SOCIAL DINING

CULINARA

Menus

FAY فاي

RAMEN SIO HOUSE

KONA PIZZA HOUSE

THE DISH by Chef Sperxos

A/CUT

SEIDAN BY RIVAS

CRUDO BY ROBERTO SEGURA

THE COFFEE LAB
مختبر القهوة

TAVA BRASSERIE

C-THE BAR

italtouch™

CULINARA

TAVA
BRASSERIE

SALADS

Quinoa Salad (TN) (P) (SD) (VG) | 58
Quinoa, kale, spiced nuts, avocado, cucumber and orange dressing

Avocado Salad (V) (E) (SD) | 49
Datterino sauce, poached egg and mixed lettuce

Watermelon and Cucumber (D) | 42
Yoghurt, mint dressing and spring onions

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (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)

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CULINARA

TAVA
BRASSERIE

STARTERS

Galician Calamari (E)(SF)(SD)(G)(MO) | 65
Garlic, lime and citrus aioli

Prawn Cocktail (SF)(E)(F)(G)(SD) | 75
Marie Rose, avocado, baby gem and cucumber

Meatballs & Sourdough (G)(E)(D)(SD) | 68
Rich tomato sauce, parmesan and mozzarella cheese

Tomato and Stracciatella Bruschetta (D)(G)(SD)(V) | 48
Heirloom tomatoes, chili and rocket leaves

Spiced Fried Cauliflower (D)(G)(S)(V) | 42
Served with coconut dressing

Tamarind Spiced Chicken Wings (G)(F)(E)(M) | 55
Spring onions and coriander

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M)
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FRESH PASTA & RISOTTO

Prawn Tagliatelle (E)(G)(SF) | 84
Fresh egg pasta, datterino tomatoes and prawn bisque

Risotto alla Milanese (D) | 68
Creamy carnaroli rice infused with premium saffron, parmesan cheese and butter finished with fresh herbs

Braised Beef Short Rib Tortellini (E)(G)(D)(TN)(P)(SD) | 76
Fresh egg pasta, beef jus, parmesan foam, caramelized hazelnut

Gnocchi Pesto & Stracciatella (E)(G)(D)(TN)(P)(SD) | 68
Fresh potato gnocchi, basil pesto, stracciatella and toasted pine nuts

SIDES

Herb Mashed Patatoes (D)(V) | 35
Thyme, parsley and chives

Truffle & Parmesan Fries (D)(E)(SD)(M) | 38

Patatas Bravas (E)(V)(D)(SD) | 35
Paprika mayo and crispy garlic

Honey Glazed Carrots (V) | 35

Mixed Leaf Salad (M)(TN)(SD) | 38
House dressing and toasted walnuts

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M)
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LAND & SEA

Fish and Chips (F)(G)(D)(E)(SD)(M) | 85
Served with buttered peas and tartare sauce

Roasted Salmon (F)(D) | 120
Carmelised cauliflower purée, sautéed asparagus, paprika and broad beans

Herb Crusted Lamb Cutlets (D)(G)(C)(M) | 100
Served with mint sauce and broccolini

Gremolata Crumbled Chicken Schnitzel (E)(G)(SD)(M) | 82
Served with lemon and house salad

Wellington (G)(D)(C)(E)(M) | 176
Black Angus beef tenderloin, thyme mash potatoes, beef jus, baby carrots, served as medium rare

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BRASSERIE

GLUTEN FREE FRIENDLY (GFY)

Carefully prepared without gluten-containing ingredients. As our kitchens are not dedicated gluten-free environments, trace cross-contact may occur.

Galician Calamari (MO) (SD) (SF) (E) (GFY) | 65
Garlic and citrus aioli and lime

Tomato & Stracciatella Bruschetta (V) (SD) (D) (GFY) | 48
Heirloom tomatoes, chilli and rocket

Fish & Chips (M) (SD) (E) (D) (F) (GFY) | 85
Buttered peas and tartar sauce

Herb Crusted Lamb Cutlets (M) (D) (C) (GFY) | 100
Mint sauce and broccolini

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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TAVA
BRASSERIE

KIDS MENU

Chicken Schnitzel (G)(E) | 48
Crispy chicken with a side of French fries

Fish & Chips (F)(D)(G)(E)(SD)(M) | 52
Served with buttered peas and tartar sauce

Beef Ragù Tagliatelle (E)(G)(D)(C) | 52
Slow cooked beef ragù with parmesan cheese

Garganelli Al Pomodoro (E)(G)(D) | 50
Topped with parmesan cheese

DESSERTS

Blueberry Cheesecake (G)(D)(TN)(E) | 52
Blueberry marmalade and fresh blueberries

Sticky Toffee Pudding (TN)(D)(G)(E) | 50
Toffee caramel sauce topped with toasted pecans

Ice Cream Selection (E)(G)(D)(TN) | 52
Chocolate, vanilla and pistachio ice cream

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M)
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RAMEN SIO HOUSE

SMALL PLATES

Edamame Salt (V) (SY) (VG) | 38
Edamame with sea salt flakes, contains soy

Edamame Spicy (S) (SE) (CH) (GR) (V) (VG) | 38
Edamame with homemade spicy sauce

Gyoza of the Day (F) (SF) (G) (SE) (S) (O) (GR) (CH) | 48
4pcs | Homemade gyoza with chili ponzu and crispy wonton

Pickled Cucumber (F) (SF) (G) (SE) (S) | 26
Ponzu and sesame

CULINARA

RAMEN

Sio Ramen (SF)(F)(MS)(E)(G)(SE)(GR)(O)(S)(CH) | 78
Deliciously delicate broth made from chicken simmered for 18 hours, served with juicy chicken slices, poached bamboo shoots and japanese nitamago egg.

