STARTERS

ARABIAN MEZZE PLATTER Hummus [V], moutabal [V], tabouleh [G][V], baba ghanoush fattoush [G][V], hot mezze, kibbeh, cheese & spinach fatayer	
HOT MEZZE PLATTER Cheese fatayer [G][D][V], spinach fatayer [G][N][V], Lamb kibbeh, meat fatayer [N][G]	48
CHICKEN WINGS [G][S] Chili sauce / BBQ Sauce	68
SHARING PLATTER [G][S] Polti samosa, jalapeño & cheese poppers, mozzarella sticks, fried shrimps	68
NACHO PLATTER Choice of chicken, shrimp, or beef	56
MEATBALL Spicy tomato sauce, cheese salsa, BBQ sauce	45
BREADED FRIED SHRIMP Lemon tartar sauce, avocado salsa	38
FAT CHIPS Cajun potato wedges, crispy turkey bacon, BBQ Sauce, sour cream, Cheddar	38
LOADED FRIES Cheese sauce, tomato salsa, turkey bacon, jalapeño, sour cream, spring onion	40
CHEESE PLATTER [D][G][V] Selection of European cheeses, dried fruits, grapes, crackers fruit chutney	65 s,
CURLY FRIES [D][G][V] Crispy seasoned curly fries	26
WAFFLE FRIES Crispy seasoned waffle fries	26
FALAFEL BASKET [V][N] Fresh za'atar marinated tomatoes, tahini, and parsley	31
CHICKEN SATAY [C][T][V] Spicy peanut sauce & mango salsa	66
JALAPEÑO POPPERS [V][D][G][SP] Peri-peri sauce	58
CHEESY GARLIC BREAD [D][G][V] Toasted garlic baguette with or without melted cheese	36

SALADS

CLASSIC CAESAR [G][E] Romaine lettuce, beef bacon, croutons,	68
parmesan, anchovies with grilled chicken breast with grilled prawns	73 82
CAPRESE [D][N] Buffalo mozzarella, heirloom tomato, basil pesto, Balsamic reduction	73
SHRIMP AVOCADO SALAD [CR] Lemon, coriander, chives, cherry tomato, onion, mustard, ol oil	80 ive
GREEK SALAD [D] Cucumber, color capsicum, onion, heirloom tomato, feta cheese	73
SANDWICHES & BURGERS	
PANINI DI CAPRESE [D][G] Fresh mozzarella, panini bread, plum tomato, basil leaves, pesto, grilled cherry tomato, steak fries	57
FOCACCIA CLUB [G] Focaccia bread, tomato, grilled chicken, turkey ham, egg, lettuce, French Gruyère, waffle fries	73
MAXI CHICKEN [G][N][S] Sesame baguette, sautéed chicken, mushroom, mixed peppers, onion, cheese salsa, guacamole, lettuce, jalapeño, curly fries	72
FALAFEL WRAP [G][D][V] French fries, pickle, wild rocca leaves	46
SHAWARMA WRAP [G][D][V] Garlic sauce, pickle, wild rocca leaves, French fries (Spicy / not spicy)	48
CIABATTA PHILLY STEAK [G][M] Mixed peppers, French Gruyère, sautéed onion, mushroom mustard, mayonnaise, gherkins, fries	75
WAGYU BEEF BURGER Brioche bun, sautéed onion, mushrooms, French Gruyère, steak fries	99
CHEF BELAL SIGNATURE BURGER [B][D][G][SP][S] Double beef patties, crispy onion nest, pepper jack, jalapeñ jam, rocket, chipotle aioli, signature onion & smoke pickle b	

PIZZAS

MARGHERITA CLASSICA [D][G] Mozzarella, basil, San Marzano sauce, olive oil	72
QUATTRO FORMAGGI [D][G][V] Mozzarella, gorgonzola, Parmesan, provolone	77
FUNGHI E TARTUFO [V][G][D][M] Truffle cream, mushrooms, spinach, mozzarella, Parmesan	71
FRUTTI DI MARE PICCANTE [SF][G][D][SP] Shrimp, calamari, mussels, garlic oil, chili flakes, mozzarella, parsley	96
CAPRICCIOSA CLASSICA [C][M][D][G] Chicken, mushrooms, olives, artichokes, mozzarella, San Marzano sauce	77
DIAVOLA [B][G][D][SP][S] Spicy beef salami, roasted chilli, mozzarella, rocket, Parmes	84 an
VESUVIO ROSSO [B][G][D][SP] Beef sausage, chilli oil, spicy tomato sauce, buffalo mozzare oregano	81 ella,
PASTAS	
SPAGHETTI BOLOGNESE [G] Parmesan, basil leaves	72
TAGLIOLINI AL OLIO [G] Tagliolini, seafood bisque, clams, shrimps, mussels, parsley, Parmesan, olive oil	72
PESTO DI POLLO TAGLIATELLE [D][G] Creamy pesto, grilled chicken, basil leaves	68
	77
Creamy pesto, grilled chicken, basil leaves LASAGNA AL-FORNO [G][D] Lasagna, tomato sauce, white sauce, mozzarella, Parmesan,	77

