

# SNACKS

## Short Ribs Crispy Wrap (G) **NEW**

Wagyu Short ribs | Tortilla | Cheddar  
Purple potato | Garlic aioli | Spicy mayonnaise  
55 SAR | 1130 Cal

## Platanos Verdes (V)

Fried Plantain | Aji de Mani Colombiano  
41 SAR | 306 Cal

## Snacks to Share (G)(N)

145 SAR

## Croquetas de Tocino y Queso (G)

Smoked Beef Bacon | Oregano Mozzarella | Olives  
36 SAR | 160 Cal

## Arepa Tostada Atun (N)

Yellow Fin Tuna Tataki | Pickled Cucumber  
Chili Bread Beans | Avocado  
41 SAR | 160 Cal

# SALADS AND APPETIZERS

## Pulpo Rostizado

Harissa Roasted Octopus | Black Garlic  
White Corn Aji Panca Sauce  
72 SAR | 355 Cal

## Empanadas de Carne

Black Angus Tenderloin | Olive | Potato  
Egg | Tomatillo Chili Sauce  
72 SAR | 798 Cal

## Burrata con Tomates y Pesto (D) **NEW**

Burrata | Heirloom tomato | Rocket leaves | Pesto  
79 SAR | 450 Cal

## Ensalada de Remolacha (V) (N) **NEW**

Beetroot | Goat Cheese | Walnuts | Scallions  
Lemon dressing  
67 SAR | 253 Cal

## Melanzane ala Parmigiana (V) (D) **NEW**

Eggplant | Tomato sauce | Parmesan | Mozzarella  
67 SAR | 450 Cal

## Ensalada de Quiona **NEW**

Organic quinoa | Avocado | Baby spinach  
Passionfruit Dressing  
67 SAR | 380 Cal

## Atlantic salmon Ceviche

Habanero Tigers Milk | Cassava Chips | Jalapeno  
Avocado White Corn | Red Onions  
72 SAR | 523 Cal

## Aji Panca Lobster Soup (SF)

Coconut Bisque | Butter Poached Lobster  
Potato Coriander | Aji Panca Chili  
77 SAR | 315 Cal

## Calamares Fritos (G)

Crispy Fried Calamari | Arugula | Lemon | Garlic Aioli  
72 SAR | 356 Cal

## Tacos de Canasta (G)

Smoked Wagyu Brisket | Crispy Kadaif Nagel |  
Duck Breast Guacamole | Pickled Onion |  
Green Chili Salsa Campechana  
77 SAR | 521 Cal

# Mains

## Filete de Seabass Frito con Quinoa (H) **NEW**

Pan Seared Seabass | Quinoa | Edamame Spinach Sauce | Latin  
Spices  
155 SAR | 490 Cal

## Risotto de Hongos (V) **NEW**

Risotto | Asst. mushrooms | Parmesan | Truffle oil  
140 SAR | 395 Cal

## Slow Cooked Wagyu Short Ribs (D) **NEW**

Wagyu Short Ribs | Paved Potato | Veal Jus | Cream cheese  
170 SAR | 765 Cal

## Brillito Ahumado con Miel **NEW**

Smoked wagyu brisket | Honey Glaze Mashed Potato  
160 SAR | 890 Cal

## Tortellini Pasta (D) **NEW**

Tortellini stuffed with Mixed Cheese | Veal Jus  
Caramelize pumpkin Seeds | Mascarpone cheese  
140 SAR | 350 Cal

## Rosto Pollo Asado (G)(N)

½ Chicken | Cassava Chips | Aji de Mani Colombiano

150 SAR | 1048 cal

## Assila Wagyu Burger (G) (SS) (D)

Wagyu Beef patty | Gruyere cheese Bacons | Crispy Potatoes | Jalapeño | Mustard | Romaine lettuce | Tomato Black garlic aioli

145 SAR | 996 cal

## From Charcoal Grill

### Australian Beef Wagyu Rib Eye MB3+ AUS

#### **Signature Dish**

388 SAR | 630 Cal | 300 gr

### Black Angus Beef Fillet Mignon **LADIES CUT MB3+**

186 SAR | 504 Cal | 180 gr

### Black Angus Beef Tenderloin Fillet **MB3+ AUS**

252 SAR | 504 Cal | 220 gr

### Wagyu Striploin Steak **MB4+**

297 SAR | 540 Cal | 300 gr

### Wagyu Porterhouse Steak

393 SAR | 1410 Cal | 500 gr

### Wagyu Tomahawk Steak

649 SAR | 1940 Cal | 1200 gr

### Australian Lamb Chops

170 SAR | 1215 Cal | 250 gr

### Tiger Prawns With Garlic Herb Butter (SF)

166 SAR | 120 Cal

#### **Sauces**

Green Peppercorn | Chimichurri | Tomatillo Chili  
Mushroom Jus | Rosemary Demi-Glace

All Beef Cuts Served have been carefully selected from some of the finest producers in Australia and then Dry Aged in house for a minimum of 21 Days  
Weights are referring to 'before cooking'

