

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

RESTO BAR

BAR BITES

CHEESY GARLIC PIZZA (D)(G)(V) Roasted garlic butter, melted cheddar	55
BAKED CAMEMBERT (D)(V)(G) Oven baked camembert, honey, rosemary	75
CHARCOAL EGGPLANT ARANCINI (D)(G)(V) Breaded rice balls, mozzarella, eggplant, tomato coulis	60
MINI HOT DOGS (G) Veal sausage, fried onions, ketchup, mustard mayonnaise sauce, gherkins	70
CORN FRITTERS (G)(V)(D) Smoked battered corn bites, spicy mayonnaise sauce	40
SWEET POTATO FRIES (D)(V) Truffle & parmesan snow	40

APPETIZERS

42 MIDTOWN CHEESE BOARD ★ (D)(G)(V) Chef's selection of cheese, rosemary pizza bread, jams	195
42 MIDTOWN CHARCUTERIE BOARD ★ (G) Charcuterie selection, rosemary pizza bread, grilled artichoke, balsamic onions	185

STATE ISLAND CRAB CROQUETTES (D)(G)(S) Fried crab potato cakes, padron pepper sauce	80
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NYC MAC & CHEESE (D)(G)(V) Parmesan fondue, extra mature cheddar cheese	65
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TRUFFLE MAC & CHEESE (D)(G)(V) Parmesan fondue, extra mature cheddar cheese, truffle	85
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SEA BASKET (G)(S) Semolina coated soft shell crab, rock & pink prawns, baby squid, silver fish	85
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CHARRED PULPO ★ (N) Octopus leg, avocado cream, cauliflower, black olives, raisins and pine nut salsa	125
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BURRATA SALAD (V)(D)(G) Heirloom tomatoes, avocado, pickled onions, paprika croutons	85
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42 MIDTOWN CAESAR (D)(V)(G) Cetara anchovies, crunchy parmesan, mimosa egg, croutons	60
Add chicken	+20

ROASTED GOAT CHEESE (D)(G)(V)(N) Roasted bell peppers, pistachio, encrusted goat cheese, rocket leaves	60
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BURGER & SANDWICHES

LOBSTER ROLL (D)(G)(S) Lobster & crab, avocado cream, tomato confit, crunchy shallots, green salad	125
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42 MIDTOWN WAGYU BURGER ★ (D)(G)(N) Gruyère cheese, portobello mushrooms, caramelized onions truffle mayonnaise, rustic fries	95
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TRUFFLE CROQUE MONSIEUR (D)(G) Roasted honey veal ham, melted cheese, truffle bechamel sauce, green salad	75
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CHICKEN SANDO (G)(D) Comté cheese, gherkins, coleslaw, spicy mayonnaise, rustic fries	85
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WOODFIRED FLATBREAD (D)(G) Pizza bread, stracciatella, bresaola, arugula, tomatoes, ricotta salata	75
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MAINS

SEAFOOD LINGUINE A.O.P. (G)(S) Crab meat & prawns, garlic, chili, cherry tomatoes, lemon zest	95
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SPAGHETTI MEATBALLS (D)(G) Beef meatballs, grilled datterini tomato sauce, ricotta salata	85
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PAN SEARED SALMON (D)(A) Roasted asparagus, arugula, mashed potato, butter citrus sauce	125
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SURF & TURF (D)(S) Wagyu beef medallion, lobster tail, arugula, mashed potato, mushrooms, hollandaise sauce	265
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WOODFIRED ARTISAN PIZZA

Fueled by oak wood, crunchy and airy dough

CLASSICS

BURRATA (D)(G)(V) Datterini tomatoes, parmesan cheese, fresh basil, infused green oil	95
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DIAVOLA ★ (D)(G) Spicy beef chorizo, roasted bell peppers, spicy oil	85
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FOUR CHEESES ★ (D)(G)(V) Mozzarella, scamorza, blue & mascarpone cheese, caramelized onions	90
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42 MIDTOWN SPECIALS

TRUFFLE ★ (D)(G)(V) Black truffle mascarpone, smoked cheese, porcini mushroom, green asparagus, shaved truffle	130
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42 MIDTOWN (D)(G) Datterini tomatoes, mozzarella, grilled artichoke, air-cured dry beef, ricotta salata	115
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PRAWN (D)(G)(S) Cetara anchovies, datterini & yellow tomatoes, mozzarella, black olives, onion confit	125
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NAPOLI (D)(G) Stracciatella, smoked cheese, veal sausage, rosemary potatoes, friarielli	105
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CHARCOAL FIRE GRILL

MARINATED GRILLS

Served with corn on the cob (V), smoked mashed potato (D), barbecue sauce (G)

12-HOUR SMOKED BRISKET, 200g (G) Cherry oak wood smoked brisket, secret rub	180
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BBQ FLANK STEAK, 250g (G) Hickory marination in tomato base	165
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42 MIDTOWN STICKY BBQ SHORT RIBS, 300g ★ (G) Tomato based marination, molasses, smoked paprika	235
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SWEET & TANGY HALF CHICKEN, 650g (G) Yellow mustard marinade, honey, cayenne peppers	155
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NATURAL GRILLS

Served with corn on the cob (V), smoked mashed potato (D), jus (G) (D)

WAGYU RIB EYE, 250g	285
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NEW ZEALAND LAMB CUTLETS, 289g	220
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NEW YORK SIRLOIN STEAK, 280g	265
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TENDERLOIN, 220g	275
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DESSERTS

NUTELLA & BANANA S'MORE PIZZA ★ (G)(N)(D) Chocolate sauce, caramelized banana, melted marshmallows, nutty crumble Perfect when shared	65
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NEW YORK CHEESECAKE (D)(G) Baked cheesecake, berry compote	50
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LAVA CAKE (D)(G)(N) Chocolate soufflé, almond ice cream	45
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AMARETTO TIRAMISU (D)(G) Coffee soaked ladyfinger biscuits, mascarpone mousse, amaretto crumble	50
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FRENCH TOAST & CINNAMON ICE CREAM (D)(G) Grilled pineapple, passion fruit, maple dressing Perfect when shared	60
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NYC SKYSCRAPER SUNDAE (D)(G)(N) Tower of selected ice cream flavors, mini brownies, pralines, nuts. Perfect when shared	85
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ICE CREAM SELECTION	20/scoop
Ask your waiter for the selection of the day, vegan options available	

★ Signature Dish (D) Dairy (G) Gluten (V) Vegetarian (N) Nuts (S) Shellfish (A) Alcohol
Please inform us of any allergies or dietary requirements before ordering. Gluten Free items are available upon request.
All prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality fees and 10% Service charge.