

Social
Company

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BREAKFAST MENU

SERVED FROM 6:30 AM – 2:00 PM

SOCIAL FAVOURITES

ORGANIC EGG YOUR WAY (E)(G)	50
Omelette, fried egg, poached egg or scrambled egg, served with grill tomato and toast, sautéed mushrooms	
VEGAN OMELETTE (GF)(VG)	50
Chickpea omelette, with portobello mushrooms, sautéed spinach, butternut squash hash, chimichurri, green salad	
SHAKSHUKA (E)(G)(D)	55
Two eggs, olives, sundried tomato, roasted eggplant, grill halloumi, pomegranate, mint, Arabic bread	
BMW (E)(G)(D)	60
Beef bacon, maple syrup, waffles, citrus, icing sugar	
SOCIAL PANCAKE (E)(G)(N)(D)(GF)	60
Proteins balls, roasted peanuts, mix berries, whipped coconut cream, custard sauce	
THE FRENCHIE (E)(G)(N)	65
Brioche, candied walnuts, banana, whipped mascarpone, dried berries, cinnamon powder, red currant, kiwi, caramel sauce	
HUEVOS RANCHEROS (E)(D)(G)	65
Two eggs, cheese quesadilla, smoked salsa roja, beans, chorizo	
TURKISH EGGS (E)(G)(D)	65
Yogurt, two eggs, garlic, mint, paprika, flat bread	
STEAK & EGG (E)(D)(G)	70
Toasted sourdough, two eggs, cajun steak, sautéed mushrooms, spinach, hollandaise sauce	
FULL ENGLISH BREAKFAST (E)(G)(D)	70
Two eggs, sausage, grilled tomato, hash brown, sautéed mushrooms, bacon, baked beans, sourdough	

THE BENNY'S

BRAISED BEEF BENEDICT (E)(G)(D)	65
English muffin, braised beef short ribs, crispy onions, hollandaise sauce, green salad	
CRISPY BACON BENEDICT (E)(G)(D)	65
English muffin, crispy bacon, smoked paprika, hollandaise sauce, green salad	
THE ROYALE (E)(G)(D)	70
English muffin, spinach, smoked salmon, chives, hollandaise sauce, green salad	

SOCIAL TOAST & WRAPS

MIDDLE EASTERN TOAST (E)(G)	50
Hummus, feta cheese, chimichurri, sundried tomatoes, two eggs, baby rocket	
HEALTHY WRAP (E)(G) (VG)	50
White scrambled egg, avocado, black beans, feta cheese, tomato sauce, green salad	
BREAKFAST WRAP (E)(G)	55
Hash brown, sausage, cheesy scrambled egg, avocado, crispy bacon, green salad	
SMOKE SALMON TARTINE (E)(G)(D)	60
Sourdough, dill mein cream cheese, smoked salmon, baby rocket, beetroot onion pickles	
SMASHED AVOCADO (E)(G)	65
Sourdough, guacamole, two eggs, baby rocket, alfalfa, balsamic glaze	

+ ADD ON

TOAST	10
White, brown, sourdough, gluten – free	
BUTTER & JAM	12
HASH BROWN	15
CHICKEN SAUSAGE	15
CHEDDAR CHEESE	15
GRILLED MUSHROOMS	15
GRILLED HALLOUMI	15
BAKED BEANS	15
TWO ORGANIC EGGS	18
HALF AVOCADO	20
SPICY CHORIZO	22
CRISPY BEEF BACON	25
SMOKED SALMON	25

BOULANGERIE & VIENNOISERIE

CROISSANT	15
Cheese, almond, plain or zatar	
PAN AU CHOCOLATE	15
BLUEBERRY OAT MUFFIN	17

Should you have any allergies, please inform your waiter.

