Ula

POOL & BEACH FOOD MENU

DIPS *All dips served with grilled pita

TZATZIKI D G SU V — 65
Greek yoghurt, cucumber, garlic, dill

AVOCADO LABNEH D G V — 65
Lime, fresh oregano, olive oil

ROASTED PEPPER DIP D G N V — 65
Labneh, walnuts, dill oil

BAKED FETA D G N V — 65
Honey, fresh oregano, thyme, caramelised hazelnuts

TARAMASALATA F G — 65
Cod's roe, olive oil

MEDITERRANEAN DIP PLATTER — 210
Choice of four

PIZZAS

MARGHERITA D G V — 100
Fior di latte, basil, oregano, Pecorino

MEDITERRANEAN VEGETABLE D G V — 110
Fior di latte, datterino, onion, Kalamata olives, artichoke, basil

TRUFFLE D G V — 150
Burrata, mixed mushrooms, thyme
ADD Caviar F R — 60

GRILLED CHICKEN D G — 125
Burrata, green peppers, Kalamata olives, onion

SPICY GAMBAS D G S SU — 140
Roquito peppers, garlic and chilli oil, fresh parsley

SOPPRESSATA D G — 145
Fior di latte, veal sausage, red chilli, onion

SPICY BEEF D G — 155
Nduja, burrata

MAKIS

TRUFFLE MUSHROOM G SO SU V — 85
Mamenori, achiote miso, truffle tapenade, taro cracker

CRUNCHY SHRIMP E G MU S SO SU — 95
Avocado, teriyaki sauce, chives

TROPICAL SPICY CRAB E F G MU R S SE SO SU — 100
Crabstick, cucumber, avocado, tobiko

SALADS

TUNA NIÇOISE E F MU R SU — 110
Kalamata olives, green beans, datterino tomato, baby potato, boiled egg

BURRATA & WATERMELON D SU V — 110
Heirloom tomato, balsamic pearl, olive oil

GREEK D V — 100
Tomato, cucumber, Kalamata olives, onion, green peppers, Greek feta, oregano gremolata

CAESAR D E F G MU — 100
Baby gem lettuce, garlic pita, Parmesan

ADD:
Halloumi D — 15
Chicken D — 20
Prawns S — 35

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 FOODBORNE ILLNESS.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.
ALL PRICES ARE IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEES & 5% VAT. DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY.

Ula

POOL & BEACH FOOD MENU

TAPAS

GRILLED HALLOUMI D V — 85
Lemon oil

PATATAS BRAVAS D E G MU SO SU V — 75
Spicy tomato sauce, chives, garlic aioli
ADD Chorizo — 30

CALAMARI D E G MU S SO — 85
Salt & pepper, Greek spices, yuzu aioli

BABY SQUID D S — 90
Seaweed butter

GAMBAS AL AJILLO D S — 95
Chilli garlic butter sauce, datterino, non-alcoholic white wine, parsley, lemon

TIGER PRAWNS D S — 120
Garlic, herb

LAMB KEBAB D E SU — 110
Tomato sauce, garlic yoghurt, Greek feta, pickled cucumber

MEATBALLS D G — 105
Tomato sauce, parsley

WAGYŪ SLIDERS D E G MU SE SO SU — 160
Truffle mayo, pickled cucumber

GYROS

**Served with pita, Greek fries, tomato, red onion, parsley, tzatziki*

HALLOUMI* D G SU V — 95
CHICKEN* D G SU — 105
LAMB* D E G SU — 120
BEEF* D G SU — 110

PASTAS & MAINS

TUFFOLI C D G V — 175
Truffle cream, Parmesan, chives

WHOLE-WHEAT FUSILLI D G V — 140
Tomato sauce, burrata, basil

SOUVLAKI D G MU SU
Pita, Greek fries, tomato, onion, tzatziki
CHICKEN — 155
BEEF — 205

SIDES

GRILLED PITA G V — 40
GRILLED ASPARAGUS D V — 70
SWEET POTATO FRIES V — 65
SAUTÉED BROCCOLINI D V — 65
MEDITERRANEAN VEGETABLES V — 60
SKINNY FRIES G V — 60
TRUFFLE FRIES D E G V — 65

DESSERTS

CHEESECAKE D E G V — 80
Fig, oregano-infused honey, vanilla ice cream

LEMON OLIVE OIL CAKE D E G V — 60
Lemon namelaka, lemon sorbet

FRUIT PLATTER V — 105

ICE CREAM & SORBET D E V — 60

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