

Skylar

LOUNGE

WINE

Champagne

Mercier Brut	155/756
Moët & Chandon Impérial	947

Sparkling Wine

Duberval Brut NV, <i>France</i>	68/347
Zonin Prosecco DOC, <i>Italy</i>	356

White Wine

Sauvignon Blanc	37/200
Hardys, The Riddle, <i>Australia</i>	

Pinot Grigio	48/229
Da Luca IGT, <i>Italy</i>	

Chardonnay	47/234
Montes, <i>Chile</i>	

Riesling, 'Dr L' Qba	351
Dr. Loosen, <i>Germany</i>	

Sauvignon Blanc	353
Mud House, <i>New Zealand</i>	

Cortese, Gavi di Gavi	425
DOCG, <i>Italy</i>	

La Chablisienne	571
Petit Chablis, <i>France</i>	

Red Wine

Cabernet Sauvignon	41/200
De bortoli, <i>Australia</i>	

Nero d Avola	47/234
Da Luca, <i>Italy</i>	

Malbec	61/288
Santa Julia, <i>Argentina</i>	

Montepulciano, d'Abruzzo	307
Moncaro, <i>Italy</i>	

La Vedimia, Alvaro	356
Palacios, Doca, <i>Spain</i>	

Pinot Noir, Bourgogne	478
Bouchard Père & Fils, <i>France</i>	

Château Peyre-Lebade,	581
Cru Bourgeois, DBR, <i>France</i>	

Rosé Wine

Italia Pinot Grigio, Rosé	54/268
<i>Italy</i>	

Henri Fabre	298
Cuvée Serpolet, <i>France</i>	

BEER

pnt/btl

Stella Draught	37/47
Heineken, Stella Artois	41
Amstel Light, Beck's, Corona	
Fosters, Budweiser, Leffe Blond	
Erdinger	54

CIDER

Strongbow	41
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SPIRITS

Whisky/ Whiskey

JW Red	37/874
Jim Beam	41/971
Jameson	41/971
Jack Daniels	54/1035
The Glenlivet 12y	59/1415
JW Black	59/1093
Ardberg 10y	54/1654
Chivas 12y	59/1093
Macallan 12y	59/1947
Glenffidich 12y	63/1415
Maker's Mark	63/1410
JW Double black	59/1654
Chivas Regal 18y	123/2879
JW Platinum	112/2821

Vodka

Smirnoff Red	37/874
Absolut Blue	44/971
Ketel One	51/1093
Ciroc	59/1196
Grey Goose	59/1313
Belvedere	66/1830
Beluga Noble	78/1635

Gin

Tanqueray	37/874
Bombay Sapphire	44/971
Hendrick's	54/1220
Tanqueray n°10	54/1035
Plymouth	63/1201

Rum

Matusalem	37/874
Captain Morgan Black	44/971
Havana Club 7y	47/1074
Bacardi	44/971
Ron Zacapa 23y	115/2557

Tequila

Jose Cuervo Silver	37/1035
Jose Curevo Gold	41/1123
Olmeca Gold	43/1147
Patrón Reposado	83/1640

Skyline

LOUNGE

COGNAC

Remy Martin VSOP	68
Hennessy VSOP	76
Remy Martin XO	185
Hennessy XO	185
HennessyParadis	337

THE CLASSICS

Caipirinha <i>Cachaça, lime, caster sugar</i>	59
Cosmopolitan <i>Vodka, triple sec, lime juice cranberry juice</i>	59
Mojito <i>White rum, mint leaves, lime juice</i>	59
Bloody Mary <i>Vodka, tomato juice, lime juice Worcestershire sauce</i>	59
Daiquiri <i>White rum, triple sec, lime juice</i>	59
Perfect Martini <i>Martini rosso, martini bianco, gin</i>	59

SKYLINE'S ORIGINAL

Palmosa <i>Sparkling wine, Malibu, lychee syrup pineapple juice, lemon juice</i>	93
Pacha <i>Sparkling wine, rum, mint leaves, lime juice</i>	93
Sunset Kiss <i>Vodka, rose wine, Passoã, rose syrup mint leaves</i>	63
Sky Martini <i>Vodka, crème de mûres, Pernod blackberry, lime juice vanilla syrup</i>	63
Berry Cosmopolitan <i>Vodka, triple sec, cranberry juice lime juice, strawberry</i>	63
Spice Sangria <i>Brandy, Heering cherry liqueur red wine, mandarin juice lime juice, homemade spiced syrup</i>	87
Port Light <i>Jim Beam, pomegranate juice lime juice, passion fruit hibiscus grenadine</i>	63

