

Social Company



BREAKFAST & LUNCH MENU

SERVED FROM 07:00 - 18:00

BREAKFAST 07:00-14:00

ORGANIC EGGS YOUR WAY (E, D, G) Choice of omelette, fried egg, poached egg, or scrambled egg, served with roasted vine tomato and toast bread	50	SCRAMBLED EGG AVOCADO TOAST (D, E, G) Guacamole, scrambled egg, cherry tomatoes, labneh	70
STEAK & EGGS (E, D, G) Sourdough bread, cajun steak, mushroom, spinach, eggs, hollandaise sauce	75	SMOKED SALMON BAGEL (F, G, D) Dill cream, smoked salmon, pickled onion, avocado, green salad	70
SOCIAL PANCAKES (G, D, E, N) Protein balls, peanuts, mixed berries, coconut cream, maple syrup	60	HEALTHY WRAP (G, D, E) Whole scrambled egg, avocado, baby spinach, green salad, cheddar cheese, tzatziki sauce, tortilla	65
FRENCH TOAST (D, E, G, N) Brioche, banana, mascarpone cream, berries, walnuts	65	ROASTED GRANOLA BOWL (N, D) Greek yoghurt, granola, mixed berries, honey	50
FULL ENGLISH BREAKFAST (E, G) Sunny side egg, chicken sausage, roasted vine tomatoes, hash brown, sautéed mushrooms, veal bacon, baked beans	85	SOCIAL ACAI BOWL (N, D) Granola, mixed berries, banana, chia seeds, mango, dried pineapple	60
ARABIC BREAKFAST (D, G, SE, E) Shakshuka, Arabic bread, labneh, hummus, tomatoes, cucumbers, olives, falafel	80	PAPAYA CHIA PUDDING (VG, N) Coconut foam, almond milk, caramelised banana, mixed berries, coconut flakes	55
HUEVOS RANCHEROS (E, G, D) Two poached eggs, cheese quesadilla, beans, chorizo, avocado, salsa roja	70	CHOOSE YOUR BENEDICT'S STYLE (D, E, G, F) Turkey bacon or Salmon Serve with green salad and cherry tomatoes	70
SMASHED AVOCADO TOAST (E, G) Guacamole, poached egg, black olive powder, cherry tomatoes, avocado	65	Add on:	
		Two organic eggs	20
		Half avocado	20
		Crispy bacon	25
		Smoked salmon	25
		Hash brown	20

STARTERS

CHEF'S SOUP OF THE DAY Chef's choice	55
TUNA TARTARE (F, G) Tuna, guacamole, lemon gel, green gazpacho, toasted bread	95
CRISPY CALAMARI (SF, E) Citrus aioli, onion pickles, cornichons	75
ROASTED CARROTS (SE, D, N) Baby carrots, pistachio, creamy hummus, pomegranate, persillade sauce	65
HALLOUMI FRIES (D, E, G) Fried halloumi, cajun mayo	70

SALADS

BURRATA SALAD (D, M) Burrata, heirloom cherry tomatoes, basil vinaigrette	75
STEAK SALAD (N) Tomato, onion, cucumber, almond, parsley, tomato, olives, beef, chickpeas	80
SALMON POKE BOWL (F, SE, E) Salmon sriracha, corn, edamame, cucumber, avocado, nori, red cabbage, sesame dressing, rice	75
KALE SALAD (N, D) Green apple, caramelised walnuts, truffle vinaigrette, parmesan cheese, pomegranate	65
GREEK SALAD (D) Tomato, capsicum, onion, feta cheese, cucumber, kalamata olives, and onion	70
CAESAR SALAD (D, G, F, E) Baby gem lettuce, Caesar dressing, croutons, parmesan cheese	55
Chicken	15
Shrimps	20

Should you have any allergies, please inform your waiter
Dishes indicated with V-Vegetarian, SF-Shellfish, N-Nuts, D-Dairy, S-Soy, R-Raw, E-Egg, VG-Vegan, LF-Lactose free, G-Gluten, GF-Gluten free, M-Mustard, SE-Sesame-F-Fish, C-Celery

SANDWICHES/BURGER

WAGYU BURGER (D, G, E) 110
Truffle mayo, cheddar cheese, tomato, caramelised onion, beef bacon, French fries, lettuce

