

# OYSTERS

## Fresh Oysters Served on Crushed Ice

With Mignonette, Lemon, Tabasco

Roumegous	32
Fine de Claire	30
Dibba Bay	25

# RAW SELECTION

## Salmon Carpaccio (G) 80

Cucumber, Caper, Grapefruit Segments, Dill, Crispy Fregola

## Seabream Carpaccio (N) 80

Peach, Green Apple, Almonds, Pink Pepper, Lemon Vinaigrette

## Yellow Fin Tuna Tartar (G) 85

Avocado, Bell Pepper, Crispy Shallots, Citrino EVO

## Angus Beef Carpaccio (D, N) 90

Truffle Mousse, 24-Months Parmigiano Reggiano, Rocket, Hazelnuts

# STARTERS

## Marinated Olives 60

Lemon and Orange Zest, Oregano, Citrino EVO

## Chicory Salad (D, N) 70

Pear, Goat Cheese, Pickled Walnuts, Chives, Walnuts Dressing

## Panzanella Salad (D, G) 70

Heirloom Tomato, Taggiasca Olive, Cucumber, Red Onion, Feta, Croutons, Citrus Dressing

## Prawns Saganaki (D, G, S) 95

Sautéed Prawn, Feta, Tomato, Garlic, Parsley, Bread Croutons

## Crispy Calamari (G) 80

Basil Salt, Rosemary Mayonnaise, Lime

## Gran Fritto Misto (G, S) 125

Crispy Soft-Shell Crab, Prawn, Whitebait, Calamari, Zucchini, Aioli

## Burrata (D, G) 90

Datterino Tomato, Fig, Sourdough Bread

## Oven Baked French Brie (D, G, N) 95

Sundried Tomato, Walnuts, Brown Bread, Organic Honey

## PASTA AND RISOTTO

- Pesto Mezze Maniche (D, G, N)** 90  
Basil and Pistachio Pesto, Green Beans, Potato, Confit Tomato
- Mushroom Risotto (D)** 105  
Wild Mushroom, Winter Truffle, 24-Months Parmigiano Reggiano
- Seafood Fregola (G, S)** 145  
Octopus, Prawn, Calamari, Clam, Mussel, Saffron
- Clams Linguine (A, G, S)** 130  
White Wine, Garlic, Oil, Chili Pepper
- Seafood Spaghetti (G, S)** 160  
Mixed Seafood, Datterino Tomato Sauce
- Crab Rigatoni (G, S)** 145  
Picked White Crab, Zucchini, Datterino Tomato Sauce, Amalfi Lemon
- Lobster and Shrimp Ravioli (D, G, S)** 160  
Asparagus, Confit Tomato, Lemon Butter Emulsion

## FROM THE SEA

- Seafood Soup (D, G, S)** 135  
Mediterranean Stew, Seabass, Clam, Mussel, Sourdough Crouton, Saffron Aioli
- Fish and Chips (G)** 130  
Battered Cod Fish, French Fries, Apple and Fennel Salad, Tartare Sauce
- Grilled Salmon (D)** 140  
Fennel Purée, Shaved Fennel and Orange Salad, Taggiasca Olive
- Pan Seared Seabass (D)** 175  
Braised Endive, Carrot and Orange Emulsion, Dill
- Sautéed Mussels 500 gr (A, D, G, S)** 135  
White Wine, Garlic, Parsley, Chili Pepper, Bread Croutons
- Grilled Octopus (D)** 145  
Barley, Parsley Pesto, Amalfi Lemon Aioli
- Salt Crusted Sea Bass 1000 gr (D)** 425  
Oven Baked Whole Seabass, Salad, Dill, Lemon Butter

## SEAFOOD MARKET

- Selection of Whole Fresh Fish or Seafood**  
Sold by 100 gr at Market Price. Please Ask Your Waiter for the Seasonal Fresh Catch Of The Day. Jospier Grilled served with your choice of sauce.
- Sauces**  
Lemon Butter sauce (D) Mushroom Sauce (D)  
Smoked Romesco (G, N) Green Peppercorn Sauce (D)

## LOBSTER CLUB

- Whole Lobster (700-800 gr)** 420
- Half Lobster (350-400 gr)** 210
- Lobster Spaghetti (G, S)**  
Lobster Spaghetti, Datterino Tomato Sauce, Fresh Basil
- Lobster Salad (S)**  
Poached Lobster, Baby Salad, Mango, Cucumber, Red Radish, Lemon Dressing
- Grilled Lobster (D, S)**  
Garden Salad, Lemon Butter Sauce