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AÇAI & BOWLS

PAPAYA CHIA PUDDING (VG)(N) 40

Coconut foam, almond milk, banana, mixed berries, coconut flakes, mint

PORRIDGE BOWL (VG)(N) 40

Almond milk, mixed berries, maple syrup, dried fruits

ROASTED GRANOLA BOWL (N) 40

Greek yogurt, granola, blueberries, honey

GREEK YOGURT (D) 40

Greek yogurt, dried fruits, berries

SOCIAL AÇAI (N)(V) 50

Homemade nutty granola, blueberries, strawberries, banana, chia seeds, dried pineapple

TROPICAL AÇAI (N)(V) 50

Homemade nutty granola, mango, coconut, kiwi, pomegranate

BLUE LAGOON (N)(V) 55

Homemade nutty granola, blueberries, mint, banana, spirulina strawberry compote, coconut flakes

SMOOTHIES

BLACK DETOX (V)(GF) 40

Activated charcoal, blackcurrant, blackberry, blueberry, cherry

ENERGY BOOSTER (V)(GF) 40

Peanut butter, acai, banana, cherry

MANGO PARADISE (V)(GF) 35

Mango, pineapple, passion fruit

THE GREENS (V)(GF) 35

Spinach, celery, broccoli, mango, banana, pineapple

FRAPPES

MATCHA & VANILLA 40

Matcha powder, vanilla, water

COLD BREW COFFEE & VANILLA 40

Cold brew coffee, vanilla, water

MILKSHAKES

BANANA CARAMEL (D) 35

Banana, caramel, ice cream, milk (full fat, low fat, almond, coconut)

STRAWBERRY & WHITE CHOCOLATE (D) 35

Strawberry, white chocolate, milk (full fat, low fat, almond, coconut)

+ ADD ON

PROTEIN POWDER 15

30 gr Whey protein isolate

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LUNCH & DINNER MENU

SERVED FROM 12PM – 11:30PM

STARTERS

CHEF'S SOUP OF DAY (V) 45

Chef's selection

GARDEN TEMPURA (V) 50

Carrot, asparagus, eggplant, zucchini, kale, green beans, huancaina sauce

TACO DE CARNE 60

Slow braised beef, onion red cabbage pickle, coriander, corn tortilla sour cream, guacamole

HALLOUMI FRIES (D)(E) 65

Fried halloumi cheese, pomegranate, molasses, molasses sauce

SALADS & POKE BOWL

CAESAR SALAD 55

Organic egg, baby gem lettuce, herb croutons, anchovies, turkey bacon, parmesan cheese

With **Chicken** 65

With **Shrimp** 70

SALMON POKE BOWL (D)(R) 65

Norwegian Salmon, cucumber, edamame, avocado, nori sheet, sesame dressing, sriracha mayo, baby spinach

ARABIC BOWL (VG)(V) 65

Cous Cous, Falafel, Pomegranate, baby spinach, cherry tomato, Hummus, Tahini Sauce, Olives, Alfalfa Sprouts

MAIN COURSE

ARABIC MEZZE PLATTER (G) 75

Meat Kibbeh, cheese sambousek, hummus with kofta balls, vine leaves, Arabic Bread

VEGAN SURF & TURF (VG) 80

Grilled watermelon, butternut Squash, Zucchini, snow peas, quinoa, anticuhera sauce

SOCIAL BUTTER CHICKEN (G)(D) 80

Mango chutney, paratha, papadums, steamed rice

ROASTED AUBERGINE (D)(V)(G) 85

Burrata, tomato sauce, pesto, bechamel, basil oil

CHICKEN MUSHROOM PIE (G) 95

Buttered parsley mash, tenderstem Broccoli, gravy

CHICKEN WINGS (10 PCS) 75

Choice of sauce: Teriyaki, Barbecue, Hot Sauce, Buffalo Sauce

LIMA CEVICHE (SF)(R) 80

Seabass, aji amarillo tiger milk, sweet potato crisp, acevichada sauce, red onion, cancha corn, fried calamari

BUTCHER'S STEAK TARTARE (E)(R) 95

Canadian premium tenderloin, cornichon, capers, shallot, horseradish cream, egg yolk, sourdough toast

VEGAN DRAGON BOWL 65
(N)(VG)

Fried Tofu, quinoa, miso goma dressing, edamame, avocado, mango, wakame, red cabbage, carrot, pickled ginger, beetroot