Yakiniku Ramen (SF)(F)(E)(G)(S)(SE)(MS)(GR)(O) | 88
Sweet broth base with homemade ramen noodles, beef yakiniku, apple wafu relish and ramen egg.

Duck Ramen (G)(SE)(SF)(E)(TN)(MO)(GR)(O)(CH) | 92
Paitan chicken broth with homemade ramen noodles, marinated sliced duck breast and macadamia nuts. Dish is spicy.

Yasai Ramen (TN)(S)(G)(V)(M)(GR)(O) | 82
Shoyu base broth with homemade ramen noodles, silken tofu and Japanese mustard leaves (mizuna).

Spicy Vongole (SF)(F)(S)(G)(GR)(O)(CH)(MO) | 88
Clams in clam jus, homemade ramen noodles, shiso leaves, hojiso and spicy yuzu togarashi. Dish is spicy.

RAMEN SIO HOUSE

GLUTEN FREE FRIENDLY (GFY)

Carefully prepared without gluten-containing ingredients. As our kitchens are not dedicated gluten-free environments, Trace cross-contact may occur.

Chicken Ramen (SE)(GR)(F)(SF)(MO)(GFY) | 78

Warm chicken broth served with silky rice flat noodles, tender shredded chicken, crisp bok choy and spring onions, lifted with a hint of fresh lime zest. A soothing, satisfying bowl in every bite.

Japanese Yaki Bifun (SE)(EG)(F)(SF)(MO)(GR)(GFY) | 68

Stir-fried vermicelli with fresh vegetables, spring onions and crispy hari nori served with your choice of angus oyster blade MB3, sliced chicken or peeled shrimp. A flavourful, satisfying dish packed with rich umami taste.

KIDS MENU

Shrimp Tempura (EG)(SF)(G) | 48

Perfectly golden-fried shrimp in a light, crispy tempura batter, served with creamy japanese mayo, fresh lime wedges and a touch of fragrant lime zest. A deliciously crunchy favourite that is perfect for sharing.

Kids Sio Ramen (SF)(F)(MO)(E)(G)(S)(SE)(GR)(O) | 48

A warm and comforting bowl of rich chicken broth with homemade noodles, tender steamed chicken, fresh bok choy and spring onions. A wholesome tasty favorite thats perfect for little appetites.

DESSERT

Mochi of the Day (E)(D)(G) | 22

KONA
PIZZA HOUSE

UNCONVENTIONAL PIZZA

Margherita (V)(D)(G) | 62
Fresh, velvety mozzarella with sun-kissed tomatoes and aromatic basil

Pepperoni (SD)(D)(G)(CH) | 70
Layers of creamy cheese, rich tomato and spicy pepperoni. Dish is spicy.

Magic Mushrooms (V)(D)(G) | 82
Brown button mushrooms with mozzarella and pecorino cheese, truffle espuma and grated truffles

Q Cheese (V)(TN)(D)(G) | 85
4 types of cheese, drizzled honey and grated walnut

Diavolina (S)(E)(D)(G)(SD)(GR)(O)(CH) | 72
Marinated short ribs with gochujang tomato and bulgogi mayo. Dish is spicy.

Chicken Okonomi (GR)(O)(SE)(G)(D)(E)(S)(M)(F) | 78
Marinated chicken with mozzarella cheese, topped with tonkatsu mayo and mustard mayo. Dish is spicy.

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PIZZA HOUSE

PASTA

Aglio Olio Pasta (G)(S)(D)(E)(CH)(GR)(SE)(SD)(SF) | 65
Classic aglio e olio pasta is a deliciously simple Italian dish of fresh garlic, olive oil and Parmesan

Arrabbiata Pasta (G)(SE)(GR)(O)(CH)(D)(SD) | 72
Spicy pasta dish that packs a punch of tomatoes, shallots, garlic, parsley and extra virgin olive oil

Tomato Cream Pasta (G)(SE)(F)(SF)(S)(E)(CH)(SD)(D) | 72
A rich and creamy fusion of tomato and cream sauce, balanced with honey, herbs and parmesan, creating a smooth, velvety texture and vibrant pink hue. Served with perfectly cooked pasta

SMALL PLATES

Vampire Away (V)(D)(G)(GR) | 52
Garlic bread loaded with garlic butter cream and mozzarella

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CULINARA

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PIZZA HOUSE

UDON

Carbonara Udon (G)(D)(GR)(E)(O) | 80
Crispy bacon with onsen egg and shaved pecorino cheese

GLUTEN FREE FRIENDLY (GFY)
Carefully prepared without gluten-containing ingredients. As our kitchens are not dedicated gluten-free environments, Trace cross-contact may occur.

Pizza Pepperoni (D)(G)(GFY) | 62
Layers of cheese, rich tomato and spicy pepperoni

Pizza Margherita (V)(D)(G)(GFY) | 70
Fresh velvety mozzarella with sun-kissed tomatoes and aromatic basil

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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PIZZA HOUSE

KIDS MENU

Pizza Oval Margherita (V)(D)(G) | 38
Freshly baked pizza topped with rich tomato sauce, melted mozzarella, fragrant basil and a drizzle of extra virgin olive oil. A cheesy classic that is always a favorite

Pizza Oval Pepperoni (G)(D)(SD) | 42
Baked to perfection pizza topped with rich tomato sauce, melted mozzarella and savory pepperoni finished with a drizzle of extra virgin olive oil. A deliciously cheesy classic that is sure to be a favorite.

