# **DUBAI RESTAURANT WEEK DINNER MENU**



From 9th to 25th of May I 3 Courses AED 250 per person

## **HOME-MADE RYE SOURDOUGH**

Eggplant Allioli (V)

# **STARTER** choice of one

## **CAULIFLOWER HUMMUS**

Capsicum Relish, Dehydrated Tomatoes, Regañá (VE)

### **SMOKED DUCK BREAST**

Almond Ajoblanco, Dates Sorbet, Grapes, Nasturtium (GF)(N)

#### **GAMBAS AL AJILLO**

Portobello Mushroom, Prawn Alioli on Toast (S)

# MAIN choice of one

### **BRAISED LAMB SHOULDER**

Celeriac Puree, Chimichurri (GF)(D)

## **FRIED OCTOPUS**

Purple Potato, Paprika Vinaigrette (GF)

#### **GRILLED EGGPLANT**

Smoked Burrata, Kimchi Romesco, Hazelnut, Spring Onion (GF)(V)

# **DESSERT** choice of one

#### **VEGAN PASSION FRUIT PANNACOTTA**

Al-Ain Red Fruits, Dark Chocolate Sand, Mango Gummy (GF)(VE)

#### STICKY TOFFEE DATES PUDDING

Bateel Organic Dates, Salted Caramel, Pineapple & Vanilla Ice Cream (VE)(D)

# **WATER**

#### **BE-WTR**

House Filtered Water

