

# BRUNCH MENU

AVAILABLE EVERY SATURDAY  
FROM 12:30PM TO 3:30PM

## PREMIUM PACKAGE **AED779**

Inclusive of the House Beverage package

### Cocktails

Pisco Sour

### Champagne

NV Veuve Clicquot Ponsardin, Brut Yellow Label

## HOUSE BEVERAGE PACKAGE **AED609**

Inclusive of the non-alcoholic package

### Whiskey

Woodford Reserve

### Rum

Bacardi Carta Blanca

### Vodka

Ketel One

### Gin

Bombay Sapphire

### Cocktails

Aperol Spritz, Mai Tai, Paloma  
Tommy's Margarita, Moscow Mule  
Passion Fruit Martini, Bloody Mary (MS)

### Beer

### Wines

Côtes de Provence, rosé  
Sauvignon Blanc, white wine  
Cabernet Sauvignon, red wine

## NON-ALCOHOLIC **AED409**

### Mocktails

Sol y Mar  
Virgin Mary (MS)

### Soft Drinks

Coca Cola, Diet Coke, lemonade, ginger ale  
ginger beer, soda, tonic

### Fresh Juices & Water

green apple, pineapple  
orange, still & sparkling water

### Tea & Coffee

All prices are inclusive of 10% service charge 5% VAT and  
7% municipality fee

## APPETIZERS

### Guacamole

Avocado, shrimp crackers, spiced focaccia

### Mistura de Ceviches y Tiraditos

### Selección de Maki Roll

### Tempura de coliflor

Crispy cauliflower, chipotle mayonnaise, chives, sesame

### Selección de Anticuchos

### Tacos de Salmon

Salmon, avocado, ají amarillo

### Baos con Res Wagyu

Wagyu short rib, mantau baos, ají amarillo

### Trio de Maiz

Josper corn, crispy corn, jumbo corn  
coriander, jalapeno

## MAINS

Choice of one

### Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

### Quinotto de Cebada Perlada VG

Quinoa, pearl barley, ají amarillo, pumpkin, coconut

### Costillas de Res GF

Beef ribs, miso, ají limo

### Pollo a la Parrilla GF

Corn fed baby chicken, ají panca, coriander

### Salmon a la Brasa

Salmon fillet, stir-fry quinoa, soy, green vegetables

### Raiz de Apio a la parilla VG GF

Miso marinated celeriac root, cauliflower purée  
pickled leeks, yuzu kombu dressing

### XO Udon

Prawns, ají panca, pok choy

## SIDES

### Camote Asado

Sweet potato, huancaína sauce, manchego  
jumbo corn, coriander

### Grilled Baby Marrow V GF

Charred baby marrow, ají amarillo, wafu, soy crumbs

## SHARING DISHES

### Langostinos Thermidor (+AED192)

King prawns, ají amarillo, truffle thermidor sauce

### Bife Angosto Wagyu (+AED470) GF

Wagyu sirloin grade 7, Peruvian spice rub  
chimichurri sauce

### Langosta al Josper (+AED435) GF

Lobster, smoked ají panca butter

## BANDEJA DE POSTRES

### Pastel de tres leches

Evaporated milk, genoise, glazed figs  
mango yoghurt ice cream

### Chupetines de Chocolate

Milk chocolate ganache, raspberry

### Crema de Caramelo GF

Lime flan, wild berries compote

### Churros de Naranja

Orange and lime churros, milk chocolate, dulce de  
leche

### Paleta de Chicha Morada GF

Chicha Morada popsicle, strawberry

### Alfajores

Dulce de leche

### Assorted Fruits VG GF