

SMALL PLATES

CITRUS MARINATED MANZANILLA OLIVES (V, GF, LF) 	30
TZATZIKI (D, V) Greek Yogurt, Confit Garlic, Cucumber	30
TOPINAMBUR HUMMUS (SE) Seasonal Truffle, Tahina	35
ROMESCO & CRAB (N, SF) Almonds, Red Pepper	40
MANCHEGO CROQUETAS (D, N, V) Marinara Sauce	50
CHARRED SARDINE (GF, LF) Parsley, Lemon, Garlic	70
FRITTO MISTO (SF) Black Lemon Aioli, Courgettes	90
OCTOPUS CHORIZO SKEWER (D, N, SF) Cous Cous, Clams, Romesco, Kipfler Potatoes	90
MEATBALLS (D) Angus Beef, Slow Roast Tomato Sauce, Bread, Chervil	80
CHARCOAL GRILLED SOUVLAKI (D) Chicken or Beef Served with Pita, Tzatziki Dip, Chop Salad	65 Per Skewer

RAW

DIBBA BAY OYSTERS No2 6pcs (R, LF, GF, SF)  	130
SEABASS CRUDO (R, LF, GF) Tomato Confit, Blood Orange, Lemon, Fennel	95
TUNA CRUDO (R, LF, GF) Fig & Sherry	95
RED PRAWN (E, R, SF) Vine Leaf, Caper Tempura, Ikura	95
BLACK ANGUS BEEF (D, R, GF) Fresh Mushrooms, Shaved Parmesan, Truffle Vinaigrette, Arugula Leaves	95

SOUPS

BOUILLABAISSÉ (D, E, SF) Seasonal Seafood, Rouille, Sourdough	90
PISTOU (D, N, V) Spring Vegetables, Beans, Macaroni, Basil	65

SALADS

SEAFOOD SALAD (SF, LF, GF) Prawns, Calamari, Scallop, Octopus, Confit Peppers, Celery Hearts, Citronette	110
MEDITERRANEAN BOWL (D, V) Baby Tomato, Caper Leaves, Cucumber, Kalamata, Peppers, Romaine, Feta, Lemon	105
BURRATA (D, N, V) Seasonal Heirloom Tomatoes, Roasted Pear, Pine Seeds, Basil, Ciabatta	95
TALISE WELLNESS BOWL (D, N, SE)   	95
CHOICE OF ONE PROTEIN: Grilled Chicken or Grilled Striploin or Poached Salmon or Grilled Halloumi or Tofu	

BIG PLATES

KING PRAWNS SAGANAKI (D, SF, GF) Cherry Tomato Sauce, Oregano, Greek Feta, Chives	215
ROASTED SALMON (D, GF, SF) Lemon, Herb Cream, Baby Gem, Mussel Velouté	185
LINE CAUGHT SEABASS (D) Tomato, Seaweed, Courgette, Samphire	195
CORNFED CHICKEN (D, GF) Carrot Butter, Lemon, Oregano Marinade, Sago Crisp	175
WAGYU BEEF TAGLIATA (D, GF) Morita Rub, Garlic, Seasonal Herbs, Asparagus, Lemon, Mustard Jus	195
FREE RANGE AUSTRALIAN LAMB SHANK (D, N)  	195
Chickpea Stew, Saffron, Caraway, Sour Cream, Brussel Sprouts	

 Vegan  Certified Sustainable  Locally Sourced

Contains Alcohol (A), Vegetarian Dish (V), Contains Nuts (N), Gluten-free Dish (GF), Contains Shellfish (SF),
Contains Sesame (SE), Contains Dairy (D), Contains Egg (E), Contains Soy (S), Vegan (VG), Raw Food/Crude (R), Lactose Free (LF)

All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge and Value Added Tax

FLAT BREADS

80% Hydration Home Sour Dough

MERGUEZ & SAN MARZANO (D, N)	110
Red Onion, Peppers, Parsley, Lemon, Goat Cheese	
OCTOPUS & MUSSELS (N, SF)	110
Chorizo Jam, Mesclun Leaves	
SHROOMS (D, V)	100
Seasonal Mushrooms, Taleggio, Seasonal Herbs	
GARLIC BREAD (V, LF) 	65
Olive Oil, Garlic, Vegan Cheese, Rocket Leaves	
TOMATO & STRACCIATELLA (D, V)	100
San Marzano Tomatoes, Basil	

TO SHARE

GRILLED SEABREAM (D)  	250
BLACK ONYX TOMAHAWK (D)	600
GRILLED MEAT PLATTER (D, N)	350
Lamb Cutlets, Angus Beef Tenderloin, Chicken & Beef Souvlaki	
GRILLED SEAFOOD PLATTER (SF, D)	450
Grilled Lobster, Prawns, Fish of the Day, Mussels, Octopus	

PASTA

HOMEMADE GNOCCHI (D)	115
Seasonal Mushroom, Truffle Cream	
SHRIMP TAGLIONI (SF, D)	125
Seafood Tomato Bisque, Garlic, Omani Prawns, Olive Oil, Lemon, Basil	
ORECCHIETTE PRIMAVERA (D, V)	115
Zucchini, Green Onions, Peas, Parsley, Lemon, Parmesan	
LAMB RAGU (D)	125
Spaghettini, Tomato, Seasonal Herbs, Pecorino	

SIDES

KALE, LEMON & PARMESAN (D)	40
FOREST MUSHROOMS, CHIVES (V, LF, GF)	40
GRILLED ASPARAGUS, HERBS & GARLIC (D, V, GF)	40
ROASTED VEGETABLES (V, LF, GF) 	40
TRUFFLE PECORINO FRIES (D, V)	40
MASHED POTATO (D)	40