Pizza Oval Chicken Okonomiyaki (GR)(O)(G)(SE)(D)(E)(S)(M)(F) | 44
Stone-baked pizza topped with tender chicken mushi, rich tonkatsu sauce, melted mozzarella and creamy tonkatsu mayo finished with a sprinkle of hari nori. A savory Japanese-inspired pizza packed with bold, irresistable flavours.

DESSERT

Reif's Childhood Tiramisu (V)(E)(D)(G) | 48
Experience the perfect harmony of velvety tiramisu cream, espresso-soaked ladyfingers, and rich flavour. The ultimate way to end your meal.

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CULINARA

THE DISH
by Chef Sperxos

LESS IS MORE

Greek Trio Spread (D)(G)(F) | 39
Tzatziki, tarama, tirokafteri to dip with crispy pita bread

Almond Crusted Feta (D)(G)(N)(V) | 52
Aged feta, almond flakes, pomegranate-infused honey

Greek Zucchini Balls (G)(D)(E)(V) | 58
Two colour zucchini, feta cheese and mint yoghurt

Prawns Kataifi (D)(G)(SF) | 78
4pcs | Greek-inspired prawns kataifi, cherry tomato & ginger marmalade

Misty Caviar Lovers (D)(G)(SF)
4pcs | Greek-inspired prawns kataifi, cherry tomato & ginger marmalade, chives, sour cream

10g Caviar | 265

30g Caviar | 695

Chargrilled Octopus (D)(SF) | 79
Fava beans mousseline, pickled pearl onion, squid ink crisp and chili butter

Spinach Pie (E)(D)(G) | 62
Homemade village crust pastry, spinach and feta

Crispy Squid Calamari (D)(G)(E)(SF)(M) | 74
Deep fried calamari served with lime truffle aioli

THE DISH
by Chef Sperxos

SOIL

Frosty Greek Salad (V)(D)(G) | 68
Cherry tomato, cucumber, kalamata olives, samphire kritamo, aged feta and Greek vinegar

Beetroot Salad (V)(D)(N)| 68
Baby beetroot, goat cheese, caramelized walnut dust and balsamic pearl

CHEF CULTURE

Red Prawns Orzo Saganaki (D)(G)(SF) | 84
Orzo pasta, feta cheese mousse, fresh tomato, basil oil

Deconstructed Open Beef Souvlaki (D)(G) | 88
Angus beef strips, tzatziki, homemade harissa, crispy onion and tomato salsa
Upgrade to wagyu | 148

Deconstructed Open Chicken Souvlaki (D)(G)(M) | 89
Kontosouvli marinated chicken, mustard sauce, crispy onion, tomato salsa

Lamb Shank Trahana (D)(G)(C) | 98
Slow-cooked lamb shank, fermented pasta, kefalotyri foam and black tuile

Moussaka (D)(G)(E)(C) | 82
Minced Angus beef, eggplant, potato and mornay sauce

Pulled Beef Stifado Slider (D)(G) | 74
Slow cooked Angus beef, purple coleslaw and pearl onion stiffado

CULINARA

THE DISH
by Chef Sperxos

MORE IS MORE

Traditional Pasta "Hilopites" (V)(G)(D)(E) | 86
Square pasta, wild mushroom, coconut milk and fresh truffle

Wagyu Beef Steak (D)(G)(M)(E)(C) | 328
Wagyu 250g, baby potato gratin, charred cauliflower, horseradish emulsion, chef signature sauce

Mediterranean Sea Bass Fillet (D)(G)(C)(F) | 98
Seasonal vegetables, citrus celeriac velouté

Marinated Lamb Chops (M)(D) | 110
Green peas mint purée, chervil chimichurri sauce

CULINARA

THE DISH
by Chef Sperxos

GLUTEN FREE FRIENDLY (GFY)

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Frosty Greek Salad (V)(D)(GFY) | 68
Cherry tomato, cucumber, kalamata olives, samphire kritamo, aged feta and greek vinegar

Beetroot Salad (V)(D)(N)(GFY) | 68
Baby beetroot, goat cheese, caramelized walnut dust and balsamic pearl

Chargrilled Octopus (D)(SF)(GFY) | 79
Fava beans mousseline, pickled pearl onion, squid ink crisp and chili butter

Marinated Lamb Chops (M)(D)(GFY) | 110
Green peas mint purée, chervil chimichurri sauce

CULINARA

THE DISH
by Chef Sperxos

A BIT MORE

Hand Cut Agria Fries (V)(D) | 28
Served with oregano, rock salt and Graviera cheese

Mushroom Chips With Mustard Sauce (M)(E) | 28

KIDS MENU

Orzo With Beef Steak (G) | 46
Black Angus meatball and fresh tomato in a bed of orzo

Classic Crepes (D)(G)(E) | 32
Served with choice of condiments: Banana/Nutella/Strawberry

Chicken Scallopini (D) | 42
Served with homemade fries

Creamy Hilopites (D)(G) | 42
Greek square pasta, white sauce and graviera cheese

THE DISH
by Chef Sperxos

BEFORE WE THANK YOU

Greek Baklava (D)(G)(N)(E) | 42
Mixed nuts, cinnamon ice cream, vanilla crumble and coffee tuile

Loukoumades (G)| 68
Homemade greek doughnuts dusted with cinnamon

Galaktoboureko (D)(G)(E)(N)| 42
Semolina cream, phyllo pastry, pistachio sauce and lemon fluid gel

