

# MENU



## SNACKS

- V

FRENCH FRIES WITH CHEDDAR SAUCE & CRISPY ONION

50
- V

CRISPY ONION RINGS WITH TARTAR SAUCE

45
- V

CRISPY RYE BREAD WITH GARLIC SAUCE

50
- V

GRILLED CORN ON THE COB WITH BUTTER AND PAPRIKA

45

NACHOS75

V

SERVED WITH CHEDDAR SAUCE, PICKLED JALAPEÑOS, TOMATO SALSA & GUACAMOLE

GOLDEN-FRIED ANCHOVIES WITH TARTAR SAUCE & FRESH LEMON75

COLDWATER SHRIMPS

500G – 445300G – 235

JUICY SHRIMPS WITH RICH OCEAN FLAVOUR, ROASTED WITH GARLIC, FRESH HERBS & A HINT OF LEMON

FRIED CALAMARI

75

DEEP-FRIED SQUID RINGS, CHOICE OF MARINARA OR TARTAR SAUCE

FISH & CHIPS

85

SERVED WITH CRISPY CHIPS, TARTAR SAUCE & MUSHY PEAS

SHRIMP TACOS → 2 PCS.

70

TOMATOES, AVOCADO, ONION, SOUR CREAM, GREENS, CHEDDAR CHEESE

CHICKEN TACOS → 2 PCS.

65

PICKLED JALAPEÑOS, TOMATO SALSA, GUACAMOLE, FRESH CORIANDER & MELTED CHEESE

SPICY CHICKEN WINGS → 8 PCS.

85

SERVED WITH BLUE CHEESE SAUCE

BEER PLATTER

145

GARLIC BREAD, BEEF SAUSAGE, BRESAOLA, DRIED FISH CAVIAR, SMOKED CHEDDAR, PICKLED CUCUMBERS

## STARTERS

EMPANADAS

55

STUFFED WITH BEEF CON CARNE & CHICKEN WITH ONION AND CHEESE, SERVED WITH CHIMICHURRI SAUCE

CATCH OF THE DAY (FRIED FISH)

55

LADYFISH OR NEEDLEFISH, CHOICE OF MARINARA OR TARTAR SAUCE, FRESH HERBS & A HINT OF LEMON

SALMON TARTARE

75

ONION, CHIVES, AVOCADO, PONZU SAUCE, RICE CHIPS, SESAME, CUCUMBER

BEEF TARTARE

85

QUAIL EGG, PARMESAN CHEESE, CROUTONS, CORNICHONS, SOURDOUGH TOAST, GREEN MUSTARD SAUCE

HOMEMADE BEEF CHEBUREK PASTRY

65

SERVED WITH ADJIKA & SOUR CREAM, FRESH HERBS

CRISPY FRIED CAMEMBERT

55

SERVED WITH CRANBERRY SAUCE

MUSSELS 500G

95

WITH SAUCE BY YOUR CHOICE:  
→ WHITE WINE & GARLIC SAUCE  
→ SPICY TOMATO SAUCE  
→ CREAMY SAUCE  
→ GORGONZOLA CHEESE SAUCE

