

GASTROBAR

WINE
by the glass

SPARKLING

Prosecco '1821'
Brut, Zonin
Veneto, Italy
49

Duval-Leroy
Brut
Champagne, France
120

125 ml

ROSE

M de Minuty
Provence, France
75

150 ml

WHITE

Vinho Verde, Natural Mystic
Vinho Verde, Portugal
49

Vermentino 'Calasole'
Rocca di Montemassi
Toscana, Italy
55

Riesling 'Unplugged' Martin Tesch
Nahe, Germany
64

Sauvignon Blanc, Dusky Sounds
Marlborough, New Zealand
69

Chablis, 'La Pierrelee' La Chablisienne
Bourgogne, France
99

150 ml



RED

Côtes du Rhone
'Belleruche' M. Chapoutier
Rhône Valley, France
53

Valpolicella, Corte Giara
Veneto, Italy
58

Pinot Noir, Matua
Marlborough, New Zealand
75

Cabernet Sauvignon, Meerlust Red
Stellenbosch, South Africa
85

Vino Nobile di Montepulciano
'La Braccasca'
Toscana, Italy
94

150 ml

Cocktails

We are always ready to make
a classic cocktail

if the required alcoholic ingredients are available
at our bar, just ask your waiter about it

COASTAL SPRITZ60
Vermouth, prosecco, hibiscus, tonic, grapefruit

HUGO | 60
Elderflower, prosecco, lemon, soda water

VENETIAN SPRITZ55
Orange juice, bitter, Aperol, prosecco

NEGRONI60
Bitter, gin, red vermouth

FLOWER FIELDS55
Vodka, lavender-rose cordial,
hibiscus

BANANA MATCHA 60
Banana liqueur, vodka, vanilla
matcha, lemon

PALOMA50
Tequila, grapefruit, soda water,
salt, hibiscus

CLOVER CLUB55
Raspberrry, gin, lemon

SUL SOUR |55
Tequila, Aperol, passion fruit, hibiscus, lemon

GRAPEFLOWER60
Gin, grapefruit, elderflower, aperol

CB SMASH 55
Gin, cucumber, basil, lemon, sugar

Zero Cocktails

Passion Star42
Passion fruit, vanilla, N/A sparkling, orange

Flower Sour 39
Lavender, rose, jasmine, lemon

0% Hugo45
N/A Prosecco, elderflower syrup,
lemon juice

Vanilla Cherry39
Cherry, lemon, oolong, vanilla

No Paloma39
Grapefruit, thyme, lemon, salt, soda water

SOFT DRINKS

Cranberry mors 250 ml22

Sea buckthorn mors 250 ml22

Cranberry Basil lemonade 500 / 1000 ml 19 / 29

Camomile Mint lemonade 500 / 1000 ml 19 / 29

Grapefruit Thyme lemonade 500 / 1000 ml 19 / 29

Surgiva sparkling water 750 ml 29

Surgiva still water 750 ml 29

BEER

Estrella Damm 33cl 42 Paulaner Weissbier 50cl55

Brewdog Punk IPA 33cl55 Biere des Amis N/A beer 33 cl 42

COFFEE

Alternative
milk +5

Espresso16

Americano 19

Cappucino 22

Honey Raf 24

Iced Latte 27

Bumble24

Espresso-Tonic 27

TEA

Jasmine24 Earl-Grey24 Jasmine Pear tea ...29

Ivan Chai24 English Breakfast ... 24 Berry black tea 29

Sencha24 Chamomile 24

CHINESE TEA

Shu Pu Erh 35

Da Hong Pao35

Milk Oolong 35

Sheng Pu Erh35

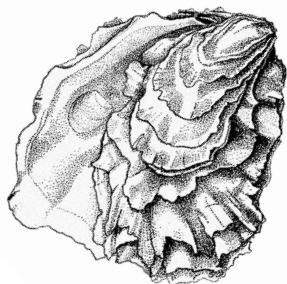
Selection

GASTROBAR

starters

- Beef carpaccio with ginger dressing50
- Beef tartare with parmesan60
- Salmon with truffle sauce55
and horseradish
- Octopus salad with sweet tomatoes110
- Spicy eggplant with sesame55
- Burrata with zucchini70
and black truffle sauce
- Foie gras torchon with bergamot jelly . .85
- Sweet tomato salad55
- Green salad with sesame dressing55
- Avocado bruschetta with65
smoked burrata
- Octopus tonnato110
- Zucchini flowers stuffed100
with Kamchatka crab

DIBBA BAY
OYSTERS



- 1 PIECE
- 20 -
- 6 PIECES
- 99 -
- 12 PIECES
- 198 -

PASTA

- Orzo with beef cheeks75
- Gnocchi with tomato and burrata65
- Orzo with porcini65
- Cacio e pepe65
- Spaghetti with king crab150
- Duck ravioli with parmesan mousse75

Soup

- Chicken broth with noodles and sesame
40
- Lamb soup with wontons
45
- Mushroom soup
45

Dubai

SIGNATURE
DISH

TUNA CEVICHE WITH
CUCUMBER AND CILANTRO
- 75 -

BROCCOLI PATE WITH PINE NUTS
- 45 -

YELLOWTAIL WITH BLACK
TRUFFLE AND HORSERADISH
- 85 -

OXTAIL PIE WITH TALEGGIO
- 85 -

YOUNG CABBAGE
WITH BLACK TRUFFLE
- 75 -

Have you been

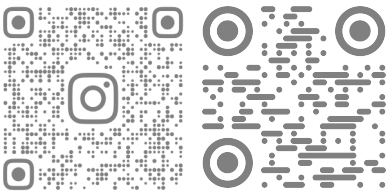
TO OUR
BRANCH IN
CREEK HARBOUR

DUO GASTROBAR
CREEK HARBOUR

+ 971 52 756 7663
Address Grand Creek Harbour,
Tower 2



Instagram



digital menu

MAIN
COURSE

- Atlantic cod with asparagus85
and potato cream
- Sea bass with spicy ponzu dressing120
- Salmon with tomato, eggplant95
and Taggiasche olives
- Hokkaido scallops with cauliflower130
and foie gras sauce
- King crab with lemon beurre blanc150
- Lamb meat with eggplant95
and feta cheese
- Duck breast with bacon and balsamic . .120
- Veal liver with creamy pepper sauce . .100
- Lamb loin with broccolini and garlic . .110
- Rib eye with wasabi root glaze230
- Broccolini with spicy dressing55
and sesame
- Carrot with honey50
and sweet potato puree
- Zucchini rolls with feta cheese and basil. .65

BREAD
AND BUTTER | 10

WE SERVE NOT COMPLICATED FOOD,
MOST OFTEN YOU WILL NOT FIND MORE
THAN THREE MAIN INGREDIENTS IN A DISH,
BUT WE LOOK FOR THE MOST COLORFUL
AND MEMORABLE COMBINATIONS, GIVING
THE FOOD EMOTIONS.



And we pay close attention
to the product and consistent
quality of our cuisine

Let us know if you have any food allergies, please
@duo.uae All Prices Are In AED
And Inclusive Of 7% Municipality Fees And 5% VAT

DESSERT

- Passion fruit with gorgonzola39
- Coconut cream with raspberry55
- Panna cotta with prunes and dates35
- Coffee tart with caramel45