

THE SHORE

TAQUERIA

AGAVE

Refreshing Latin-inspired poolside cocktails to brighten your day in the sun.

PALOMA

Tequila, agave, lime, grapefruit juice, soda 80

FROZE (SU) DRINK ME

Tequila, rosé wine, peach purée, fresh strawberry 80

LA BALA ROSA

Tequila, grapefruit, yuzu, lemongrass, redbull watermelon 85

PINEAPPLE & PASSION FRUIT MARGARITA

Tequila, triple sec, lime, passion fruit, pineapple 75

CADILLAC MARGARITA DRINK ME

Clase azul reposado, grand marnier, lime, agave syrup 295

TOMMY'S MARGARITA

Tequila, lime, agave 80

"FREE-SPIRITED" MOCKTAILS

Carefully crafted and curated alcohol free creations.

PAINLESS COLADA DRINK ME

Pineapple, coconut, orange and lime juices shaken up and served in a fresh hollowed out pineapple 60

MAKE MAKE

Mix of passion fruit, pineapple, fresh lemon juice, agave syrup and fresh mint 50

NOJITO

Fresh mint, orange and lime, muddled and mixed with lemon juice, topped with soda water and a twist of cracked black pepper 50

MANGO SLUSH

Ripe mango blended into a smooth, refreshing icy treat with vibrant tropical sweetness 46

BY THE BEACH

COCO PASSION

Vodka, passion fruit, coconut water, served in a fresh coconut 85

PINA COLADA

Blend of rums, coconut cream, pineapple juice, served in a fresh pineapple 90

RED BERRY SANGRIA (SU) DRINK ME

Red wine, spiced rum, orange juice, mix berries, lemonade, mint 85

TROPICAL SANGRIA (SU)

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

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
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 750
Louis Latour, Mâcon-Villages, Le Chameroy, Burgundy, France 840
Pascal Jolivet, Sancerre, Loire Valley, France 950

ROSE WINE (SU)

Santa Carolina, Cabernet Sauvignon, Chile 60/250
Château D'esclans, Whispering Angel, Côtes de Provence, France 95/450
Gerard Bertrand, Hampton Water, France 460
Pascal Jolivet, Sancerre Rosé, Loire Valley, France 680
Château Minuty 281, Côtes de Provence, France 1,200

RED WINE (SU)

Anakena Birdman, Merlot, Central Valley, Chile 60/240
Le Fou, Pinot Noir, Languedoc, France 70/300
Famille Perrin, Côtes du Rhône, Réserve, France 400
Backhouse, Cabernet Sauvignon, California, United States 330
Erath, Pinot Noir, Oregon, United States 610
Penfolds, Cabernet Sauvignon, Max's, Australia 840

BEERS (G)

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

DRAUGHT

Heineken 63
Peroni 68
Asahi 68

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

HOT AND ICED HERBAL & COFFEE 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 COFFEE (D, SO, N, C, E, SE, G, MU)

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

CHELAS (G)

CHELADA

Corona beer, lime, salt 70

MICHELADA

Corona beer, spice mix, tomato juice 75

WELLNESS JUICES

Fresh fruits, roots and vegetables blended in flavorful combinations.

TENDER COCONUT DRINK ME

Fresh thai coconut 60

IMMUNE BOOSTER

Orange, carrot, beetroot, ginger 55

THAI KICK

Lemon, ginger, honey, lemon grass 55

SHAKES AND SMOOTHIES

Fresh treats packed with fruits, ice creams, yoghurts and more.

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)

Refreshing mango sorbet, tangy peach ice cream, fresh milk 40

SUPER DETOX SMOOTHIE (D)

Blueberry, blackberry, pineapple, yoghurt 55

BERRY BANANA SMOOTHIE (D) DRINK ME

Banana, apple, red berries, yoghurt 55

Beverages indicated with (A) - Alcohol, (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 beverages are prepared in an environment where other allergen ingredients are handled.