SPECIALTY GRILLS

KING PRAWNS [S] Cajun parsley, cherry tomato, lemon, cajun mayonnaise	125
SEAFOOD PLATTER Lobster, seabass, prawns, calamari, lemon wedge, lemon parsley sauce	190
GRILLED SALMON Asparagus, grilled cherry tomato, lemon butter sauce	127
ARABIAN MIX GRILL Shish tawook, shish kebab, lamb chops, steak fries	127
LEMON CHICKEN [G][M][D] Garlic, chunk mashed potato , baby carrot, snow beans	74
ASIAN SPECIALS	
LOBSTER BIRYANI Served with raita, pap pad, Indian pickles	103
LAMB NIHARI Lamb, masala gravy, naan or steam rice	78
STIR-FRIED BEEF Shredded beef, mixed seasonal vegetables, soy sauce, reseame	72 pasted
CHILI PRAWNS Chili sauce, chili vinegar, soy sauce, jasmine rice	85
HEALTHY DINING	
COTTAGE CHEESE, AVOCADO [D]	45
QUINOA FRUIT SALAD [V]	38
QUINOA TABOULEH [V]	42
Parsley, mint, tomato, burgul, olive oil, lemon juice	
Parsley, mint, tomato, burgul, olive oil, lemon juice GLUTEN-FREE PENNE DI GRAGNANO ARRABIATA [V] Spicy tomato sauce	67
GLUTEN-FREE PENNE DI GRAGNANO ARRABIATA [V]	67 76

DESSERTS

SNICKER CHEESECAKE [D][G] Passion fruit cream, mango sauce	35
BAKED CHEESECAKE [D][G] Passion fruit cream, mango sauce	40
TIRAMISU [D][G] Mascarpone cheese, lady fingers biscuit, espresso, grated chocolate	40
WARM CHOCOLATE CAKE [D][G] Dark chocolate cake, warm chocolate sauce, vanilla ice crea	40 am
CRUNCHY WALNUT BROWNIE [D][G][N] Milk chocolate chantilly, caramelized walnuts	40
SEASONAL FRUIT SALAD [V]	36
SEASONAL SLICED FRUITS [V]	35

SOFT DRINKS

SOFT DRINKS Coca-Cola, Diet Coke, Sprite, ginger ale, soda water, tonic water		22
WATER	S	L
STILL Harrogate Airo	22 14	35 22
SPARKLING Harrogate	22	35
CHILLED JUICES Apple, orange, mango, pineapple, tomato		30
ENERGY DRINKS Red Bull		44
HOT BEVERAGES		
TEA Earl grey Chamomile		30 30
COFFEE American Espresso Double espresso Cappuccino Café latte		30 30 35 30 30
MOCKTAILS & SHAKES		
TROPICAL SUNSET COOLER Pineapple juice, orange juice, soda		35
COCONUT LIME FIZZ Coconut cream, lime juice, soda		35
LAVENDER BLUEBERRY LEMONADE Blueberries, lemon juice, soda		35
FRUITY FREEZE (FRUITY FLAVORED SLUSH Passion, strawberry, watermelon, peach, lime, pomegranate, or banana colada	HY)	35
SHAKES Chocolate, vanilla, strawberry, or banana		35

ALCOHOLIC BEVERAGES

Bottled Beers and Cider

Heineken San Miguel Sol		36 36 36
Corona Extra Savannah Cider		36 42
Draught Beer		
Amstel		40
Wines by the Glass	150ml	Btl
CHAMPAGNE & SPARKLING		
Lanson Le Black Label Brut France, Champagne	80	350
Rocca dei Forti, Prosecco DOC Spumante Italy, Cantine Tongi	35	120
Rocca dei Forti, Prosecco DOC Rosé Italy, Cantine Tongi	36	125
WHITE		
Chateau Rousseau Bordeaux Blanc France, Bordeaux	32	115
Casa Solis Chardonnay Chile,Central Valley	32	115
ROSÉ		
Domaine Tropez Sand Tropez IGP Rosé France, Côtes de Provence	32	115
RED		
Chateau Rousseau Bordeaux Rough France, Bordeaux	32	115
Casa Solis Merlot Chile,Central Valley	32	115
SWEET & FORTIFIED		
Ricossa Moscato d' Asti Italy, Piedmonte	40	145
Bestue Otto El Mielero Spain, Arragon	45	180
Taylors SP Ruby	45	195
Sandeman Don Fino Sherry	35	160

