



TAPAS

Padron Peppers
*Mediterranean Salt,
Idiazabal Cheese Emulsion (v, d)* 65

Harissa & Feta Dip
*Roasted Peppers,
Moroccan Lemon,
Grilled Campalliou Focaccia (v, d)* 65

Crispy Calamari
Paprika Alioli (s, g) 80

**Green Peas
Croquettes**
Lemon Confit (v, d) 80

**Traditional Andalusian
Gazpacho**
*Tomato, Peppers, Cucumber, Garlic,
Sherry Vinegar & Olive Oil (v, g)* 60

COLD STARTERS TO SHARE

Burrata *
Sherry Vinaigrette, Cherry Tomato, Basil, Baby Rocket 100

Dressed Dungeness Crab Salad *
Baby Gem Lettuce, Sun Dried Tomato (s, d) 95

Tuna Tacos
Chili Aioli, Guacamole, Pico De Gallo & Sour Cream (d, g) 80

Blueberry & Feta Cheese Salad,
Homemade Balsamic Dressing (v, d) 80

Marinated Lentil Salad
Celery, Ricotta Salata, Marjoram, Macadamia (v, n, d) 70

Moroccan Carrot & Apple Salad
Celery, Cumin & Honey Dressing (vg) 60

HOT STARTERS TO SHARE

Spanish Octopus * *Chili Citrus Glaze, Avocado Purée (s)* 145

Squid Provençal 90

Fried Aubergine, *Crumbled Feta, Maple Sriracha Dressing* 70

Truffle Pizzeta * (v, g) 95

Margherita Pizza (v, g) 85

RAW

Tuna Tartare, *Avocado Mash, Yuzu Ponzu (g)* 90

Seared Tuna, *Mediterranean Dressing, Pine Nuts, Herbs (n)* 80

Traditional Steak Tartare, *Campalliou Toast (g)* 90

Salmon Tataki, *Yuzu Soy Dressing, Crispy Potato* 85

HOMEMADE PASTA

Linguine Lobster *

Yuzu Bisque (s, v, d) 185

Mushroom Rigatoni

Ceps & Portobello Mushroom, Parmigiano Reggiano (g, d, v) 110

SIDES

Homemade French Fries, *Rosemary Salt (vg)* 42

Steamed Broccolini, *Aji Limo Dressing (vg)* 42

Catalonian Style Sauteed Spinach (v, n, d) 42

Celeriac Parmentier (d) 45

Grilled Asparagus, *Maltaise Sauce* 45

MAINS

Roasted Seabass Fillet, *Tomato Provençal, Fennel Salad (d)* 190

Carabinero Red Prawn * (s) 280

Roasted Baby Chicken, *Black Mayonnaise, Celeriac Parmentier (d)* 185

Beef Tagliata, *Asian Inspiration Sauce, Homemade French Fries* 195

Spiced Marinated Lamb Cutlets, *Onion Purée (d)* 195

MAINS TO SHARE

Items not included in the Half Board offer

Dover Sole

Meunière or Lemon Dressing (d) 285

Grilled Tomahawk 1.5kg

Crispy Baby Potato, Bearnaise Sauce (d) 595

Roasted Lobster

Beurre Blanc (d) 320

(*) Halfboard Supplement of 20AED for starters and 40AED for main courses

(v) vegetarian, (d) dairy, (vg) vegan, (s) shellfish, (n) nuts, (g) gluten, (a) alcohol

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax



DESSERT MENU

Tiramisu

*Mascarpone, Coffee Biscuit,
Chocolate & Almond Tuile (n, g, d)* 55

Strawberry Granita

Mascarpone Cream, Poached Strawberries (n) 50

Warm Flourless Chocolate Mousse

Malt Ice Cream (g, d) 55

Apple Tarte Tatin (For 2-3)

Vanilla Ice Cream 120

Item not included in the half board offer

Ice Cream

Vanilla / Chocolate / Mascarpone 20



KIDS MENU

SOUP

Chicken Noodle Soup 35

Cream of Potato and Leeks *(d, n, g)* 35

HOMEMADE PASTA

Linguine Pomodoro *(g, vg)* 70

Penne, Mushroom Cream *(v, d)* 95

MAINS

Chicken Breast 85

Grilled Angus Steak 95

Pan Fried Sea Bass Fillet 90

All main course will be served with a choice of one:

