

Social Company



BREAKFAST & LUNCH

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

55

STEAK & EGGS (E, D, G)

Sourdough bread, cajun steak, mushroom, spinach, eggs, hollandaise sauce, truffle oil, smoked paprika

80

SOCIAL PANCAKES (G, D, E)

Protein balls, mixed berries, mascarpone cream, maple syrup, custard sauce

60

PISTACHIO FRENCH TOAST (D, E, G, N)

Nutella, brioche bread, mix berries, pistachio flakes, pistachio mascarpone

65

FULL ENGLISH BREAKFAST (E, G)

Sunny side eggs, chicken sausage, roasted vine tomatoes, sourdough bread, hash brown, sautéed mushrooms, veal bacon, baked beans

85

ARABIC BREAKFAST (D, G, SE, E)

Shakshuka, Arabic bread, labneh, hummus, tomatoes, cucumbers, olives, falafel

80

HUEVOS RANCHEROS (E, G, D)

Two sunny side up eggs, cheese quesadilla, beans, chorizo, avocado, salsa roja

70

SMASHED AVOCADO TOAST (E, G)

Guacamole, poached eggs, black olive powder, cherry tomatoes, avocado, radish, lettuce mesclun

70

SHAKSHUKA (E, G, D)

Two eggs, dried olives, sun-dried tomatoes, roasted eggplant, pomegranate, Arabic bread, grilled halloumi

60

SCRAMBLED EGGS AVOCADO TOAST (D, E, G)

Guacamole, scrambled eggs, cherry tomatoes, labneh

70

SMOKED SALMON BAGEL (SF, G, D, E)

Dill cream, smoked salmon, black olive powder, pickled onion, avocado, capers, poached egg, green salad

75

HEALTHY WRAP (G, D, E)

Whole scrambled eggs, avocado, baby spinach, green salad, cheddar cheese, tzatziki sauce, tortilla

65

ROASTED GRANOLA BOWL (N, D, G)

Greek yoghurt, granola, mixed berries, honey

55

SOCIAL ACAI BOWL (N, G, VG)

Granola, mixed berries, banana, chia seeds, kiwi, peanut butter

65

COCONUT CHIA PUDDING (D, N)

Chia mix, almond milk, Greek yoghurt, mix berries, coconut flakes, strawberry coulis

55

VEGAN OMELETTE (GF, VG)

Chickpeas omelette, mushroom, sautéed spinach, vegan cheese, green salad

55

CHOOSE YOUR BENEDICT'S STYLE (D, E, G, SF)

Turkey bacon or Salmon

Served with green salad and cherry tomatoes

70

Add on:

Two organic eggs

20

Smoked salmon

25

Half avocado

20

Hash brown

20

Crispy bacon

25

STARTERS From 12:00 onwards

CHEF'S SOUP OF THE DAY

Chef's choice

55

BURRATA SALAD (D, MU)

Burrata, heirloom candied tomatoes, basil vinaigrette

75

HEIRLOOM BEETROOT SALAD (D,N)

Feta cream, caramelised walnuts, lemon gel, beetroot pickle

70

NIÇOISE SALAD (SF, E)

Tuna, eggs, cucumber, olives, rocket leaves, French beans, potato, cherry tomato

85

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, onion

70

CAESAR SALAD (D, G, E, MU)

Baby gem lettuce, Caesar dressing, croutons, parmesan cheese, turkey bacon

55

Add on:

Chicken

15

Shrimps

20

Beef

20

POWER BOWL

Choose 1 protein, 1 carb & 3 vegetables

Protein: Salmon, beef, chicken

Carbohydrate: Rice, quinoa, bourghul, couscous, beans

Vegetables: Cherry tomato, carrot, edamame, sweetcorn, avocado, cabbage, lettuce, rocket, spinach, cucumber

90

SALMON POKE BOWL (SF, SE, E, R)

Salmon sriracha, corn, edamame, cucumber, avocado, nori, red cabbage, sesame dressing, rice, cherry tomato

75

ARABIC VEGAN BOWL (VG, SE)

Couscous, falafel, hummus, pomegranate, baby spinach, cherry tomato, tahini sauce, olives

70

VEGAN BOWL (VG, SE)

Tofu, quinoa, edamame, avocado, mango, red cabbage, wakame, beetroot, tahini vinaigrette, sweet corn

70

TUNA TARTARE (SF, G, R)

Tuna, guacamole, lemon gel, green gazpacho, toasted bread

95

CRISPY CALAMARI (SF, E, G, D)

Garlic mayo, onion pickles, cornichons

75

HALLOUMI FRIES (D, E, G)

Fried halloumi, cajun mayo

70

SPICY CHICKEN WINGS 10 PCS (G, D, E)

Cajun spices, garlic mayo

75

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, Please inform our team before ordering.

We are happy to help you choose suitable items or prepare a dish to meet your needs.

Be advised that food prepared here may contain or may have come in contact with allergens.

