

DUBAI RESTAURANT WEEK

2 Courses AED 95 | 3 Courses AED 150

STARTERS

SWEET POTATO HUMMUS

Pearl Millet, Peanuts, Arbequina Olive Oil, Sourdough (N)(VE)

CRISPY QUINOA & SNAP PEAS SALAD

Yarra Valley Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)

SEAFOOD CEVICHE

Gulf of Oman Yellow-fin Tuna, Marinated Local Squid, Torched Tiger Prawns, Slow-cooked Indian Ocean Octopus, Arabian Gulf Clams, Bergamot, Aji Amarillo, Leche de Tigre (S)

MAINS

ORECCHIETTE VERDE

Sauce of Spinach, Puree of Khobez خببز , Homaid حميض , and Seedaf سيداف , Romanesco, Home-made Salted Ricotta, Parmigiano-Reggiano (D)(V)

SEAFOOD BLACK RICE

Grilled Scallops, Mussels, Local Clams, Venere Black Rice (D)(S)

12-HOUR BRAISED LAMB

Creamy Polenta, Crispy Sunchoke, Rosemary and Seedaf سيداف (D)(GF)

DESSERT

VANILLA RICE PUDDING

Poached Apricot, Pecan Nuts, Cold Citrus & Black Lime لومي Sabayon (D)(N)(V)

BOGA



**DUBAI
RESTAURANT
WEEK**

25 MAR - 10 APR

(A) Alcohol (D) Dairy (V) Vegetarian (VE) Vegan (GF) Gluten Free (N) Nuts (S) Shellfish

Menu is not subject to discounts. Prices are inclusive of 5% VAT and subject to 7% Authority Fee.