

# THE EDGE

## BEVERAGE MENU

### SPRITZ (SU)

#### APEROL SPRITZ

Aperol, prosecco, soda 85

#### HUGO (SU)

St. Germain, prosecco, lime, mint 85

#### PIMM'S CUP DRINK ME

Pimm's No 1, ginger ale, cucumber, lemon, mint, strawberry 80

#### LIMONCELLO SPRITZ

Limoncello, prosecco, soda, lemon 90

### SIGNATURES

#### THE LEGACY

Rum, passion fruit, pineapple, lemon juice, vanilla, cilantro 75

#### COCOPASSION

Vodka and passion fruit shaken and topped with revitalizing coconut water served in a fresh coconut shell 85

#### RED BERRY SANGRIA (SU) DRINK ME

Red wine, spiced rum, orange juice, strawberry, raspberry, blueberry, lemonade and mint 85

#### TROPICAL SANGRIA (SU)

White wine, gin, pineapple juice, passionfruit, lemonade, lime and mint 85

### CLASSICS

#### NEGRONI

Gin, campari, martini rosso 80

#### BASIL SMASH DRINK ME

Gin, basil, lemon, sugar 75

#### ESPRESSO MARTINI

Vodka, kahlua, coffee, vanilla 75

### MOCKTAILS

#### PAINLESS COLADA

Pineapple, coconut, orange juice, lime 60

#### MARE MARE DRINK ME

Passion fruit, pineapple, lemon juice, agave syrup, mint 50

#### NOJITO

Mint, orange, lime, soda, black pepper 50

#### TROPICAL SLUSH

Ripe mango blended into a smooth refreshing icy treat with passionfruit and pineapple 50

### SHAKES AND SMOOTHIES

#### ROYAL CHOCO BROWNIE SHAKE DRINK ME

(C, D, E, G, MU, N, SE, SO)

Cookies & cream ice cream, chocolate ice cream, homemade brownie, fresh milk 50

#### PEACH N MANGO SHAKE

(C, D, E, G, MU, N, SE, SO)

Mango sorbet, peach ice cream, fresh milk 40

#### SUPER DETOX SMOOTHIE (D)

Blueberry, blackberry, pineapple, yoghurt 55

#### BERRY BANANA SMOOTHIE (D)

Banana, apple, red berries, yoghurt 55

### WELLNESS JUICES

#### TENDER COCONUT DRINK ME

Fresh thai coconut 60

#### IMMUNE BOOSTER

Orange, carrot, beetroot, ginger 55

#### THAI KICK

Lemon, ginger, honey, lemongrass 55

### WATER

#### STILL

Blue Water 30

#### SPARKLING

Blue Water 30

### ENERGISERS

Red Bull, Red Bull sugar free, Red Bull watermelon 40

### SODAS

Pepsi, Pepsi Zero, 7up, 7up Free, Mirinda 30

\*4 cans of soda 95

Bitter Lemon 30

Franklin & Sons Tonic, Soda, Ginger ale, Ginger beer 35

### TEAS & COFFEES SELECTION

All COFFEES 36-41

#### TEAS/HERBALS

English Breakfast, Earl Grey, Mint Duo, Spring Mao Feng, Peach & Pear, Rose White, Rush Hour Berry 38

#### ICED TEA

Tropical Rooibos Iced Tea 55  
Rush Hour Berry Iced Tea 55

#### ICED COFFEE (C, D, E, G, MU, N, SE, SO)

Iced Caffé Frappé, Iced Caffé Latte, Iced Americano, Iced Caffé Mocha, Iced Caramel Macchiato 38

### BEERS (G)

#### DRAUGHT

Heineken 63  
Asahi 68  
Peroni 68

#### BOTTLES

Heineken 55  
Peroni 60  
Corona 60  
Erdinger 65  
Magners Apple Cider 65  
Maeloc Sidra Con Fresa Cider 65  
Maeloc Sidra Con Pera Cider 65  
Bavaria Can (Non-Alcoholic) 35

