



BRUNCH MENU

Not just brunch - your weekend ritual.
Late mornings, long laughs,
and plates made for sharing.

Taste your destiny



**Alcoholic
Package**



**Non-Alcoholic
Package**

Tapas & Starters



PATATAS BRAVAS SOY, E, M

fried potatoes, brava sauce, basque aioli, lime zest

PADRÓN PEPPERS SOY, E, M

galician padrón peppers, confit garlic emulsion

TARTAR DE TERNERA S, SOY, SE, F, E, D, M, SO₂

grain-fed australian wagyu beef tenderloin,
corn crackers, tartar sauce, grated fresh truffle

GAMBAS AL AJILLO S, D, G

prawn tails, smoked paprika, garlic chips,
sourdough bread

Mains



COSTILLAS DE RES S, SOY, N, SE, G

smoked australian grain-fed short ribs,
spanish-asian bbq glaze, toasted sesame seeds, basil

LUBINA AL CARBÓN SOY, SE, F, D, G

fresh sea bass fillet, golden butter piquillo,
chives

ROMESCO PASTA N, E, D, G, SO₂

pasta, romesco sauce, tomato,
manchego cheese, almonds

Sides



PAPAS FRITAS TRUFADAS SOY, SE, E, D, M

fried potatoes, truffle sauce, parmesan cheese,
chives, smoked paprika

VEGETALES GRILLADOS N, D, SO₂

grilled vegetables, cherry tomatoes, edamame,
sugar snap peas, piquillo butter

Desserts



SAN SEBASTIAN CHEESECAKE E, D, G

chocolate sauce, mixed berries

TRUFAS Y ALFAJORES N, E, D, G

selection of 70 % dark chocolate truffles
and cookies filled with dulce de leche

Alcoholic drinks selection



Sangria

WHITE [SO₂]

white wine, tequila, kumquat & apricot cordial, coconut water, a mix of fresh fruit, white grape & lemongrass champagne ferment

ROSÉ [SO₂]

rosé wine, gin, pink pomelo & lime leaves, watermelon & berries champagne ferment, a mix of fresh fruit

SPARKLING [SO₂]

prosecco, mezcal, pomegranate & thyme shrub, white grape & lemongrass champagne ferment, a mix of fresh fruit

Classic Cocktails

APEROL SPRITZ [CO₂]

aperol, prosecco, soda water, orange

OLD FASHIONED

bourbon, angostura bitters, orange zest

GIN BASIL SMASH

gin, fresh basil, lemon juice

G&T

CANTALOUPE [CO₂]

gin, cantaloupe & citrus, matcha tonic water

VERBENA [CO₂]

gin, blood orange & sumac, lemon verbena tonic water

HIBISCUS [CO₂]

gin, hibiscus & rhubarb, tonic water

Spirits

VODKA	TITO'S
GIN	TANQUERAY LONDON DRY
TEQUILA & MEZCAL	EL JIMADOR BLANCO REPOSADO
RUM	ESTATE SIGNATURE BLEND
WHISKEY	JAMESON IRISH WHISKEY

Wine

WHITE | ROSE | RED

the waiter will present our current selection

Draught beer

ESTRELLA GALICIA | HEINEKEN ORIGINAL LAGER

Elevate your brunch experience for just AED 120,
unlocking a selection of:

PARÉS BALTÀ BRUT CAVA
ZONIN 1821 PROSECCO

NEGRONI
gin, campari, vermouth

MARGARITA
tequila, cointreau, lime, agave

PASSION FRUIT MARTINI [CO₂]
vodka, prosecco, passion fruit, lemon

Non-Alcoholic Drinks Selection



Zero Proof G&T Coctails

CANTALOUPE ZERO [CO₂]
alcohol-free gin, cantaloupe & citrus, matcha tonic water

VERBENA ZERO [CO₂]
alcohol-free gin, blood orange & sumac, lemon verbena tonic

HIBISCUS ZERO [CO₂]
alcohol-free gin, hibiscus & rhubarb, tonic water

Fermented Lemonades

CHICHA MORADA [SO₂]
black sweet corn, lime, champagne yeast

TEPACHE [SO₂]
pineapple, cinnamon, cloves

WHITE GRAPE & LEMONGRASS [SO₂]
white grape, lemongrass, lime, champagne yeast

WATERMELON & BERRIES [SO₂]
watermelon, blackberry, raspberry, redcurrant, lime, champagne yeast

Iced Tea

MANGO & APRICOT
mango, apricot, lime, berry & vanilla tea

AÇAÍ & POMEGRANATE
açai, pomegranate, lime, white monkey tea

Table Water

AQUA WAVE STILL | SPARKLING

Soft

COCA-COLA ORIGINAL | ZERO