

# SNACKS

<b>V</b> GREEN GRILLED OLIVES <small>100 GR</small>	25
<b>V</b> OAKWOOD-SMOKED CHEDDAR <small>100 GR</small>	35
<b>CHICKEN SPRING ROLLS WITH SWEET CHILLI SAUCE</b>	35
<b>V</b> VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE	35
<b>V</b> VEGETABLE SAMOSA WITH MINT CHUTNEY	35
<b>CHICKEN SAMOSA WITH MINT CHUTNEY</b>	35
<b>V</b> CRISPY MOZZARELLA STICKS WITH CRANBERRY SAUCE	45
<b>V</b> CRISPY ONION PAKODA WITH MINT CHUTNEY	35
<b>V</b> FRENCH FRIES WITH CHEDDAR SAUCE & CRISPY ONION	50
<b>V</b> CRISPY ONION RINGS WITH TARTAR SAUCE	45
<b>V</b> CRISPY RYE BREAD WITH GARLIC SAUCE	50
<b>V</b> GRILLED CORN ON THE COB WITH BUTTER AND PAPRIKA	45
<b>NACHOS</b>	75
<b>V</b> <b>🔥</b> SERVED WITH CHEDDAR SAUCE, PICKLED JALAPEÑOS, TOMATO SALSA & GUACAMOLE	

# SALADS

<b>CRISPY EGGPLANT &amp; TOMATO SALAD</b>	95
<b>V</b> <b>🔥</b> EGGPLANT, TOMATOES, ROMANO SALAD, ONION, SWEET CHILLI DRESSING, CORIANDER, SESAME	
<b>GREEK SALAD</b>	65
<b>V</b> JUICY TOMATOES, CRISP CUCUMBER, SWEET BELL PEPPER, AND TENDER RED ONION, CROWNED WITH OLIVES AND CREAMY FETA	
<b>CAESAR SALAD WITH SHRIMPS</b>	75
ROMANO SALAD, CROUTONS, CHERRY TOMATOES, QUAIL EGG, CAESAR DRESSING, PARMESAN CHEESE & SHRIMPS	
<b>CAESAR SALAD WITH CHICKEN</b>	65
ROMANO SALAD, CROUTONS, CHERRY TOMATOES, QUAIL EGG, CAESAR DRESSING, PARMESAN CHEESE & CHICKEN BREAST	

# STARTERS

<b>EMPANADAS</b>	55
STUFFED WITH BEEF CON CARNE & CHICKEN WITH ONION AND CHEESE, SERVED WITH CHIMICHURRI SAUCE	
<b>SALMON TARTARE</b>	75
ONION, CHIVES, AVOCADO, PONZU SAUCE, RICE CHIPS, SESAME, CUCUMBER	
<b>BEEF TARTARE</b>	85
QUAIL EGG, PARMESAN CHEESE, CROUTONS, CORNICHONS, SOURDOUGH TOAST, GREEN MUSTARD SAUCE	
<b>HOMEMADE BEEF CHEBUREK PASTRY</b>	65
SERVED WITH ADJIKA & SOUR CREAM, FRESH HERBS	
<b>CRISPY FRIED CAMEMBERT</b>	55
SERVED WITH CRANBERRY SAUCE	
<b>MUSSELS 500G</b>	95
WITH SAUCE BY YOUR CHOICE: → WHITE WINE & GARLIC SAUCE → SPICY TOMATO SAUCE → CREAMY SAUCE → GORGONZOLA CHEESE SAUCE	

# DESSERTS

<b>VOLCÁN DE CACAO</b>	45
VALRHONA LAVA CAKE, DARK CRUMBLE, TAHITI VANILLA ICE CREAM, RASPBERRY COULIS	
<b>CHERRY KISS CHEESECAKE</b>	45
VANILLA CHEESECAKE, CHERRY COMPOTE, HOMEMADE CHERRY SORBET	