## FROM THE LAND

- Roasted Corn Fed Chicken** 130  
Spicy Diavola, Potato, Baby Pepper, Salmoriglio
- Grilled Lamb Chops (D)** 170  
Green Peas, Mint, Baby Beetroot, Jus
- Black Angus Rib-Eye 300 gr (D)** 240  
Rocket, Cherry Tomato, Parmesan, Aged Balsamic
- Prime USDA Beef Tenderloin 220 gr (D)** 220  
Hasselback Potato, Broccolini, Jus
- Veal Milanese (D, G)** 275  
Breaded Veal Cutlet, Cherry Tomato, Rocket, 24-Months Parmigiano Reggiano

(S) Shellfish (N) Contains Nuts (G) Gluten (A) Alcohol (D) Dairy

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## SIDES

Roasted Potato	45
Garlic and Chili Charred Broccolini	45
Sautéed Mushrooms	45
Mix Grilled Vegetables	45
Truffle Mash Potato (D)	70
Truffle Fries (D)	75

## PIZZAS

<b>Margherita (D, G)</b> Tomato, Mozzarella, Basil	95
<b>Diavola (D, G)</b> Beef Salami, Mozzarella, Pecorino, Tomato Sauce, Chili Pepper	110
<b>Mediterranean (D, G, N)</b> Grilled Vegetables, Artichoke, Mozzarella, Basil Pesto	100
<b>Chicken Pesto (D, G, N)</b> Chicken, Asparagus, Mozzarella, Basil Pesto	100
<b>Seafood (D, G, S)</b> Mixed Seafood, Mozzarella, Tomato Sauce	125
<b>Tartufo (D, G)</b> Fresh Truffle, Seasonal Mushroom, Rocket, 24-Months Parmigiano Reggiano	145
<b>Burrata (D, G)</b> Whole Burrata, Grilled Eggplant, Tomato Sauce, Basil Pesto	150
<b>Quattro Formaggi (D, G)</b> Mozzarella, Gorgonzola, 24-Months Parmigiano Reggiano, Provola, Ricotta	125
<b>Quattro Stagioni (D, G)</b> Turkey Ham, Seasonal Mushroom, Artichoke, Taggiasca Olive, Mozzarella, Tomato Sauce	130
<b>Calzone (D, G)</b> Turkey Ham, Wild Mushroom, Mozzarella Ricotta Cheese, Tomato Sauce	140



# boardwalk

## • DESSERT MENU •

### Vanilla Crème Brûlée (D, G)

Custard Creme glazed with Caramelized Sugar,  
Mix Berries, Hazelnut Gelato  
AED 55



### Tiramisu (D, G)

Ladyfingers Biscuit, Mascarpone Cream, Coffee  
AED 55

### Strawberry Mille Feuille (D, G)

Caramelized Puff Pastry, Diplomat Cream,  
Strawberry Compote  
AED 55

### Chocolate Zuccotto (D, G, N)

Chocolate Caramelized Nuts, Gianduja, Cherry,  
Burnt Milk Gelato  
AED 65



### Ricotta Cheesecake (D, G, N)

Soft Ricotta Cheesecake, Red Berry Compote,  
Sicilian Pistachio Gelato  
AED 65

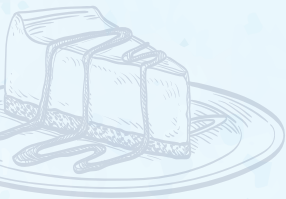
### Gelato and Sorbet Selection (D, G)

Vanilla, Chocolate, Pistachio, Strawberry, Mango,  
Lemon, Lime & Mint  
AED 15 Per scoop



### Fruit Platter

Selection of Seasonal Sliced Fruits  
AED 65



### Artisan Cheese Selection (D, G, N)

Crackers, Dried Fruits, Jam  
AED 110

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• PLATED BRUNCH MENU •

AED 250 soft beverage package,  
AED 375 house beverage package

## STARTER

### Mushroom Arancini (D, G)

24-Months Parmigiano Reggiano

### Yellow Fin Tuna Tartar (G)

Avocado Mousse, Crouton

### Crispy Calamari Cone (G)

Basil Salt, Rosemary Mayonnaise, Lime

### Panzanella Salad (D, G)

Heirloom Tomato, Taggiasca Olive, Cucumber,  
Red Onion, Feta, Croutons, Citrus Dressing

