

TAPAS

Bruschetta al Pomodoro (V)	32
Classic Italian style bruschetta with roughly chopped tomato, garlic, basil & olive oil	
Albondigas	38
Succulent Spanish meat balls, freshly ground beef with mixed onions, apples & garlic. Lightly sautéed & served with a vegetable tomato sauce	
Light Fried White Bait	39
with roasted garlic & lemon mayonnaise	
Chorizo Stew (A)	44
Rum infused chorizo with mushrooms & mixed beans with rosemary artisan bread	
House Marinated Stuffed Green Olives (V)	32
Choice of feta, blue cheese or tomato	
Spanakopita (V)	38
Fresh spinach, feta & blue cheese in delicate filo pastry cups	
Crispy Toasted Pita (v)	32
with a homemade chickpea dip	
Crumbed Stuffed Button Mushroom	38
with fresh red chilli, ricotta cheese, lemon zest & a drizzle of rich tomato sauce	
Garlic Prawns	44
In sizzling chilli oil served with rosemary artisan bread	

ALL PRICES ARE IN AED

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SALADS

Roasted Butternut & Beef Chorizo (N)	48
Tossed in a light balsamic dressing with rocket leaves, parmesan shavings & toasted pumpkin seeds	
Char-Grilled Chicken Salad (N)	54
Zesty summer salad with cous cous, pine nuts, pomegranate, chick peas & char-grilled chicken breast	
Horiatiki - Greek Salad (V)	44
Tomato, cucumber, green pepper, red onion & olives topped with feta & dressed with olive oil & red wine vinegar	
Ali's Cobb Salad (N)	46
Fresh vine tomato, cucumber, corn, spring onion, blue cheese, soft boiled egg, mixed leaves & pecan nuts tossed in our secret house dressing	
Rocket & Oven Dried Tomato Salad (N)	42
with toasted pine nuts, parmesan & balsamic vinaigrette	

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PASTA

Lasagna	72
Our classic homemade oven baked lasagna with three sheets of pasta layered with bolognaise sauce & sprinkled with cheese	
Cannellini Bean & Spring Onion Risotto (A) (V)	62
Finished with fresh mascarpone & aged parmesan	
Penne Alfredo (V)	48
Penne served in a rich creamy sauce tossed with organic broccoli, courgette, garlic & shaved parmesan	
Spaghetti Bolognese	52
Spaghetti cooked al dente served with our rich homemade bolognaise sauce	
Seafood Linguini (A)	68
Mixed seafood cooked in a light tomato, anchovy & white wine sauce served with fresh linguini pasta	
Spinach & Ricotta Ravioli (A) (V)	58
Spinach & ricotta ravioli cooked in a light sage cream sauce served with vine tomatoes & asparagus	
Chicken Sausage & Mushroom Pasta Bake	54
Chicken sausage & mushrooms cooked in a rich creamy tomato sauce, tossed with penne & baked with freshly grated parmesan cheese	
Spaghetti Aglio e Olio (V)	44
Spaghetti tossed in garlic olive oil & chilli flakes finished with torn basil leaves & parmesan shavings	

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MAINS & SIGNATURE DISHES

Mediterranean Stuffed Chicken Breast	68
Chicken breast stuffed with a spiced fruity chicken farce served on a bed of prunes, apricots, semi-dried tomatoes & baby potatoes with green peppercorn sauce	
Grilled Salmon Panzanella	78
Fillet of salmon served with rustic bread, tomato & pepper salad	
Mussels Mariniere (A)	68
Fresh Kinakawooka mussels cooked in white wine cream sauce with a wedge of chunky artisan bread	
Seafood Paella (A)	84
Tiger prawns, mussels, clams, fresh fish, fresh vegetables & saffron with short grain rice	
Matador Paella (A)	84
Chicken drumsticks, chorizo, beef & fresh vegetables with short grain rice	

SIDES

Saffron Rice	15
Rosemary Garlic Potatoes	15
Grilled Vegetables	15

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FROM THE GRILL

Free Range Corn Fed Chicken	82
Cooked under a brick & served alongside chunky chips, grilled Portobello mushroom, vine tomato & green peppercorn sauce	
200 Day Grain-Fed American Beef Fillet 220g	115
Served with fluffy mash potato, roasted vine tomato & creamy green peppercorn sauce	
200 Day Grain-Fed American Beef Rib Eye 300g	124
Served with chunky chips, grilled Portobello mushroom & roasted vine tomatoes with green peppercorn sauce	
Six Gulf Tiger Prawns	120
Char-grilled & served alongside crisp rocket leaves & rosemary garlic potatoes	
BBQ Spiced Braised Beef Spare Ribs (A)	74
Char-grilled & served with tzatziki sauce	
Seafood Kebabs	125
Marinated Gulf shrimps, salmon & swordfish kebabs served with grilled mushrooms & saffron rice	
Barca Mixed Grill	130
BBQ beef ribs, chicken under a brick, Spanish sausage with grilled Portobello mushrooms & chunky chips	

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RUSTIC ARTISAN PIZZA'S

Margherita (V)	46
Tomato sauce, mozzarella cheese & fresh basil	
Verdure (V)	48
Roasted courgette, eggplant, bell pepper, fresh mushroom, tomato sauce & mozzarella cheese	
Quattro Formaggi (V)	64
Gorgonzola, parmesan, mozzarella & Asiago cheese	
Toscana	54
Pepperoni, fresh basil, red onion, mozzarella & tomato sauce with freshly chopped olives & tomato	
Spicy Beef	66
Tender beef chunks, tomato sauce & mozzarella topped with fresh rocket leaves, parmesan cheese & chilli flakes	

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DESSERTS

Tiramisu (A)	28
An Italian classic - ladyfingers, Amaretto, Kahlua, fresh espresso & Chantilly cream	
Homemade Ice Cream	22
3 generous scoops of our homemade ice cream. Please ask your server for the flavor of the day	
Chocolate Fondant	28
Warmed moist chocolate cake served with vanilla ice-cream	
Panacotta	24
Infused with vanilla & caramel	

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