# MENU

## KICKERS

<b>COLD WATER SHRIMPS</b>	300G – 180 500G – 280
GARLIC-ROASTED SKIN-ON SHRIMP, FINISHED WITH FRESH HERBS AND A SUBTLE TOUCH OF LEMON.	
<b>FRIED CALAMARI</b>	75
DEEP-FRIED SQUID RINGS, CHOICE OF MARINARA OR TARTAR SAUCE	
<b>GOLDEN SMOKED MACKEREL</b>	55
COLD-SMOKED MACKEREL FILLET, DELICATELY PREPARED TO PRESERVE ITS NATURAL RICHNESS, WITH A MILD SMOKY AROMA AND TENDER TEXTURE.	
<b>FISH &amp; CHIPS</b>	85
SERVED WITH CRISPY CHIPS, TARTAR SAUCE & MUSHY PEAS	
<b>SHRIMP TACOS → 2 PCS.</b>	70
TOMATOES, AVOCADO, ONION, SOUR CREAM, GREENS, CHEDDAR CHEESE	
<b>CHICKEN TACOS → 2 PCS.</b>	65
PICKLED JALAPEÑOS, TOMATO SALSA, GUACAMOLE, FRESH CORIANDER & MELTED CHEESE	
<b>SPICY CHICKEN WINGS → 8 PCS.</b>	85
<b>🔥</b> SERVED WITH BLUE CHEESE SAUCE	
<b>CHICKEN TENDERS WITH FRENCH FRIES AND HONEY MUSTARD SAUCE</b>	55
<b>BEER PLATTER</b>	145
OLIVES, OAKWOOD-SMOKED CHEDDAR, DRY-CURED BEEF, MOZZARELLA STICKS, GARLIC BREAD, ONION RINGS, CRANBERRY SAUCE & TARTAR SAUCE.	

# BURGERS & BUNS

<b>VEGETARIAN BURGER</b>	85
<b>V</b> AVOCADO-EDAMAME PATTY, BRIOCHE BUN, GUACAMOLE, TOMATO SALSA, RED ONION, ROASTED BELL PEPPER, VEGETARIAN MAYO & CHEDDAR CHEESE. SERVED WITH SWEET POTATO FRIES & KETCHUP.	
<b>CHORIZO HOT DOG</b>	85
FRENCH FRIES, MELTED CHEESE, CHIMICHURRI SAUCE	
<b>CHICKEN SLIDERS → TRIO</b>	75
JUICY SHREDDED CHICKEN, HOMEMADE BUNS, CHEDDAR CHEESE SAUCE, CRISPY ONION, PICKLES, BBQ SAUCE	
<b>KICKBURGER</b>	95
DOUBLE BEEF PATTIES, CHEDDAR CHEESE, CARAMELISED ONION, PICKLES, FRENCH FRIES	

# PINSA ROMANA

OR TRADITIONAL PIZZA DOUGH – SELECT YOUR FAVOURITE

<b>MARGHERITA</b>	65
<b>V</b> CLASSIC SIMPLICITY AT ITS FINEST: FRESH TOMATO SAUCE, CREAMY MOZZARELLA, AND FRAGRANT BASIL	
<b>VEGETARIANA</b>	85
<b>V</b> 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.	
<b>CHICKEN &amp; ZUCCHINI</b>	85
JUICY CHICKEN BREAST AND TENDER ZUCCHINI ON A BED OF MELTED MOZZARELLA AND TOMATO SAUCE	
<b>DIAVOLA</b>	85
<b>🔥</b> SPICY SALAMI SPIANATA, MOZZARELLA, AND A PINCH OF CHILLI FLAKES OVER TOMATO SAUCE	
<b>SALAMI</b>	85
CLASSIC SALAMI WITH CHEESE MOZZARELLA AND TOMATO SAUCE	
<b>4 CHEESES</b>	90
<b>V</b> A CREAMY DREAM OF MOZZARELLA, PARMESAN, GORGONZOLA, AND BLUE CHEESE ON A WHITE CREAM SAUCE	
<b>4 SEASONS</b>	90
TOMATO SAUCE, MOZZARELLA, EARTHY MUSHROOMS, TENDER ARTICHOKE, SAVORY TURKEY HAM, AND OLIVES	

<b>ICE CREAM SELECTION WITH FRESH BERRIES</b>	35
VANILLA, CHOCOLATE OR STRAWBERRY	
<b>GOLDEN DATE DELIGHT</b>	40
STICKY DATE PUDDING, CRÈME FRAÎCHE SORBET, SAFFRON CARAMEL SAUCE	
<b>GRANDMA'S PECAN SECRET</b>	65
<b>PERFECT FOR TWO</b> FRESH-BAKED PECAN COOKIES, PEANUT ICE CREAM, CANDIED PECANS & PRALINE	

# FROM THE FLAME & GRILL



## 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**  145

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 HORSERADISH. 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**  170

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

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

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

**TENDERLOIN STEAK – 150 DAY GRAIN FED MB4**  195

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

**COWBOY RIBEYE STEAK (BONE IN) – BLACK ANGUS MB4, 150+ DAYS GRAIN-FED**  385

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

## SAFA MENU

**DRY WORS** 65

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

**BILTONG MIX** 85

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

**BOERIE ROLL** 65

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

**BOEREWORS SPIRAL SAUSAGE WITH CHIPS** 95

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

## 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** 105

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.



# MENU