## DESSERTS

VOLCÁN DE CACAO

40

VALRHONA LAVA CAKE, DARK CRUMBLE, TAHITI VANILLA ICE CREAM, RASPBERRY COULIS

COCONUT SURPRISE

40

MANGO, PASSIONFRUIT & COCONUT SORBET, FRESH MANGO, RASPBERRIES, COCONUT FOAM (ESPUMA), RASPBERRY COULIS, CRUMBLE

CHERRY KISS CHEESECAKE

40

VANILLA CHEESECAKE, CHERRY COMPOTE, HOMEMADE CHERRY SORBET

## SALADS

CRISPY EGGPLANT & TOMATO SALAD

95

V

EGGPLANT, TOMATOES, ROMANO SALAD, ONION, SWEET CHILLI DRESSING, CORIANDER, SESAME

CAESAR SALAD WITH SHRIMPS

95

ROMANO SALAD, CROUTONS, CHERRY TOMATOES, QUAIL EGG, CAESAR DRESSING, PARMESAN CHEESE & SHRIMPS

CAESAR SALAD WITH CHICKEN

85

ROMANO SALAD, CROUTONS, CHERRY TOMATOES, QUAIL EGG, CAESAR DRESSING, PARMESAN CHEESE & CHICKEN BREAST

## BURGERS & BUNS

CHORIZO HOT DOG

85

FRENCH FRIES, MELTED CHEESE, CHIMICHURRI SAUCE

CHICKEN SLIDERS → TRIO

75

JUICY SHREDDED CHICKEN, HOMEMADE BUNS, CHEDDAR CHEESE SAUCE, CRISPY ONION, PICKLES, BBQ SAUCE

KICKBURGER

95

DOUBLE BEEF PATTIES, CHEDDAR CHEESE, CARAMELISED ONION, PICKLES, FRENCH FRIES

## PINSA ROMANA

MARGHERITA

65

V

CLASSIC SIMPLICITY AT ITS FINEST: FRESH TOMATO SAUCE, CREAMY MOZZARELLA, AND FRAGRANT BASIL

VEGETARIANA

85

V

A COLORFUL MEDLEY OF BELL PEPPERS, ZUCCHINI, BROCCOLI, RED ONION, AND FRESH SPINACH ATOP CREAMY MOZZARELLA AND RICH TOMATO SAUCE. A GARDEN OF FLAVORS IN EVERY BITE.

CHICKEN & ZUCCHINI

85

JUICY CHICKEN BREAST AND TENDER ZUCCHINI ON A BED OF MELTED MOZZARELLA AND TOMATO SAUCE

DIAVOLA

85

SPICY SALAMI SPIANATA, MOZZARELLA, AND A PINCH OF CHILLI FLAKES OVER TOMATO SAUCE

SALAMI

85

CLASSIC SALAMI WITH CHEESE MOZZARELLA AND TOMATO SAUCE

4 CHEESES

90

V

A CREAMY DREAM OF MOZZARELLA, PARMESAN, GORGONZOLA, AND BLUE CHEESE ON A WHITE CREAM SAUCE

4 SEASONS

90

TOMATO SAUCE, MOZZARELLA, EARTHY MUSHROOMS, TENDER ARTICHOKEs, SAVORY TURKEY HAM, AND OLIVES

GOLDEN DATE DELIGHT

40

STICKY DATE PUDDING, CRÈME FRAÎCHE SORBET, SAFFRON CARAMEL SAUCE

BEER LOVERS' SUNDAE

40

GUINNESS CHOCOLATE ICE CREAM & REDUCTION, STRAWBERRY BEER FOAM, VANILLA CREAM, LEFFE CARAMEL, HOMEMADE PRETZEL CRUMBLE

GRANDMA'S PECAN SECRET

65

PERFECT FOR TWO

FRESH-BAKED PECAN COOKIES, PEANUT ICE CREAM, CANDIED PECANS & PRALINE



CONTAINS ALCOHOL



VEGETARIAN



SPICY

PRICES ARE IN UAE DIRHAM & ARE INCLUSIVE OF 7% MUNICIPALITY FEE & 5% VAT.  
PLEASE NOTE THAT A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

# FROM THE FLAME & GRILL

ANNOUNCING  
**KICKERS**  
LEGENDARY *SPORTS* BAR

## MEAT & POULTRY

**BBQ CHICKEN WINGS → 8 PCS.** 85  
GRILLED TOMATO, GREENS, LAVASH,  
SPICY HOMEMADE ADJIKA SAUCE

**BEEF RIBS**  120  
COLESLAW SALAD, BEETROOT DEMI-GLACE SAUCE, BBQ SAUCE

**LAMB CHOPS**  135  
SERVED WITH GRILLED TOMATO, FRESH GREENS,  
LAVASH, SPICY ADJIKA SAUCE

**SHISH KEBAB – BY YOUR CHOICE  
WITH SIDE DISH OF YOUR CHOICE**  
→ CHICKEN 95  
→ LAMB 105  
SERVED WITH GRILLED TOMATO, GREENS, LAVASH, SPICY  
HOMEMADE ADJIKA SAUCE, SIDE DISH OF YOUR CHOICE

