

SET MENU

TASTE OF ARABIA

Rather than offering individual starters, main courses and desserts, at Blades we serve dishes that are designed for sharing and tasting in authentic Arabian style. They will be brought to your table steadily and continuously throughout the evening. Your server will be happy to provide explanations and assist.

Blades mezzeh (G)(D)(N)

Freshly baked bread, vegetable crudités with roasted almonds and duo of dips

Cold mezzeh (V)(D)(Ss)

Hummus, mutabal, fattoush and muhammara

Labneh with garlic (D)

Fresh cheese mixed with garlic and dry mint

Manakish (G)(D)

Zaatar

Hot mezzeh (D)(N)(G)(Ss)(E)

Cheese rukak, meat sambousek and spinach fatayer

Arabic mixed grill (D)(E)

Shish tawook, lamb kofta, kebab bil rob and lamb chop

Crispy prawn and calamari (S)(G)(D)

Spicy tomato dip

Potato harrah (D)(E)

Garlic mayonnaise

Assorted baklavas and dates (G)(N)(Ss)

Um Ali (N)(D)(G)

Rose scented milk, pastry and nuts with raisins

Fresh fruits and berries

AED 185 per person

COLD APPETIZERS

Selection of cold mezzeh (V)(D)(Ss) Hummus, mutabal, warak inab and fattoush			
Mixed salad Cherry tomato, beetroot, carrot, cucumber and olives with French dressing	50		
Labneh with mint (D)	25		
Tandoori chicken salad Mint chutney and popadoms	65		
Garlic prawn and rocket salad Sumac beurre blanc	75		
Caesar salad (D)(F)(E)(G) Romaine lettuce, anchovies, parmesan shavings, rustic croutons served with Caesar dressing With grilled chicken With grilled shrimps	55 55		

⁽E) Contains eggs (D) Contains dairy products (G) Contains gluten

HOT APPETIZERS

Selection of hot mezze	95
Cheese rukak, meat sambousek, spinach fatayer and fried kebbeh	
Cajun potato wedges	50
Spicy tomato salsa with guacamole	
Potato harra with garlic mayonnaise	40
Vegetable spring rolls Sweet Chili Sauce	50
Assorted freshly baked manakish Zaatar, cheese, zaatar and cheese, minced lamb, smoked mozzarella and pesto	30
Crispy fried calamari Spicy mayonnaise and lemon	65
Mixed grill wrap Chunky fries and garlic mayonnaise	75
Marinated chicken shawarma with potato fries	65
Falafel and avocado wrap Arabic pickles	55
Arabic lentil soup Fried bread and lemon wedge	50
Spicy seafood bouillon	65
Garlic crouton with lemon	

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MAIN COURSE

Arabic mixed grill Shish tawook, lamb kofta, kebab bil rob, lamb chop and chicken sausage	135
Grilled seafood platter Harra potato and lemon butter sauce	185
Grilled wagyu beef Choice of French fries, mashed potato, and steamed vegetables Choice of one sauce: peppercorn gravy, chili ketchup, BBQ sauce or blue cheese cream	245
Moroccan spiced braised lamb Couscous, prunes with lamb gravy	125
Char-grilled whole baby chicken Pepper and onion salad with sumac	85
Chicken biryani with raita Chicken spiced rice with cucumber and mint yoghurt	75
Grilled tiger prawns Garlic and lemon juice	120
Cheese and mushroom ravioli Baby spinach and cherry tomato with parmesan cheese	85
Penne, Linguini or Trofie Pasta With a choice of:	
Seafood tomato sauce	95
Chicken and mushroom cream sauce	85
Broad beans, zucchini, basil and mint pesto (V)	75

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DESSERT

Blueberry cheesecake	30
Camel milk chocolate fondant	35
Selection of ice cream	30
Assorted baklava and dates	25
Mini um ali pots	20
Date pudding with vanilla ice cream	30
Kunafa	25
Fresh fruit and berry platters Thick yoghurt with bees honey	25

