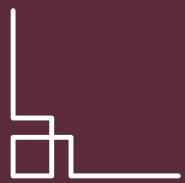


HiDE
The
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BRASSERIE



RAW BAR

Dibba Oysters (R, LS, CS).....3pcs 806 pcs 155 <i>Local Oysters, Tabasco, Lemon, Mignonette, Vinegar</i>
Beef Tartar (E, R, SF)..... 100 <i>Grilled Baguette</i>
Yellowfin Tuna Tartar (R, S, LF, SE)..... 95 <i>Avocado, Taro Chips, Soy Miso Sriracha Dressing</i>
Cured Beef Carpaccio (N, R, SF)..... 100 <i>Parmesan Horseradish Cream, Rocket Leaves, Truffle</i>

STARTERS

Charred Octopus H (S, LF, SF)..... 115 <i>Sriracha Yuzu, Avocado Purée</i>
Crab Cake (E, SF)..... 110 <i>Tartar Sauce, Honey Mustard Fennel</i>
Shrimp Cocktail (SF, LF)..... 95 <i>American Cocktail Sauce, Lettuce, Lemon</i>
Caesar Salad (E, E)..... <i>Individual</i> 65 <i>To Share</i> 110 <i>Garlic Bread Crumbs, Parmesan</i> <i>Add On</i> <i>Chicken</i> 35 <i>Prawns</i> 50
Burrata (GF, V)..... 90 <i>Local Cherry Tomatoes</i>
Baked Cheese H (E)..... 80 <i>Filo Pastry, Tomatoes, Confit Onions</i>
Grilled Prawns (SF, S)..... 95 <i>Corn, Mint, Lemon Soy Sauce</i>
Meatballs (E)..... 75 <i>Tomato Sauce, Pecorino, Sourdough Toast</i>
Crispy Beef H (S)..... 90 <i>Braised Beef, Teriyaki Sauce</i>
Stracciatella Pizzetta (V)..... 60 <i>Roasted Bell Peppers, Basil</i>
Roasted Tomato Soup (GF, V)..... 55 <i>Smoked Basil Pesto</i>
Onion Soup 65 <i>Beef Consommé, Cheese Crouton</i>

MAINS

Dover Sole (N)..... 410 <i>Heirloom Baby Tomatoes, Meunière Sauce</i>
Grill Seabass (GF, LS, CS)..... 190 <i>Bell Peppers, Tomatoes, Basil</i>
Salmon Risotto H (SF, GF)..... 170 <i>Grill Salmon, Green Asparagus, Pickled Vegetable</i>
Tuna Steak “au Poivre” (SF)..... 180 <i>Skin on Fries, Creamy Black Pepper Sauce</i>
Grilled Lobster (SF, GF)..... <i>Whole</i> 540 <i>Lemon Butter Sauce</i>
Prawn Linguini Pasta (SF)..... 165 <i>Heirloom Tomatoes, Lobster Bisque</i>
Gratinated Truffle Rigatoni H (SF, N)..... 170 <i>Truffle, Parmesan Cream, Chicken Jus</i>
Hidden Burger 125 <i>Australian Wagyu Beef, Caramelized Onions, Tomato, Baby Gem, Pickled Gherkin, Red Onion, Smoked Wood Cheddar, Brioche, Hide Sauce</i>
Hide Chicken Burger (SF)..... 125 <i>Crispy Chicken, Tomato, Baby Gem, Pickled Gherkin, Red Onion, Smoked Wood Cheddar, Brioche, Kimchi Sauce</i>
36 Hours Braised Short Rib (A)..... 190 <i>Mashed Potato, Baby Carrots, Fried Onions</i>
Half Roasted Chicken 145 <i>“Lyonnaise” Potatoes, Broccoli, Confit Onions</i>
Steak Frites (E)..... 195 <i>“Hide” Marinated Oyster Blade, Fries, Béarnaise Sauce</i>

HAPPENINGS AT THE HIDE

Wednesday - Steak Frites 165 per person
Thursday - Seafood Night 395 per person
Friday - Evening Brunch 390 per person
Sunday - Sunday Roast 300 for two

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STEAKS

Wagyu Ribeye 250gr MBS 5..... 350
Tenderloin 200gr..... 260
“Full Blood” Striploin 300gr..... 460

TO SHARE

Cheese Fondue for Two 250 <i>Served with Bresaola, Turkey Ham, Gherkins, Baby Potatoes, Broccoli, Baguette Bread</i>
Grilled Seafood Platter (SF)..... 395 <i>Seabass, Salmon, Prawns</i>
Grilled Meat Platter 520 <i>Tenderloin, Oyster Blade, Ribeye</i>
Lamb Rack 700gr..... 480
Chateaubriand 400gr..... 545

Accompanied by confit garlic, Cajun curly homemade potato chips, with one side and one sauce of your choice. Our beef is sourced from Australia, and all steaks and sharing dishes are prepared with butter. For dairy-free options, kindly inquire with your waiter.

VEGETARIAN & PLANT BASED

Spinach & Pomelo Salad (V, VG, LF)..... 80 <i>Miso Dressing, Crispy Bread, Pomelo, Walnut Candy</i>
Roasted & Pickled Beetroot (V)..... 75 <i>Goat Cheese Mousse, Toasted Seeds</i>
The Hide Market Salad (VG, GF, LF)..... 70 <i>Cucumber, Tomato, Mix Lettuce, Red Onion</i>
Green Asparagus Risotto (GF, V)..... 105 <i>Lemon, Cherry Tomatoes, Parmesan</i>
Fried Eggplant Milanese (LF, VG, V)..... 130 <i>Bell Peppers, Tomatoes, Basil</i>
Penne Arrabbiata (V)..... 105 <i>Tomatoes, Garlic, Chili</i>

SIDES & SAUCES

Skin on Fries 35 Onion Rings 40 Sweet Potato Fries 40
Steamed Broccoli 40 Mashed Potato 40 Sautéed Mushrooms 40
Grilled Vegetables 40 Truffle Mac & Cheese (N, SF) 65
Béarnaise (E, GF) 30 Peppercorn (GF) 30 Mushroom (GF) 30
Red Wine (A, GF) 30 Lemon Butter (GF) 30

H Signature Dish | A Contains Alcohol | GF Gluten Free Dish | LF Lactose Free | N Contains Nuts | SE Contains Sesame | SF Contains Shellfish | D Contains Dairy | E Contains Egg | S Contains Soy
V Vegetarian Dish | V Vegan | R Raw Food / Crude | LS Locally Sourced | CS Certified Sustainable

Please be advised that food prepared here may contain or have come in to contact with nuts, fish, eggs, milk or gluten. Therefore, if you have a food allergy or a special dietary requirement please inform a member of staff prior to placing your order. All prices are in UAE Dirhams and inclusive of 10% service charge & 5% VAT.