

BREAKFAST 07:00-14:00

<p>ORGANIC EGGS YOUR WAY (E, D, G) 50 Choice of omelette, fried egg, poached egg, or scrambled egg, served with roasted vine tomato and toast bread</p> <p>STEAK & EGGS (E, D, G) 75 Sourdough bread, cajun steak, mushroom, spinach, eggs, hollandaise sauce, truffle oil, smoked paprika</p> <p>SOCIAL PANCAKES (G, D, E, N) 60 Protein balls, mixed berries, mascarpone cream, maple syrup, custard sauce</p> <p>FRENCH TOAST (D, E, G, N) 65 Brioche, banana, mascarpone cream, berries, walnuts</p> <p>FULL ENGLISH BREAKFAST (E, G) 85 Sunny side eggs, chicken sausage, roasted vine tomatoes, sourdough bread, hash brown, sautéed mushrooms, veal bacon, baked beans</p> <p>ARABIC BREAKFAST (D, G, SE, E) 80 Shakshuka, Arabic bread, labneh, hummus, tomatoes, cucumbers, olives, falafel</p> <p>HUEVOS RANCHEROS (E, G, D) 70 Two sunny side up eggs, cheese quesadilla, beans, chorizo, avocado, salsa roja</p> <p>SMASHED AVOCADO TOAST (E, G) 65 Guacamole, poached eggs, black olive powder, cherry tomatoes, avocado, radish, lettuce mesclun</p> <p>SHAKSHUKA (E, G, D) 60 Two eggs, dried olives, sun-dried tomatoes, roasted eggplant, pomegranate, Arabic bread, grilled halloumi</p>	<p>SCRAMBLED EGGS AVOCADO TOAST (D, E, G) 70 Guacamole, scrambled eggs, cherry tomatoes, labneh</p> <p>SMOKED SALMON BAGEL (F, G, D) 70 Dill cream, smoked salmon, black olive powder, pickled onion, avocado, green salad</p> <p>HEALTHY WRAP (G, D, E) 65 Whole scrambled eggs, avocado, baby spinach, green salad, cheddar cheese, tzatziki sauce, tortilla</p> <p>ROASTED GRANOLA BOWL (N, D, G) 50 Greek yoghurt, granola, mixed berries, honey</p> <p>SOCIAL ACAI BOWL (N, G) 60 Granola, mixed berries, banana, chia seeds, mango, dried pineapple</p> <p>PAPAYA CHIA PUDDING (VG, N) 55 Coconut foam, almond milk, caramelised banana, mixed berries, coconut flakes</p> <p>VEGAN OMELETTE (GF, VG) 55 Chickpeas omelette, mushroom, sautéed spinach, vegan cheese, green salad</p> <p>CHOOSE YOUR BENEDICT'S STYLE (D, E, G, F) 70 Turkey bacon or Salmon Served with green salad and cherry tomatoes</p> <p>Add on:</p> <table border="0"> <tr> <td>Two organic eggs</td> <td>20</td> <td>Smoked salmon</td> <td>25</td> </tr> <tr> <td>Half avocado</td> <td>20</td> <td>Hash brown</td> <td>20</td> </tr> <tr> <td>Crispy bacon</td> <td>25</td> <td></td> <td></td> </tr> </table>	Two organic eggs	20	Smoked salmon	25	Half avocado	20	Hash brown	20	Crispy bacon	25		
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STARTERS From 12:00 onwards

<p>BURRATA SALAD (D, M) 75 Burrata, heirloom candied tomatoes, basil vinaigrette</p> <p>NIÇOISE SALAD (F, E) 85 Tuna, eggs, cucumber, olives, rocket leaves, French bean, potato, cherry tomato</p> <p>KALE SALAD (N, D) 65 Green apple, caramelised walnuts, truffle vinaigrette, parmesan cheese, pomegranate</p> <p>Chicken 15 Steak 20</p> <p>GREEK SALAD (D) 70 Tomato, capsicum, onion, feta cheese, cucumber, kalamata olives, and onion</p> <p>CAESAR SALAD (D, G, E, M) 55 Baby gem lettuce, Caesar dressing, croutons, parmesan cheese, turkey bacon</p> <p>Chicken 15 Shrimps 20</p>	<p>VEGAN BOWL (VG, SE) 70 Tofu, quinoa, edamame, avocado, mango, red cabbage wakame, beetroot, tahini vinaigrette, sweet corn</p> <p>ARABIC VEGAN BOWL (VG, SE) 70 Couscous, falafel, hummus, pomegranate, baby spinach, cherry tomato, tahini sauce, olives</p> <p>SALMON POKE BOWL (F, SE, E, R) 75 Salmon sriracha, corn, edamame, cucumber, avocado, nori, red cabbage, sesame dressing, rice</p> <p>TUNA TARTARE (F, G, R) 95 Tuna, guacamole, lemon gel, green gazpacho, toasted bread</p> <p>CRISPY CALAMARI (MC, E, G) 75 Citrus aioli, onion pickles, cornichons</p> <p>MUSHROOM ARANCINI (G, D, E) 55 Pecorino cheese, truffle mayo</p> <p>HALLOUMI FRIES (D, E, G) 70 Fried halloumi, cajun mayo</p> <p>SPICY CHICKEN WINGS 10 PCS (G, D, E) 75 Cajun spices, garlic mayo</p> <p>CHEF'S SOUP OF THE DAY 55 Chef's choice</p>
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Should you have any allergies, please inform your waiter