SANDWICHES & BURGERS

BLACK SMOKE BURGER (D, G, E, MU) 125

Charcoal bun, double beef patty, pickles, provola cheese, onion jam, beef bacon, signature sauce, rocket leaves, French fries

WAGYU BURGER (D, G, E, MU) 110

Brioche bun, truffle mayo, cheddar cheese, tomato, caramelised onion, beef bacon, lettuce , French fries

CRISPY CHICKEN BURGER (D, G, E, MU) 95

Brioche bun, coleslaw, pickled jalapeno, cheddar cheese, spicy Cajun mayo, sweet potato fries

IMPOSSIBLE BURGER (D, G, E, MU) 105

Brioche bun, vegan cheese, lettuce, tomato, vegan mayo, green salad, sweet potato fries

SOCIAL CLUB SANDWICH (D, G, E, MU) 90

Sourdough bread, grilled chicken, egg, turkey bacon, cheddar cheese, garlic mayo, lettuce, tomato, French fries

MUSHROOM SANDWICH (VG, G) 65

Sourdough bread, vegan cheese, spinach, sauteed mushroom, truffle oil, French fries

PASTA & RISOTTO

TRUFFLE RISOTTO (D) 95

Fondue cheese, portobello, chives

STEAK RISOTTO (D) 140

Beef tenderloin, saffron risotto, sautéed spinach, veal jus, confit tomato

TAGLIATELLE FLORENTINE (D, G, E) 85

Grilled chicken, baby spinach, portobello mushroom, cream, parmesan cheese

PENNE ALL'ARRABBIATA (D, G, E) 80

Stracciatella cheese, basil, tomato sauce, chilli flakes, garlic

TAGLIATELLE BOLOGNESE (G, D, E) 90

Beef bolognese sauce, parmesan cheese

SHRIMP LINGUINE (SF, G, D, E) 115

Lobster bisque, lemon, tomato, cream

SIDES

GRILLED ASPARAGUS (D) 45

Lemon zest, pecorino cheese

GRILLED BROCCOLINI (D,N) 35

Chilli flakes, pecorino cheese, roasted almonds

STEAMED VEGETABLES 35

GRILL

MB2 AUSTRALIAN RIBEYE 300G (D) 240

Served with green peppercorn sauce and your choice of a side.
Grilled your way

MB2 AUSTRALIAN BEEF TENDERLOIN 220G (D) 250

Served with green peppercorn sauce and your choice of a side.
Grilled your way

MB2 AUSTRALIAN BEEF STRIPLOIN 250G (D) 220

Served with green peppercorn sauce and your choice of a side.
Grilled your way

MAIN COURSE

STEAK FRITES (D, MU) 145

Grilled beef striploin, golden french fries, green peppercorn sauce, green sauce, grilled tomato

ATLANTIC GRILLED SALMON (D, N, SF) 150

Creamy citrus quinoa, roasted almond, confit tomato, spinach

GRILLED SEABASS (SF, D, G) 125

Orzo pasta, cherry tomato, capers, olives, tomato sauce

SLOW COOKED HALF BABY CHICKEN (D) 115

Grilled chicken, creamy truffle mashed potato, seasonal steamed vegetables, rich thyme infused sauce

FISH & CHIPS (SF, D, E, G) 115

Chips, tartar sauce, malt vinegar

SOCIAL BUTTER CHICKEN (D, G, N) 95

Mango chutney, paratha, papadam, steamed rice

ROASTED CAULIFLOWER (SE, VG, S, G) 80

Tahina sauce, green salad, pumpkin seeds, grilled tomato

MIXED GREEN SALAD 35

MASHED POTATO (D) 40

FRENCH FRIES 40

Add on truffle 15

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Dishes indicated with V-Vegetarian, SF-Seafood, N-Nuts, D-Dairy, S-Soy, R-Raw, E-Egg, VG-Vegan, G-Gluten, SE-Sesame, MU-Mustard

KIDS MENU

AED 55

CHOOSE ONE MAIN AND ONE DESSERT
12 YEARS AND BELOW

MAINS

MAC & CHEESE (G, D, E)

Macaroni pasta, cream, cheese

BEEF SLIDERS (E, D, G, MU)

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

GRILLED CHICKEN BREAST

Served with French fries or sautéed vegetables

TAGLIOLINI BOLOGNESE (D, G, E)

Bolognese sauce, parmesan cheese

PAN FRIED SEABASS FILLET (SF)

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 WITH WATER
MONDAY TO FRIDAY

HAPPY HOUR

FROM AED 32

SELECTED WINE, HOPS, AND SPIRITS
4PM TO 9PM, DAILY

SUNDAY ROAST

AED 135

ENTRÉE SALAD
CHOICE OF ROAST
A GLASS OF HOUSE GRAPE OR
BOTTLED HOPS

PIZZA AND SPRITZ

AED 99

A PIZZA AND A GLASS OF
APEROL SPRITZ

SPECIALITY COFFEE

CHAI ICED LATTE A refreshing iced latte with warming chai spices and vanilla	42
TIRAMISU ICED LATTE Espresso, vanilla cream, milk, savoiardi biscuits	42
RICH MOCHA Chocolate, milk, espresso	42
ICED BERRY MATCHA LATTE Japanese matcha, summer berry pulp, water	42

