

STARTERS



SALADS	
<p>KALE, QUINOA & BACON^{(D)(GF)(N)} Kale, romaine lettuce, red quinoa, miso ranch, candied almonds, dates, parmesan, crispy bacon</p>	50
<p>ARTICHOKE SALAD^{(D)(GF)(V)} Grilled Artichoke, fresh Rocket Leaves, balsamic & mustard vinaigrette, beurre blanc dressing, garnished with cherry tomato and shaved parmesan cheese</p>	55
<p>CHICKEN BACON CAESAR^{(D)(GF)} Add Pork bacon Grilled chicken, romaine lettuce, beef bacon, parmesan, Caesar dressing</p>	65 20

TAILOR YOUR DISH

UPGRADE FROM BEEF BACON TO STREAKY PORK BACK FOR AN ADDITIONAL AED20

APPETIZERS	
<p>CONFIT DUCK CROQUETS^(D) Slow cooked shredded duck, panko crumbs, pomegranate molasses, Dijon aioli</p>	60
<p>CHEESY GARLIC BREAD^{(D)(V)} Sourdough, mozzarella, parsley, garlic butter</p>	35
<p>CHICKEN WINGS^(GF) 5 pieces</p>	55
<p>10 pieces Served with blue cheese dip^(D) Choose between Asian sesame or spicy buffalo sauce</p>	100
<p>CAUL-ME VEGAN WINGS^(VG) 5 pieces</p>	50
<p>10 pieces Served with vegan blue cheese dip Crispy battered cauliflower wings Choose between Asian sesame or Chicago fire sauce</p>	90
<p>CHARCUTERIE SELECTION^(D) Beef</p>	100
<p>Pork Selection of cold cuts, cheese, pickles and crackers</p>	120
<p>SEAFOOD FRITO MISTO^{(A)(S)} Battered shrimp and calamari, crispy vegetables, suya ranch dip and chipotle aioli</p>	65

(A) ALCOHOL (D) DAIRY (GF) GLUTEN-FREE (N) NUTS (P) PORK (R) RAW (S) SHELLFISH (V) VEGETARIAN (VG) VEGAN

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All dishes are prepared in strict compliance with Halal requirements

APPETIZERS

8 HR. BRAISED BRISKET TACOS IN HOMEMADE TORTILLA^(D) Caramelised onions, Pili-Pili sauce, jalapeño and cilantro aioli	65
SLOW BRAISED CHILLI OCTOPUS^{(GF)(S)} Slow cooked octopus, chilli-lime vinaigrette, orange, fennel, pico de gallo	75
BLISTERED PADRON PEPPERS^{(GF)(VG)} Charred spicy Spanish peppers, miso glaze	45
SEABASS CEVICHE^{(GF)(R)} Peruvian style fresh Seabass, avocado, cucumber, lime, green apple, pickled onion, finished with coriander oil	65
BEEF TARTARE^(R) Freshly minced Australian grass fed beef tenderloin, mixed with Dijon & cured egg yolk, garnished with micro greens and served with sourdough toast	85
CRISPY AVOCADO TACO^(V) Crispy avocado in a homemade tortilla shell topped with cilantro aioli, chipotle Aioli, mango slaw, and fresh pico de gallo	60
SAUTÉED MUSHROOMS^{(GF)(V)} Baked portabella & oyster mushrooms, truffle & mushroom vinigerette, poached egg	70

LOADED TAP HOUSE FRIES

MEXICAN^{(D)(GF)(PORK)} Braised pork spare ribs, pickled jalapeños, onion, tomato, cheese, coriander, jalapeño coriander lime aioli	55
TRUFFLE^{(D)(GF)(V)} Truffle aioli, parmesan	40
FRENCH FRIES^{(D)(GF)(V)} Suya ranch dip	30

PIZZA	
<p>MARGHERITA^{(D)(V)} Tomato sauce, mozzarella,</p>	55
<p>PEPPERONI^(D) Tomato sauce, mozzarella, pepperoni, olives, basil</p>	70
<p>PEPPA THE PIZZA^{(D)(PORK)} Tomato sauce, mozzarella, parmesan, parma ham, rocket</p>	70
<p>LIFE ON THE VEG^{(D)(V)} Tomato sauce, mozzarella, mushrooms, artichokes, zucchini, eggplant</p>	55
<p>BBQ CHICKEN^(D) Mozzarella, slow cooked chicken, BBQ sauce, tomato sauce</p>	70
<p>TRUFFLE PIZZA^(D) Creamy ricotta, mozzarella, parmesan, truffle paste, shaved black truffles</p>	145
<p>TAILOR YOUR PIZZA! ADD PORK BACON, GO GLUTEN FREE OR OPT FOR VEGAN CHEESE FOR AED20</p>	