Dishes indicated with V-Vegetarian, SF-Shellfish, F- Fish, P-Peanuts, N-Tree nuts, D-Dairy, S-Soy, R-Raw, E-Egg, VG-Vegan
LF-Lactose free, G-Gluten, GF-Gluten free, M-Mustard, MC- Mollusc, SE-Sesame, C-Celery, L-Lupine, SU- Sulphites

BURGERS

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

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

IMPOSSIBLE BURGER (G) 115
Brioche bun, vegan cheese, lettuce, tomato, vegan mayo, sweet potato fries, green salad

*Gluten free bun is available on request

SANDWICHES

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

MUSHROOM SANDWICH (VG, G) 65
Sourdough bread, vegan cheese, spinach, sauteed mushroom, truffle oil, French fries

PASTA

SHRIMP RIGATONI (SF, G, D, C, E) 115
Lobster bisque, lemon, tomato, cream

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

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

TRUFFLE RAVIOLI (D, G, E, N, C) 120
Ravioli stuffed with ricotta, mushroom and walnuts, truffle creamy sauce, porcini mushrooms, veal jus

TAGLIATELLE BOLOGNESE (G, D, C, E) 90
Beef bolognese sauce, parmesan cheese

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

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

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, tartar sauce, malt vinegar

GRILLED SEABASS (F, D, G) 125
Orzo pasta, cherry tomato, capers, olives, tomato sauce

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

GRILLED CHICKEN BREAST (D, C) 120
Celeriac purée, brussels sprout, chicken jus

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

DESSERT

CRÈME BRÛLÉE (D, E) 55
Mixed berries

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

MANGO CHEESECAKE (D, E, G) 60
Vanilla crumble, mango

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

SELECTION ICE CREAM (2 SCOOPS) (D, N) 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
GREEN TEA	25
CHAMOMILE	25

FRESH JUICE

ORANGE	35
WATERMELON	35
PINEAPPLE	35
GREEN APPLE	35

WATER

HOUSE WATER STILL/SPARKLING	20
EVIAN STILL 330 ML	20
EVIAN SPARKLING 330 ML	20
EVIAN STILL 750 ML	36
EVIAN SPARKLING 750 ML	36

SMOOTHIES & DETOX

ENERGY BOOSTER	40
Peanut butter, acai, banana, cherry	
MANGO PARADISE	36
Mango, pineapple, passion Fruit	
TROPICAL DETOX	40
Mango, pineapple, cucumber, coconut water, cilantro leaves	
THE GREENS	36
Spinach, celery, broccoli, mango, pineapple, banana	
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	40
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 Lyre's amaretti, lemon juice, sugar, egg white	50	ZABEEL SPIRITZ Lyre's Italian orange, sea change sparkling, double Dutch soda	50
HUGO Sea change sparkling, elderflower, soda water, mint	50	LYRE'S CLOVER CLUB Lyre's London dry, raspberry, lemon juice	50

CLASSIC COCKTAILS

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

SPRITZ IT UP

APEROL SPRITZ Aperol, prosecco, soda	70	GRAPEFRUIT SPRITZ Campari, prosecco, grapefruit soda	65	PASSION FRUIT SPRITZ Vodka, passion fruit, soda	65
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WINE BY GLASS

SPARKLING WINE AND CHAMPAGNE

Jeio, Prosecco Brut, Italy 60

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, Domaines 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

GIN

	30ML
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,E)

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, G, E)

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, N)

Whipping cream, chocolate sauce

ICE CREAM (ONE SCOOP) (D, N)

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