CULINARA

CRUDO
BY ROBERTO SEGURA

CEVICHES

Tropical Ceviche (R)(TN) | 75
Fresh salmon, sriracha-lime coconut milk, mango, cholo corn & crispy banana chips

Nikkei Ceviche (R)(SE)(S) | 85
Bluefin tuna, ginger-soy, aji amarillo, cucumber, sweet potato & cholo corn, topped with sesame seeds

The Best Peruvian Ceviche in Town (R) | 78
Seabass cured in citrusy rocoto leche de tigre, with red onion, red chili, coriander, cholo corn & sweet potato

CRUDO

Sea Bass Tiradito (R)(SE) | 80
Thinly sliced fresh sea bass with avocado, sesame seed, crispy quinoa, crushed cancha, jalapeño, aji amarillo sauce, lime and spring onion on top

Tuna Truffle Tataki (R)(SE)(SY) | 85
Lightly seared tuna, truffle-miso ponzu, crispy corn, wasabi, sesame seeds, crispy quinoa, chalaquita & a touch of spicy mayo

Salmon Crudo (R)(SY)(SE) | 80
Thinly sliced fresh salmon, spicy passion fruit, crispy quinoa and guacamole

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CRUDO
BY ROBERTO SEGURA

TACOS

Tuna Tacos (R)(G)(E)(D)(N)(SE) | 85
Citrus marinated tuna tossed with guac, spicy mayo, tobiko, sesame seeds, spring onion and togarashi. Served in crispy shell

Crispy Salmon Tacos (R)(G)(E)(D)(N) | 80
Citrus marinated salmon tartare in crispy shell, with spicy mayo, spring onion, crispy quinoa, chives and togarashi

TARTARE

Tuna Tartare (SE)(S)(E) | 75
Fresh tuna, avocado, cucumber, red chili, coriander, chalaquita, nori, sesame & soy-ginger dressing with a hint of togarashi

Salmon Tartare (E)(G)(TN) | 75
Fresh salmon, avocado, spicy mayo, dry coconut, mango, chalaquita, dill, olive oil

Steak Tartare (E)(D)(G) | 85
Fresh fillet mignon, parmesan cheese, raw egg, truffle, shallots, crispy garlic, chives and capers

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HAND ROLL

Tuna Hand Roll (R)(F) | 30
Spicy tuna sushi rice, orange tobiko, wasabi and sliced cucumber with spicy mayo

Salmon Hand Roll (R)(F) | 30
Fresh salmon sushi rice, orange tobiko, wasabi and sliced cucumber with spicy mayo

CARPACCIO

Wagyu Beef (R) | 75
Thinly sliced wagyu beef, truffle mayo, capers, rocket leaves, parmesan cheese and anticuchero sauce

STARTERS

Chicken Adobo (G) | 80
Roasted chicken, flour tortilla, Peruvian bbq sauce, avocado cream, lettuce spicy mayo served with chalaquita and corriander sauce

Beef Brisket Barbacoa (G) | 85
Pulled short rib, flour tortilla, Peruvian bbq sauce, avocado cream, lettuce spicy mayo served with chalaquita and corriander sauce

Tiger Prawn Tacos (G)(S) | 85
Grilled shrimp, flour tortilla, Peruvian bbq sauce, avocado cream, lettuce spicy mayo served with chalaquita and corriander sauce

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MAKIS

Acevichado Maki (SF)(G)(E) | 75
8 Pcs maki with seabass, crispy shrimp, seabass, furai, spicy aji sauce, crispy corn and chives

The Dubai Roll (E)(G)(SF) | 65
8 Pcs maki with torched salmon, shrimp furai, avocado and chalaquita

Vegan Mango Maki (V)(VG) | 55
8 Pcs maki roll filled with cucumber, asparagus, takawan, topped with mango tartare and creamy avocado-yuzu sauce

Crispy Prawn Maki (SF)(G) | 65
8 Pcs roll with crispy prawn tempura, mango, avocado, coriander & spicy mayo

Wagyu Anticucho Maki (R)(D) | 75
8 Pcs roll filled in cucumber with seared wagyu beef, anticucho sauce, red chili & onion

Spicy Tuna Maki (R)(E) | 65
8 Pcs roll filled in cucumber, avocado topped with tuna tartare, jalapeno heat, spicy mayo & a dash of togarashi

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POKE BOWLS

Hawaiian Poke (R) (S) (E) | 65
Bluefin tuna, lime soy, sushi rice, cucumber, edamame, mango, red radish, sweet potato, tomato, spicy mayo, sesame and topped with spring onion

California Poke (R) (SE) (E) | 65
Fresh salmon cubes, sushi rice, cucumber, edamame, mango, red radish, sweet potato, tomato, spicy mayo, sesame topped with spring onion

SALAD

Truffled Corn Salad (V) | 65
A trio of giant, crispy and yellow corn with lettuce and orange segments in truffle dressing

SIDES

Simply Tortilla Chips (G) | 10
Golden chips with a side of bold spicy mayo

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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BY ROBERTO SEGURA

GLUTEN FREE FRIENDLY (GFY)

Carefully prepared without gluten-containing ingredients. As our kitchens are not dedicated gluten-free environments, Trace cross-contact may occur.

