## TWIGGY <br> by La Cantine

## COLD STARTERS

## Tzatziki (V) - 40

Spicy avocado dips and crackers (V) - 55
Tomato gazpacho, vegetable brunoise (GF) (V) - 56
Pesto marinated squid, tomato and herbs salsa (GF) (N) - 89

Otoro tartare, Oscietra caviar, homemade ponzu sauce - 230
Tomato and basil bruschetta (V) - 48
Tuna niçoise salad (GF) -89
Caesar salad, parmesan cheese, soft-boiled egg -92
Oysters (GF) (S) per piece
Gillardeau nº 2-47 OR St Vasstn² - 29

Poke bowl with avocado, mango, edamame,
cherry tomato, yuzu dressing
Tuna - 89 or Salmon - 89 or Tuna Otoro - 186 or Wagyu beef - 310
Quinoa salad, avocado, slow cooked egg kale, cashew nut (N)(V)(GF) - 88

Thai chicken and spinach salad, peanut dressing (N) -92
Mixed greens, avocado, asparagus, aged balsamic (V) - 71
Beetroot and orange salad, walnuts, goat cheese (GF) (V) (N) - 88
Buffalo mozzarella and tomato, extra virgin olive oil, basil (GF) (V) - 71
Wagyu beef carpaccio, shaved parmesan, rocket leaves (GF) - 88

Seafood platter (oysters, shrimps, lobster) - 290
(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free

All our prices are in AED, inclusive of all taxes \& service charge

HOT DISHES

Fried calamari, scallions, spicy mayonnaise (S) - 98

Crispy fried chicken strips, parmesan - 82
Wagyu beef burger with Comté cheese, caramelized onions - 115

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\text { Twiggy pressed sandwich - } 85
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Lobster roll (S) - 114
Homemade pomme frites (GF) (V) - 55
with fresh black truffle - 132

Tomato spaghetti, Sicilian olives, basil (V) - 89

Grilled salmon, mixed leaves salad, hollandaise sauce (GF) - 144
Burrata pizza with fresh black truffle (V) - 175

## CAVIAR

Served with blinis, crème fraiche $\mathcal{E}$ selection of condiments

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\begin{aligned}
& \text { Caviar Oscietra } 30 \mathrm{~g}-585 \\
& \text { Caviar Oscietra } 100 \mathrm{~g}-1900 \\
& \text { Caviar Beluga } 50 \mathrm{~g}-2350
\end{aligned}
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## SUSHI BAR

| SUSHI (2 PIECES) |
| :---: |
| Tuna - 60 |
| Salmon-50 |
| Unagi - 68 |
| Scallops - 70 |
| Salmon belly - 70 |
| Yellowtail - 75 |
| Tuna Otoro -95 |
| Sweet shrimps -95 |
| Chef's selection 6 pieces - 150 |
| Chef's selection 8 pieces - 210 |

SASHIMI (3 PIECES)

Salmon-70
Scallops - 80
Yellowtail -90
Yellowfin tuna - 90
Tuna Otoro - 125

Chef's selection of 3 varieties - 180
Chef's premium selection of 3 varieties -285

FUSION ROLL

Crab tempura roll (S) - 109
Spicy tuna roll - 87
Salmon cucumber roll - 87
Tempura shrimp roll - 87
Eggplant, avocado, mango roll (V) - 47
Otoro tuna roll - 120
Smoked duck and foie gras -95
Salmon, avocado and caviar - 170

Blow torched hamachi, shrimp, avocado - 139

## DESSERTS

La Poire Belle-Hélène (N) (GF) - 62
Pear, chocolate sauce, vanilla ice cream, almond flakes

Orange mousse, yogurt ice cream, berries (N) (GF) - 58
Mixed berries coupe - 58
Mixed berries, raspberry sorbet, caramelized pistachio

All Chocolate ( N ) - 58
Chocolate ice cream, brownie, sauce, whipped cream, caramel sauce

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Seasonal fruit platter -74
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Acai bowl (N) (GF) - 62
The watermelon bowl - 115

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