COFFEE SELECTION (Regular or Decaffeinated)		CHAMPAGNE & ROSÉ WINE	
Regular coffee	20		Glass/bot- tle
Espresso Double espresso Espresso macchiato (D) Turkish coffee	20 22 22 24	Laurent Perrier Brut France	160/750
Cappuccino (D) Café latte (D)	22 22	Sauvion Rosé d'Anjou France	42/190
OTHER BEVERAGES		WHITE WINE	
Soft drinks Coke, Diet Coke, Sprite, Diet Sprite, Fanta, soda water, tonic water	18	Catarratto Ca'di Ponti Italy	29/130
Red Bull Regular or sugar-free	25	Chardonnay Montes Chile	42/190
Fresh juice	27	Argento Pinot Grigio Argentina	45/210
Holsten (non alcoholic beer)	25	Sauvignon Blanc Casa Lapostolle	48/215
Milk shake (D)	30	Chile	.0,2.0
MINERAL WATER	50cl/100cl	Semillon Chardonnay Penfolds Australia	55/245
Voss sparkling	20/30	RED WINE	
Voss sparking Voss still Local water	20/30 12/18	Colombelle Plaimont France	29/130
TCHABA HERBAL INFUSIONS & TEA (Please ask waiter for our tea selections)	22	Shiraz Argento Argentina	42/190
HOMEMADE ICED TEA		•	48/215
Peach iced tea Whole green tea leaves with a touch of pe	25 ach	Cabernet Sauvignon, Montes Chile	46/213
Royal lemon twist Black tea with a twist of lemon and sugar	25	Shiraz Cabernet Sauvignon Penfolds Australia	55/245
Moroccan mint Herbal peppermint infusion with fresh	25	BOTTLED BEER	2,
mint leaves and a twist of lemon and sugar		Amstel light Budweiser	36 36
Berry passion Herbal infusion with fresh passion fruit	25	Corona Heineken Strongbow	36 36 36
Lychee iced tea Freshly infused Earl Grey with a touch of lychee	25	Erdinger Weisberr	50
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			Half pint/pint
		Stella Artois	34/40

CLASSIC COCKTAILS **SPIRIT SELECTION Classic Martini** 45 WHISKY Tanqueray, dry vermouth, stirred Johnnie Walker Red 35 Daiguiri 45 The Famous Grouse 38 Matusalem rum with sweet and sour mix, Maker's Mark 55 served frozen Chivas Regal 18 years 90 45 Margarita **COGNAC** Jose Cuervo, Triple Sec, lime juice and sugar Hennessy, VSOP 50 Piña colada 45 Martell Cordon Bleu 135 Blend of white rum, Malibu, pineapple juice **VODKA** and coconut syrup Smirnoff Red Mojito 45 35 White rum, mint, brown sugar and Grey Goose 50 fresh lime muddled, topped with soda water Level 65 Belvedere 65 45 Ciroc Singapore sling 65 Tanqueray, Cointreau, cherry brandy, **GIN** Bénédictine, fresh lime and pineapple juice 49 35 Cosmopolitan **Tanqueray** Bombay Sapphire Smirnoff, Cointreau, fresh lime and a splash 38 of cranberry all shaken and served chilled Gordon's 39 Mai tai 49 **RUM** White and dark rum, amaretto, pineapple Matusalem 35 juice, lemon juice and orgeat syrup Bacardi black 38 **Bull frog** 55 Bacardi, white 38 Vodka, Blue Curacao, tequila, rum **TEQUILA** and gin topped with Red Bull 49 Long island iced tea Jose Cuervo, classic 35 Vodka, Triple Sec, tequila, rum and Jose Cuervo, gold 35 gin topped with a splash of Coke Patrón XO Café 55 Patrón Reposado 90 **VIRGIN COCKTAILS SHISHA** 30 Virgin mary Spiced up tomato juice with fresh lime Regular 69 Apple, double apple, grape, sweet melon, 30 orange, strawberry, rose, mint, lemon, cherry, Virgin mojito salloum Sprite, mint, raw sugar, lime and ginger ale **75** Virgin piña colada 30 Mixed Pineapple juice and coconut syrup Grape with mint, lemon with mint 30 Badia breeze Sprite and passion fruit syrup Back spin 30 Sprite, fresh mint and pink grapefruit juice

30

(D) Contains dairy products All prices are in dirhams & include 10% municipality fee & 10% service charge

Fresh orange, pineapple, lime and grenadine

Tap in

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