

Welcome to 42 Midtown, where the lively essence of New York and Dubai's vibrant soul come together to create a unique culinary experience. From artisanal woodfired pizza to sizzling grills, our menu embodies the fusion of innovation and tradition. Explore this carefully curated selection and indulge in a symphony of flavors that transcend borders in a setting that celebrates the spirit of both worlds.



# 42 MIDTOWN

RESTOBAR

## SHARING & APPETIZERS

TAQUITOS AL PASTOR	70
Corn tortilla, al pastor beef, grilled pineapple, coriander guacamole sauce, pickled onion	
MINI HOTDOGS (G) (D)	60
Veal sausage, caramelized onions, coriander mayo, pickles	
LOBSTER ROLLS (S) (D) (G)	90
Lobster & crab meat, pickled cucumber, paprika garlic mayo, chives, salmon roe	
STEAK TARTARE (E) (D) (G)	115
Knife chopped tenderloin, cured quail egg, parmesan crisp, shallot pickles, herbal sourdough	
BAKED CAMEMBERT (D) (G) (N)	75
Honey glazed figs, thyme, candied nuts, toasted baguette	
SEA BASKET (S) (D) (G)	75
Semolina coated calamari, soft crab shell, baby squid, cajun spices, green mayo	
CHARRED PULPO (N)	120
Octopus leg, avocado cream, roasted potato, kalamata sauce, rasin & pine nut salsa	
BRISKET NACHOS (S) (G) (D)	75
Corn tortilla, guacamole, pico de gallo, sour cream, smoked brisket (vegetarian option available)	
CHEESY GARLIC PIZZA (D) (G)	45
Garlic butter, parmesan cheese	

## SALADS

BURRATA SALAD (G) (D) (V) (N)	80
Heirloom tomatoes, basil oil, pesto, avocado, balsamic reduction, paprika croutons	
CAESAR SALAD (G) (D) (V)	65
Homemade caesar dressing, baby gem lettuce, red endive, parmesan tuile focaccia croutons, quail egg	
PUMPKIN SALAD (D) (G) (N) (V)	60
Thyme roasted pumpkin, arugula, spinach, pomelo, pumpkin seeds, almond flakes, sumac, shredded ricotta salata	
42 MIDTOWN SALAD (D) (G) (V)	60
Kalè, poached beetroot, orange, ricotta cheese, beetroot dressing & crisps	
WEST COAST SALAD (D) (G) (V)	65
Roasted mix bell peppers, sweet corn, pico de gallo, guacamole, tortilla chips, mango salsa	
ADD-ON PROTEIN	
Chicken	+20
Prawns	+20
Al pastor beef	+20

## MAIN COURSES

SEAFOOD LINGUINE (G) (S) ★	95
Crab meat & prawns, garlic, chili, cherry tomatoes, lemon zest	
SPAGHETTI MEATBALLS (D) (G)	85
Beef meatballs, grilled datterini tomato sauce, ricotta salata	
PAN SEARED SALMON (D)	125
Asparagus, glazed baby carrots, potato leek veloutè, sautéed fennel, crispy potato	
NYC TRUFFLE MAC & CHEESE (D) (G) ★	70
Parmesan fondue, extra matured cheese, truffle, pangritata	
SEABASS	125
Pan seared seabass, roasted cauliflower pureè, charred broccolini, orange espuma	
CHICKEN PARMESAN	115
Parmesan fonduè, tomato ragu, turkey ham, datterini tomatoes, mozzarella cheese	

## WOODFIRED PIZZA

BURRATA (D) (G) (V)	95
Datterini tomatoes, parmesan cheese, fresh basil, infused green oil	
PEPPERONI (D) (G)	85
Spicy pepperoni, roasted bell pepper, spicy oil	
TRUFFLE (D) (G) (V)	120
Black truffle mascarpone, smoked cheese, seasonal roasted mushrooms, freshly shaved truffles	
42 MIDTOWN (D) (G) ★	115
Smoked paprika chicken, arabiata sauce, roquito & yellow peppers, mozzarella & parmesan cheese	
VEGETARIAN (D) (G) (V)	85
Basil pesto, mozzarella cheese, artichoke, spinach, confit tomatoes	
WOODFIRED FLATBREAD (D) (G) (N)	75
Pizza bread sandwich filled with straciatella & ricotta salata cheese, beef bressaola, sundried tomatoes, arugula	

## SANDWICHES

All our sandwiches are served with artisan fries or house salad

42 MIDTOWN WAGYU BURGER (D) (G)	95
Wagyu beef patty, truffle mayo, sautéed mushrooms, mozzarella cheese, crispy onion, rocket leaves	
CHICKEN SUB (G) (D)	80
Coated chicken, spicy cajun mayo, coleslaw, cucumber pickles	
PASTRAMI SANDWICH (D) (G)	85
Homemade pastrami, american mustard, lettuce chinoffade, gruyère cheese, gherkins	
CHORIPAN (D) (G)	75
Veal sausage, chefs special chimichurri, spicy mayo	

## 42 MIDTOWN GRILLS

Choose one side & sauce

Natural jus, truffle jus, creamy peppercorn sauce (D), spicy bbq sauce, chefs special chimichurri, citrus bernaïse (D)

42 MIDTOWN PERI PERI CHICKEN (D) ★	155
Peri peri sauce, coleslaw, potato dauphinoise	
12 HR SMOKED BRISKET WITH OUR SECRET RUB 200gr (D)	180
Truffle mashed potatoes, roasted heirloom carrots & asparagus	
USA STRIPLOIN STEAK 200gr	265
AMERICAN WAGYU RIB EYE 200gr	285
AMERICAN TENDERLOIN 200gr	275

## SHARING GRILLS

Choose two sides & sauces

GRILLED LOBSTER (D) ★	350
Crispy leek, lemon caper & dill butter sauce, grilled sweet corn	
USA CHARCOAL GRILLED TOMAHAWK 1.5 kg	650

## SIDES

BRISKET FRIES (D)	35
BABY GEM SALAD	30
ROASTED SWEET CORN ON THE COB (D)	30
SMOKED MASHED POTATO (D)	30
CHIMICHURRI GREENS	30
TRUFFLE & PARMESAN SWEET POTATO FRIES (D)	35
42 MIDTOWN FRIES (D)	30

★ Signature dish (G) gluten (V) vegetarian (S) shellfish (N) nuts (E) egg

Please inform us of any allergies or dietary requirements before ordering. Gluten Free & vegan items are available upon request. All prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality fees and 10% Service charge.