



CÓCTELES

ATARDECER CARIBEÑO 70
Grapefruit-infused Vodka, Aperol, Peach Liqueur, Pineapple Juice, Lime Juice, Anise Tincture

CAÑA-LADA 75
Coconut Rum, Coconut Cream, Coconut Purée, Lime Juice, Coconut Water, Pineapple Juice

EL DORADO 72
Bacardí Añejo Cuatro, Banana Oleo, Angostura Bitters, Citric acid, Nutmeg, Almond Milk

SPRITZER DE FRESA 75
Strawberry-infused Bacardi Carta Blanca, Strawberry Vermouth, Shiso Cordial, Lemon Juice, Prosecco

CAFÉ EXÓTICO (D) 70
Coffee-infused Bacardi Carta Blanca, Hazelnut Liqueur, Lemon Juice, Cloves, Cinnamon, Star Anise, Clarified w/ Full Fat Milk

MELÓN DE AGUA 75
Patrón Silver, Watermelon Oleo Saccharum, Fresh Mint Tea, Lemon Juice

CÓCTELES COMPARTIDOS

SANGRIA BLANCA 150
St. Germain, Chardonnay, Peppermint Cordial, Lemon Juice, Apple Juice

SANGRIA ROJA 150
St. Germain, Cabernet Sauvignon, Grapefruit Juice, Grapefruit Sherbet, Strawberry Cordial

BEERS

Estrella Galicia (Bottle) 47
Corona Extra (Bottle) 55
Corona Extra (Draught) 50

SPARKLING WINE

Alberto Nani 66/330
Organic Prosecco Extra Dry, Italy
Valdo Floral Spumante Brut Rosé, Italy 70/340
Laurent-Perrier La Cuvée, France 130/720

ROSE WINE

Minuty M Rosé, France 85/420
Plaimont Colombelle Rosé, France 60/300

WHITE WINE

Santa Carolina Reserva, Chardonnay, Chile 66/330
Santa Carolina Vistaña, Sauvignon Blanc, Chile 70/350

RED WINE

Santa Carolina Reserva, Cabernet Sauvignon, Chile 66/330
Santa Carolina Vistana, Merlot, Chile 70/350

ZERO DEGREE LIBATIONS

JUGO DE MANZANA 38
Peppermint Cordial, Apple Juice, Lemon Juice
Tonic Water

MATCHA COLADA (D) 38
Matcha, Coconut Cream, Coconut Puree, Heavy Cream
Coconut Water

PALOMA SIN ALCOHOL 38
Chamomile Tea, Grapefruit Juice, Grapefruit Sherbet
Fresh Lime juice, Soda Water

COLD DRINKS

JUICES 34
Orange, Grapefruit, Pineapple, Watermelon, Apple

FRESH COCONUT WATER 40

SOFT DRINKS 30
Pepsi, Diet Pepsi, 7-Up

COFFEE (SU)

ESPRESSO 28
DOUBLE ESPRESSO 34
MACCHIATO 28
DOUBLE MACCHIATO 34
AMERICANO 38
CAPPUCCINO 38
CAFÉ LATTE 38



(SU) Sustainability

All prices are in AED and inclusive of 7% municipality fees, 10% service charge and 5% VAT.



MENU

TINGA DE PATO (G,D) 60

Shredded duck buns, chipotle sauce

ANTICUCHOS DE CAMARON (S) 65

Skewed prawns, Caña ranch, coriander

SAL Y PIMIENTA CALAMARCITOS (G) 65

Crispy salt and pepper baby squid, chili, lime

PALTA Y QUINOA (VG) 60

Red quinoa, grilled avocado, black bean, purple potato

VUELVE A LA VIDA (S) 60

Seafood ceviche, spicy tomato dressing

GUACAMOLE (D,V) 60

Smashed avocado, sour cream, pico de gallo, totopos

SANCOCHADAS (D,V) 60

Crispy corn quesadillas, jack cheese, mozzarella, onion, piquillo peppers

Q-VAN SANDWICH (G,D,P) 65

Pork sandwich, monterey jack, ranch sauce, pickles

POLLO AL PASTOR (G,D) 65

Al pastor chicken sandwich, melted cheese, pickles, pineapple mayo

CHORIPAN (G) 65

Argentinian beef sausage, corn roll, chimichurri

ANTICUCHOS DE POLLO 60

Skewed chicken breast, anticuchera sauce

ESQUITE (D,V) 45

Charred sweetcorn, lime mayo, cotija cheese

BONIATO FRITO (D,V) 35

Sweet potato fries, aji amarillo cheese sauce

CHURROS (G,D,V) 35

Dulce de leche filled churros, cinnamon sugar

V - Vegetarian, **VG** - Vegan, **A** - Contains Alcohol,
S - Seafood, **P** - Pork, **G** - Gluten, **D** - Dairy, **SU** Sustainability

All prices are in UAE Dirhams and inclusive of 7% Municipality fees,
10% service charge and 5% Value Added Tax.