SOCIAL CLUB SANDWICH (D, G, E) 85
Sourdough bread, grilled chicken, egg, turkey bacon, cheddar cheese, chips, garlic mayo, lettuce

CRISPY CHICKEN BURGER (D, G, E) 90
Brioche bun, coleslaw, pickled jalapeno, cheddar cheese, spicy Cajun mayo, sweet potato fries

IMPOSSIBLE BURGER (V) 115
Vegan cheese, lettuce, tomato, vegan mayo, brioche bun, sweet potato fries

PASTA

SHRIMP RIGATONI (SF, G, D) 115
Shrimp bisque, lemon, tomato, cream

PENNE ALL'ARRABBIATA (D, G) 80
Stracciatella cheese, basil, tomato sauce, chilli flakes, garlic

TAGLIATELLE FLORENTINE (D, G) 85
Grilled chicken, baby spinach, portobello mushroom, cream

MAIN COURSE

STEAK RISOTTO (D, C) 140
Saffron risotto, sautéed spinach, veal jus, confit tomato, beef tenderloin

ATLANTIC GRILLED SALMON (D, N, F) 150
Creamy citrus quinoa, roasted almond, confit tomato, spinach

FISH & CHIPS (F, D, E, G) 115
Chips, tartare, malt vinegar

SOCIAL BUTTER CHICKEN (D, G, N) 95
Mango chutney, paratha, papadam, steamed rice

ROASTED CAULIFLOWER (SE, VG, S) 80
Tahina sauce, green salad, pumpkin seeds, grilled tomato

GRILL

RIB EYE STEAK 300G (D, C) 260
Green peppercorn sauce, one choice of side

BEEF TENDERLOIN 220G (D, C) 280
Green peppercorn sauce one choice of side

SIDES

FRENCH FRIES 40
Add on truffle & cheese 15

GRILLED ASPARAGUS (D) 45
Lemon zest, pecorino cheese

MASHED POTATO (D) 40

MIXED GREEN SALAD 30

STEAMED VEGETABLES 35

DESSERT

CRÈME BRÛLÉE (D, E) 55
Mixed berries

PISTACHIO TIRAMISU (D, N, E) 60
Vanilla sponge, coffee crème anglaise

DECONSTRUCTED KEY LIME PIE (D, E, G) 55
Vanilla crumbled, lemon sorbet, lime custard, whipped cream

STICKY TOFFEE PUDDING (G, D, E) 60
Dates, toffee sauce, vanilla ice cream

SELECTION ICE CREAM (2 SCOOPS) (D) 45
Pistachio, chocolate, strawberry, vanilla

SELECTION SORBET (2 SCOOPS) (VG) 40
Lemon, mango

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COFFEE

ESPRESSO	20
DOUBLE ESPRESSO	22
AMERICANO	20
CAFÉ LATTE	22
CAPPUCCINO	22
FLAT WHITE	22
SPANISH LATTE	30
MATCHA LATTE	34
HOT CHOCOLATE	30

SPECIALITY COFFEE

V60	32
CHEMEX	30
AERO PRESS	30

COLD BREW

VANILLA BEANS COLD BREW	32
CLASSIC COLD BREW	24
ALMOND MILK COLD BREW	32
ORANGE COLD BREW	36

TEA

ENGLISH BREAKFAST	25
EARL GREY	25
JASMIN GREEN TEA	25
CHAMOMILE	25

FRESH JUICE

ORANGE	35
WATERMELON	35
PINEAPPLE	35
GREEN APPLE	35

WATER

EVIAN STILL 330 ML	20
EVIAN SPARKLING 330 ML	20
EVIAN STILL 750 ML	36
EVIAN SPARKLING 750 ML	36

SMOOTHIES & DETOX

ENERGY BOOSTER (V, GF)	40
Peanut butter, acai, banana, cherry	
MANGO PARADISE (V, GF)	36
Mango, pineapple, passion Fruit	
TROPICAL DETOX	40
Mango, pineapple, cucumber, coconut water, cilantro leaves	
THE GREENS	36
Spinach, celery, broccoli, mango, pineapple,	
CARROT APPLE GINGER ZING	40
Carrot, Apple, Ginger	

