SUMMER RESTAURANT WEEK 2023

From 18th to 27th of August | 6pm to 10pm | 3 courses DINNER AED 250 PP

HOME-MADE "PAN CON ALLIOLI"

STARTER (Choice of One)

BURRATA & TOMATO CARNIVAL SALAD
Six Local Tomato Varieties, Raspberry Vinaigrette, Arbequina Olive Oil, Pistachio (D)(N)(V)

AL-ÁNDALUS BEEF TARTARE
Local Mint, Roasted Almond, Aubergine Chips, Citrus Mayo (D)(N)

FRIED CALAMARI 'A LA ANDALUZA'
Rosemary, Confit Allioli, Lemon Wedge

MAIN (Choice of One)

BOCA-TOUILLE
Roasted Vegetables, Balsamic Glazed Red

SEARED GULF OF OMAN HALIBUT
Sardine & Caviar Beurre Blanc, Salt-Cured Local Octopus, Potato Mousseline (D)(GF)

12-HOUR BRAISED LAMB
Creamy Polenta, Crispy Sunchoke (D)(GF)

DESSERT (Choice of One)

PISTACHIO KUNAFA ROLLS
Turkish Pistachio Ganache, Black Lime & Rose Sorbet (D)(N)(V)

SAFFRON AND TONKA CREMA CATALANA
Vanilla Ice Cream, Berries Compote (D)(V)(GF)

WATER

BE-WTR
House Filtered Water

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