



COLD APPETISERS

Classic Caesar salad (E-G)

Baby gem, Caesar dressing, croutons, anchovies, shaved Parmesan with chicken with prawns (CR)

Greek salad (D)

Cucumber, gem lettuce, feta cheese, olive, oregano, onion, lemon vinegar dressing

Mezze individual

Hummus (V)
Moutabal (V)
Tabouleh (G) (V)
Baba ghanoush (V)
Fattoush (G) (V)

SOUPS

Arabian lentil (G-V)

Croutons, lemon wedge

Soup of the day

Please ask the waiter

HOT STARTERS

54	Arabian mezze platter	65
64	Hummus (V), moutabal (V), tabouleh (G) (V), baba ghanoush (V), fattoush (G) (V), hot mezze, kibbeh, cheese & spinach fatayer	
71		
54	Hot mezze	21
	Cheese sambousek (G) (D) (V), spinach fatayer (G) (N) (V), lamb kibbeh and meat sambousek (N) (G)	
21	Chili chicken wings (G-SP)	59
	Chili sauce	

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SIGNATURE STEAK

In the mid-15th century, when steak as a concept was born (from the Scandinavian steik or Middle English stickna), Chef Kattan in 2025 undertook an extensive global study across butchery tables, to select the finest cuts for The Foundry. The result is a curated menu of bold meats, complemented by artisanal butter selections and fresh-baked French and Italian breads, setting the tone for an elegant meat-forward dining experience.

We are prepared for your memorable dining experience at The Foundry Abu Dhabi.

- *Belal M. Kattan, Director of Culinary & Beverage, Southern Sun Abu Dhabi*

SHORT LOIN

Porterhouse (B - GF) **249**
USDA Premium 450 gms

T-bone (B - GF) **229**
USDA Premium 450 gms

TENDERLOIN

USDA Premium (B - GF) **204**
250 gms

Australian (MB 8-9) (B - GF) **324**
250 gms

SIRLOIN

South African (B - GF) **161**
230 gms

USDA Premium (B - GF) **276**
230 gms

Australian (MB 8-9) (B - GF) **304**
230 gms

RIBEYE

USDA Premium (B - GF) **204**
230 gms

Australian (MB 9+) (B - GF) **329**
230 gms

TOMAHAWK

Tomahawk **good for two* (B - GF) **610**
Australian 1 kg

SIDES (CHOOSE 2)

Asparagus
Brussels sprouts
Green beans
Sautéed baby potato
Pomme purée

SAUCES (CHOOSE 1)

Shallot wine sauce
Béarnaise sauce
Pink pepper sauce
Mushroom sauce



SANDWICHES & BURGERS

Falafel wrap (G - D - V)

French fries, pickle, wild rocca leaves

Shawarma wrap (G - D)

Garlic sauce, pickle, wild rocca leaves, French fries (Spicy / not spicy)

Panini di caprese (G - D)

Fresh mozzarella, panini bread, plum tomato, basil leaves, pesto, grilled cherry tomato, steak fries

Ciabatta Philly steak (G - M)

Mixed peppers, French Gruyère, sautéed onion, mushroom, mustard, mayonnaise, gherkins, fries

Focaccia club (E - G)

Focaccia bread, tomato, grilled chicken, turkey ham, egg, lettuce, French Gruyère, waffle fries

Chef Belal signature burger (B - D - G - SP - S)

Double beef patties, crispy onion nest, pepper jack, jalapeño jam, rocket, chipotle aioli, signature onion & smoke pickle bun

Wagyu beef burger

Brioche bun, sautéed onion, mushrooms, French Gruyère, steak fries

Classic Chicken Mayo Pocket (G - D - S)

Tender chicken with wasabi mayonnaise, Thai chili sauce, pickle cucumber and crisp lettuce

PIZZAS

39 Margherita classica (V - G - D) 60

Mozzarella, tomato sauce, basil, olive oil

39 Quattro formaggi (G - D) 60

Mozzarella, gorgonzola, Parmesan, provolone

59 Funghi e tartufo (V - G - D - M) 71

Mozzarella, truffle cream, mushrooms, spinach, Parmesan

64 Capricciosa classica (C - M - G - D) 74

Mozzarella, chicken, mushrooms, olives, artichokes, San Marzano sauce

64 Diavola (B - G - D - SP - S) 74

Mozzarella, spicy beef salami, roasted chili, rocket, Parmesan

64 Vesuvio rosso (B - G - D - SP) 74

Buffalo mozzarella, beef sausage, chili oil, spicy tomato sauce, oregano

69 Frutti di mare piccante (G - S - D) 79

Mozzarella, shrimp, calamari, clams mussels, garlic oil, chili flakes, parsley

79

69

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ITALIAN SPECIALTY

Spaghetti bolognese (G)

Spaghetti, beef with tomato sauce and herbs, Parmesan, basil leaves

Tagliolini al olio (G - D - S)

Tagliolini, seafood bisque, clams, shrimps, mussels, parsley, Parmesan, olive oil

Pesto di pollo tagliatelle (G - N - D)

Creamy pesto, grilled chicken, basil leaves

Lasagna al-forno (G - D)

Mozzarella, parmesan, basil leaves, mixed herbs, tomato sauce, white sauce

Mushroom risotto (D - M)

Parmesan, basil

Risotto trio gamberetti (S)

Seafood bisque, shrimps, Parmesan, basil

MAIN COURSE

64	Lemon chicken Garlic, chunk mashed potato, snow beans, baby carrot	64
74	King prawns Cajun parsley sauce, cherry tomato, lemon, cajun mayonnaise	105
59	Grilled salmon Asparagus, grilled cherry tomato, lemon butter sauce	105
64		
59		
64		