## MAIN COURSE

### Prawn Fregola (D, G, S)

Saffron, Sundried Tomato

### Grilled Mixed Seafood Platter (D, G, S)

Salmon, Seabass, Calamari, Clam, Mussel

### Sautéed Vegetable

### Mashed Potato (D)

## DESSERT

### Tiramisu (D, G)

Ladyfingers Biscuits, Mascarpone Cream, Coffee

### Strawberry Mille-Feuille (D, G)

Caramelized Puff Pastry, Diplomat Cream,  
Strawberry Compote



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# THE CLASSIC COCKTAILS

YOU NAME IT, WE MAKE IT

## Morning Negroni

Tanqueray Gin, Campari, Tia Maria Coffee Liqueur,  
Caramel Syrup

60

## Bourbon Julep

Jim Beam, Amaretto, Maraschino Cherry,  
Lemon Juice, Mint Leaves

60

## Mediterranean Breeze

Basil and Rosemary infused Gin,  
Lemon Juice, Tonic Water

60

## Caribbean Punch

White Rum, Peach Schnapps, Pineapple  
and Strawberry Juice

60

## Passion Fruit Martini

Gin, Martini Bianco, Passion Fruit Syrup  
and Grenadine

60

## Black Forest Spritz

Gin, Prosecco, Mix Berries, Raspberry Puree  
and Syrup, Soda

60

## Spicy Sour

Red Chili modeled Tequila, Grapefruit Juice,  
Lime, Agave Egg White  
(Let us know your spiciness preference)

60

## Apple Ginger Splash

Jim Beam Whiskey, Pomme Vert Apple Liqueur,  
Home-Made Ginger and Honey Syrup, Beer Foam

60

## Watermelon Bitter

Vodka, Aperol, Fresh Watermelon, Orange  
and Lemon Juice

60

# WHITE WINES

Glass

Bottle

## Crisp and Refreshing

De Bortoli, Semillon-Chardonnay, Riverina, Australia 52 240

Corte Giara, Pinot Grigio delle Venezie IGT, Italy 65 300

Tyrso, Vermentino, Sardinia, Italy 360

Viña Pomal, Viura-Malvasia, Rioja, Spain 360

Mongris, Marco Felluga, Pinot Grigio, Collio, Italy 530

Mâcon-Villages 'Chameroy', Louis Latour, Bourgogne, France 550

## Smooth and Elegant

Sangre de Toro, Verdejo, Castilla y Leon, Spain 270

Casillero del Diablo, Sauvignon Blanc, Chile 60 280

L'QbA Dr. Loosen, Riesling, Mosel, Germany 340

Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand 85 400

Cossetti Gavi di Gavi, Cortese, Piedmont, Italy 420

Hugel et Fils, Gewurztraminer, Alsace, France 630

## Character and Complexity

Drouhin-Vaudon, Joseph Drouhin, Petit Chablis, Chardonnay, Burgundy, France 95 460

Castello di Pomino Bianco, Frescobaldi, Chardonnay, Tuscany, Italy 490

Mullineux, Chenin Blanc, Swartland, South Africa 530

Winkl, Terlano, Sauvignon Blanc, Alto Adige, Italy 650

Pascal Jolivet, Sancerre, Loire, France 750

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 950

# RED WINES

Glass

Bottle

## Simple Way

De Bortoli, Shiraz-Cabernet,  
Riverina, Australia 52 240

Da Luca, Nero d'Avola, Sicily, Italy 250

Primitivo di Manduria, Puglia, Italy 58 270

Sangre de Toro, Granacha,  
Catalunya DO, Spain 270

Marques de Caceres, Rioja,  
Crianza DO, Spain 75 350

## Gourmand and Class

Zuccardi Serie A, Malbec,  
Mendoza, Argentina 62 290

Ruffino, Anziano Chianti Classico,  
Sangiovese, Tuscany, Italy 420

Chateâu Vieille Tour la Rose, St. Emillon  
Grand Cru, Boardeaux, France 550

Mullineux, Syrah, Swartland, South Africa 590

Luigi Righetti, Amarone della Valpolicella,  
Veneto, Italy 720

## Powerful and Expressive

Oyster Bay, Merlot, Marlborough,  
New Zealand 85 400

Terrazas de los Andes, Malbec,  
Mendoza, Argentina 520

La Vignee, Bouchard Pere and Fils, Pinot  
Noir, Bourgogne, France 580

Terlano, Pinot Noir, Alto Adige, Italy 650

Pommard, Bouchard Pere and Fils, Pinot  
Noir, Bourgogne, France 1,150



## ROSÉ WINES

	Glass	Bottle
De Bortoli, Cabernet-Syrah, Riverina, Australia	52	240
Cipresseto, Antinori, Sangiovese-Canaiolo, Tuscany, Italy		290
Cuveé Marie Christine, Château de L'Aumerade, Cinsault, Côte de Provence, France	78	370
Whispering Angel, Château d'Esclans, Grenache-Cinsault, Côte de Provence, France		620

