

BUSINESS LUNCH

Tapas

additional 30
for each tapa

PADRÓN PEPPERS GF VE N

sea salt, romesco

PATATAS BRAVAS GF V

spicy brava tomato sauce, alioli, crunchy garlic oil

TORTILLA DE PATATAS GF V

Al-Ain eggs, confit onion, eggplant alioli

TORTILLITA DE CAMARONES S

Mediterranean baby shrimp fritters, lemon

BEEF CROQUETAS D

cecina, green chili, alioli

Starters

CAULIFLOWER HUMMUS VE

semi-crudités, capsicum relish, regañá crispy bread

SNOW PEA SALAD GF V

Abu Dhabi goat cheese, chicory, mustard dressing, pomegranate, crispy quinoa

GRILLED EGGPLANT GF D V N

whipped stracciatella, romesco, hazelnut, spring onion

SWEETCORN COLD SOUP GF VE

cauliflower, baby carrot, radish, cherry tomato, baby corn

HUEVOS ROTOS GF D

Al-Ain eggs, cassava chips, chorizo, smoked piquillo labneh

KINGFISH CEVICHE GF Arabian Gulf

coconut tiger's milk, green beans, charred sweet potato, chives oil

Monday to Thursday 12pm to 3:30pm
2 Courses 120 | 3 Courses 145

Mains

BEETROOT QUINOTTO GF D V N

salicornia pesto, pumpkin seeds dukkah

LOCAL MUSHROOM PÂTÉ V D N Abu Dhabi

confit leek, nutty vinaigrette, crispy bread

TIGER PRAWNS AL AJILLO S Indian Ocean

chili garlic, potato mousseline, thyme focaccia

OCTOPUS GF N Atlantic single-line.+30

adobo marinade, almond ajoblanco, black olive, sauce vierge

STEAK BURGER D Australian Pasture Raised . .+50

idiazabal cheese, piquillo emulsion, piparra, fries

CORN FED CHICKEN BREAST GF Spain

chilindron sauce, pickled pearl onion, chicken jus, sunchoke

BRAISED LAMB SHOULDER GF D Australian

celeriac, barbecue glaze, pickled cucumber

BEEF CHEEK GF Australian+40

mashed cauliflower, red wine glaze, chives

Desserts

CAMEL MILK FLAN GF D V Sharjah

vanilla, dulce de leche ice cream

LEMON VEGAN PANNACOTTA GF VE

Al-Ain berries, bergamot gel, crispy passion fruit

STICKY TOFFEE DATES PUDDING D V

organic Bateel dates, salted caramel, yoghurt ice cream

PAN CON CHOCOLATE & ACEITE

B corp chocolate mousse, stale bread, extra virgin olive oil & sea salt

RICE PUDDING D V

speculoos powder, vanilla, sour cherry

ICE CREAMS AND SORBETS

Home-made

Beverage

WINE 45
house white, rosé, orange, red

Non-Alcoholic

APERITIVO TIME 39
spiced torres sangre de toro - soda

TOMATO TEA SPRITZ 39
tomato cordial - assam tea - lemon - soda

SPARKLING TEA 43
saicho, jasmine, China

WILD IDOL, 0%, SPARKLING, GERMANY..55