

SNACKS

V GREEN GRILLED OLIVES <small>100 GR</small>	25
V OAKWOOD-SMOKED CHEDDAR <small>100 GR</small>	35
CHICKEN SPRING ROLLS WITH SWEET CHILLI SAUCE	35
V VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE	35
V VEGETABLE SAMOSA WITH MINT CHUTNEY	35
CHICKEN SAMOSA WITH MINT CHUTNEY	35
V CRISPY MOZZARELLA STICKS WITH CRANBERRY SAUCE	45
V CRISPY ONION PAKODA WITH MINT CHUTNEY	35
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
NACHOS	75
V A SERVED WITH CHEDDAR SAUCE, PICKLED JALAPEÑOS, TOMATO SALSA & GUACAMOLE	

SALADS

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

STARTERS

EMPANADAS	55
STUFFED WITH BEEF CON CARNE & CHICKEN WITH ONION AND CHEESE, SERVED WITH CHIMICHURRI SAUCE	
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 <small>500G</small>	95
WITH SAUCE BY YOUR CHOICE: → WHITE WINE & GARLIC SAUCE → SPICY TOMATO SAUCE → CREAMY SAUCE → GORGONZOLA CHEESE SAUCE	

DESSERTS

CHERRY KISS CHEESECAKE	45
VANILLA CHEESECAKE, CHERRY COMPOTE, HOMEMADE CHERRY SORBET	

MENU

KICKERS

COLD WATER SHRIMPS	300G – 180 500G – 280
GARLIC-ROASTED SKIN-ON SHRIMP, FINISHED WITH FRESH HERBS AND A SUBTLE TOUCH OF LEMON.	
FRIED CALAMARI	75
DEEP-FRIED SQUID RINGS, CHOICE OF MARINARA OR TARTAR SAUCE	
KAMCHATKA AIR-DRIED VOBLA	149
TRADITIONAL KAMCHATKA DRIED AND CURED VOBLA, KNOWN FOR ITS RICH FLAVOUR AND DELICATE TEXTURE. A TRADITIONAL SLAVIC BEER SNACK.	
GOLDEN SMOKED MACKEREL	55
COLD-SMOKED 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
A SERVED WITH BLUE CHEESE SAUCE	
CHICKEN TENDERS WITH FRENCH FRIES AND HONEY MUSTARD SAUCE	55
BEER PLATTER	145
OLIVES, OAKWOOD-SMOKED CHEDDAR, DRY-CURED BEEF, MOZZARELLA STICKS, GARLIC BREAD, ONION RINGS, CRANBERRY SAUCE & TARTAR SAUCE.	

BURGERS & BUNS

VEGETARIAN BURGER	85
V 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

OR TRADITIONAL PIZZA DOUGH — SELECT YOUR FAVOURITE

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
A SPICY SALAMI SPIANATA, MOZZARELLA, AND A PINCH OF CHILLI FLAKES OVER TOMATO SAUCE	
SALAMI	85
CLASSIC SALAMI WITH CHEESE MOZZARELLA AND TOMATO SAUCE	
PRIMAVERA	95
TOMATO SAUCE, CREAMY MOZZARELLA, VEAL PROSCIUTTO CRUDO, ARUGULA, CHERRY TOMATOES AND AGED PARMESAN SHAVINGS.	
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 ARTICHOKE, SAVORY TURKEY HAM, AND OLIVES	

VOLCÁN DE CACAO	45
VALRHONA LAVA CAKE, DARK CRUMBLE, TAHITI VANILLA ICE CREAM, RASPBERRY COULIS	

ICE CREAM SELECTION WITH FRESH BERRIES	35
VANILLA, CHOCOLATE OR STRAWBERRY	

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