

DUBAI RESTAURANT WEEK 2024

From 26th of April to 12th of May | 6pm to 10pm | 3 courses DINNER AED 250 PP

SOURDOUGH RYE BREAD

Eggplant Alioli (V)

ICE PACKED MANZANILLA OLIVES

Pitted Spanish Manzanilla Olives Stuffed with Lemon & Calamansi, Orange Zest (GF)(VE)

STARTER *choice of one*

STRACCIATELLA & AUBERGINE CAVIAR

Zaalouk, Pomegranate, Blueberries, Local Zucchini (GF)(D)(V)

BEEF TONATO TARTAR

Tuna Emulsion, Crispy Capers, Pearl Onion, Croissant Toast (D)

HUEVOS ROTOS

Fried Potatoes, Local Free-Range Eggs, Smoked Speck, Caramelized Onion, Piquillo Emulsion (GF)

MAIN *choice of one*

GREEN SPELT RISOTTO

Spinach, Broccoli, Pistachio & Manchego Crumble (V)(D)

GRILLED OCTOPUS

Fava Bean Purée, Spirulina and Red Cabbage "Caviar", Tangy Chicken Jus (GF)(S)

BEETROOT QUINOTO & DUCK BREAST

Free-Range Duck, Creamy White Quinoa, Local Beetroot, Samphire Pesto, Revived Milk Ricotta (D)(GF)

DESSERT *choice of one*

COCONUT ARROZ CON LECHE

Slow Cooked Rice Pudding, Blood Orange Sorbet, Cardamom Tuile, Saffron Gel (VE)

PISTACHIO KUNAFI ROLLS

Caramelized Walnuts Ganache, Emirati Honey, Pistachio Ice Cream (V)(D)(N)

WATER

BE-WTR

House Filtered Water