### CHAMPAGNE & SPARKLING (SU)

Moët & Chandon, Champagne Brut, Impérial, France 155/790

Soffio, Prosecco, Veneto, Italy 90/490

Billecart Salmon, Brut Rosé, Champagne, France 1,900

Ruinart Blanc de Blancs, Champagne, France 1,900

Dom Pérignon, Champagne Brut, France 4,600

Louis Roederer, Champagne, Brut, Cristal, France 6,150

### WHITE WINE (SU)

Gabbiano, Pinot Grigio, Cavaliere d'Oro, Veneto, Italy 65/290

Sea Change, Sauvignon Blanc, Languedoc, France 80/330

Wild House, Chenin Blanc, South Africa 270

Oxford Landing, Chardonnay, Australia 390

Beni di Batasiolo, Gavi di Gavi, Piedmont, Italy 570

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 750

Pascal Jolivet, Sancerre, Loire Valley, France 950

### ROSÉ WINE (SU)

Santa Carolina, Cabernet Sauvignon, Chile 60/250

Château D'esclans, Whispering Angel, Côte de Provence, France 95/450

Gerard Bertrand Hampton Water, France 460

Domaines Ott By.Ott, Cotes de Provence, France 660

### RED WINE (SU)

Anakena Birdman, Merlot, Central Valley, Chile 60/240

Le Fou, Pinot Noir, Languedoc, France 70/300

Cielo e Terra, Sangiovese, Terre Allegre, Puglia, Italy 260

Backhouse, Cabernet Sauvignon, California, United States 330

United States 330

Terlan, Pinot Noir, Trentino, Italy 800

Penfolds, Cabernet Sauvignon, Max's Australia 840

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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 beverages are prepared in an environment where other allergen ingredients are handled.

All wines contain sulphites, for more details please contact a staff member.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.



## APERTIF

|                |             |
|----------------|-------------|
| Campari        | 50 / 960    |
| Cynar          | 50 / 770    |
| Martini Rosso  | 50 / 730    |
| Martini Bianco | 50 / 640    |
| Pernod         | 50 / 890    |
| Ricard         | 50 / 890    |
| Rinomato       | 50 / 710    |
| Aperol         | 50 / 770    |
| Pimm's no. 1   | 55 / 860    |
| Mancino Bianco | 55 / 860    |
| Mancino Secco  | 65 / 1,050  |
| Mancino Rosso  | 70 / 1,100  |
| Mancino Sakura | 100 / 1,100 |
| Italicus       | 80 / 1,200  |

## VODKA

|               |             |
|---------------|-------------|
| Smirnoff Red  | 55 / 850    |
| Ketel One     | 55 / 910    |
| 42 Bellow     | 65 / 1,000  |
| Beluga Noble  | 95 / 1,450  |
| Grey Goose    | 95 / 1,600  |
| Chase Potato  | 80 / 1,200  |
| Ciroc         | 85 / 1,350  |
| Belvedere     | 90 / 1,450  |
| Nàdar         | 90 / 1,400  |
| Cristal Head  | 105 / 1,600 |
| Beluga Allure | 240 / 3,700 |
| Beluga Gold   | 220 / 3,300 |

## RUM

|                       |             |
|-----------------------|-------------|
| Bacardi Silver        | 55 / 920    |
| Sailor Jerry Spiced   | 50 / 760    |
| Malibu                | 55 / 800    |
| Havana 7 Años         | 75 / 1,150  |
| Diplomático Reserva   | 75 / 1,150  |
| Pyrat XO              | 75 / 1,200  |
| Angostura 1919        | 85 / 1,250  |
| Appleton Estate 12 YO | 85 / 1,300  |
| Ron Zacapa 23         | 115 / 1,900 |
| Appleton Estate 21 YO | 240 / 3,650 |

## GIN

|                   |             |
|-------------------|-------------|
| Tanqueray         | 55 / 850    |
| Tanqueray 10      | 65 / 1,150  |
| Old Tom Raspberry | 65 / 1,000  |
| Tanqueray Sevilla | 55 / 1,150  |
| Hendrick's        | 75 / 1,150  |
| Roku              | 80 / 1,200  |
| Gin Mare          | 70 / 1,050  |
| Caorunn           | 75 / 1,100  |
| Arbikie Nàdar     | 95 / 1,450  |
| Williams Elegant  | 85 / 1,250  |
| Daffy's           | 90 / 1,400  |
| Monkey 47         | 130 / 1,400 |

## WHISKEY

### Blended Whiskey

|                            |             |
|----------------------------|-------------|
| Johnnie Walker Red Label   | 55 / 910    |
| Johnnie Walker Black Label | 85 / 1,250  |
| Chivas 12 YO               | 80 / 1,300  |
| Johnnie Walker Gold Label  | 90 / 1,500  |
| Johnnie Walker Blue Label  | 330 / 7,200 |

### Single Malt

|                   |             |
|-------------------|-------------|
| Glenlivet 12 YO   | 90 / 1,450  |
| Glenlivet 15 YO   | 120 / 1,800 |
| Glenfiddich 12 YO | 100 / 1,550 |

### Irish Whiskey

|           |           |
|-----------|-----------|
| Jameson   | 70 / 1100 |
| Tullamore | 65 / 1050 |

### Bourbon & Tennessee

|                             |            |
|-----------------------------|------------|
| Michter's Kentucky Straight | 60 / 1,300 |
| Bulliet Bourbon             | 55 / 1,200 |
| Woodford Reserve            | 85 / 1,400 |
| Jack Daniels No.7           | 70 / 1150  |
| Maker Marks                 | 70 / 1100  |