PROTEIN SHAKES

BERRY FUEL	40
Vanilla protein powder, mixed berries, banana, peanut butter, milk	
CHOCO POWER	40
Chocolate protein powder, cocoa powder, banana, peanut butter, milk	
MOCHA ENERGY	40
Chocolate protein powder, espresso, cocoa powder, peanut butter, milk	
TROPICAL VANILLA	40
Vanilla protein powder, passion fruit pulp, mango, milk or coconut milk	
*Vegan option available	10

LEMONADES

PASSIONATE	40
Passion fruit, orange, pineapple, sparkling water	
GINGER & BLUE LAGOON	36
Ginger, lemon grass, lime juice, agave, blue lagoon, sparkling water	
CUCUMBER & LEMONGRASS	40
Cucumber , lemongrass, lemon juice, agave, sparkling water	

SOFT DRINKS

COCA-COLA DIET COCA-COLA SPRITE FANTA	20
SODA WATER GINGER ALE	

ENERGY DRINK

RED BULL	40
RED BULL SUGAR FREE	40
RED BULL WATERMELON	40

All prices are in UAE Dirhams and Inclusive of
7% Municipality Fee, 10% Service Charge, and 5% Value Added Tax

NON-ALCOHOLIC COCKTAILS

AMARETTI SOUR	50	ZABEEL SPIRITZ	50
Lyre's amaretti, lemon juice, sugar, egg white		Lyre's Italian orange, sea change sparkling, double Dutch soda	
HUGO	50	LYRE'S CLOVER CLUB	50
Sea change sparkling, elderflower, soda water, mint		Lyre's London dry, raspberry, lemon juice	

CLASSIC COCKTAILS

NEGRONI	70	COSMOPOLITAN	67
Gin, campari, sweet vermouth		Vodka, triple sec, cranberry juice, lime	
OLD FASHIONED	67	MARGARITA	65
Bourbon, angostura, sugar		Tequila, triple sec, lime	
ESPRESSO MARTINI	65	PALOMA	65
Vodka, coffee, kahlua		Tequila, lime juice, grapefruit juice	

SPRITZ IT UP

APEROL SPRITZ	70	WATERMELON SPRITZ	65	PASSION FRUIT SPRITZ	65
Aperol, prosecco, soda		Campari, prosecco, watermelon red bull		Vodka, passion fruit, soda	

WINE BY GLASS

SPARKLING WINE AND CHAMPAGNE

Jeio, Prosecco Brut, Italy	60
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ROSÉ WINE

Italia, Pinot Grigio, Rosé, Pavia, Italy	65
M de Minuty Rosé, Grenache, Côtes De Provence, France	75

WHITE WINE

Jean De Vigne, Blanc, South of France	55
Pinot Grigio, Ancora, Lombardia, Italy	60
Chenin Blanc, Wild House, Western Cape, South Africa	65
Sauvignon Blanc, Matua Valley, New Zealand	70
Chardonnay Reserva, Santa Carolina, Chile	75

RED WINE

Jean De Vigne, Rouge, South of France	55
Pinot Noir, Le Fou Languedoc, France	60
Malbec, Finca La Linda, Mendoza, Argentina	65
Merlot, Casa Lapostolle, Chile	70
Cabernet Sauvignon, Gallery 12, Chile	75

WINE BY BOTTLE

SPARKLING WINE AND CHAMPAGNE

Jeio, Prosecco Brut, Italy	285
Veuve Clicquot NV Yellow Label, Champagne, France	650
Moët & Chandon Grand Vintage, France	1,400

ROSÉ WINE

Italia, Pinot Grigio, Rosé, Pavia, Italy	325
M de Minuty Rosé, Grenache, Côtes De Provence, France	365
Cuvee, Henri Fabre Rosé, Provence, France	425
Ultimate Provence Rosé, Cote de Provence, France	525
Chateau D'Esclans, Whispering Angel-Côtes De Provence, France	550
By. Ott Rosé, Domains Ott, Cotes de Provence, France	625