Wine Bottles

RED

D de Dauzac France, Bordeaux	140
Louis Jadot Beaujolais-Villages Combe Aux Jacques France, Burgundy	260
Maxwell Orchard Cabernet Sauvignon Australia, Mclaren Vale	200
Nederburg Baronne Cabernet ,Shiraz South Africa, Paarl	155
WHITE	
Louis Moreau, Petit Chablis France, Burgundy	210
La Marca Pinot Grigio Italy, Venezie DOC	175
The Next Big Thing Chardonnay Australia, Barossa Valley	175
Oyster Bay Chardonnay New Zealand, Marlborough	195
ROSÉ	
Sancerre Rose Domaine Millet France, Loire Valley	235
Shooters	
JAGER BOMB Jägermeister, Redbull	40
SPRING BOKKIES Peppermint liqueur, Amarula	40
BABY GUINNESS Kahlúa, Baileys	40
DOODOO SHOT Vodka, lemon, tabasco, olive brine, salt	40
BLUE KAMIKAZE Vodka, blue curacao, lemon	40
B52 Kahlúa, Baileys, Cointreau	40

Classic Cocktails

MARGARITA (classic, frozen) Tequila, triple sec, lime juice	45
MOJITO (classic) White rum, lime, soda	45
PIÑA COLADA (classic, frozen) White rum, coconut cream, pineapple juice	45
TOM COLLINS Gin, lemon juice, soda	45
LAVENDER LEMON DROP Vodka, lemon juice, triple sec	45
BLUE LAGOON Vodka, curacao	45
Signature Cocktails	
PAINKILLER Dark rum, pineapple juice, orange juice, coconut cream	45
PEACHY KEEN Vodka, peach schnapps, lemon juice, soda	45
SUNSET SPRITZ Aperol, vodka, orange juice, prosecco or soda	45
FROZEN RASPBERRY LEMONADE Vodka, lemon juice, raspberries	45
DRAGON'S BREATH Spiced rum, lime juice, grenadine, cinnamon powder, sugar cube, overproof rum	45
LAVA LAMP COCKTAIL Vodka, grenadine, orange juice, blue curacao, coconut oil colive oil	45 or

Spirits

SINGLE MALT WHISKY Glenmorangie Original Glenmorangie 18 Y.O The Macallan 12 Y.O The Macallan 15 Y.O The Macallan 18 Y.O Glenfiddich 12 Y.O Glenfiddich 15 Y.O	30 ml 52 90 55 125 145 45 52
BLENDED WHISKY Highland Queen Chivas Regal 12 Y.O Chivas Regal 18 Y.O Johnnie Walker Black Label Johnnie Walker Gold Label Johnnie Walker Platinum Label Johnnie Walker Blue Label John Jameson	35 45 80 45 80 115 150 45
BOURBON / AMERICAN WHISKEY Jack Daniel's Canadian Club Maker's Mark Elijha Craig	39 45 50 40
BRANDY Klipdrift Three Barrels	30 30
COGNAC Hennessy VS Hennessy VSOP	60 60
GIN Stretton's Original Bombay Sapphire Monkey 47 Hendricks Gordons Gordons Pink	35 38 70 55 38 35
VODKA Russian Bear Russian Standard Tito's Handmade Texan Absolut Ciroc	35 35 40 35 60

RUM Hawaiian White	30
Bacardi White	30
Bacardi Oakheart	40
Captain Morgan Spiced	40
Captain Morgan Dark	35
Ron Zacapa 23	90
Ron Zacapa XO	65
Malibu	35
TEQUILA	
El Charro	35
Patrón Silver	60
Patrón Reposado	70
Patrón Anejo	70
Patrón XO Café	60
APERITIFS / LIQUEURS	30ml
Jagermeister	45
Amarula	40
Aperol	40
Archers Peach Schnapps	40
Campari	40
Chambord	45
Cointreau	50
Baileys	40
Bols Peppermint	40
Amaretto Disaronno	40
Drambuie	40 40
Frangelico Fernet Branca	40
Galliano	45
Grand Marnier	50
Kahlua	40
Limoncello	40
Luxardo	40
Martini Bianco	40
Martini Rosso	40
Martini Extra Dry	40
Midori	40
Pimms	40
Pernod Ricard	40 40
Southern Comfort	40
Teichenne Butter Scotch	40
Tia Maria	40

Contains [A] Alcohol [D] Dairy [E] Egg [F] Fish [G] Gluten (N) Nuts [MS] Mustard [SH] Shellfish [SD] Seed [S] Spicy [SY] Soya [CR] Crustacean [*][GF] Gluten-Free [V] Vegetarian.

Please get in touch with your server who can recommend you dishes to suit food allergies.

Vaccari Sambuca

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