The Best Peruvian Ceviche in Town (F)(R)(GFY) | 75

Seabass cured in citrusy rocoto leche de tigre, with red onion, red chili, coriander, cholo corn & sweet potato

Vegan Mango Maki (V)(VG)(GFY) | 55

8 Pcs | Maki roll filled with cucumber, takawan, topped with mango tartare and creamy avocado-yuzu sauce

Salmon Delight (F)(GFY) | 40

Fresh salmon wrapped with sushi rice and nori seaweed, avocado and cucumber

Truffled Corn Salad (GFY) | 65

A trio of giant, crispy and yellow corn with lettuce and orange segments in truffle dressing

KIDS MENU

Salmon Delight (F)| 40

Fresh salmon wrapped with sushi rice and nori seaweed, avocado and cucumber

Kids Poke Bowl (E)(F)(S) | 45

Fresh-torched salmon, cured orange truffle mayo, sushi rice topped with edamame, mango, cucumber, sweet potato and sesame seed

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (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)

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CULINARA

SEIRAN
BY RIVAS

COLD MEZZEH

Mixed Appetiser (E) (TN) (D) (SD) | 120
5 kinds of assorted appetisers, (salad shirazi, fesenjan bademjan, olivieh, mirza ghasemi, zeytoon parvardeh) served with 4 slices of bread (G,V,SE)

Fesenjan Bademjan (TN) | 50
Roasted eggplant with pomegranate and walnut purée served with 3 slices of bread

Salad Olivieh (E) (D) (SD) | 45
Persian potato and chicken salad with mayonnaise served with 3 slices of bread

Zeytoon Parvardeh (TN) | 45
Chopped olives mixed with pomegranate sauce and crushed walnut

Mirza Ghasemi (E) | 45
Charred purée of eggplant mixed with tomatoes garlic and egg, served with 3 slices of bread

Kashk-E- Bademjan (D) | 45
Purée of eggplant with mixed curd, served with 3 slices of bread

SEIRAN
BY RIVAS

COLD MEZZEH

Maast O Khiyar (D) | 30
Mast-o Khiyar literally means yoghurt and cucumber in Persian

Maast O Musir (D) | 35
Mast-O Musir is made of strained yoghurt and crushed Persian shallots

SALADS

Shirazi Salad (VG) (V) (SD) | 38
Salad made with diced tomato, cucumber, onion, herbs, seasoning and finished with a splash of lemon juice

SOUPS

Ash Reshteh (D) (G) | 40
Thick soup with herbs, beans, curd and noodles

SEIRAN
BY RIVAS

KABAB GRILL

Tikkah Masti (D) | 90
Juicy tender beef chunks marinated in our special yogurt and spices

Lamb Chops (D) | 170
Baby spring natural lamb chops, marinated in Seiran special spices, then charcoal-grilled to juicy perfection

Kabab Torsh (TN) (D) | 105
One skewer of marinated beef in Seiran secret pomegranate sauce, walnuts, then charcoal-grilled to tender perfection

Kebab Koobideh Lamb (D) | 88
Two juicy charbroiled seasoned minced lamb kababs

Chicken Tikkah Maasti (D) | 80
Juicy tender chicken chunks in our special yogurt and spice

Chicken Kebab (Boneless) (D) | 80
One skewer of young chicken breast, marinated in our special saffron marinade and charbroiled

Chelo Soltani (Special) | 150
Combination platter of one skewer each of Beef Kebab Barg and Lamb Kebab Koobideh

CULINARA

SEIRAN
BY RIVAS

KEBAB GRILL

Kebab Barg (Special) | 110
One skewer of our finest cut of beef fillet, skillfully prepared, seasoned and charbroiled over an open flame

Chicken Thigh Kebab (D) | 85
A real taste of grilled chicken in the traditional Iranian way

Chenjeh Kebab (D) | 115
A classic Iranian dish made of bite sized marinated chunks of lamb

Mix Grilled Platter for One (D) | 125
One skewer kebab koobideh, choice of one skewer kebab tikkah masti beef or chicken tikka masti

Mix Grilled Platter for Two (D) | 230
Two skewers kebab koobideh, one skewer of chicken kebab (boneless), plus a choice of one skewer kebab tikkah masti beef or chicken tikka masti

SEIRAN
BY RIVAS

PERSIAN TRADITIONAL MENU

Baghali Polo (with Lamb Neck) | 115
Slow cooked lamb neck with an ancient secret recipe, served with dill rice

Baghali Polo (with Lamb Shank) | 110
Slow braised lamb shank served over mixed broad beans and dill rice

Zereshk Polo with Chicken (TN) | 85
Half cooked chicken served with barberry-saffron rice

Gheimeh Stew Eggplant | 80
Traditional stew of lamb cubes cooked in fresh tomato sauce
with yellow split peas and eggplants with rice

Gheimeh Stew Fries | 70
Traditional stew of lamb cubes cooked in fresh tomato sauce
with yellow split pea and fries with rice

Tahchin with Neck (E) | 130
Saffron baked rice with side of lamb neck

Ghormeh Sabzi Stew | 80
Home style slow cooked lamb cubes in a stew of assorted fresh herbs,
tender kidney beans and a hint of dried lime with rice

CULINARA

SEIRAN
BY RIVAS

DESSERT

Ranginak (G)(TN) | 35
Traditional dessert from southern Iran made with dates, filled with walnuts and topped with a fragrant mixture of toasted pastry flours, powdered sugar, cinnamon, cardamom, ghee and butter

Saffron Ice Cream (D)(TN) | 40
Saffron flavoured ice cream

Faloodeh (SD) | 40
It consists of thin vermicelli-sized noodles made from starch in a semi-frozen syrup containing sugar and rose water

Faloodeh Ice Cream (D)(TN)(SD) | 50
A combination of saffron flavored ice cream and faloodeh

