

MENU

SNACKS

FRENCH FRIES WITH CHEDDAR SAUCE & CRISPY ONION

50

CRISPY ONION RINGS WITH TARTAR SAUCE

45

CRISPY RYE BREAD WITH GARLIC SAUCE

50

GRILLED CORN ON THE COB WITH BUTTER AND PAPRIKA

45

NACHOS

75

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

GOLDEN-FRIED ANCHOVIES WITH TARTAR SAUCE & FRESH LEMON

75

COLD WATER SHRIMPS

300G – 180

GARLIC-ROASTED SKIN-ON SHRIMP, FINISHED WITH FRESH HERBS AND A SUBTLE TOUCH OF LEMON.

500G – 280

FRIED CALAMARI

75

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

GOLDEN SMOKED MACKEREL

55

COLD-SMOKE MACKEREL FILLET, DELICATELY PREPARED TO PRESERVE ITS NATURAL RICHNESS, WITH A MILD SMOKY AROMA AND TENDER TEXTURE.

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

FLAME 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, PONZO 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 ADIKA & 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

CHERRY KISS CHEESECAKE

40

VANILLA CHEESECAKE, CHERRY COMPOTE, HOMEMADE CHERRY SORBET

SALADS

CRISPY EGGPLANT & TOMATO SALAD

95

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

GREEK SALAD

65

FLAME JUICY TOMATOES, CRISP CUCUMBER, SWEET BELL PEPPER, AND TENDER RED ONION, CROWNED WITH OLIVES AND CREAMY FETA

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

VEGETARIAN BURGER

85

FLAME AVOCADO-EDAMAME PATTY, Brioche BUN, GUACAMOLE, TOMATO SALSA, RED ONION, ROASTED BELL PEPPER, VEGETARIAN MAYO & CHEDDAR CHEESE. SERVED WITH SWEET POTATO FRIES & KETCHUP.

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

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

VEGETARIANA

85

FLAME 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

FLAME 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

FLAME 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

SAFA MENU

DRY WORS

55

A CLASSIC SOUTH AFRICAN DRIED BEEF SAUSAGE, PERFECTLY SEASONED AND IDEAL FOR SNACKING.

BILTONG MIX

75

PREMIUM CUTS OF MARINATED, AIR-DRIED BEEF—TENDER, FLAVOURFUL, AND PACKED WITH AUTHENTIC TASTE.

BOERIE ROLL

55

SOFT BUN FILLED WITH TRADITIONAL BOEREWORS SAUSAGE, TOPPED WITH SWEET CARAMELIZED ONIONS.

A COMFORTING FAVORITE.

BOEREWORS SPIRAL SAUSAGE WITH CHIPS

95

JIUICY SPIRAL BOEREWORS SERVED WITH CRISPY CHIPS AND KETCHUP—SIMPLE, HEARTY, AND DELICIOUS.

DESSERTS

VOLCÁN DE CACAO

40

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

CHERRY KISS CHEESECAKE

40

VANILLA CHEESECAKE, CHERRY COMPOTE, HOMEMADE CHERRY SORBET

GOLDEN DATE DELIGHT

40

STICKY DATE PUDDING, CRÈME FRAÎCHE SORBET, SAFFRON CARAMEL SAUCE

GRANDMA'S PECAN SECRET

65

PERFECT FOR TWO

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

FROM THE FLAME & GRILL

ANNO 2015
KICKERS
LEGENDARY SPORTS BAR

MEAT & POULTRY

BBQ CHICKEN WINGS → 8 PCS. 85

GRILLED TOMATO, GREENS, LAVASH,
SPICY HOMEMADE ADJIKSA SAUCE

BEEF RIBS 120

COLESLAW SALAD, BEETROOT DEMI-GLACE SAUCE, BBQ SAUCE

LAMB CHOPS 135

SERVED WITH GRILLED TOMATO, FRESH GREENS,
LAVASH, SPICY ADJIKSA SAUCE

**SHISH KEBAB – BY YOUR CHOICE
WITH SIDE DISH OF YOUR CHOICE**

→ CHICKEN 95
→ LAMB 105

SERVED WITH GRILLED TOMATO, GREENS, LAVASH, SPICY
HOMEMADE ADJIKSA 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 ADJIKSA 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 ADJIKSA, TARTAR SAUCE
& HOT HORSERADISH. SIDES: STEWED VEGETABLES,
BRAISED CABBAGE, GARLIC POTATO WEDGES, LAVASH,
FRESH GREENS, ONION & UZBEK TOMATOES

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.