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

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



ANTUJITOS

NACHOS (D, G, SO, SU)

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

CHICKEN QUESADILLA (D, G, SU)

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

GUACAMOLE (G, V) **EAT ME**

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

INTERMEDIO

TEX-MEX SALAD (D, MU)

Grilled chicken, avocado, tomato, artichoke, roasted pepper, pomegranate seeds, corn kernels, black beans, mixed lettuce, tortilla chips, lemon dressing 100

TUNA CEVICHE (C, F, R, SE)

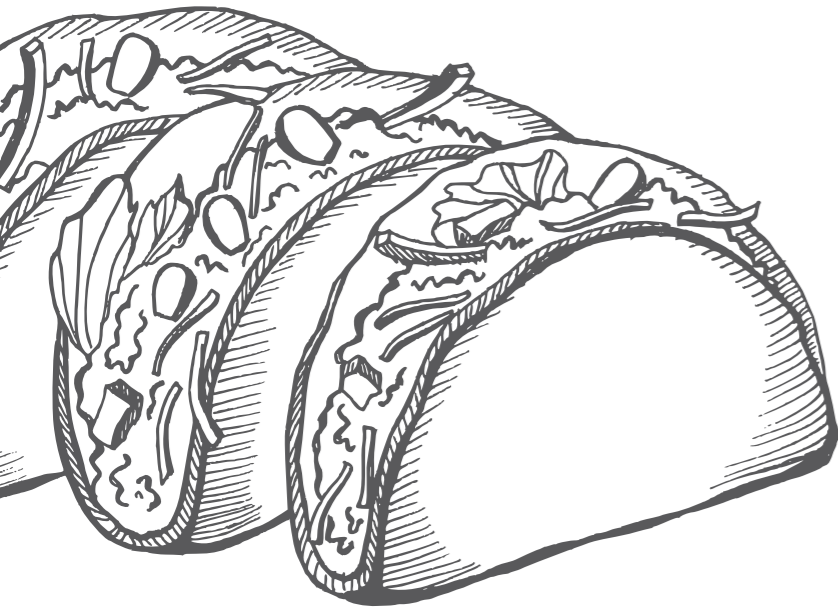
Seared tuna, cucumber, sesame, avocado purée 105

BURRATA SALAD (D, G, SU, V)

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

SHORE CAESAR SALAD (C, D, E, F, G, MU, SO, SU)

Baby romaine lettuce, beef bacon, anchovies, parmesan, croutons 85
Add Prawns (S) 36 | Add Chicken 36



TACOS

POLLO PIBIL TACO (D, G, SU)

Corn tortilla, smoked chili marinated chicken, pickled onions, salsa roja 85

BEEF "QUESABIRRIA" (C, D, G, SO)

Braised brisket, mozzarella, beef consommé 110

LOCAL FISH TACOS "BAJA STYLE" (D, E, F, G, MU, SE, SO)

Organic Mediterranean seabream, corn tortilla, chipotle mayo, cabbage slaw, tamarind sauce 85

MIX TACOS (C, D, E, F, G, MU, SE, SO, SU)

Pollo pibil, beef quesabirria, local fish "baja style" 95

BURRITO

BEEF BURRITO (D, G, MU, SO, SU)

Flank steak, Spanish chorizo, tomato rice, wild rice, mozzarella, bell peppers, corn kernels, sour cream, guacamole, Mexican salad 110

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

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

PLATO FUERTE

MOLCAJETE CANTINA (D, G, S, SO) **EAT ME**

Chicken breast, striploin steak, tiger prawns, grilled cactus, avocado, corn on the cob, tomatillo sauce, flour tortilla 240

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)

Rich black bean sauce, queso fresco, sour cream, morita sauce 265

TIGER PRAWNS (D, F, S, SU)

"Mixe" chili, grilled baby gem, sage vinaigrette 220

POLLO PIRI-PIRI (SU)

Flame roasted baby chicken, morita chili sauce, grilled corn on cob 170

LOCAL SEABASS "A LA TALLA" (D, F, MU, SU)

Red adobo sauce marinade seabass fillet, red onion, fresh salad 195

ACOMPANAMIENTOS

Patatas bravas (D, V) 38

French fries (V) 38

Mashed potato (D, G, V) 38

Grilled corn on the cob (C, D, E, G, MU, SE, SO, V) 38



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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PASTA AND PIZZA



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

Ricotta, spinach, butter sauce, sage 95

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

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

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

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

PIZZA DI CARNE (C, D, E, F, G, MU, N, SE, SO, SU)

