

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SIGNATURES

King's Knees (A)	75
Bombay Sapphire, Earl Grey, honey	
Madame Regent (A)	85
St-Germain, Tanqueray, peach liqueur, peach purée, citric acid	
Lady Rita (A)	75
El Jimador, apple liqueur, grapefruit syrup, lemon juice, pink salt	
Blushing Lady (A,N)	85
Smirnoff, peach liqueur, soda water, raspberry purée, citric acid	

SPRITS

Royal Tree (A,SU)	95
Italicus, Tio Pepe, Crème de Cassis, Da Luca Prosecco, passion fruit purée, citric acid	
Piccadilly Spritz (A,SU)	85
Tanqueray, Lillet Rosé, Taylor's Port, Da Luca Prosecco, grapefruit syrup	
Hugo Spritz (A,SU)	90
St-Germain, Smirnoff, Da Luca Prosecco, mint syrup, citric acid	
Bird's Nest (A,SU)	95
Limoncello, Aperol, Da Luca Prosecco, almond syrup, pineapple juice, citric acid	

BUBBLES

Moët & Chandon Brut Imperial	155
Champagne, France (A,SU)	
Cremant De Loire, Extra Rosé	125
Langlois, France (A,SU)	
Soffio, Prosecco, Extra Dry	90
Veneto, Italy (A,SU)	

STARTERS

Butternut Squash Velouté (C,D,G,L,N,SU,V)	40	Spiced Fried Cauliflower (E,G,V)	45
Rosemary oil, olive emulsion, ciabatta crisp		Coconut yoghurt & herb dressing	
Wagyu Meatballs (D,E,G,SU)	125	Prawn Cocktail (C,D,E,F,G,MU,S,SO,SU)	95
Roast tomato sauce, grilled sourdough		Cucumber, avocado, tobiko, pink grapefruit	
Beef Carpaccio (D,R,SU)	115	Spicy Tuna Tartare (E,F,G,R,SE,SO)	95
Truffle dressing, pickled shimeji		Avocado, crisp wonton, sesame	
Tamarind Spiced Chicken Wings (E,F,G,MU)	75	Salmon Rilette (D,F,G,MU,N,R,SE,SU,V)	75
Spring onions, coriander		Pickled garden vegetables, lemon & dill crème fraîche, rye	
Salt & Pepper Squid (D,G,S,SU)	85	Burrata (D,G,N,SE,SO,SU,V)	105
Coriander & lime mayo		Figs, candied hazelnut, cinnamon vinaigrette	
Crab On Toast (D,E,G,MU,S,SE,SO,SU)	80		
Avocado, furikake, lime			

SALADS

Caesar Salad (D,E,F,G,MU,SU)	Small 75 Large 90	Superfood Salad (N,SU,V)	Small 75 Large 90
Soft boiled egg, anchovies, beef pancetta, baby gem lettuce, aged Parmesan		Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, mixed seeds, nuts	
ADD TO YOUR SALAD			
+ Avocado (V) 30			
+ Chicken 55			
+ Smoked salmon (F) 50			

SIDES

Fries (V)	40	Truffle Mashed Potato (D,G,V)	40
Macaroni Cheese (D,G,MU,V)	45	Mixed Leaf Salad (MU,SU,V)	35
Roasted garlic crumbs		House dressing	
Honey Glazed Carrots (V)	35	Tenderstem Broccoli (D,N,SU,V)	35
		Romesco sauce, smoked almonds	

MAINS

Greek Sea Bass (F,MU,S,SU)	185	Gordon Ramsay Fish & Chips (D,F,G,MU,SO,SU)	150
Clams, sauce vierge		Mushy peas, tartare sauce	
Cod (D,F,SU)	170	Lobster Tagliolini (C,D,E,G,S,SU)	
Crushed potatoes, artichoke, capers, red wine & lemon sauce		Small 160 Large 220 Spring onions, chilli, parsley	
Salmon (C,D,F,MU,SU)	170	Wagyu Beef Ragù (C,D,E,G,SO,SU)	
Fennel citrus salad, braised lentils, beef chorizo		Small 105 Large 145 Pappardelle, Parmesan, rosemary	
Ravioli (C,D,E,G,MU,N,SU,V)	140	Pesto Bucatini (D,E,G,N,SU,V)	85
Artichoke, ricotta, pine nuts, basil, Parmesan		Pecorino, pine nuts	
Butter Chicken Curry (D,G,MU,N,SU)	140	BREAD STREET Smashed Burger (D,E,G,MU,SU)	125
Saffron rice, garlic naan		Double beef patty, Monterey Jack cheese, sriracha mayo, fries + Avocado (V) 30 + Beef bacon 30 + Fried egg (E) 20	
Chicken Parma (D,E,G,N,SU)	135		
Mozzarella, tomato, basil			

ENJOY A RAMSAY ROAST

Served with yorkshire pudding, roast potatoes, carrots and seasonal vegetables (D,E,G)

EVERY SUNDAY FROM 12PM TO 5PM

DESSERTS

Chocolate Fondant (D,E,G,N,SO,V)	60	Sticky Toffee Pudding (D,E,G,N,SO,V)	60
Vanilla ice cream		Vanilla ice cream	
Lemon Meringue Tart (D,E,G,N)	65	BREAD STREET Vanilla Soft Serve (D,E,G,N,SO,V) (Choose one)	45
Raspberry sorbet		• Soft baked cookies, macadamia, hot chocolate sauce (D,E,G,SE,SO,SU,V)	
BREAD STREET Crème Brûlée (D,E,G,N)	65	• Hot brownie, salted caramel, toasted almond (D,E,G,SO)	
British Cheese Selection (D,G,MU,SU,V)	75	• Strawberries, pistachios, pistachio sauce (D,E,G,N,SO)	
Crackers, grapes, chutney			

BEEF WELLINGTON

Classic Ramsay Beef Wellington (C,D,E,G,MU,SU)
Truffle mashed potato, red wine jus

Single Slice	295
To Share For Two	595
Please allow 45 minutes	

SPECIALS

Please ask your server about our specials on weekdays

THE GRILL

T-bone Steak 1kg (SU)	845
Rib-Eye Steak 350g (SU)	355
Sirloin Steak 300g (SU)	285
Braised Lamb Shank (C,F,G,N,SU)	240
Smoked mashed potato, sauce vierge	
Grilled Octopus (C,E,MU,S,SU)	95
Paprika salsa verde, garlic aioli	
Grilled Baby Chicken (C,D,MU,SU)	150
Wild mushrooms, chicken butter sauce	
Grilled Tiger Prawns (D,G,S,SU)	185
Chilli, garlic butter, toasted sourdough	

SAUCES

Béarnaise (D,E,SU,V)
Peppercorn (D,SU,V)
Bone Marrow & Shallot (C,SU)
Chimichurri (SU,V)



The Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

Dishes indicated with (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian.

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness. Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT. [f](#) [@breadstreetkitchen](#) [#BreadStreetKitchen](#)

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