Level 5 <i>Havana Club Añejo 7, apricot brandy apple juice, vanilla syrup, lime Juice</i>	73
Grapevine <i>Grapes, white wine, gin, basil, lime juice</i>	73
Miloni <i>Vodka, peach liqueur, melon liqueur cucumber, pineapple juice</i>	73

MOCKTAILS

Ginger Twist <i>Orange juice, carrot juice apple juice, ginger</i>	29
Strawberry Colada <i>Strawberry puree, pineapple Juice coconut cream, banana</i>	29
Greenlich <i>Fresh dill, green apple juice carrot juice, fresh mint</i>	31
Skyline Mojito <i>Green apple juice, mint leaves, lime juice</i>	29

About Thyme <i>Green apple juice, lemon juice lime, thyme syrup</i>	34
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Skyline Breeze <i>Mandarin juice, passion fruit, hibiscus grenadine, lime juice</i>	29
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SMOOTHIES

Refresher <i>Banana, milk, dates, yoghurt</i>	29
Super Fuel <i>Strawberry, banana, muesli honey, yoghurt</i>	
Wavy <i>Avocado, banana, yoghurt</i>	
Energizer <i>Dates, yoghurt</i>	

MILK SHAKES

Double chocolate / vanilla and dates Banana and strawberry Strawberry	29
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JUICES

Orange / apple / carrot / pineapple mango / watermelon	27
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WATER

Still	sml/lrg
Sparkling	20/31

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Skyline

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SODAS

20

Pepsi / Diet Pepsi/ 7up
Diet 7up / Mirinda
Evervess ginger ale
Evervess soda water
Bitter lemon

HOT BEVERAGES

Coffee

Turkish coffee 25
Espresso 20/23
Cappuccino/ Café Latte
Macchiato 23
Americano coffee 23
Coffee flavors 5
(caramel, vanilla, hazelnut, chocolate)

Tea 23

Green tea curls
Peppermint
Chamomile
Jasmine Haze
Happy Forest
Earl Grey
Moroccan tea 24
Masala chai 24

SHISHA

102

Apple
Grape
Grape Mint
Lemon Mint
Mint
Sweet Melon
Strawberry
Rose
Salloum
Cherry

SKYLINE'S SPECIAL

117

Safar barlik
Mango, pomegranate, mint

Beirutiyeh
Guava, cherry, mint

Eyamzaman
Strawberry, pomegranate pineapple

SUNSET SIP AT SKYLINE

Experience the spectacular view of Dubai's stunning Skyline and enjoy our Sundowner selection from 6 pm to 8 pm with a 50% off

White Wine

Pinot Grigio, Da Luca IGT - Italy
Chardonnay, Montes - Chile

Red Wine

Nero d Avola, Da Luca - Italy
Malbec, Santa Julia - Argentina

Beer

Heineken, Stella Artois,
Corona, Beck's

Spirits

Smirnoff Red
Tanqueray
Matusalem
JW Red
Jose Cuervo Silver

Selection of cocktails

STIR THE SENSES

44

Tap into the Skyline offers new experiences of cocktails, twisted with classic and own creations.

When you need authentic flavour of ingredients, make it skyline. Great value offered from selected cocktail menu.

Cloudy Lisette

Infused gin, Campari, crème de cassis, beer

Tropical

White rum, coconut rum, banana, pineapple, cranberry

Pink Passion

Vodka, Peach Schnapps, Passova, pomegranate, sour mix

Spiced Smoke

Infused Gin, Campari, Martini Rosso, vanilla

Sunset Sangria

Sauvignon blanc, Tequila, grapefruit, simple syrup

Lavender Margarita

Tequila, Cherry Herring, lavender, blue berry, basil, lime

Mexican Tea

Tequila, Earl gray tea, honey, lemon juice

Kumquat Caiprinha

Cachaça, Grand Marnier, orange juice, kumquat glaze

The Blazer

Makers Mark, Grand Marnier, Angostura bitter, cinnamon

Spiced Tiramisu Martini

Spiced rum, Kahlua, vanilla, cream

CIGAR

Montecristo Mini Cigarillos

29

Montecristo minis are an excellent cigar for those with little time on their hands to enjoy a puff of cuban magic. Well balanced with a medium flavour.

Romeo Y Julieta No. 3

93

Spice, cedar and leather make this mild cigar a nice little treat. With a good burn and very good construction this is very enjoyable.

H Upman Coronas Major

98

The beginning gives unexpected spicy punch, which quickly changes to a mix of wood.

Montecristo #4

137

The biggest selling handmade Habano in the world. Tonnes of flavour, without being full in body, spicy and peppery but at no point overwhelming.