BURRATA SALAD (D)(N) 75

Heirloom tomatoes, peach, figs, balsamic glazed, smoked salt, candied walnuts, pangritata

TUNA NICOISE (E) (LF) 75

Quail egg, seared sesame tuna, black olives, baby potato, green beans, anchovies, lemon pesto

TRADITIONAL FISH & CHIPS (G)(D) 105

Beer battered haddock, triple cooked chips, mushy peas, tartar sauce

HONEY MUSTARD CHICKEN (G)(D) 105

Truffle mash, glazed carrots, asparagus, herb oil, honey mustard sauce

GRILLED SALMON (G)(D) 125

Pumpkin risotto, fennel – dill salad

MIXED GRILL (G)(D) 155

Tiger prawns, lamb chops, shish tawook, lamb kofta, arabic bread, garlic mayo, kabouli pulao

CANADIAN TENDERLOIN (G)(D) 160

250 gm premium Canadian Tenderloin, purple mash potato, grilled asparagus, crispy onions

Choice of sauce: Chimichurri, Béarnaise, demi – glazed

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PASTA

PAPPARDELLE BOLOGNESE (G)(D) 80

Beef Ragu, Padano cheese, cherry tomatoes

PENNE AL PESTO (G)(D)(N) 85

Grilled chicken, sundried tomato, burrata, pine nuts, dried basil

**TAGLIATELLE FRUTTI..... 115
DI MARE (G)(S)(D)**

Tomato pink sauce, shrimp, mussels, calamari, clams, parmesan cheese

Gluten Free pasta upon request

SANDWICHES & BURGERS

MUSHROOM SOURDOUGH (V)..... 55

Vegan Mozzarella cheese, spinach, sautéed mushrooms, truffle, triple cooked chips

SOCIAL CLUB (G)(E)(D) 70

Sourdough bread, grilled chicken, fried egg, turkey bacon, aged cheddar cheese, tripled cooked chips

CRISPY CHICKEN BURGER (G)(D)..... 75

Buttermilk fried chicken, brioche bun, Asian slaw, homemade pickles, spicy mayo, sweet potato fries

VEGAN BURGER (GF)(VG)(V) 75

Homemade vegan patty, tomato relish, avocado, sweet potato fries

SIGNATURE SOCIAL BURGER (G)(D) 105

Australian Wagyu beef, brioche bun, aged cheddar, beef bacon, caramelized onion, truffle mayo, triple cooked fries

ON THE SIDE

GREEN SALAD (VG)(V) 30

Avocado, cucumber, apple, dill, peppers, kiwi, apple dressing

KALE CHIPS (S)(VG)(V) 30

Roasted kale, cajun powder, sesame oil

SWEET POTATO FRIES (D) 30

Cream chives sauce

**CHIMICHURRI SAUTÉED 35
GREENS (VG)(V)**

Assorted green vegetables, chimichurri

TRUFFLE FRIES (D) 40

Triple cooked fries, truffle mayo

DESSERTS

BAKED ALASKA (D) 55

Brownie, caramel ice cream, meringue, salted caramel sauce

CHOCOLATE DOME (D)(E) 55

Dark chocolate, saffron mousse, honey comb, chocolate soil, candied pistachio

BASQUE BURNT CHEESECAKE (D)(E)..... 55

Berry compote, Icing sugar, mint

ARTISANAL CHEESE PLATTER (D)(G)..... 95

Crackers, fruit jam, grapes, grissini

ICE CREAM (per scoop) 15

Vanilla
Chocolate
Salted Caramel (N)
Strawberry

SORBET (per scoop) 15

Mango or Lemon

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BEVERAGES & SPIRITS

SPARKLING

150 ML BOTTLE

ZONIN	55	260
<small>Prosecco Brut, Italy</small>		
GANCIA	57	275
<small>Prosecco Rose, Italy</small>		

