



Daily from 7pm till 11pm

### STARTERS

<b>Tuna carpaccio (N)</b> pan fried foie gras, warm hazelnut, balsamic butter	<b>95</b>	<b>Blades Caesar salad</b> Coz lettuce, anchovies, Parmesan cheese, croutons, Caesar dressing	<b>65</b>
<b>Half dozen oysters (S)</b> mignonette vinegar, soda bread and lemon	<b>105</b>	<b>120 day Australian grain fed beef tartar</b> shallots, egg yolk, Dijon mustard, country bread	<b>95</b>
<b>Baby beet salad (N) (V)</b> goat cheese, praline	<b>55</b>	<b>"Shrimps cocktail martini" (S)</b> Baby gem lettuce, shrimps, cocktail sauce	<b>65</b>
<b>Crispy fried calamari</b> garlic aioli	<b>55</b>		

### SOUPS

<b>Shorbett Addas (V)</b> traditional lentil soup, cumin, crispy fried bread	<b>30</b>	<b>Seafood bouillabaisse(S)</b> saffron rouille	<b>45</b>
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### MAINS

<b>Pan fried sea bass (A)</b> purple potato, artichoke "barigoule"	<b>150</b>	<b>Pepper crusted lamb rack</b> glazed parsnips, Puy lentils	<b>100</b>
<b>Seared scallops (S)</b> aubergine caviar, squid "a la plancha"	<b>85</b>	<b>Crispy duck leg</b> potato rösti, confit shallots, wilted spinach	<b>80</b>
<b>Spinach &amp; mushroom tortellini (V)</b> baby basil, parmesan broth	<b>55</b>	<b>Pan fried 120 day tenderloin</b> carrot & tarragon purée, crispy potato, mushrooms, salsify	<b>120</b>

### FROM THE GRILL

<b>120 day grain fed tenderloin</b>	<b>130</b>	<b>120 day grain fed ribeye</b>	<b>120</b>
<b>Jumbo gulf shrimps (S)</b>	<b>160</b>	<b>Scottish salmon fillet</b>	<b>105</b>
<b>Tuna steak</b>	<b>120</b>		

### FROM OUR ARABIC KITCHEN

<b>Traditional Arabic cold mezzeh platter</b> Hummus, moutabel, fattoush, labneh, muhamara, vine leaves	<b>25</b>	<b>Arabic mixed grill platter</b> Shish tawook, lamb kofta, kebab bil rob, lamb chop, oriental rice, onion salad, garlic yoghurt	<b>120</b>
<b>Traditional Arabic hot pastries</b> Cheese rokakat, meat sambousek, fish kebbeh, spinach fatayer	<b>30</b>	<b>Chicken shish tawook</b>	<b>70</b>
<b>Char-grilled half baby chicken</b> marinated in olive oil, yoghurt, lemon, Lebanese herbs, fries & garlic sauce	<b>80</b>	<b>Lamb Kofta</b>	<b>80</b>

### ON THE SIDE

<b>French fries</b>	<b>15</b>	<b>Béarnaise sauce</b>	<b>15</b>
<b>Mash potato</b>	<b>20</b>	<b>Peppercorn sauce</b>	<b>15</b>
<b>Parsley potatoes</b>	<b>20</b>	<b>Lemon butter sauce</b>	<b>15</b>
<b>Grilled asparagus</b>	<b>20</b>		
<b>Steamed broccoli</b>	<b>20</b>		
<b>Onion rings</b>	<b>15</b>		

### DESSERTS

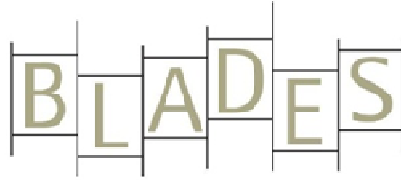
<b>Chocolate dôme, crunchy nougat</b>	<b>30</b>
<b>Vanilla ice cream, hot raspberries</b>	<b>30</b>
<b>Tropical fruit, mango sorbet</b>	<b>30</b>
<b>Crème brûlée, toasted walnut, sage</b>	<b>30</b>
<b>Blueberry cheese cake</b>	<b>30</b>

### TEAS & COFFEES

<b>Espresso</b>	<b>20</b>
<b>Double Espresso</b>	<b>22</b>
<b>American Coffee</b>	<b>20</b>
<b>Café latte</b>	<b>22</b>
<b>Cappuccino</b>	<b>22</b>
<b>Moroccan tea</b>	<b>22</b>
<b>Chamomile</b>	<b>20</b>

(N) Nuts, (V) Vegetarian, (A) Alcohol, (S) Shellfish

All prices are in Dirham's & include 10% service charge & 10% municipality fee



## SAVORY

<b>Hummus with crispy Arabic bread</b>	<b>20</b>
<b>Cheese and Zaatar Manakesh</b>	<b>30</b>
<b>Hot mezzeh with tahina</b>	<b>25</b>
<b>Meat sambosek, spinach fatayer, cheese rokakat</b>	
<b>Mini chickpea falafel wrap served with French fries</b>	<b>45</b>
<b>Marinate chicken shawarma wrap served with French fries</b>	<b>65</b>
<b>Grilled veal bacon, Roma tomato, ice berg lettuce on toasted chiabatta</b>	<b>55</b>
<b>Mediterranean vegetable and halloumi toasted pannini</b>	<b>45</b>
<b>Crispy fried calamari with lemon dipping sauce</b>	<b>50</b>
<b>Blades mini burgers</b>	<b>65</b>
<b>3 mini burgers with tomato chutney and Swiss cheese</b>	
<b>Tandoori chicken tikka skewers with mint and mango chutney</b>	<b>35</b>
<b>Gambas a la plancha</b>	<b>35</b>

## DESSERTS, TEAS & COFFEES

<b>Chocolate dôme, crunchy nougat</b>	<b>30</b>	<b>Espresso</b>	<b>20</b>
<b>Vanilla ice cream, hot raspberries</b>	<b>30</b>	<b>Double Espresso</b>	<b>22</b>
<b>Tropical fruit, mango sorbet</b>	<b>30</b>	<b>American Coffee</b>	<b>20</b>
<b>Crème brûlée, toasted walnut, sage</b>	<b>30</b>	<b>Café latte</b>	<b>22</b>
<b>Blueberry cheese cake</b>	<b>30</b>	<b>Cappuccino</b>	<b>22</b>
		<b>Moroccan tea</b>	<b>22</b>
		<b>Chamomile</b>	<b>20</b>

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