## TEQUILA

|                          |             |
|--------------------------|-------------|
| 818 Blanco               | 75 / 1,450  |
| 818 Reposado             | 95 / 1,750  |
| 818 Añejo                | 130 / 1,850 |
| 818 Reserve              | 430 / 5,500 |
| Patron Silver            | 100 / 1,650 |
| Don Julio Blanco         | 130 / 2,100 |
| Don Julio 70             | 180 / 2,950 |
| Don Julio 1942           | 360 / 5,050 |
| Don Julio Ultima Reserva | 480 / 8,000 |
| Clase Azul Plata         | 230 / 3,550 |
| Clase Azul Reposado      | 285 / 4,500 |
| Clase Azul Gold          | 560 / 8,600 |



## COGNAC

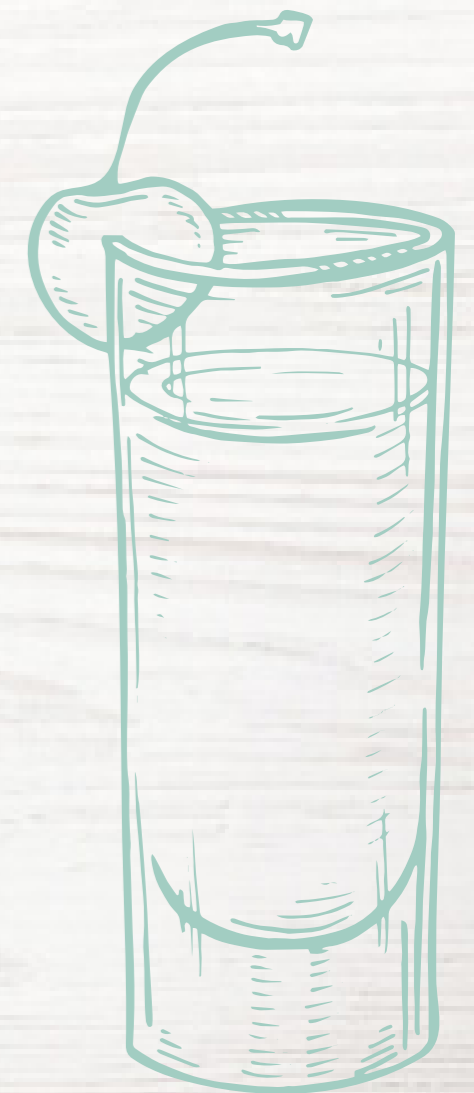
|                |             |
|----------------|-------------|
| Hennessey VS   | 75 / 1,150  |
| Hennessey VSOP | 100 / 1,750 |
| Hennessey Xo   | 280 / 4,250 |
| Remy Martin Xo | 260 / 3,900 |

## GRAPPA

|                                   |            |
|-----------------------------------|------------|
| Nonino Lo Chardonnay in barriques | 85 / 1,300 |
| Nonino il Moscato                 | 85 / 1,300 |

## LIQUORS

|                         |            |
|-------------------------|------------|
| Jägermeister            | 65 / 940   |
| Galliano                | 60 / 920   |
| Amaretto Disaronno      | 60 / 870   |
| Kahlua                  | 60 / 890   |
| Patron XO Café          | 60 / 1,000 |
| Frangelico              | 75 / 1,100 |
| Cointreau               | 75 / 1,100 |
| Limoncello              | 60 / 880   |
| Baileys                 | 70 / 1,150 |
| St. Germain Elderflower | 70 / 1,050 |
| Grand Marnier           | 75 / 1,150 |
| Chambord                | 70 / 1,050 |



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## ANTIPASTI

### GUACAMOLE (G, V) 🌱

Hass avocado, plum tomato, red onions, fresh coriander, virgin olive oil pearls, crispy flour tortilla 80

### CHICKEN QUESADILLA (D, G, SU)

Marinated chicken with achiote, flour tortilla, mozzarella, guacamole, pineapple pico de gallo 95

### CARPACCIO DI MANZO (C, D, E, F, G, MU, R, S, SE, SO, SU)

Beef carpaccio, rocket leaves, parmesan, truffle grain mustard dressing 100

### NACHOS (D, G, SO, SU)

Corn chips, chili con carne, refried beans, melted cheddar, mozzarella, jalapeño, guacamole, pico de gallo, sour cream 85

### INSALATA DI POLPO E PATATE (C, D, G, S)

Slow cooked octopus, potato, taggiasca olives 105

## INSALATE

### EDGE CAESAR SALAD

(C, D, E, F, G, MU, N, S, SE, SO, SU) 🌱

Baby romaine lettuce, beef bacon, soft boiled egg, anchovies, parmesan, croutons 85

Add Prawns (G, S) 36 | Add Chicken 36

### LA BURRATA (D, G, SU, V) 🌱

Burrata, sliced heirloom tomato, cucumber, onions, croutons, basil, balsamic dressing 130

## PASTA & RISOTTO

All our pasta are handcrafted in-house.

