



# FESTIVE BRUNCH MENU

This festive season, brunch at Culinara becomes a journey across flavours. Select four dishes from a curated selection drawn from our collective of culinary concepts, allowing you to mix, match, and enjoy the very best of what each kitchen has to offer.

AED 249 inclusive of soft beverages and water.

AED 349 - House alcoholic beverages and water

AED 449 - Premium alcoholic beverages and water

## CRUDO

### Smoked Guacamole (VE) (G)

Fresh smashed avocado, shallot, coriander, lime and jalapeño.

### Tropical Ceviche (RAW) (TN)

Salmon cubes, lime, coconut, mango, corn and banana chips.

### Acevichado Maki (F) (SF) (E)

6 pcs seabass tataki, shrimp furai, spicy aji sauce, crispy corn and chives.

### Alfajores (G)

Shortbread cookies filled with dulce de leche (7 pcs).

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



## FAY

### Kale Quinoa Tabouleh (V)(G)

Mediterranean-style salad with nutty quinoa, kale, parsley, mint, green apple, and pomegranate.

### Shawarma Delight (SE)(D)(G)(SD)

Marinated beef slow-roasted with shawarma spices, wrapped in Arabic bread with pickles, tomato, parsley, and tahina sauce.

### Chicken Wrap (G)(D)(SD)(E)

Marinated sumac grilled chicken, cucumber, pickles, spicy garlic sauce, and Arabic bread.

### Um Ali (G)(D)(TN)(E)

Milk, sugar, brioche, almond, coconut, pistachios, raisins, and cream.

## SEIRAN

### Kebab Koobideh (D)

Juicy charbroiled seasoned minced lamb kebabs.

### Chicken Kebab Boneless

One skewer of young chicken breast marinated in saffron, then charbroiled.

### Chicken Masti (D)

Juicy and tender chicken marinated in our special spice blend.

### One Glass of Persian Tea with Ranginak

Black tea brewed with cardamom, saffron, and rose water.

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## SIO

### Edamame – Salt or Spicy (S)(SE)(CH)(GR)

Edamame with sea salt or homemade spicy sauce.

### Gyoza of the Day (F)(SF)(SE)(S)(O)(GR)(CH)

Homemade gyoza with chili ponzo and crispy wonton.

### Chicken Yakisoba (G)(S)(SE)(CH)(GR)(O)

Stir-fried homemade ramen noodles with tender chicken, fresh vegetables, and sweet & spicy yakisoba sauce.

### Matcha Basque Cheesecake (D)(E)(G)

Creamy cheesecake infused with matcha and vanilla.

## KONA

### Vampire Away (V)(D)(G)(GR)

Garlic bread loaded with garlic butter cream and mozzarella.

### Margherita (G)(D)

Fresh mozzarella with sun-kissed tomatoes and aromatic basil.

### Pepperoni (D)(G)

Layers of creamy cheese, rich tomato sauce, and spicy pepperoni.

### Reif's Childhood Tiramisu (E)(D)(G)(V)

Velvety tiramisu cream, espresso-soaked ladyfingers, and rich nostalgic flavors.

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## TBJ

### Chicken Popcorn (C)(D)(E)(F)(G)(M)(TN)(SD)

Corn-fed fried chicken coated in TBJ flour mix.

### Single Smash (D)(E)(F)(G)(M)(TN)(S)(SD)

Australian wagyu beef, potato bun, cheddar cheese, onions, dill pickles, and TBJ sauce.

### Plant-Based Cheeseburger (D)(G)(M)(TN)(S)(SD)(V)(VG)

Soya patty, vegan cheddar cheese, onions, dill pickles, and TBJ sauce.

### Beef Smash Sliders (D)(E)(F)(G)(M)(TN)(S)(SD)

Australian wagyu beef, slider bun, cheddar cheese, onions, dill pickles, and TBJ sauce.

## The DISH

### Mushroom Truffle Soup (D)(G)(N)

Roasted chestnut, crispy mushrooms, and kristsina.

### Christmas Salad (N)(D)(M)

Frisée, baby spinach, peach, roasted almond flakes, pomegranate, gorgonzola, and honey mustard dressing.

### Marinated Lamb Chops (M)(D)

Served with green pea and mint purée, finished with chervil chimichurri.

### Koridopita (G)(D)(N)

Spiced walnut cake with dark chocolate and cinnamon ice cream.

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# ONE LIFE

## Kale & Cranberry Salad (VE) (N) (MU)

Baby spinach, basil, oregano, dried cranberries, caramelized pecans, grilled zucchini, grilled asparagus, red onion, and lemon maple mustard dressing.

## Burrata on Puffy Dough (V) (G) (D) (N)

Marinated burrata with tomatoes, basil, avocado, pesto, pine nuts, and balsamic reduction.

## Tortellini (E) (G) (D) (V)

Handmade fresh pasta with feta, spinach, dill, chives, and tomato sauce.

## Sticky Toffee Pudding (V) (D) (G) (E)

Malva pudding served with warm orange toffee sauce and vanilla ice cream.

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