**LULA KEBAB – BY YOUR CHOICE  
WITH SIDE DISH OF YOUR CHOICE**  
→ CHICKEN 95  
→ LAMB 105  
SERVED WITH GRILLED TOMATO, GREENS, LAVASH, SPICY  
HOMEMADE ADJIKA SAUCE, SIDE DISH OF YOUR CHOICE

**SIDE DISH**  
→ FRENCH FRIES  
→ GRILLED BABY POTATOES  
→ RICE  
→ GRILLED VEGETABLES

**HOMEMADE 1-METER SAUSAGE  
CHOICE OF BEEF OR LAMB** 360  
RECOMMENDED FOR SHARING (SERVES 2-3)  
SERVED WITH MUSTARD, SPICY ADJIKA, TARTAR SAUCE  
& HOT HORSE RADISH. SIDES: STEWED VEGETABLES,  
BRAISED CABBAGE, GARLIC POTATO WEDGES, LAVASH,  
FRESH GREENS, ONION & UZBEK TOMATOES

**RARE**

**MEDIUM  
RARE**

**MEDIUM**

**MEDIUM  
WELL**

**WELL  
DONE**



## DEGREE OF ROASTING

### RARE

Briefly seared, leaving a cool, ruby-red center. Silky and tender, this stage celebrates the pure essence of the beef, offering an intensely juicy and delicate texture.

### MEDIUM RARE

Warm red center, tender and juicy, perfect balance of sear and succulence.

### MEDIUM+

Warm pink center, slightly less red, juicy yet firmer, ideal compromise in doneness.

### MEDIUM

Evenly warm with a rosy-pink core. Juicy yet firmer in texture, this stage balances tenderness with structure, ideal for those seeking a well-developed flavor without sacrificing moisture.

### MEDIUM WELL

A precise midpoint between Medium Rare and Medium. The center is warm pink with just a whisper of red, delivering a luscious bite while beginning to showcase the meat's full body and depth.

### WELL DONE


Cooked completely through to a uniform, rich brown. Firm and robust, this level offers a deeply developed flavor, favored by those who prefer no trace of pink.

## STEAKS

**PICANHA STEAK – BLACK ANGUS,  
150 DAY GRAIN FED MB4**  160  
GRILLED VEGETABLES, DEMI-GLACE SAUCE  
CHEF'S RECOMMENDED DONENESS → MEDIUM RARE / MEDIUM

**RIBEYE STEAK  
– 150 DAY GRAIN FED MB4**  180  
GRILLED VEGETABLES, DEMI-GLACE SAUCE  
CHEF'S RECOMMENDED DONENESS: MEDIUM

**TENDERLOIN STEAK  
– 150 DAY GRAIN FED MB4**  190  
GRILLED VEGETABLES, DEMI-GLACE SAUCE  
CHEF'S RECOMMENDED DONENESS: MEDIUM RARE

**TOMAHAWK STEAK – BLACK ANGUS  
MB9 WAGYU, 180+ DAYS GRAIN FED**  490  
GRILLED VEGETABLES, POTATO WEDGES WITH GARLIC,  
FRESH HERBS, PARMESAN CHEESE, BBQ SAUCE,  
CHIMICHURRI SAUCE  
CHEF'S RECOMMENDED DONENESS → MEDIUM+

## FROM THE SEA

**SHRIMP TAIL SKEWERS** 65  
SERVED WITH KIMCHI AIOLI, CHUKA SEAWEEED SALAD

**GRILLED SALMON STEAK** 95  
SERVED WITH POMEGRANATE SAUCE, FRESH LEMON

**GRILLED SEA BASS** 95  
SERVED WITH YUZU SAUCE, GRILLED CHERRY TOMATOES

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ANNOUNCING  
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LEGENDARY *SPORTS* BAR

**MENU**