### SPAGHETTI CON POMODORINI

E BURRATA (C, D, E, G, SU, V) 🌱

Burrata, basil, cherry tomato sauce 95

### FETTUCCINE ALL'ASTICE (C, E, F, G, S, SU) 🌱

Lobster, datterini tomato sauce, basil 130

### GNOCCHI BOLOGNAISE

(C, D, E, F, G, L, MU, N, SE, SO, SU)

Slow-cooked beef ragu, aged parmesan, rich tomato sauce, basil 95

### RAVIOLI BURRO E SALVIA (D, E, G, N, V)

Ricotta, spinach, butter sauce, sage 95

### RISOTTO TRICOLORE (C, D, SU, V)

Green peas cream, stracciatella cheese, cherry tomato sauce 95

## PIZZA

Our homemade pizza dough is fermented for a minimum of 48hrs to ensure the highest quality in both taste and texture

### MARGHERITA (C, D, G, SU, V)

Tomato sauce, mozzarella, basil 90

### FRUTTI DI MARE (C, D, F, G, S, SU)

Tomato sauce, clams, mussels, prawns, squid, octopus 105

### PIZZA AI FUNGHI (C, D, E, F, G, N, S, SO, V) 🌱

Black truffle sauce, mozzarella, wild mushroom, rocket leaves 90

### PEPPERONI PIZZA (C, D, E, G, MU, SO, SU)

Tomato sauce, mozzarella, pepperoni 90

## LA TRADIZIONE

### BRANZINO "ALLA PUTTANESCA"

(C, D, F, G, SO, SU) 🌱

Pan-roasted local seabass, black olives, capers, cherry tomato sauce 185

### GAMBERONI ALLA GRIGLIA (D, MU, N, S, SU)

Char-grilled tiger prawns, almond and ricotta purée, salsa verde 215

### POLLETTO ALLA CACCIATORA (C, D, SU)

Roasted baby chicken, bell peppers, taggiasca olives, tomato sauce 170

### FAJITAS SIZZLERS (D, F, G, S, SO)

Cajun spices, bell peppers, white onion, salsa pico de gallo, guacamole, cheddar, sour cream, flour tortilla

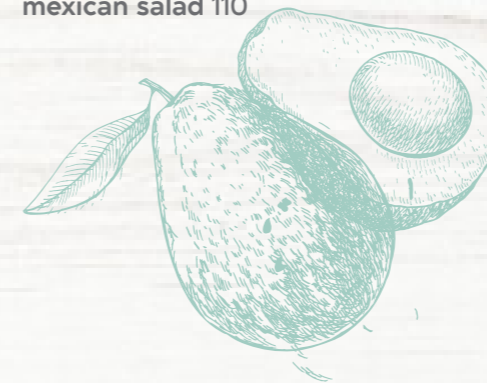
Chicken (G) 120 | Beef 120 | Shrimps (S) 145

### ANGUS BEEF RIB EYE "CARNE ASADA" (D, SU)

Rick black bean sauce, queso fresco, morita sauce 265

### CHICKEN BURRITO (D, G, MU, SO, SU)

Shredded chicken, tomato rice, wild rice, mozzarella, bell peppers, corn kernels, sour cream, guacamole, mexican salad 110



## CONTORNI

SWEET POTATO FRIES (V) 38  
INSALATA MISTA (MU, SU, V) 38  
ROSEMARY ROASTED POTATOES (V) 38  
ROCKET, PARMESAN, CHERRY  
TOMATO SALAD (D, MU, SU, V) 38  
MEXICAN RICE (V) 38

## DOLCI

### PANNA COTTA (D, E, G, N)

Vanilla cream, berry compote 50

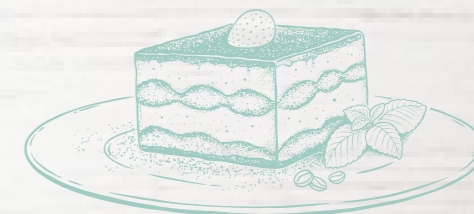
### TIRAMISÙ (D, E, G, N)

Lady finger biscuits, coffee, cocoa powder, mascarpone cheese cream 55

### 3 LECHEs CAKE (D, E, G, N)

Vanilla sponge cake, caramelized mango, coconut sorbet 60

### SEASONAL FRUIT PLATTER (V) 55



🌱 **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.

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