SNACKS

Yuca Churros (E) (V) — 75
Manchego, Truffle Aioli

Guacamole & Chips (GF) (V) — 70
Yuca, Corn, Plantains, Sweet Potato, Guacamole

Padrón Peppers (GF) (E) (V) — 65
Amalfi Lemon Aioli, Parmesan

CEVICHE BAR

Ceviche Criollo (SF) (R) (CS) — 125
Hamachi, Passion-Mango Sorbet

Smoked & Cured Seabass Tiradito (SF) (R) (CS) — 125
Amalfi Lemon Aioli, Micro Salad, Avocado, Rice Cracker

Bluefin Tuna Aguachile (SF) (R) (CS) * — 135
Grape Dressing

Maison Rougié Scallop Crudo (GF) (SE) (S) (R) ** — 165
Mandarin Tiger Milk, Mango, Trout Roe

TACO BAR

Tacos de Birria (S) — 135
Wagyu Short Rib, Pineapple Salsa, Smoke Mayo, Tortilla

Tacos de Palta (DF) (VG) — 85
Avocado, Black Bean Sauce

Tuna Chipotle & Jalapeño (E) (SF) (SE) (S) — 115
Yellowfin Tuna, Habanero Salsa, Nori Tortilla

Salmon & Smoked Goma (E) (SF) (SE) (S) — 105
Label Rouge Salmon, Sesame Dressing, Nori Tortilla

PLATOS PEQUEÑOS

COLD

Maria Salad (E) (SE) (LS) (V) — 115
Napa Cabbage, Sweet Potato, Quinoa, Corn

Tuna Tartare & Crispy Rice (E) (SE) (SF) (R) (CS) — 95
Chilli Morita

Watermelon & Aged Feta Cheese (GF) (N) (V) — 125
Raspberry Granita, Macadamia, Basil

Pomelo Salad (GF) (N) (VG) — 95
Mizuna, Mint, Pomegranate, Pistachio, Lime Dressing

HOT

Pulpo al Olivo (E) (GF) (SF) (DF) — 145
Grilled Octopus, Tapenade, Andean Potatoes

Toro Prawns (SF) — 135
Argentinian Prawns, Toro Sauce

Mazorcada (E) (MU) (SF) (S) ** — 185
Wagyu, Corn, Shoestring Potatoes, Stracciatella, Black Truffle

Summer Calamari (E) (MU) (SF) — 115
Patagonian Squid, Seaweed, Lemon Aioli, Manchego

Aji Amarillo Okonomiyaki (E) (SE) (SF) — 95
Bonito Flakes, Bravas Mayo, Yellow Chili Aioli

Half Board Supplement: AED 200 per adult / AED 100 per child when ordering from the adult menu.
* Additional Supplement Of Aed 60 | ** Additional Supplement Of Aed 120
SIGNATURE DISH (**GF**) GLUTEN FREE (**DF**) DAIRY FREE (**E**) CONTAINS EGG (**MU**) CONTAINS MUSTARD (**N**) CONTAINS NUTS (**SE**) CONTAINS SESAME (**SF**) CONTAINS SEAFOOD (**S**) CONTAINS SOY (**R**) RAW (**LS**) LOCALLY SOURCED (**CS**) CERTIFIED SUSTAINABLE (**V**) VEGETARIAN DISH (**VG**) VEGAN

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Price inclusive of 10% Service Charge and 5% VAT and subject to 7% Municipality Tax.

SIGNATURE ROLLS

King Crab Merus (SF) (E) (S) (SE) ** — 175
Oscietra Caviar, Avocado, Smoked Mayo

Rock Shrimp Tempura (SF) (E) (S) — 135
Truffle Teriyaki Mayonnaise, Mango, Avocado, Black Truffle

Label Rouge Salmon (R) (D) (GF) — 105
Sour Cream, Jalapeno Jam

Josper Jumbo Asparagus (VG) (GF) (LF) — 95
Smoked Mayo, Avocado

LOS GRANDES

PESCADOS Y MARISCOS

Corvina a la Huancaína (E) (CS) * — 215
Grilled Seabass, Aji Amarillo Rouille

Latin Gambas al Ajillo (SF) (S) ** — 225
Grilled King Prawn, Ajillo Sauce, Parsley

Seafood Encocado (SF) * — 195
Canary Seabass, Calamari, Prawn, Coconut

CARNES Y AVES

Wagyu Striploin 6-7 ** — 255
Argentinian Chimichurri, Cuban Mojo

Corn-Fed Chicken & Salsa Verde (CS) * — 195
Tortillas & Guacamole

Lamb Shank & Mole (CS) (S) ** — 265
Milk-Fed New Zealand Lamb Shank, Pita Bread

ACOMPAÑANTES

Chifa Rice (E) (SE) (S) (V) — 75
Stir-Fried Rice, Prawn, Egg, Coriander

Lime Butter Potato Purée (V) — 85
White Truffle Oil, Black Truffle

Grilled Broccolini & Asparagus (V) — 75
Black Garlic Sauce

POSTRES

Banana Caramel (E) (N) (S) — 90
Banana Caramel, Dulce de Leche & Caramelized Pecan Nuts

Chocolate Tart (E) (N) (S) — 90
Baked Dark Chocolate Tart with Hot Chocolate Sauce & Vanilla Ice Cream

Tres Leches (E) — 90
Soaked Sponge Cake, Madagascar Vanilla Cream & Roasted Coconut Flakes

Summer Breeze (E) — 90
Marinated Red Fruits, Pink Pepper Confit, Sable & Lychee Sorbet

Selection of Ice Cream & Sorbet (E) (GF) — 60
Vanilla, Chocolate & Strawberry Ice Cream, Mango, Lemon and Seasonal Selection of Sorbet

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