Teapot | 65
Black tea brewed with cardamom, saffron and rose water

SEIRAN
BY RIVAS

SIDES

Rice | 35

3 Slices of Bread (G) (V) (SE) | 20

French Fries | 25

Extra Skewer of Kabab Lamb Koobideh | 44

Zereshk | 10

Homemade Tomato Sauce (D)| 10

Plain Yogurt | 15

Extra Grilled Tomato | 10

Extra Nabat | 10

SEIRAN
BY RIVAS

KIDS MENU

Chicken Kebab (Boneless) | 50
5 pcs of young chicken breast, marinated in our special saffron, charbroiled served with rice

Lamb Kebab (Boneless) | 50
One skewer of juicy, charbroiled, seasoned mince lamb kebab served with rice

GLUTEN FREE FRIENDLY (GFY)
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Kebab Koobideh Lamb (D)(GFY)| 88
Two juicy charbroiled seasoned minced lamb kebabs

Tikkah Masti (D)(GFY) | 90
Juicy tender beef chunks marinated in our special yogurt and spices

Chicken Kebab (Boneless) (D)(GFY) | 80
One skewer of young chicken breast, marinated in our special saffron marinated and charbroiled

CULINARA

A/CUT

SMALL PLATES

Short Rib Croquettes (C) (G) (D) (E) (F) (M) (SD) | 82
Slow cooked beef short rib, BBQ sauce and pecorino cheese

Australian Black Angus MB3+ Steak Tartare (E) (G) (M) (R) (SD) | 96
Truffled Dijonnaise, shallots, capers and egg yolk

Beef Carpaccio (D) (E) (F) (M) (SD) (G) (R) | 92
Seared beef tenderloin, rocket, parmesan and Worcestershire aioli

SALADS

Heirloom Tomato Salad (D) (M) (SD) (V) | 66
Stracciatella, basil and balsamic vinaigrette

Caesar Salad (D) (E) (F) (G) (M) (SD) | 58
Garlic streusel, anchovies and parmesan

BUNS AND ROLLS

Steakhouse Burger (G) (SD) (E) (D) (M) | 94
180g Steak burger, cheddar cheese and burger sauce

Southern Fried Chicken Burger (D) (E) (G) (SD)| 86
Tangy coleslaw and dill pickles

Philly Cheese Sandwich (G) (SD) (E) (D) (M)| 106
Tangy coleslaw and dill pickles

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (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)

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CULINARA

A/CUT

OVER THE COAL

Australian Black Angus MB3+ Skirt (D) (M) | 180G 108 | 250G 148

Australian Black Angus MB3+ Sirloin (D) (M) | 180G 144 | 250G 188

Australian Black Angus MB3+ Ribeye (D) (M) | 180G 156 | 250G 192

Charcoal Grilled Chicken with Lemon & Thyme (D) (SD) | 128
Butterflied chicken, lemon, thyme & garlic marinated with chicken jus

Walnut & Feta Butternut Squash (D) (SD) (M) (TN) | 86
Salsa verde

SIDES

Steak Fries | 34

Tater Tots (E) (SD) (M) | 42
Tangy sauce

Grilled Broccolini (SD) | 38
Chimichurri marinade

Mac & Cheese (D) (G) (E) | 42

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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CULINARA

A/CUT

GLUTEN FREE FRIENDLY (GFY)

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Herloom Tomato Salad (D) (M) (SD) (V) (GFY) | 66
Stacciatella, basil and balsamic vinaigrette

Steakhouse Burger (SD) (E) (D) (M) (GFY) | 94
180g steak burger, cheddar cheese and burger sauce

Southern Fried Chicken Burger (D) (E) (SD) (GFY)| 86
Tangy coleslaw and dill pickles

Wallnut & Feta Butternut (D) (SD) (M) (TN) (GFY) | 86
Salsa verde

Steak Fries | 34

Tarter Tots (E) (SD) (M) (GF) | 42
Tangy sauce

Grilled Broccolini (SD) (GF)| 38
Chimichurri marinade

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (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)

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CULINARA

A/CUT

GLUTEN FREE FRIENDLY (GFY)

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Australian Black Angus MB3+ Skirt (D) (M) (GFY) | 180G 108 | 250G 148

Australian Black Angus MB3+ Sirlion (D) (M) (GFY) | 180G 144 | 250G 188

Australian Black Angus MB3+ Ribeye (D) (M) (GFY) | 180G 156 | 250G 192

Charcoal Grilled Chicken with Lemon & Thyme (D) (SD) (GFY) | 128
Butterflied chicken, lemon, thyme, & garlic marinated with chicken jus

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (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)

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CULINARA

A/CUT

KIDS MENU

Cheeseburger (D) (E) (SD) (G) | 62
Beef burger, cheddar cheese and ketchup

Southern Fried Chicken Burger (D) (E) (G) (SD)| 58
Coleslaw and mayo

Grilled Cheese Sandwich (G) (E) (D)| 48
Mozzarella, cheddar and sourdough

Australian Black Angus MB3+ Sirlion (M) (D)| 72
90 grams

Crispy Chicken Fingers (G) (D) (E) (S)| 54

ICE CREAM BURGERS

Pistachio (G) (D) (TN) (E) | 58

Banana Coconut (G) (D) (TN) (E) | 56

Chocolate Caramel (G) (D) (TN) (E) | 54

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (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)

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CULINARA

FAY

SOUP

Lentil Soup (V)(D)(G)(C) | 40
Purée of lentils, carrots, onions, garlic, crispy croutons, and lemon

SALAD

Authentic Fattoush (VG)(G)(SD) | 39
Lettuce, tomatoes, cucumber, radish, capsicum, mint, parsley,
onions, crispy pita, sumac, apple vinegar, pomegranate molasses and olive oil