FROM THE SEA

SHRIMP TAIL SKEWERS 65

SERVED WITH KIMCHI AIOLI, CHUKA SEAWEED SALAD

GRILLED SALMON STEAK 95

SERVED WITH POMEGRANATE SAUCE, FRESH LEMON

GRILLED SEA BASS 95

SERVED WITH YUZU SAUCE, GRILLED CHERRY TOMATOES

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.

RARE

MEDIUM RARE

MEDIUM

MEDIUM WELL

WELL DONE

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

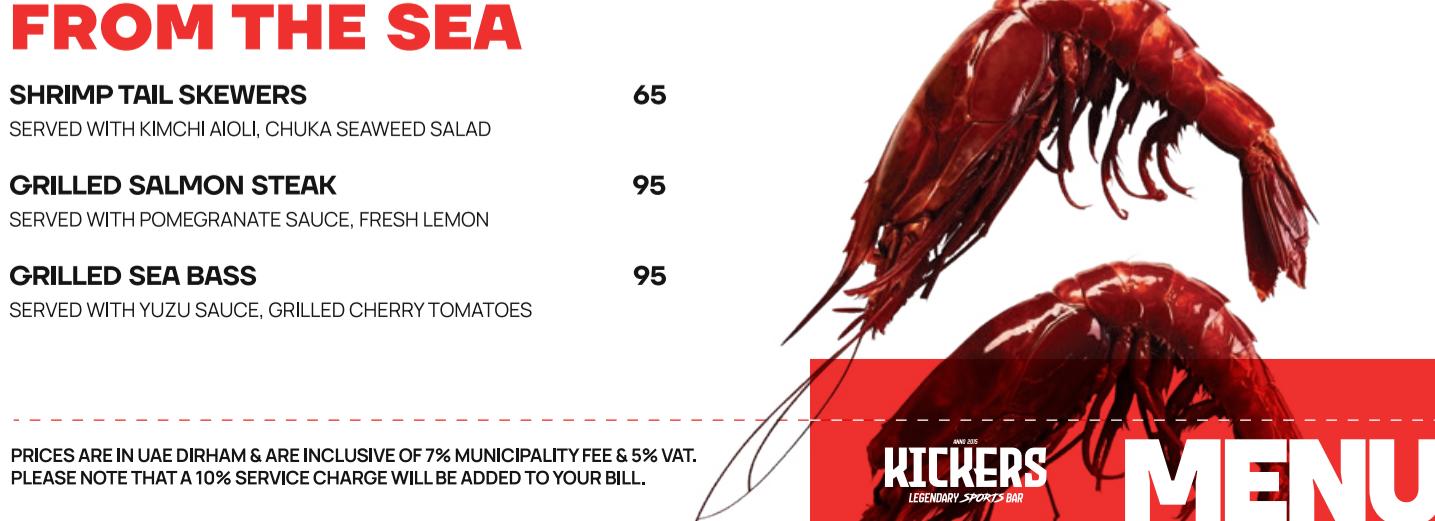
GRILLED VEGETABLES, DEMI-GLACE SAUCE
CHEF'S RECOMMENDED DONENESS: MEDIUM

**TENDERLOIN STEAK
– 150 DAY GRAIN FED MB4** 190

GRILLED VEGETABLES, DEMI-GLACE SAUCE
CHEF'S RECOMMENDED DONENESS: MEDIUM RARE

**COWBOY RIBEYE STEAK (BONE IN)
– BLACK ANGUS MB4, 150+ DAYS GRAIN-FED** 360

GRILLED VEGETABLES, POTATO WEDGES WITH GARLIC,
FRESH HERBS, PARMESAN CHEESE, BBQ & CHIMICHURRI SAUCE
CHEF'S RECOMMENDED DONENESS → MEDIUM+



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LEGENDARY SPORTS BAR

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