

NUSKA

BEACH













A SPECTACLE OF LIVE FIRE COOKING

NUSKA

BEACH

Discover the Levant and celebrate the art of wood fired grills.

SHARING

Cold Seafood Platter For 2    	395	Chef's Selection For 2	195
With Caviar	625	Daily Selection Of Small Plates & Salads <small>Ask Waiter</small>	
Prawns, Shrimps, Carabinero, Lobster, Marinated Scallops, Raw Oysters, Selection of Sauces		Moules Frites	190/590
		(2 or 6 Pax)	
 Selection of Mezze  	85	A La Marinières   Levant Style 	
Tzatziki, Hummus, Mutabal, Tarama, Homemade Pita		Sapateira   	185
		North Atlantic Stuffed Crab, Crispy Toast	

SMALL PLATES

COLD

Ocean to Earth Tartare    	105
Tuna Tartare With Spicy Sauce, Wagyu Beef, Gherkins, Black Truffle Sauce	
Add on: 5g Caviar	65
Cecina De Leon  	75
Cured And Smoked Beef, Parmesan, Arugula, Caramelised Onion, Roasted Garlic	
Hokkaido Scallops In Shell   	155
Butter, Spring Onion, Lime Zest	

HOT

Grilled Calamari    	95
Zucchini Ganoush, Coriander, Lemon	
Cod Fish Cake  	60
Garlic Mayo	
Sautéed Clams    	Per 100g 70
Butter Garlic, Coriander, Lime Zest	
Lamb Croquettes 	60
Slow-Cooked Lamb Shoulder, Mint Aioli	
Sautéed Shrimps   	90
Garlic, Olive Oil, Parsley	

RAW

Wagyu	95	Salmon	70	Scallops	90
Truffle, Crispy Capers		Tahini, Dukkah		Green Harissa, Chilli	

SALADS

Crispy Eggplant    	65	 Smoked Salmon   	75
Tomato, Spring Onion, Mixed Cress		House Smoked Salmon, Spinach, Fennel, Roasted Pine Nuts, Creamy Goat Cheese Dressing	
Beetroot    	65	King Crab    	130
Cherry Tomato, Pickled Carrots		Cucumber, Avocado, Olive Oil, Sumac	
Greek Style  	65	Watermelon	60
Olives, Coriander, Red Onion, Feta Cheese, Pomegranate Molasses		Feta Cheese, Green Olives, Mint	

SKEWERS

Lamb	85	Wagyu Tenderloin	145
Fresh Mint, Yoghurt, Cumin		Schug, Chilli, Mutabal	
Chicken	65		
Red Pepper, Muhammara			

WOOD FIRED

New York Strip 🍴	280	Tomahawk 7+ For 2	950
Wagyu +7		Wagyu 1.2kg - 1.3kg	
Ribeye 🍴	195	Tenderloin 7+ 🍴	390
USDA Prime		Wagyu, Arugula, Schug Sauce	
Butterflied Seabass	190	Rack Of Lamb 🍴	190
Fresh Tomato Salad		Yoghurt, Mint, Cumin	
The Nuska Steak 🍴🍴	230	Market Fresh Fish 🍴🍴 <i>on request</i>	Per 100g 110
USDA Prime Tenderloin, Truffle, Nuska Sauce		Fresh Tomato Salad, Grilled Vegetables	
Chateaubriand For 2 🍴	650	Rotisserie Chicken 🍴🍴	
Most Tender And Desired Cut		Grill Finished, Roasted Potatoes	
Impossible Burger 🍴🍴🍴	110	Whole 900g	195
Plant-Based, Caramelised Onion, Lettuce, Tomato, Crispy Provolone		Spatchcock 400g	160
Buttermilk Chicken Burger 🍴🍴	105	Harissa Charred Octopus 🍴🍴🍴	175
Lebanese Slaw, Crispy Fried Corn, Honey Mustard Dressing		Grilled Asparagus, Roasted Tomatoes	
Nuska Burger 🍴🍴	120	Jumbo Prawns 🍴	Per pc 70
Wagyu Patty, Caramelised Onion, Lettuce, Tomato, Crispy Provolone		Carabineros Prawns 🍴	Per pc 120
Signature Cuts For 2 🍴	600	Chargrilled Jumbo Prawns 🍴🍴🍴	145
Fillet, Sirloin And Ribeye		Garlic, Parsley Butter	
		Carabineros Rice 🍴🍴🍴🍴	195 For 1 350 For 2
		Bomba Rice, Crab, Clams	

SIDES

All 45

- Homemade Fries With Sumac And Harissa Ketchup 🍴
- Truffle Mac And Cheese 🍴
- Charred Asparagus 🍴
- Mesclun Plate 🍴
- Blackened Cabbage
- Sautéed Spinach 🍴
- Wood Roasted Sweet Potatoes 🍴
- Gratin
- Blackend Corn On The Cob

SAUCES

All 25

- Béarnaise 🍴
- Beurre Blanc 🍴🍴
- Smoked BBQ
- Peppercorn 🍴
- Mushrooms 🍴
- Chimichurri 🍴
- Nuska Signature 🍴🍴
- Piri Piri 🍴🍴

DESSERTS

Rose Vacherin 🍴🍴🍴	65	Kunafe 🍴🍴	65
Raspberry Sorbet, Rose Petals Ice Cream, Chantilly		Turkish Ice Cream, Cheese	
Vanilla Crème Brûlée 🍴🍴🍴	65	Phylo Pastry Mille-Feuille 🍴🍴	65
Vanilla Infusion, Vanilla Sable		Organic Vanilla Cream, Vanilla Syrup, Orange Blossom	
Warm Chocolate Mousse 🍴🍴🍴	65	Chef Selection 🍴🍴🍴	180
Vanilla Ice Cream Norohy, Chocolate Mousse Valrhona 70%, Streusel Cake		Mixed Desserts & Fruits Platter	

All The Dishes Are Recommended For Sharing

🌱 CERTIFIED SUSTAINABLE 🍷 ALCOHOL 🥜 NUTS & SEEDS 🌿 VEGETARIAN 🐠 CONTAINS SHELLFISH 🌱 VEGAN DISH 🥛 DAIRY 🥚 SOY 🥚 EGG 🍷 RAW FOOD 🍷 GLUTEN FREE 🍷 LACTOSE FREE
Please Inform Us Of Any Allergies Or Dietary Requirements Before Ordering, We Would Be Happy To Assist You In Choosing Suitable Foods Or Prepare A Dish That Meets Your Specific Requirements. All Prices Are In UAE Dirhams And Inclusive Of 7% Municipality Fees, 10% Service Charge And Value Added Tax.



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Jumeirah **ONE**