Classic Lebanese Tabouleh (VG)(G) | 39
Parsley, mint, tomato, onion, crushed wheat, lemon and olive oil

Kale Quinoa Tabouleh (VG) | 49
Mediterranean twist salad with nutty quinoa, kale, parsley, mint, green apple, and pomegranate

CULINARA

FAY

COLD STARTERS

Hummus (VG)(SE) | 38
Smooth velvety blended chickpea with a hint of lemon, tahini, and garlic

Moutabal (SE)(D)(V) | 39
Smoky eggplant dip, blended with tahini, lemon, and olive oil

Mouhamara (G)(TN)(V)(SD) | 42
Arabic chili paste, spiced walnuts, pistachios, and olive oil

Shanklish (V)(D) | 44
Spiced akkawi and feta aged cheese, tomatoes, onions, and parsley

Fish Tajin (G)(F)(SE)(TN) | 49
Grilled sea bass fillet with tahini, green pepper, tomatoes, onions, garlic, roasted pine nuts and olive oil

CULINARA

FAY فيّ

HOT STARTERS

Shawarma Delight (SE)(D)(G)(SD) | 75
Marinated beef, slow roasted with shawarma spices, wrapped in Arabic bread, pickles, tomato, parsley, tahina sauce

Lebanese Chicken Wrap (E)(D)(G)(SD) | 68
Marinated sumac grilled chicken, cucumber pickles, spicy garlic sauce, wrapped in Arabic bread

Hummus with Meat (SE)(D) | 48
Slow braised short ribs with velvety hummus, pine seeds

Shortribs with Dark Hummus (SE)(G)(D) | 55
An exquisite fusion of slow braised short ribs with velvety dark chocolate-infused hummus

Charcoal Hummus with Meat (SE)(G)(D) | 55
A striking combination of smoky charcoal hummus topped with succulent roast shawarma

Chickpea Fatteh (G)(D)(TN)(SE) | 48
Boiled chickpea, yoghurt with tahina, toasted Arabic bread, ghee

Grilled Halloumi (D)(V)(SD) | 55
Topped with tomatoes, Lebanese black olives and fresh basil

FAY

HOT STARTERS

Cheese Roll (V)(G)(D) | 48
Rolled filo pastry filled with akkawi, mozzarella cheese and parsley

Cheese Sambousek (V)(G)(D) | 48
Deep-fried Lebanese pastry filled with akkawi cheese and parsley

Batata Harra (VG) | 45
Sautéed potatoes with coriander, red pepper, garlic, and lemon

French Fries (V) | 30
Crispy golden steak fries

Crispy Kataifi Shrimp (G)(D)(SF) | 58
Fried kunafa dough wrapped with sumac shrimp, chimichurri sauce

Lebanese Fried Kibbeh (G)(SE)(TN) | 48
Beef and bulgur shell stuffed with spiced lamb, caramelized onions and pine nuts

FAY

SELECTION OF FALAFEL

Authentic Falafel (V)(SE) | 40
Deep-fried patties of minced chickpeas, fava beans, onions, garlic, cumin, and coriander. Served with tomatoes, pickles, parsley, and tahini sauce

Falafel & Slow-Cooked Beef (SE)(D) | 48
Crisp falafel, fragrant herbs and tender slow-cooked beef tenderloin

MAIN COURSE

Shish Tawouk (G)(D)(E) | 75
Charcoal grilled yoghurt marinated chicken, served with vegetables and garlic sauce

Arayes (G)(D) | 85
Grilled Lebanese bread filled with minced lamb, tomatoes, garlic and served with yoghurt sauce

Fish Sayadieh (F)(G)(TN)(S) | 95
Spiced fish fillet served with fragrant rice and caramelized onions

Chargrilled Boneless Chicken (G)(D) | 125
Marinated whole boneless chicken with garlic and lemon

CULINARA

FAY

MAIN COURSE

Orfali Lamb Kebab (G) | 80
Grilled lamb kofta served with charred pepper, onion and tomato

Kabab Khashkhash (D)(TN)(G) | 80
Traditional grilled lamb kofta served with spiced tomato sauce and toasted pine seeds

Lebanese Mixed Grill Platter (D)(E)(G) | 130
Shish taouk, kebab orfali, lamb kofta, arayes served with tahina, garlic sauce, onion, parsley and grilled vegetables

Slow Cooked Lamb Shoulder with Chesnuts & Herbs (D)(TN)(G) | 125
Lamb shoulder with Lebanese spices, served with oriental rice, roasted vegetables, chestnuts, nuts and gravy

FAY

GLUTEN FREE FRIENDLY (GFY)

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Authentic Fattoush (VG) (SD) (GFY) | 39
Lettuce, tomatoes, cucumber, radish, capsicum, mint, parsley, onions, crispy pita,sumac, apple vinegar, pomegranate molasses and olive oil

Hummus (VG) (SE) (GFY) | 37
Smooth velvety blended chickpea with a hint of lemon, tahini, and garlic

Grilled Halloumi (D) (V) (SD) (GFY) | 55
Topped with tomatoes, lebanese black olives and fresh basil

Chargrilled Boneless Chicken (GFY) (D) | 125
Marinated whole boneless chicken with garlic and lemon

Kabab Khashkhash (D) (TN) (GFY) | 80
Traditional grilled lamb kofta served with spiced tomato sauce and toasted pine seeds

Orfali Lamb Kebab (GFY) | 80
Grilled lamb kofta served with charred pepper, onion and tomato