WHITE WINE

Jean De Vigne, Blanc, South of France	260
Pinot Grigio, Ancora, Lombardia, Italy	285
Chenin Blanc, Wild House, Western Cape, South Africa	315
Sauvignon Blanc, Matua Valley, New Zealand	335
Chardonnay Reserva, Santa Carolina, Chile	365
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand	400
Gavi DOCG, Beni di Batasiolo, Italy	440
Planeta La Segreta Bianco, Sicilia DOC	475
Chardonnay, Catena, Mendoza, Argentina	500
Sauvignon Blanc, Attitude, Pascal Jolivet, Loire Valey, France	525
Albarino, Pazo das Bruxas, Spain	550
Chablis Laroche, France	625
Chardonnay, Kendall Jackson Vinter's Reserve, California, USA	650
Sancerre Blanc, Langlois, Loire Valley, France	675
Riesling, Hugel et Fills, Alsace France	700
Sancerre, Pascal Jolivet, Loire Valley, France	775
Sauvignon Blanc, Cloudy Bay, New Zealand	790

RED WINE

Jean De Vigne, Rouge, South of France	260
Pinot Noir, Le Fou Languedoc, France	285
Malbec, Finca La Linda, Mendoza, Argentina	315
Merlot, Casa Lapostolle, Chile	335
Cabernet Sauvignon, Gallery 12, Chile	365
Pinot Noir, Mudhouse, Central Otago, New Zealand	400
Malbec, Familia Zuccardi A Series, Mendoza, Argentina	410
Shiraz Cabernet, Penfolds Koonunga Hill, Adelaide Hills, Australia	420
Chianti, Castiglioni, Frescobaldi, Italy	425
Petit Sira Grencahe, Zinfandel, California, USA	450
Cabernet Sauvignon, Terrazas de Los Andes, Argentina	475
Valpolicella Classico, Tommasi, Veneto, Italy	475
Planeta Segreta Rosso, Sicilia DOC	475
Pinot Noir, Erath, Oregon, USA	550
Malbec, Terrazas de Los Andes, Argentina	600
Pinot Noir, Cloudy Bay, New Zealand	625
Shiraz, Penfolds Max's, South Australia	825
Amarone Valpolicella Classico, Luigi Righetti, Veneto, Italy	825

BEER

DRAUGHT / 500ML

BOTTLE

BIRRA MORETTI	60	CORONA	50
STELLA	60	HEINEKEN	45
ESTRELLA	55	ESTRELLA	45
HEINEKEN	55	KIRIN	45
BREWDOG	57		

SPIRITS

30ML

GIN

TANQUERAY	50
BOMBAY SAPPHIRE	50
TANQUERAY 10	60
ROKU	65
HENDRICK'S	60

VODKA

TITO'S	50
KETEL ONE	55
CIROC	65
BELVEDERE	65
GREY GOOSE	70

RUM

BACARDI CARTA BLANCA	50
CAPTAIN MORGAN SPICED	55
KRAKEN SPICED	65
BACARDI 8	55

TEQUILA

JOSE CUERVO SILVER	50
PATRON SILVER	70
PATRON REPOSADO	80
PATRON ANEJO	85

WHISKEY

JACK DANIEL'S	60
MAKER'S MARK	60
JAMESON	60
JW BLACK LABEL	60
GLENFIDDICH 12	75
MACALLAN 12	90

COGNAC

HENNESSY VS	70
TORRES 10	65
REMY MARTIN VSOP	72

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KIDS MENU

AED 55

CHOOSE ONE MAIN AND ONE DESSERT

MAINS

MAC & CHEESE (G, D)

Macaroni pasta, cream, cheese

BEEF SLIDERS (D, G)

Beef patty, cheddar cheese, lettuce, tomato, French fries

GRILLED CHICKEN BREAST

Served with French fries or sautéed vegetables

TAGLIOLINI BOLOGNESE (D, C)

Bolognese sauce, parmesan cheese

PAN FRIED SEABASS FILLET (F)

Served with French fries or sautéed vegetables

FRIED CHICKEN FINGER (D, E, G)

Served with mashed potato or sautéed vegetables

DESSERT

CHOCOLATE BROWNIE (D, E, G)

Whipping cream, chocolate sauce

ICE CREAM (ONE SCOOP) (D)

Chocolate, vanilla, pistachio, strawberry

HAPPENINGS AT SOCIAL COMPANY

BUSINESS LUNCH

AED 85

2 COURSE MENU INCLUSIVE OF WATER
AVAILABLE MONDAY TO FRIDAY

HAPPY HOUR

STARTING FROM
AED 32

4PM TO 8PM DAILY

