



ROSÉ SUNDAY MENU

STARTERS

Sharing

SMOKED AUBERGINE DIP G S E V
Tahini, lemon, mint, pomegranate molasses

CHARRED BROCCOLI & GRAINS SALAD D G M U N S U V
Quinoa, labneh and pistachio mousse, baby beetroot, baby gem,
asparagus, green beans, candied tomato

SPICY TUNA MAKI E F G M U R S E S O
Avocado, spicy mayo, sesame, chives

PRAWN SAGANAKI D S
Tomato, chili, oregano, Greek feta

MAIN

Choice of

MEDITERRANEAN VEGETABLE PIZZA D G V
Fior di latte, datterino tomato, onion, olives, artichoke, basil

WHOLE WHEAT FUSILLI D G V
Tomato sauce, burrata, basil

BABY CHICKEN D G
Greek yoghurt, Greek fries

GNOCCHI BOLOGNESE C D E G
Spiced tomato sauce, parmesan, basil

STRIPLOIN D
Fries, gremolata

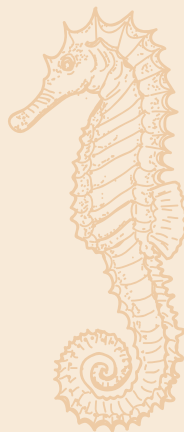
DRINKS

ULTIMATE PROVENCE ROSÉ, CÔTES DE PROVENCE

C - CELERY, D - DAIRY, E - EGG, F - FISH, G - GLUTEN, L - LUPIN, MU - MUSTARD, N - NUTS, R - RAW,
S - SHELLFISH, SE - SESAME, SO - SOYBEAN, SU - SULPHITES, V - VEGETARIAN.

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY PRODUCTS SUCH AS EGGS MAY INCREASE YOUR RISK OF FOOD BORNE-ILLNESS.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY



ROSÉ SUNDAY

2 COURSES + FREE FLOW ROSÉ
AED 300 PER PERSON