French Fries | Steamed Spinach | Mash Potato

DESSERT

Mixed Fruit Platter 24

Chocolate Mousse 24

Ice Cream 24



BRUNCH

With Alcohol 495

Non Alcoholic 395

STARTERS TO SHARE

Buratta with Cherry Tomato, Basil, Baby Rocket *(d)*

Kale and Apple Salad, White Balsamic Dressing *(g)*

Tuna Tartare, Avocado Mash, Truffle Yuzu Dressing *(g)*

Seared Salmon Chili Ponzu, Tempura Flakes *(g)*

Crispy Calamari, Paprika Aioli *(s, g)*

Padron Peppers, Idiazabal Cheese Emulsion *(v, d)*

Fontina and Mushroom Quesadilla, Truffle Mayonnaise *(d, g)*

MAINS TO SHARE

Potato Gnocchi, Cherry Tomato Sauce, Buratta *(g)*

Roasted Mediterranean Sea Bass Fillet, Sauce Vierge

Grilled Beef Striploin Black Peppercorn Sauce, Homemade French Fries *(d)*

DESSERT

Milk Cake, Saffron Sauce *(v, d)*

Mango and Banana Triple, Hazelnut and Almond Crumbled *(v, d)*

Seasonal Fruits Selection

Ice Cream Variation *(d)*

COCKTAILS

Aperol Spritz

Moscow Mule

Caipiroska

Gin & Tonic

Hugo

SPIRITS

Tanqueray Gin

Russian Standard Vodka

Johnny Walker Red Label Whisky

Bacardi Carta Blanca Rum

WINE

Red Wine / White Wine / Rosé Wine / Sparkling Wine

BEER

Budweiser / Heineken / Estrella

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 COCKTAILS

Summersalterita <i>Tequila, Triple Sec, Grapefruit, Jalapeno</i>	68
Sandy Toes <i>Rum, Midori, Watermelon, Cucumber, Agave</i>	74
Spritz Me Up <i>Vanilla Aperol, Vermouth, Grapefruit, Coconut Water</i>	76
Pasteque-Asteque <i>Tequila, Chili, Coriander, Agave Syrup</i>	76
Meloloco <i>Whole Sweet Melon, Gin, Orange Juice, Lychee, Peach</i>	110
Don Papa <i>Vodka, Chambord, Peach, Whole Pineapple, Lemongrass</i>	110
Cocoberry <i>Whole Coconut, Rum, Strawberries, Lemon</i>	110

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 BEER

BOTTLE	
Estrella Damm	39
Amstel Light / Heineken	42
Peroni / Corona	46
Strongbow Cider	50
DRAUGHT	
Heineken	46
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MOCKTAILS	
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Darling Iced Tea <i>Hibiscus, Black Tea</i>	38
Le Petit Watermelon <i>Watermelon, Cucumber, Agave</i>	42
Euphoria <i>Pomegranate, Orange, Pineapple, Peach</i>	44
The Future Explorer <i>Pineapple, Ginger Beer, Anise Infused Honey</i>	44

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 FRESH JUICE

Orange / Pineapple / Mango / Green Apple / Pomegranate / Grapefruit	42
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 MINERAL WATER &
 SOFT DRINKS

Aquapana	30/40
San Pellegrino	30/40
Pepsi / Diet Pepsi / 7up / 7up Free / Mirinda / Ginger Ale	30

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 TEA & COFFEE

Espresso / Americano	32
Double Espresso / Cappuccino / Latte / Hot Chocolate	30/40
Newby Fine Teas	30



	Glass	Bottle
CHAMPAGNE		
NV Veuve Clicquot Brut	125	625
Laurent Perrier Brut		750
NV Ruinart 'R de Ruinart' Brut		780
2009 Dom Perignon		2,600
2008 Louis Roederer Cristal		3,200
ROSE		
Veuve Clicquot Rosé	139	695
Laurent Perrier Brut Rose		1,400
PROSECCO		
Gancia Brut, Italy	70	350
WHITE WINE		
Sentito Venetie, Pinot Grigio, Italy	50	245
Domaine de la Baume, Chardonnay, France	60	295
Matua Valley, Sauvignon Blanc, New Zealand	75	360
2018 Laurenz V. Singing Grüner Veltliner, Austria		335
La Scolca II Valentino Gavi, Italy		420
2017 Domaine William Fevre, Chablis, France		600
ROSE WINE		
Sauvion Et Fils Rose D'Anjou Chemin Des Sables, France	65	325
Château Minuty M de Minuty France	78	390
AIX Rose Vin De Provence, France		540
By OTT Rose, France		600
RED WINE		
S. Carolina, Carmenere, G. Selec., Chile	72	360
Luigi Bosca Finca La Linda, Malbec, Argentina	65	280
Torres Ibericos, Rioja, Spain	85	390
Frescobaldi Castiglioni, Chianti, Italy		450



RESTAURANT

JUMEIRAH AL NASEEM
DUBAI