BURGERS	
<p>SOUTHWEST BEYOND MEAT BURGER^{(GF)(VG)} Beyond Meat plant based patty, mango slaw, pico de galo, vegan cheddar, chipotle aioli</p>	80
<p>THE DIRTY BURGER^(D) Marble patty, brioche bun, brie, maple glazed beef bacon, tomato confit, truffle aioli</p>	90
<p>BUTTERMILK CHICKEN BURGER^(D) Pretzel bun, romaine lettuce, red onion, Caesar dressing</p>	70
<p>TRIPLE SLIDERS^(D) Beef and secret sauce, chicken basque with baked peppers, crispy fish with tartare sauce</p>	75

APPETIZERS

JAMON IBERICO PERNIL DE BELLOTA^(P) Tomato salsa, sourdough toast	80
PORK TACOS^(P) Hoisin and coriander braised pork shoulder, charred pineapple slaw, cilantro aioli	65
PULLED PORK SLIDERS^(P) Chipotle BBQ sauce, coriander jalapeño aioli, pineapple slaw	90
PIGS IN A BLANKET^(P) Chipotle aioli, honey mustard	70
CHARCUTERIE SELECTION^(D) Selection of cold cuts, cheese, pickles and crackers	120
PORK PITAS^(V) Homemade pita bread stuffed with shredded pork, cherry tomato, coriander, cucumber & tatziki	75

MAINS	
PEPPA THE PIZZA^{(D)(P)} Tomato sauce, mozzarella, parmesan, parma ham, rocket	70
PORK SCHNITZEL^(P) Breaded pork tenderloin, berry jam, bacon and chive potato salad	100
EL CUBANO^{(D)(P)} Slow roasted pork shoulder, Swiss cheese, sliced ham, spicy pickles, Dijon aioli, toasted baguette, Cajun fries	90
BANGERS & MASH^{(D)(P)} Cumberland sausage, mashed potatoes, caramelised onions, peas	120
SLOW COOKED CRISPY PORK BELLY^{(A)(D)(GF)(P)} Fruit chutney, creamy mash, cider jus	110
JIM BEAM & HONEY BABY BACK RIBS^{(A)(P)} Cajun fries, slaw	145

MAINS	
<p>6 HR. SLOW BRAISED BEEF SHORT RIBS^(D) Sticky Korean star-anise glaze, mashed potatoes</p>	160
<p>CHICKEN KIEV^(D) Truffle herb butter stuffed chicken, green peas and potato purée</p>	80
<p>WOOD FIRE ROASTED CAULIFLOWER^{(D)(GF)(V)} Harissa marinated cauliflower, wild rice and quinoa, pomegranate yoghurt dip</p>	75
<p>COTTAGE PIE^{(D)(GF)} Minced beef, carrots, peas, cheddar and parmesan crust</p>	95
<p>THE DRUNKEN SALMON FILLET^(A) Grilled and broiled in Goose IPA, chilli sauce, coconut wild rice</p>	120
<p>GRILLED KING PRAWNS^{(GF)(S)} Chilli-ginger and honey, pico de gallo sauce</p>	130
<p>BEER-BATTERED FISH & CHIPS^(A) Green pea purée, tartare sauce</p>	95
<p>CHICKEN JALFREZI^{(GF)(N)} Chicken thigh in homemade medium spiced jalfrezi gravy, garnished with ginger, red chili, coriander mix & toasted cashew nuts. Served with veg piilao & mint yoghurt</p>	85
<p>VEG JALFREZI^{(D)(GF)(N)(V)} Mushroom, paneer, cauliflower & beans in homemade medium spiced jalfrezi gravy, garnished with ginger, red chili, coriander mix & toasted cashew nuts. Served with veg piilao & mint yoghurt</p>	75

STEAK MENU



STEAK	
T-BONE 1 KG	580
BEEF FILLET 300 G	165
BEEF RIB EYE 300 G	210
BLACK ANGUS SKIRT STEAK (SIZZLING) 250 G	130
CHOOSE 2 SIDES	
Cajun Fires ^(VG)	
Truffle Mashed Potato ^{(D)(GF)}	
Herb Roasted Country Style Potato ^{(GF)(VG)}	
Side Kale Salad ^{(GF)(N)(V)}	
Macaroni & Cheese ^{(D)(V)}	
Sautéed Veg ^{(GF)(VG)}	
Cauliflower & Cheese ^{(D)(GF)(V)}	
CHOICE OF SAUCE	
Truffle Jus, Peppercorn Sauce	

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DESSERTS



APPLE CRUMBLE^{(D)(N)}	40
Granny Smith apple compote, walnut crumble, toffee sauce, vanilla ice cream. Served with homemade custard	
RASPBERRY SOUFFLÉ^{(D)(GF)}	55
Meringue, vanilla ice cream, icing sugar	
CHURROS^(V)	55
Homemade churros dusted in cinnamon sugar served with dulce de leche & Nutella	
JUMBO ICE CREAM SANDWICH SHARING FOR 2^{(D)(N)}	110
Giant fudge cookies, vanilla ice cream	
GOOSE MOUSSE^{(D)(N)}	55
Chocolate sponge, dark chocolate mousse, caramelised nuts, caramel sauce, vanilla ice cream	

