

APPETIZER

Creamy Burrata cheese, Datterino tomato, basil	150gr	70
	300gr	125
Greek salad, cucumber, tomato, onion, olives, feta cheese, oregano		60
Fatoosh, tomato, cucumber, onion, lettuce, red radish, mint, pomegranate, crisp bread		68
Turkish pide with spinach, sucuk, kashkaval cheese		68
Grilled halloumi cheese, watermelon, honey, walnut		68
Sautéed chicken liver, garlic, pine nuts, parsley, pomegranate		70

SOUP

Seafood soup, scallop, shrimp, mussel, calamari, garlic crouton	65
Lentil with khoubiz and lemon	45

MAIN COURSE

Penne pasta with chicken and mushroom sauce	110
Grilled tiger prawns, harrah salsa, jerjeer	175
Lemon fish, potato, olives, capers, salsa red	120
Roasted salmon fillet, crushed potato, olives, asparagus, lemon sauce	138
Shish Tawook marinated chicken, yoghurt, garlic	110
Beef tenderloin, pistachio pepper crust, olives, pomegranate glaze	175
Honey and zaatar crusted rack of lamb, mash potato and jus	170

SIDES

Sautéed mushroom, parsley	25
Rice	
Creamy mash potato	
Steamed vegetables	

DESSERT

Kunafa strawberry, mint compote	40
New York style cheese cake	35
Traditional tiramisu	35
Seasonal fruit plate and berries	35



Full Breakfast

Includes unlimited service of hot and cold beverages, all items 130
Displayed on the show kitchen counters and any items
“From The Stove”

Coffee

Freshly brewed coffee, ristretto, espresso, macchiato, turkish coffee 22
Double espresso, cappuccino, caffè latte 30
(Full fat, low fat, skimmed or soy bean milk)
(all coffees are available decaffeinated, except turkish coffee)

Chocolate

Hot or cold chocolate 30

Loose Leaf Tea

English breakfast, imperial earl grey, smoke earl grey, massala black chai, 26
osmanthus oolong, floral jasmine with blossoms, darjeeling oolong, classic
orange pekoe, mountain berry, lemon verbena, chamomile flowers,
certified organic peppermint

Freshly Squeezed Juices

Orange, grapefruit, carrot, watermelon, pineapple, green apple 26

Selection of homemade bakeries

Croissants, danish pastries, assorted breads, 50
Fruit preserves, honey, butter



Cereal

Corn flakes, rice crispies, special K, raisin bran, all bran, choco pops, fruit muesli	30
Hot or cold full fat, low fat, skimmed or soy bean milk	
Bircher muesli rolled oats, honey, milk, green apple, Fresh berries, nuts and seeds	35
Yoghurt natural, low fat or fruit	25
Seasonal fresh fruits	52
Assorted farm cheeses	60
Smoked scottish salmon	56

From The Stove

Two eggs cooked any style served with potatoes, mushrooms and tomatoes	50
Choice of chicken sausage, spicy beef sausage, veal bacon, beef pastirma	
Omelette, cheese, tomato, mushrooms, salmon or scallions	50
Poached eggs in cocotte, spinach and hollandaise (v)	50
Open-faced omelette, potatoes, zucchini, sucuk and cheese	50
Menemen, scrambled eggs, tomato, onion, capsicum (v)	50
(Omelettes and scrambled eggs are available with egg whites only)	
Foul medames, fava beans, garlic, lemon juice and olive oil	43
Cinnamon french toast, apple compote	43
Hot oatmeal, marinated raisins and cinnamon sugar	43
Freshly baked waffles or pancakes, maple syrup, honey butter, stewed seasonal fruits	43

(V) - Vegetarian



BREAD BASED

Pissaladiere	30
Onion, olives, garlic, anchovy	
Bruschetta	30
Tomato, onion, basil	

COLD CUTS & CHEESES

Charcuterie selection	45
Beef chorizo	20
Cecina de León	25
Bresaola	20
Cheese selection	45
Manchego, quince paste	20
Gorgonzola, poached pear	20
Parmigiano Reggiano	20

SALADS

Burrata	75
Creamy burrata , Datterino tomato, basil	
Niçoise	45
Tuna, green beans, potato, egg, black olive	
Quinoa	40
Mixed quinoa with avocado	

SOUP

Bouillabaise	75
Squid, prawns, mussels, sea bream, clams	
Minestrone	40
Tomato based, vegetables and white bean	

PASTA & RICE

Risotto ai frutti mare	75
Prawns, clams, scallop, mussels	
Linguine alla genovese	60
Basil pesto, pine nuts	
Spaghetti aux palourdes	75
Clams, Datterino tomato, garlic parsley	
Risotto ai funghi	60
Mushroom, parmesan, herbs	

OUR DISHES ARE MADE TO SHARE
WE RECOMMEND 3 DISHES
PER PERSON

COLD PLATES

Melón con cecina	40
Melon with Cecina de Leon ham	
Saumon fumé	40
Smoked Salmon, Crème Fraiche	
Carpaccio di manzo	45
Beef tenderloin, rocket, parmesan	
Pulpo a la Gallega	80
Octopus, potatoes, smoked paprika	
Foie gras	55
Foie gras terrine, sourdough, pickled cherry	
Ceviche	50
Sea bream, passion fruit, chili, red onion, lime	

HOT PLATES

Calamari fritti	45
Fried calamari, spring onion mayonnaise	
Tortilla Española	35
Egg, potato, onion	
Higados encebollados	55
Chicken liver, onion, bay leaf	
Friture de la mer Méditerranée	45
Whitebait deep fried	
Esparragos con queso	40
Grilled asparagus, Manchego shavings	
Gambas al ajillo	65
Prawns, garlic, chili, parsley	

SIGNATURES DISHES

Fattoush	70
Tomato, cucumber, onion, lettuce, pomegranate	
Venison	90
Tenderloin, blue berry pomegranate quinoa	
Kunafa (dessert)	50
18 Degrees signature kunafa	

FROM THE SEA

Salmone	70
Baked salmon on black rice, salsa verde	
Moules marinere	55
Mussels, white wine, garlic, cream, parsley	
Orata alla Ligure	70
Sea bream, tomato, potato, olives, capers	
Atun en escabeche	65
Seared tuna, lemon, capers, parsley	
Vieiras	80
Pan fried scallops, chorizo, corn puree	

FROM THE LAND

Chuletas de Cordero	85
Lamb short loin, alioli potato, mint sauce	
Albóndigas con tomate	65
Minced beef, tomato sauce	
Canard aux lentilles	75
Duck leg, lentil, balsamic jus	
Costine di manzo	85
Beef short rib glazed with quince jelly, parsnip puree	
Brochette de poulet	65
Chicken thighs, capsicum, onion	

SIDES

Baby potato with alioli	25
Mixed leaves salad	
Sautéed mushroom with lemon	
Cream spinach	
Saffron rice	
Thick fries	

SWEET LOVERS

Almond pear tart	35
Crema Catalana	35
Chocolate fondant	40
Tiramisu	35
Fresh fruit platter	40
Ice cream & sorbet, per scoop	15

All prices in UAE Dirhams and are SUBJECT to 10 % service charge, 6 % tourism fee and 4 % municipality fee