RED WINE

150 ML BOTTLE

ESPORAO	45	200
<small>Pe Tinto, Portugal</small>		
GALLERY 12	50	225
<small>Cabernet Sauvignon, Chile</small>		
BIN 50 LINDERMANS	55	250
<small>Shiraz, Australia</small>		
LAPOSTOLLE	65	320
<small>Carmenere, Chile</small>		
MUD HOUSE.....	350	
<small>Pinot Noir, New Zealand</small>		
ZUCCARDI SERIE A.....	365	
<small>Malbec, Argentina</small>		

WHITE WINE

150 ML BOTTLE

ESPORAO	45	200
<small>Pe Branco, Portugal</small>		
WILD HOUSE	50	230
<small>Chenin Blanc, South Africa</small>		
VOGA	55	290
<small>Pinot Grigio, Italy</small>		
KAPUKA	65	320
<small>Sauvignon Blanc, New Zealand</small>		
LA CHABLISSIENE.....	380	
<small>Chardonnay, France</small>		

ROSÉ WINE

150 ML BOTTLE

PINK AF	47	225
<small>Pinot Grigio Rose, Italy</small>		
MARIUS ROSE.....	50	249
<small>Grenache Syrah, France</small>		
M DE MINUTY.....	350	
<small>Grenache, France</small>		

DRAUGHT

500 ML

BIRRA MORETTI	52
STELLA	50
ESTRELLA	45
HEINEKEN	49
MAGNERS	50

BOTTLE BEERS

ASAHI	50
CORONA	46
HEINEKEN	44
HEINEKEN SILVER	44
ESTRELLA	38

GIN

30 ml 60 ml

TANQUERAY.....	42	76
GORDONS PINK.....	45	81
BULLDOG	48	82
BOMBAY SAPPHIRE	45	81
ROKU.....	57	103
TANQUERAY 10	52	94
HENDRICKS	55	100

VODKA

30 ml 60 ml

RUSSIAN STANDARD	39	68
<small>PLATINUM</small>		
KETEL ONE	48	86
CIROC	58	106
BELVEDERE	58	106
GREY GOOSE	58	106

RUM

30 ml 60 ml

BACARDI CARTA	44	78
<small>BLANCA SUPERIOR</small>		
SAILOR JERRY	44	78
BACARDI 8	48	86
KRAKEN SPICED	52	104

BEVERAGES & SPIRITS

TEQUILA	30 ml	60 ml
JOSE CUERVO GOLD	44	78
JOSE CUERVO SILVER	44	82
PATRON SILVER	56	110
PATRON XO	52	104
PATRON REPOSADO	68	136
PATRON ANEJO	68	136

COGNAC	30 ml	60 ml
HENNESSY VS	62	104
TORRES 15	45	
REMY VSOP	72	

WHISK(E)Y	30 ml	60 ml
JIM BEAM	42	
BULLEIT BOURBON		96
JACK DANIELS	48	104
MONKEY SHOULDER	52	92
MAKER'S MARK	56	104
JIM BEAM DOUBLE OAK	52	
JAMESONS	52	104
MAKER'S MARK 46	56	104
LAPHROAIG 10 YO	58	110
MACALLAN 12 YO	70	125
GLENFIDDICH 12 YO	60	136
GLENFIDDICH 15	70	115
JOHNNIE WALKER BLACK LABEL	52	115
JOHNNIE WALKER DOUBLE BLACK	68	125
GLENFIDDICH 18 YO	72	128
JOHNNIE WALKER BLUE	140	280

DIGESTIF	30 ml
KALHUA	50
AMARETTO DISARONNO	50
BAILEYS	50
JÄGERMEISTER	50

APERITIF	60 ml
CAMPARI	50
APEROL	50
MARTINI ROSSO	50
MARTINI EXTRA DRY	50
MARTINI BLANC	50

NON-ALCOHOLIC

MOCKTAILS	35
SOFT DRINKS	20
Coca - Cola®	

WATER	Small	Large
AQUA PANNA	20	36
SAN PELLEGRINO	20	36

COFFEE

ESPRESSO	19
AMERICANO	19
MACCHIATO	21
CAFÉ LATTE	21
CAPPUCCINO	21
FLAT WHITE	21

ORGANIC TEAS

Breakfast tea, Jasmine Green tea, Chamomile, Ginger tea, Earl Grey tea