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
CLASSIC COLD BREW	24
V60	36

MOCKTAILS

PASSIONATE Passion fruit, orange, pineapple, sparkling water	45
CUCUMBER & LEMONGRASS Cucumber , lemongrass, lemon juice, agave, sparkling water	45
LYCHEE BLOOM Lychee, lime, rose water	45
MOONLIT HIBISCUS Hibiscus, lemon, ginger, butterfly pea tea	45
VIOLET BREEZE Elderflower, mint, lemon juice, blackberries, butterfly pea tea	45

FRESH JUICE

ORANGE WATERMELON PINEAPPLE 	35
GREEN APPLE	

WATER

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

SMOOTHIES

ENERGY BOOSTER Peanut butter, acai, banana, cherry	42
MANGO PARADISE Mango, pineapple, passion fruit	40
TROPICAL DETOX Mango, pineapple, cucumber, coconut water, cilantro leaves	42
THE GREENS Spinach, celery, broccoli, mango, pineapple, banana	40
CARROT APPLE GINGER ZING Carrot, Apple, Ginger	40

PROTEIN SHAKES

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

TEA

ENGLISH BREAKFAST	25
EARL GREY	25
GREEN TEA	25
CHAMOMILE	25

SOFT DRINKS

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

ENERGY DRINK

RED BULL RED BULL SUGAR FREE	40
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All prices are in UAE Dirhams and Inclusive of
7% Municipality Fee, 10% Service Charge, and 5% Value Added Tax

SIGNATURE COCKTAILS

MOONFLOWER St Germain, gin, prosecco, sparkling water, lemon juice, butterfly pea tea	70	RUBY KISS Vodka, cointreau, strawberry juice, pomegranate, lime juice	70
TIRAMISU Rum, kahlúa, espresso, cream, maple syrup	70	LYCHEE RESERVE Whiskey, elderflower, lychee syrup, lemon juice, red wine	75
SOCIAL TROPICAL Amaretto, banana liqueur, pineapple juice, lemon juice	70	ROSE NEGRONI Gin, campari, sweet vermouth, rose water	75

SPIRITS

GIN	30ML	WHISKEY	30ML
TANQUERAY	50	JACK DANIEL'S	60
BOMBAY SAPPHIRE	50	MAKER'S MARK	60
TANQUERAY 10	65	JAMESON	60
ROKU	65	JW BLACK LABEL	60
HENDRICK'S	60	GLENFIDDICH 12	75
NIKKA COFFEY	75	MACALLAN 12	105
MONKEY 47	95	J&B RARE	55
		MONKEY SHOULDER	65
		JIM BEAM	70
RUM		COGNAC & BRANDY	
BACARDI CARTA BLANCA	50	HENNESSY VS	75
CAPTAIN MORGAN SPICED	55	TORRES 10	65
KRAKEN SPICED	65	REMY MARTIN VSOP	72
BACARDI 8	60		
SAILOR JERRY, SPICED RUM	55		
ZACAPA 23, SOLERA RUM	70		
VODKA		BEER	
TITO'S	50	BIRRA MORETTI	DRAUGHT 500 ML 65
KETEL ONE	65	STELLA	60
CIROC	80	HEINEKEN	55
BELVEDERE	75		
GREY GOOSE	70		BOTTLE
BELUGA GOLD LABEL	80	CORONA	50
		HEINEKEN	50
		KIRIN	50
TEQUILA		HEINEKEN 0.0	40
JOSE CUERVO SILVER	50	PERONI 0.0	45
JOSE CUERVO GOLD, REPOSADO	50		
PATRON SILVER	70		
PATRON REPOSADO	85		
PATRON ANEJO	90		

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WINES

SPARKLING WINE AND CHAMPAGNE

Jeio, Prosecco Brut, Italy	60	285
Veuve Clicquot NV Yellow Label, Champagne, France	650	
Moët & Chandon Grand Vintage, France	1,400	

ROSÉ WINE

Italia, Pinot Grigio, Rosé, Pavia, Italy	65	325
M de Minuty Rosé, Grenache, Côtes De Provence, France	75	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	55	260
Pinot Grigio, Ancora, Lombardia, Italy	60	285
Chenin Blanc, Wild House, Western Cape, South Africa	65	315
Sauvignon Blanc, Matua Valley, New Zealand	70	335
Chardonnay Reserva, Santa Carolina, Chile	75	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	55	260
Pinot Noir, Le Fou Languedoc, France	60	285
Malbec, Finca La Linda, Mendoza, Argentina	65	315
Merlot, Casa Lapostolle, Chile	70	335
Cabernet Sauvignon, Gallery 12, Chile	75	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	

Petite 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

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