# Sides

## Mixed leaf salad

35 SAR | 120 Cal

## Creamed Spinach

35 SAR | 672 Cal

## Triple Cooked Chips

35 SAR | 322 Cal

## Truffle Mashed Potatoes

35 SAR | 318 Cal

## Grilled Broccolini with Romesco Sauce

35 SAR | 420 Cal

## Roasted Baby Potatoes with Crispy Garlic

35 SAR | 652 Cal

## Thyme Roasted Carrots with Maple Syrup

35 SAR | 672 Cal

# Desserts

## Seasonal Fresh Fruits

Freshly Sliced mixed seasonal  
fruits and berries

41 SAR | 140 Cal

## JW's Cheesecake (G)

Classic Cheesecake with Graham  
Cracker crust and raspberry

46 SAR | 401 Cal

## Latin American Cake (G)(N)

Three milk mixture and caramelized almond  
with avocado ice

41 SAR | 221 Cal

## Goosey Chocolate Brownies (G)(N)

Chocolate brownies with Vanilla ice cream

43 SAR | 243 Cal

## Leche Flan

Condensed milk with baked pudding garnished  
with sesame tuile

41 SAR | 320 Cal

## Spanish Fritters Rolled (G)

Cinnamon sugar, served with dark  
chocolate and Carmel dips

41 SAR | 465 | Cal

# Beverage

**Acqua Panna**  
Small | SAR 27  
Large | SAR 37

**San Pelligrino**  
Small | SAR 27  
Large | SAR 37

**Soft Drinks**  
20 SAR

**Voss Sparkling**  
Small | SAR 37  
Large | SAR 50

**Voss Still**  
Small | SAR 37  
Large | SAR 50

**Fresh Juices**  
29 SAR

# Coffee and Tea

**Americano / Brewed**  
30 SAR

**Coffee Espresso**  
26 SAR

**Espresso Macchiato**  
26 SAR

**Double Espresso**  
30 SAR

**Cappuccino**  
34 SAR

**Amaretti Affogato**  
Lyre's Amaretti | Espresso  
Vanilla Ice Cream  
50 SAR

**Spanish Latte**  
34 SAR

**Home Made Hot Chocolate**  
28 SAR

**Tea Selection**  
30 SAR

**Café Con Leche**  
34 SAR

**Cortado**  
34 SAR

**Café Con Panna**  
34 SAR

# Mocktails

## **Destination cocktail**

### **Jeddah Healthy Smoothie**

Dates | Tahini | Sesame seeds paste  
Almond Milk

**38 SAR**

### **Blackberry Cinnamon Mojito**

Blackberry | Cinnamon Syrup | Lime  
Mint | Sparkling Water

**49 SAR**

### **Brazilian Lemonade**

Fresh Lime | Condensed Milk  
Still Water

**49 SAR**

### **The Placebo**

Pineapple, Orange | Coconut Cream  
Lime juice | Cinnamon

**49 SAR**

### **Spiced Chamomile Iced Tea**

Chamomile tea | Ginger | Cinnamon  
Cloves | Honey

**49 SAR**

### **Blueberry Lime Spritz**

Blueberries | Lime | Thyme Syrup  
Sparkling Water

**49 SAR**

### **Watermelon Splash**

Watermelon | Lime | Mint  
Rosemary Syrup | Sparkling Water

**49 SAR**

## SIGNATURE NON ALCOHOLIC COCKTAILS

### **Tropical White Cane Punch**

Lyre's White Cane | Pineapple Juice  
Lime | Coconut milk | Coconut Puree

**59 SAR**

### **Rosso Spritz**

Lyre's Aperitif Rosso | Pomegranate Juice | Lemon  
Rosemary Syrup | Sparkling Water  
**59 SAR**

### **Malt & Apple Spice Cooler**

Lyre's American Malt | Apple Juice  
Lemon Juice | Cinnamon Syrup  
**59 SAR**

### **Peach Earl Grey Spritz**

Lyre's Dry London | Earl Grey Tea  
Peach Puree | Lemon Juice | Spiced Syrup | Sparkling Water  
**59 SAR**

### **Rosé Sangria**

Rose Wine | Lyre's American Malt  
Triple Sec | Honey | Mix Fruits & Spices  
**59 SAR**

## **Non-Alcoholic Wine**

**Bellino Sparkling Wine**  
**350 SAR**

**Lussory Premium Red Wine**  
**245 SAR**

**Lussory Premium White Wine**  
**245 SAR**

**Lussory Premium Rose Wine**  
**245 SAR**

**Wine by Glass**  
**50 SAR**

## **Non-Alcoholic Beer**

**Heineken 0.0**  
**39 SAR**

**Bière Des Amis**  
**44 SAR**

**Ginger Ale**  
**35 SAR**

**Estrella N/A**  
**39 SAR**

**Ginger Beer**  
**35 SAR**

**Tonic Water**  
**35 SAR**