauce, Crispy Garlic, Nut Crumbles



🍳 - EGG | 🌿 - DAIRY | 🏠 - HERITAGE | 🌱 - NUTS | 🐟 - FISH | 🌿 - SESAME
🍷 - SHELLFISH | 🍳 - VEGETARIAN | 🌿 - VEGAN | 🍳 - WOOD FIRE | 🌱 - NUTS

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MORE SHARING FROM THE CHARCOAL GRILL

PORTER HOUSE STEAK 🍷 🔥	205
<i>Bone Marrow Chimichurri, Garlic bits, Herb oil</i>	
CHARCOAL BRAISED LAMB RIBS 🍷 🔥	125
<i>Goat Cheese, Maiz Grits, Salsa Creole</i>	
HERITAGE BABY CHICKEN 🏛️ 🔥 🍷	115
<i>Annatto Oil, Lemon Grass, Papaya Pickles</i>	
HAMACHI COLAR 🐟 🔥 🌿	120
<i>Aji panca, Laksa sauce, Basil</i>	
CABBAGE STEAK 🌿 🔥	105
<i>Charred Cabbage, Gochujang Bolognese, Pickled Daikon</i>	

SWEET BIRDS

BURNT UBE CHEESECAKE 🍷 🍳 🍷	75
<i>PURPLE YAM CHEESECAKE: Ube, Vanilla</i>	
EL CHAJA 🍷 🍳 🌿 🌿 🍷	70
<i>URUGUAYAN PEACH TART: Dulce de leche, Peach Sorbet, Hazelnut crumble</i>	
MUSCOVADO SORBETES 🍷 🏛️ 🌿 🌿 🌿	75
<i>UNREFINED SUGAR VEGAN ICE CREAM: Coconut, Vegan butter Crumbles, Calamansi</i>	
FIESTA PLATTER 🍷 🍳 🌿 🍷 🌿 🌿	180
<i>A MIX OF CHEFS SIGNATURE DESSERTS AND EXOTIC FRUITS</i>	

🍳 - EGG | 🍷 - DAIRY | 🏛️ - HERITAGE | 🌿 - NUTS | 🐟 - FISH | 🌿 - SESAME
 🍷 - SHELLFISH | 🍷 - VEGETARIAN | 🌿 - VEGAN | 🔥 - WOOD FIRE | 🌿 - NUTS

Disclaimer Menu/Allergen: All menus are subject to change without notice. Items on this menu may, despite the best efforts and care of our chefs, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.

Fresh products sourced locally.

Micro Greens and Herbs-UNS Farms, Farmex, Alquoz, Dubai / Tomato-Elite Agro, Pure Harvest, Abu Dhabi / Berries-Elite Agro, Abu Dhabi / Most of the vegetables-IGR Farms, Abu Dhabi / Salad Leaves - UNS Farms, Alquoz, Dubai / Sea Bass, Red Snapper 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 Gelalist Group, Dubai / Fresh on Table, Dubai

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