## SPARKLING WINES

### Champagne

		Bottle
Moet and Chandon, Brut Imperial, Champagne, France		880
Moet and Chandon, Brut Imperial Rosé, Champagne, France		1,080
Ruinart Blanc de Blanc, Champagne, France		1,650
Dom Perignon Brut, Champagne, France		3,350

### Sparkling


	Glass	Bottle
Zonin 1821, Prosecco Brut, Veneto, Italy	65	300
Zonin Rosé, Prosecco Brut, Veneto, Italy	65	300
Ferrari Brut, F.lli Lunelli, Trento DOC, Italy		660

## APERITIFS

	Shot
Aperol, Campari, Martini Bianco, Martini Rosso, Martini Extra Dry, Pimm's No.1, Fernet Branca	45

# BEERS


## Bottle



Heineken	42
Corona	42
Heineken 0 (Non - Alcoholic Beer)	35
Kopparberg Lime and Strawberry	65

## Drought

	½ Pint	Pint
Heineken	39	56
Heineken Silver	39	56
Stella Artois	39	56
Peroni	39	56
Birra Moretti	39	56



# SPIRITS

## Gin

Tanqueray	48
Tanqueray 10	52
Botanist	52
Hendrick's	58
Gin Mare	62
Monkey 47	

## Vodka



Skyy	48
Absolut	52
Smirnoff	58
Ciroc	60
Belvedere	62
Grey Goose	65

## Rhum

Bacardi Superior	48
Bacardi Black	52
Havana 7	52
Captain Morgan Spicy	55



## SPIRITS

Shot

### Tequila



Patron XO	48
Patron Silver	58
Don Julio Blanco	62
Don Julio Reposado	80

### Whiskey

Jim Beam	52
Jameson	55
Jack Daniel's	58



### Single Malt

Glenfiddich 12 Years	62
Glenmorangie 10 Years	62
Glenfiddich 18 Years	90

### Scotch Whisky

Johnnie Walker Red Label	52
Johnnie Walker Black Label	62
Chivas Regal 12 Years	62
Chivas Regal 18 Years	95

## BRANDY AND COGNAC



Torres Gran Reserva	48
Remy Martin VSOP	68
Hennessy XO	85
Hennessy VSOP	180

## LIQUEURS

Amaretto, Baileys, Drambuie, Grand Marnier,  
Jägermeister, Kahlua, Limoncello, Tia Maria

45




## SOFT DRINKS



Pepsi, Diet Pepsi, Mirinda, Seven Up, Diet Seven Up	25
Tonic Water, Soda Water, Ginger Ale	25
Red Bull	40

## WATER

	Small	Large
San Benedetto Still	22	32
San Benedetto Sparkling	22	32
VOSS Still		36
VOSS Sparkling		36



## HOT BEVERAGES

Espresso	24
Cappuccino, Mochaccino, Café Latte	28
Double Espresso, Americano	28

## TEA AND INFUSIONS

English Breakfast, Earl Grey, Green Tea, Chamomile Fresh Mint Tea, Fresh Ginger Tea	25
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## DESSERT COCKTAILS

### Irish Coffee

Jameson, Hot Coffee, Brown Sugar

60

### Espresso Martini

Vodka, Kahlua, Chilled Espresso, Crème de Cacao

60

## MOCKTAILS

### Ginger Bitter Fizz

Fresh Grapefruit Juice, Ginger and Rosemary,  
Ginger Ale

40

### Mexican Lemonade

Fresh Lemon Mint Juice, Cucucumber,  
Lime and Sprite

40

### Tropicana

Fresh Mango and Pineapple Juice,  
Mint Leaves, Ginger Ale

40

### Summer

Fresh Orange and Watermelon Juice,  
Peach Schnapps

40

### Passion Heart

Fresh Passion Fruit and Orange Juice, Strawberries

40

### Strawberry Fields

Strawberry and Pineapple Juice blended  
with Banana and Coconut Cream

40

## FRESH JUICES

	Small	Large
Orange	30	45
Pineapple	30	45
Lemon Mint	30	45
Watermelon	30	45
Mixed Juice	30	45

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