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ASIAN SPECIALS

Chili prawns

Chili vinegar, soy sauce, jasmine rice

Thai chicken curry (S - N)

Vegetables, lemon grass, jasmine rice

Biryani of your choice

Chicken

Lamb

Shrimp

Vegetable

Served with raita, papad, Indian pickles

Classic butter chicken

Rich gravy, honey, basmati rice

Smokey-flavored chicken handi

Pakistani-style chicken, garlic naan, mint sauce

Mutton kadai

Tomato gravy, mint sauce, naan bread

70

64

64

64

64

64

60

60

69

HEALTHY DINING

Gluten-free penne arrabiata (V)

Spicy tomato sauce

Thai vegetable curry (V)

Baby corn, bok choy, asparagus, mushrooms, Thai green curry sauce, coconut milk, Thai herbs, jasmine rice

67

56

DESSERTS

Baked cheesecake (D - E - G)

Passion fruit cream, mango sauce

35

Crunchy walnut brownie (D - E - G - N)

Milk chocolate chantilly, caramelised walnuts

35

Seasonal fruit plate with berries (V)

Fruit salad (V)

48

34



- Healthy Dish

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SOFT BEVERAGES

Soft drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic water, Soda water

Energy drink

Red Bull

Chilled juices

Orange, pineapple, mango, tomato, cranberry

WATER

STILL

Harrogate

Airo

Small

22

14

Large

35

22

SPARKLING

Harrogate

22

35

HOT BEVERAGES

Tea

Earl Grey, Chamomile

30

Coffee

Americano, Espresso, Double Espresso, Cappuccino, Café Latte

30

MOCKTAILS AND SHAKES

22

Tropical sunset cooler

Pineapple juice, orange juice, soda

35

44

Coconut lime fizz

Coconut cream, lime juice, soda

35

27

Lavender blueberry lemonade

Blueberries, lemon juice, soda

35

Fruity freeze *(fruity flavored slushy)*

Passion, strawberry, watermelon, peach, lime, pomegranate, banana colada

35

Shakes

Chocolate, vanilla, strawberry, or banana

35



BOTTLED BEERS / CIDER

Heineken	36
San Miguel	36
Sol	36
Corona Extra	36
Savannah Dry	42

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

	150ml	Btl
Lanson Le Black Label Brut France, Champagne	80	275
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

	150ml	Btl
ROSÉ Domaine Tropez Sand Tropez IGP Rosé France, Côtes de Provence	32	115

RED

Chateau Rousseau Bordeaux Rough Chile, Central Valley	32	115
Casa Solis Merlot Chile, Central Valley	32	115

SWEET & FORTIFIED

	6cl	Btl
Ricossa Moscato d' Asti Chile, Central Valley	40	145
Bestue Otto El Mielero Chile, Central Valley	45	180
Taylors SP Ruby	45	195
Taylors SP Tawny	45	195
Sandeman Fino Sherry	30	115
Sandeman Don Fino Sherry	35	160



SIGNATURE COCKTAILS

Aperol Spritz

Aperol, Prosecco, soda water

Bellini

Prosecco, peach puree

Gimlet

Gin, Lime juice, sugar syrup

Bloody Mary

Vodka, tomato juice, Worcestershire sauce, tabasco

Long Island Iced Tea

Rum, vodka, gin, tequila, blue curacao, lemon juice, Red Bull

SHOOTERS

Jager bomb

Jägermeister, Red Bull

Spring bokies

Peppermint liqueur, Amarula

Baby guinness

Kahlúa, Baileys

Blue Kamikaze

Vodka, blue curacao, lemon

B52

Kahlúa, Baileys, Cointreau

CLASSIC COCKTAILS

Margarita (Classic or Frozen)

Tequila, triple sec, lime juice

Mojito (Classic)

White rum, lime, soda

Old Fashioned

Bourbon whisky, brown sugar, angostura bitters

Tom Collins

Gin, lemon juice, soda

Cosmopolitan

Vodka, triple sec, cranberry juice, lime

Martini

Gin or vodka, dry vermouth

45

45

45

45

45

40

40

40

40

40

45

45

45

45

45

45



SPIRITS

	30ml		30ml		30ml
Glenmorangie Original	52	Gin	35	Aperitifs	45
Macallan 12 Y.O	55	Stretton's	38	Jagermeister	40
Glenfiddich 12 Y.O	45	Bombay Sapphire	55	Amarula	40
Glenfiddich 15 Y.O	52	Hendricks	38	Aperol	40
		Gordons	35	Campari	45
		Gordons Pink		Chambord	50
Blended Whiskey				Cointreau	40
Highland Queen	35	Vodka		Amaretto Disaronno	40
Chivas 12 Y.O	45	Russian Bear	35	Frangelico	50
Chivas 18 Y.O	80	Russian Standard	40	Grand Marnier	40
Johnny Walker Black	45	Tito's Handmade	35	Kahlua	40
Jameson	45	Absolue		Limoncello	40
				Martini Bianco	40
Bourbon / American Whiskey		Rum		Martini Rosso	40
Jack Daniels	39	Hawaiian White	30	Martini Extra Dry	40
Canadian Club	45	Bacardi White	40	Midori	40
		Bacardi Oak Heart		Pimms	40
Brandy				Pernod	40
Klipdrift	30	Tequilla		Ricard	40
Three Barrels	30	El Charro	35	Southern Comfort	40
		Patrón Silver	60	Vaccari Sambuca	50
Cognac		Patrón Reposado	70		
Hennessy VS	60	Patrón Añejo	70		
Hennessy VSOP	60				