

GRUDO BAR

RAW SELECTION

BEEF TARTAR (G) AED 120

WITH CAVIAR (S) (G)

Beef cubes, capers, shallots, chives, mustard, 505 spread, crispy bread aside, caviar

TUNA TARTAR (S) (G)

Marinated Fresh tuna lion, caper, pickles, herbals olio dressing, mayo, mustard

GRUDO TOWER

SEAFOOD TOWER (S)

6 pcs oyster, tuna tartar, raw salmon, poached langoustine, scallops, oyster dressing, lemon wedges

DEEP BLUE SEA (S) (G) (D)

50 G beluga caviar, egg white, yellow egg, capers, chives, shallots, butter, mayonnaise, blinis

ANTIPASTI - STARTERS

BURRATA (D) (N) (V)

Fresh burrata cheese, cherry tomato, basil leaves, extra virgin olive oil, pesto paste

FRESH TUNA NIÇOISE (S) (G)

Fresh Tuna lion, baby potato, quail egg, long beans, black olives, cherry tomato, grain mustard dressing

AFFETTATI MISTI (G)

6 Years dried Spanish lamb leg, Wagyu beef Panica, Bresaola Punta D'Anca

AVOCADO SALAD (D) (N) (V)

Baby gem lettuce, parmesan cheese, pecan nuts, artichoke, special lemon sauce

MELANZANE (D) (N) (V)

Baked eggplant, mozzarella cheese, tomato basil sauce, perfume olive oil, pesto paste, parmesan chees

KING OYSTER MUSHROOM (D) (N) (V)

Slow cooked oyster mushroom with truffle cream

GRILLED BABY OCTOPUS (S)

Grilled baby octopus with dill lemon sauce

SMOKED SALMON (S) (G) (D)

Thin slices smoked salmon, jelly citric, toasted bread aside, herb butter, sea salt

ROASTED ASPARAGUS (N) (G) (D)

Poach and grilled asparagus, gorgonzola sauce, pecan nuts

BAKED SCALLOPS (S) (G) (D)

Gratinated herbs Mediterranean scallops, mixed wild mushroom sauce, herbs crust, parmesan cheese

ANGUS BEEF CARPACCIO (G) (D)

Thin slices black angus beef, truffle oil, rocket leaves, parmesan cheese, 505 dressing

VENETIAN SHRIMPS (S) (N) (G)

Sauteed shrimps, tomato sauce, wild rocket leaves, lemon, olive oil, pine seeds

SALMON KALE (S) (N)

Kale leaves, water cress, sliced smoked salmon, avocado, mandarin, dry cranberry, lemon dressing, pecan nuts

PIZZA

FRESH MOZZARELLA (D) (G) (V)

Pizza sauce, fresh mozzarella cheese, basil leaves

505 (D) (N) (G)

Pizza sauce, mozzarella cheese, burrata cheese, bresaola, parmesan cheese, rocket leaves, perfume olive oil and pesto sauce

TRUFFLE PARMESAN (D) (G) (V)

Mushroom truffle sauce, parmesan cheese, dried parsley, fresh truffle, rocket leaves

SMOKED SALMON (S) (D) (G)

Cream mushroom sauce, mozzarella cheese, parmesan cheese, smoked salmon, rocket leaves, capers, olive oil

(A) Contains Alcohol (D) Contains Dairy (S) Seafood (V) Vegetarian (N) Nuts (G) Gluten

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PASTA & RISSOTO

TRUFFLE LINGUINE (V) (D) (G)

Sauteed linguini pasta with mushroom, fresh truffle, parmesan cheese

SHRIMP RISOTTO (S) (A) (D) (G)

Slow cooked risotto, tomato bisque cream sauce, shrimps, parmesan.

RICOTTA SPINACH RAVIOLI (V) (D) (G)

Spinach cheese ravioli, tomato sauce, parmesan cheese, olive oil

LINGUINE SCAMPI (S) (A) (D) (G)

Sauteed linguini pasta with sundried tomato, clams, olive oil, parmesan cheese

MAIN COURSE

FROM THE LAND

ANGUS RIBEYE 350 grams

FLORENTINE STEAK 450 grams

ANGUS BEEF TENDERLOIN 220 grams

TOMAHAWK portion for 2 - 1300 grams

LAMB RIBS

ROASTED CORN FED CHICKEN (D) (G)

SAUCE

Red wine sauce (A) (D) (G)
Green pepper sauce (A) (D) (G)
Grain mustard sauce (A) (D) (G)
Blue cheese sauce (D) (G)



FROM THE SEA

SEABASS (S) portion for 2 - 900 grams

CANADIAN GRILLED LOBSTER (S) (D) 900 grams

GRILLED JAMBO SHRIMPS (S) (D) (G)

SAUCE

Dill lemon sauce (V)
champagne sauce (A) (G)
Shellfish tomato bisque (S)

SIDE DISHES

GRATED POTATOES (V) (D) (G)

TRUFFLE MASHED POTATOES (V) (D) (G)

SAUTEED ASPARAGUS (V) (D) (G)

OYSTER MUSHROOM (V)

SPINACH WITH CREAM CHEESE (V) (D) (G)

STEAM BROCCOLINI (V)

BABY CARROTS (V) (D)

DESSERTS

CAVIAR CHEESECAKE (V) (D) (G)

TIRAMISU (D) (G)

MODERN LEMON TART (D) (G)

ICE CREAM (D) (G)

Pistachio

ARTISAN FRUIT PLATTER

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