Tomato sauce, mozzarella, spicy beef sausage, salami, beef bacon 100

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

Tomato sauce, mozzarella, basil 90

POSTRE

MEXICAN CHURROS (D, E, G, N, V)

Chocolate and cream 55

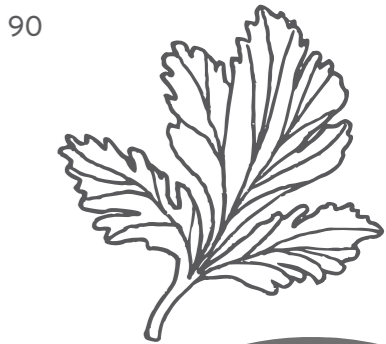
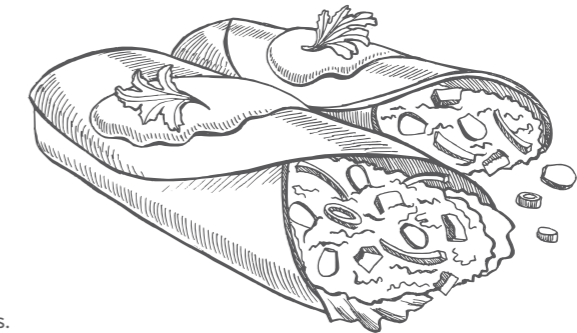
HELADO (D, E, G, N, SO)

Ice cream and sorbet selection 35

3 LECHEs CAKE (D, E, G, V)

Vanilla sponge cake, caramelized mango, coconut sorbet 60

SEASONAL FRUIT PLATTER (V) 55



SPIRITS MENU

(SHOT / BOTTLE)



PREMIUM TEQUILA

818 Blanco 75 / 1,450
818 Reposado 95 / 1,750
818 Añejo 130 / 1,850
818 Reserve 430 / 5,500
Don Julio Blanco 130 / 2,100
Don Julio Reposado 140 / 2,150
Don Julio Añejo 160 / 2,300
Don Julio 70 180 / 2,950
Patrón Silver 100 / 1,650
Herradura Plata 80 / 1,200
Padre Azul Blanco 220 / 3,400
Padre Azul Reposado 250 / 3,750

ULTRA PREMIUM TEQUILA

Clase Azul Plata 230 / 3,550
Clase Azul Reposado 285 / 4,500
Padre Azul Añejo 265 / 4,400
Volcan X.A 290 / 4,400
Casa Dragones Joven 320 / 4,850
Don Julio Rosado 140 / 3,750
Don Julio 1942 360 / 5,050
Patron El Alto 360 / 5,900
Don Julio Ultima Reserva 480 / 8,000
Clase Azul Gold 560 / 8,600

MEZCAL

Se Busca Joven 85 / 1,250
Se Busca Reposado 95 / 1,450
Se Busca Añejo 115 / 1,750
Clase Azul Guerrero 550 / 8,550

VODKA

Smirnoff Red 55 / 850
Ketel One 55 / 910
Titos 60 / 930
Beluga Noble 95 / 1,450
Grey Goose 95 / 1,600
Chase Potato 80 / 1,200
Cîroc 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

GIN

Tanqueray 55 / 850
Tanqueray 10 65 / 1,150
Malfy Rosa 70 / 1,110
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
Daffy's 90 / 1,400
Monkey 47 130 / 1,400

PISCO

Viñas De Oro Italia 65 / 1,000

CACHACA

Germana Traditional 75 / 1,150
Cachaça 50 / 650

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 / 1,100
Tullamore 65 / 1,050

BOURBON & TENNESSEE

Michter's Kentucky Straight 60 / 1,300
Bulliet Bourbon 55 / 1,200
Woodford Reserve 85 / 1,400
Jack Daniels No.7 70 / 1,150

RUM

Bacardi Silver 55 / 920
Sailor Jerry Spiced 50 / 760
Malibu 55 / 800
Havana 7 Años 75 / 1,050
Bacardi 8YO 70 / 1,050
Pyrat XO 75 / 1,200
Angostura 1919 85 / 1,250
Appleton Estate 12 YO 85 / 1,300
Ron Zacapa 23 115 / 1,900
Zacapa XO 160 / 2,650
Appleton Estate 21 YO 240 / 3,650

COGNAC

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



LIQUORS

Jägermeister 65 / 940
Fernet Branca 65 / 990
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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