Belle De Beyrouth Brulle (D) (E) (GFY) (TN) | 49
Whole milk, rice, vanilla, rose water and served with ice cream

CULINARA

FAY

KIDS MENU

Green Salad (VG)(GF) | 30
Lettuce, tomatoes, cucumber, radish, capsicum, mint, parsley, onions, crispy pita and olive oil

Cheese Roll (V)(G)(D) | 30
Rolled filo pastry filled with akkawi, mozzarella cheese and parsley

Authentic Falafel (V)(SE) | 30
Deep-fried patties of minced chickpeas, fava beans, onions, garlic, cumin, and coriander. Served with tomatoes, pickles, parsley, and tahini sauce

Shish Tawouk One Skewer (G)(D)(E) | 45
Charcoal grilled yoghurt marinatred chicken, served with vegetables and garlic sauce

Kabab Khashkhash One Skewer (D)(TN)(G) | 45
Traditional grilled lamb kofta served with spiced tomato sauce and toasted pine seeds

CULINARA

FAY

DESSERTS

Belle De Beyrouth Brûlée (D) (E) (G) (TN) | 49
Whole milk, rice, vanilla, rose water and served with ice cream

Um Ali (G) (D) (TN) (E) | 49
Milk, sugar, brioche, almond, coconut, pistachios, raisins and ice cream

Signature Kunafa Kebab Skewer (D) (E) (TN) (G) | 70
Traditional Arabic dessert layered with cheese & nuts, and soaked in a sweet syrup

Pistachio Delight (G) (TN) (D) (E) (S) | 60
Baklava toasted crumble, pistachio ice cream, pistachio praline and chocolate sauce

CULINARA

THE COFFEE LAB

مختبر القهوة

HOT COFFEE

Café Latte (D) | 33
Cappuccino (D) | 32
Flat White (D) | 33
Matcha Latte (D) | 39
Cortado (D) | 31
Piccolo (D) | 30
Americano | 29
Espresso | 28
Espresso Macchiato | 29
Spanish Latte (D) | 41
Café Mocha (D) | 41
Hot Chocolate (D) | 36
Spanish Cortado (D) | 33
Filter V60 | 39
Salted Caramel Latte (D) | 41
Coconut Latte (D) | 41

HOT COFFEE

Arabic Coffee | 47
Babyccino (D) | 7

COLD COFFEE

Cold Brew | 28
Iced Americano | 29
Iced Latte (D) | 34
Iced Salted Caramel Latte (D) | 41
Iced Matcha Latte (D) | 39
Iced Filter V60 | 39
Iced Spanish Latte (D) | 41
Iced Coconut Latte (D) | 41
Espresso Affogato (D) | 35
Matcha Affogato (D) | 37
Flame Tree Bloom | 46

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (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)

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CULINARA

THE COFFEE LAB

مختبر القهوة

TEA SELECTION

White Tea | 28

Jasmine Tea | 28

Red Fruits | 35

Pink Flamingo | 33

Earl Grey | 28

English Breakfast | 28

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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CULINARA

THE COFFEE LAB

مختبر القهوة

DESSERT

Oatmeal Cookie (D)(E)(G) | 10

Chocolate Brownie (D)(E)(G)(N) | 21

Sticky Date Pudding 2.0 (D)(E)(G)(SE) | 60

Ahmed Alzamil Cake (D)(G)(E)(T) | 44

Chocolate Log Cake (D)(E)(N)(G) | 33

Custard Fruit Cake (D)(E)(G)(N) | 47

San Sebastian Cheesecake (D) (E)(G) | 52

Pistachio Kunafa Bonbon (D)(N)(G) | 9

Salted Caramel Bonbon (D)(N) | 9

Ice Cream Scoop (D) | 13

Flame Tree Aseeda (G)(D)(N)(E) | 73

Paris-Brest (D)(G)(N)| 45

Chocolate Cruffin (G)(D)(E) | 40

Crème Brûlée Cruffin (D)(G)(E)| 40

COFFEE BEAN & RETAIL SELECTION

- Hambela • Brazil
- Shakiso • Uraga
- Organic Yirgacheffe

MILK SELECTION

- Full Fat • Low Fat • Almond
- Oat • Coconut • Soya
- Lactose–Free

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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CULINARA

C-THE BAR

Signature Cocktails

Cocktail of the Day | 35

Hugo Goes to Culinara | 70

Tokyo Sour | 70

Walking Dead | 75

Clarified New York Sour | 80

Trufarita | 75

El Nino | 70

Clarified Margarita 6X | 340

Hot Beverage

Turkish Coffee | 30

Beer & Cider by Bottle

Almaza | 50

Peroni | 50

Estrella | 50

Asahi | 50

Corona | 55

Heineken | 50

Guinness Stout MicroDrought | 80

Thatchers Gold | 40

Beer on Draught

Peroni Large | 55

Peroni Small | 35

Asahi Large | 55

Asahi Small | 35

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (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)

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CULINARA

C-THE BAR

MOCKTAILS

Ruby Fizz | 45

Lemon & Mint | 38

Virgin Mojito | 38

Arnold Palmer | 38

Virgin Mary | 38

SOFT DRINKS

Coca-Cola | 20

Sprite | 20

Fanta | 20

Ginger Ale | 20

ENERGY DRINKS

Red Bull | 35

Red Bull Sugar-Free | 35

Red Bull Watermelon | 35

WATER

Evian Large Still | 32

Evian Large Sparkling | 32

Evian Small | 22

Evian Small Sparkling | 22

JUICES

Apple Juice | 35

Carrot Juice | 30

Watermelon Juice | 20

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (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)

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CULINARA