Partagas Serie D4

176

It's something unusual and this Cuban is nothing like the other Cubans you did or will smoke. Some flavours of nuts kicks in after, roasted coffee and more earthy undertones

Cohiba Exquisintos

181

Ideal starter cigar for those wanting to discover the best of Havana. Quick burning, fresh, flowery and packed with spicy flavors the Exquisitos makes for a casual smoke.

MORE THAN JUST A BITE.....

FRESH WATERMELON AND FETA CHEESE (D)
Refreshing watermelon salad with a spiced zaatar sauce
34

CHICKEN LIVER PATE (D, E, G)
Turkish coffee jelly and poached peach chutney with crusty bread
54

PRAWN AND AVOCADO 'COCKTAIL' (D, E, S)
Prawn brochette and avocado with iceberg lettuce and cherry tomatoes
68

LEVANT MEZZEH (D, G, Ss, V)
Hummus - Tabouleh - Muhamara - Falafel - Vine leaves
54

SPICY CHICKEN WINGS (G)
Spicy fried chicken wings with spring onions and a piquant BBQ sauce
59

CRISP FRIED CALAMARI (E, G, S)
Spicy chipotle and garlic aioli with fresh lemon
44

DUCK SPRING ROLLS (G, Ss)
Sweet chilli sauce
44

DIAVOLA PIZZA (D, G)
Pepperoni, jalapeno pepper and black olives
59

GRILLED VEGETABLE WRAP (D, G, V)
Zaatar labneh, truffle oil and Shiraz salad
49

SKYLINE SLIDERS (D, G, Ss)
Blue cheese and onion jam | Avocado and pico de gallo | Veal bacon and cheddar
63

CHICKEN MOSAKHAN ROLLS (D, G)
Sumac spiced onions and pulled chicken with truffle avocado and pomegranate
63

ARABESQUE SEAFOOD SKEWERS (D, S)
Garlic prawns | Dill marinated Nile perch fish | Canadian king scallops
98

HARISSA SPICED LAMB CHOPS (D, G)
Labneh and mint sauce with crispy zaatar potato wedges
93

BAKLAVA CHEESECAKE (D, G, N)
Tahitian vanilla ice cream and a roasted hazelnut sauce
44

FRESHLY SLICED FRUITS (D)
*Pineapple, rock melon, honey melon, raspberries, strawberries
and Vanilla yoghurt*
34

(E) egg, (G) gluten, (D) dairy, (N) nuts, (S) Shellfish,
(So) Soya, (Ss) sesame, (V) Vegetarian.

All food items may contain gluten, dairy and egg. Please speak to your server in case you have allergies. We try to obtain the best product at the perfect time, if in any case one dish is not available, please excuse us.
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أكثر من مجرد قهوة

جبن الفيتا مع البطيخ (د) (م) (ن)
بطيخ منعش وأسياخ جبن فيتا
٣٤ درهم

سباناكوبيتا (د) (ن)
معجنات فيلو، أوراق سبانخ صغيرة وجبن فيتا
٥٤ درهم

دجاج جيوزا (غ) (ص)
زلابية الدجاج المقلية اليابانية و صوص الصويا الحار
٦٨ درهم

طبق مازة عربية (غ) (م) (سم) (ن)
تشكيلة من المازة العربية
٥٤ درهم

كالاماري مقرمش (د) (غ) (مح)
كالاماري مقلي مع الملح الحار و صلصة المايونيز مع البصل والمخلل
٥٩ درهم

دجاج ساتيه (م)
نص دزينة أو دزينة
٥٩ درهم

بيتزا مارغريتا (د) (ن) (غ)
جبن موزاريلا طازج، أوراق الريحان، أورينغانو
٢٥ درهم

بيتزا كاشياتوري (ن) (غ)
دجاج، فليفلة مشوية، فلفل أحمر مدخن
٣٠ درهم

آرابيسك (د) (غ) (مح)
مازة عربية
كفته لحم ضأن، شيش طاووق، كباب لحم ضأن، روبان مشوي
٩٥ درهم

لفائف دجاج ليفانت (د) (غ)
مع لبن وثوم
٣٥ درهم

لفائف الفلافل (غ) (ن)
صلصة الطحينة بالطماطم
٣٠ درهم

شرائح (د) (غ)
٣ اختيارات من فطائر لحم القر المشوي
مع سوتيه المشروم، شرائح لحم العجل المقدد، جبن مذاب
٤٥ درهم

تيمبورا الروبيان (غ) (ص)
مع تخميسة الصويا الحلو والزنجبيل
٤٥ درهم

أم علي (د) (ن) (م)
٣٠ درهم

تشكيلة من الحلويات العربية (د) (غ) (م) (سم)
٥٠ درهم