

The Food Menu

 THE AGENCY

Mixed Olives and Sun-dried Tomato (D) (V) 38

Marinated Feta Cheese - Greek Pita Bread (D) 48

Stuffed Premium Olives Filled with Feta Cheese and Pimentos (D) 68

Beef Bresaola, Beef Chorizo, Comte Cheese, Reblochon Cheese, Baguette (D) 88

Beef Cecina, Smoked Duck, Truffle Brie, Parmesan, Manchego Cheese, Pan De Crystal (D) 98

Selection of International Cheese (D) 88
Pan de Crystal, Quince Chutney, Olives


All prices are in UAE Dirhams and inclusive of 7% municipality fee, 10% Service Charge and Value Added Tax.

*Signature Dishes

Please inform us of any allergies or dietary requirements before ordering.

(N) Nuts, (GF) Gluten Free, (V) Vegetarian, (H) Healthy, (VG) Vegan, (R) Raw Food, (S) Soy

(E) Egg, (D) Dalry, (SF) Shell Fish, (SE) Sesame, (P) Pork, (A) Alcohol, (LF) Lactose Free

 Finest Local and Sustainable Ingredients



SWEETS

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|---|-----------|
| Chocolate and Coffee Cake (D) (E) | 38 |
| Single Origin Chocolate Mousse
 Coffee Centre | |
| Raspberry and Litchi Tart (D) (E) | 48 |
| Almond Tart Raspberry gel
 Raspberries (N) | |
| Passion Fruit White Chocolate
Dome (D) | 48 |
| Fresh Mango Ragout | |
| Cheesecake of The Month (D) | 48 |



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HAM MENU

***Julian Martin Jamon Ham 118**

Iberico 100 % Bellota 42 Month

Tomato Rallado, Fresh Figs, Fine Parmesan Shavings, Tapas Bread

“Julian Martin Jamon is one of the best hams in the world, Feed Bellota in a free-range environment, Pata negra refers exclusively to the black-label grade Jamon Iberico, the curing period is a minimum of 42 Months. It has a smooth texture, rich, savory taste with great marbling.”

***Black Pork “Ham Le Noirde 98**

Bigorre” Cubano Sandwich (D) (P)

Swiss Cheese / American Mustard / Pan de Crystal

“Free-range black pigs feed on natural pastures, acorns, and chestnuts, give an exceptional ham has an authentic taste, the black pigs are bred in the Bigorre region of France, Le Noir de Bigorre ham. Curing with hand-applied mineral salts from Salies de Béarn for 18 to 24 months.”

***San Danielle Ham PDO 108**

24 Month (N) (P)

Cantaloupe Melon / Arugula Salad / Strawberries / Caramelized Hazelnuts

“San Daniele is a cured ham produced in the province of Udine in the north of Italy. Protected by the Alps to the north and facing the Mediterranean Sea to the south. The climate, mountain air and the salty scent of the sea give this prosciutto a special sweet, soft and intense fragrance. San Daniele ham is Dry cured for a minimum of 16 Months and PDO certified.”

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HAM MENU

Small Charcuterie Platter (D) (P)

- Julian Martin Jamon Ham Iberico 100 %
Belota 42 Month
- Coppa Dock Dall Ava
- San Danielle Ham PDO 24 Month
- Camembert, Reblochon, Pecorino
Romano, Spanish Tapas bread

Big Charcuterie Platter (2 to 3 person) (D) (P)

358

- Julian Martin Jamon Ham Iberico 100 %
Belota 42 Month
- Coppa Dock Dall Ava
- Chorizo Iberico Bellota 6 Months
- Parma Ham 14 Months
- Black Pork Ham Le Noir de Bigorre
- San Danielle Ham PDO 24 Month
- Ventricina Calabria Salami
- Comte 24 Month, Truffle Brie, Camembert,
Pecorino Romano, Spanish Tapas Bread




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HAM MENU

Premium Charcuterie 198

50 gr per portion (P)

Served with Spanish Tapas Bread,
Roasted Onion Jam, Grapes

Julian Martin Jamon Ham Iberico 78

100 % Bellota 42 Month

“Julian Martin Jamon is one of the best hams in the world, Feed Bellota in a free-range environment. Pata negra refers exclusively to the black-label grade Jamon Iberico, the curing period is a minimum of 42 Months. It has a smooth texture, rich, savory taste with great marbling.”

San Danielle Ham PDO 68

24 Month (P)

“San Daniele is a cured ham produced in the province of Udine in the north of Italy. protected by the Alps to the north and facing the Mediterranean Sea to the south. The climate, mountain air and the salty scent of the sea give this prosciutto a special sweet, soft and intense fragrance. San Daniele ham Dry cured for a minimum of 16 Months and PDO certified.”

“Black Pork” Ham Le Noir de Bigorre 68

“Free-range black pigs feed on natural pastures, acorns, and chestnuts, give an exceptional ham has an authentic taste, the black pigs are bred in the Bigorre region. Le Noir de Bigorre ham cure with hand-applied mineral salts from Salies de Béarn for 18 to 24 months.”

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HAM MENU

Parma Ham PDO 14 Month (P) 58

“Parma Ham is a delicious dry cured ham, richly flavored with delicate pink meat marbled with pure white fat. Parma region of Italy, Ham was granted its Protected Designation of Origin (PDO)”

Speck Merano PGI (P) 58

“Merano is a city in South Tyrol, Speck Merano Typically Salted and Air-Cured ham, marbled with a highly elastic texture and deep flavor, it has a savory, smoky taste that’s laced with spices like juniper and bay” leaf and protected geographical indication (PGI)”

Coppa Dock Dall Ava (P) 48

“Neck Fillet Coppa is basic principles remain constant for the curing of all whole muscles. These are dry curing, then hanging to dry and mature in a suitable environment. ingredients for the dry-cure, fennel seeds, cinnamon, nutmeg, garlic, cloves, juniper berries, garlic, bay leaves”



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HAM MENU

Chorizo Iberico Bellota 6 Months (P) 48

“Ibérico chorizo is made from pork of the famed black-hoofed Ibérico pig, this type of pork is dark red and marbled with flavorful fats that start to melt at room temperature. Chorizo is a mixture of chopped pork meat, pork fat, salt, whole pepper grains, cinnamon, achiote, and other spices, which produce its characteristic deep red color.”

Ventricina Calabria Salami (P) 48

“Ventricina Calabria salami is a type of salami that comes from the Calabria region of Italy. It gives a delicately smoky flavour, air dried for at least 40 days. Salami is a cured sausage consisting of fermented and air-dried meat, typically pork.”



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