

THE BEACH GRILL

APPETIZER | SALAD

AED

6 Shucked Oyster Of The Day 🍷🌱🌿🌱 **168**
Local Sustainable Dibba Bay Oyster, Shallot Vinegar, Lime Tabasco

King Crab Carpaccio 🌱 **108**
Passion Fruit Dressing, Mesclun Lettuce

Shrimp Cocktail 🌱 **88**
Baby Gem Lettuce, Lime, Cilantro, Cucumber, Tabasco

Salmon Rillette 🌱 **98**
Poached Scottish Salmon, Avocado, Red Bell Pepper, Cream Cheese, Frisse Lettuce

Mussel Escabeche 🌱🌱🌱 **78**
Roma Tomato, Garlic, Shallot, Parsley, Olive Oil

Crispy Calamari 🌱🌱 **78**
Lemon, Fried Caper, Garlic Aioli

Beetroot & Blood Orange 🌱🌱🌱 **68**
Citrus Beetroot, Dill Soaked Blood Orange, Goat Cheese, Candied Walnut, Mesclun Lettuce

Burrata & Tomato 🌱🌱 **98**
Creamy Burrata, Heirloom Tomato, Basil Pesto, Crispy Pinenuts, Micro Green

Eggplant Parmigiana 🌱🌱 **78**
Basil, Tomato, Mozzarella

Caesar Salad 🌱🌱 **68**
Romaine, Chives, Turkey Bacon, Parmesan, Anchovy

Grilled Chicken Breast **88**

Grilled Prawn **98**

SOUP **AED**

Cacciucco 🌱🌱🌱 **88**
Baby Octopus, Mussel, Sea Bass, Tomato, Rouille Crouton, Olive Oil

Citrus Chicken Broth (Local) 🌱 **68**
Shredded Chicken, Carrot, Beans, Dill, Lemon, Olive Oil

Vichyssoise 🌱 **58**
Potato, Leek, Garlic, Shallot, Cream, Chives

GRILLED SPECIALITY FROM THE LAND

AED

Wagyu Beef Burger, 200g 🌱🌱 **128**

US Prime Beef Tenderloin, 200g 🌱 **228**

Australian Wagyu Rib Eye, 250g 🌱 **268**

Porter House, 300g 🌱 **298**

GRILLED SPECIALITY FROM THE SEA

AED

Seabream (Local) 🌱 **188**

Barramundi (Local) 🌱 **178**

Jerk Spiced Prawn **228**

Canadian Lobster **398**

Salmon Fillet 🌱 **198**

Tuna Steak 🌱 **198**

CHEF SPECIAL

AED

Petto Di Pollo 🌱🌱 **158**
Corn Fed Chicken Breast, Semi Dried Tomato, Mozzarella, Thyme Jus

Red Mullet Barigoule (Local) 🌱🌱 **188**
Artichoke, Carrot, Potato, Thyme, Saffron, Basil oil

Braised Veal Osso Bucco 🌱 **178**
Saffron Risotto, Gremolata, Olive oil

Pistachio Crusted Lamb Rack 🌱🌱🌱 **178**
Aubergine Mash, Garlic, Pepper Corn Jus

SIGNATURE OCEAN SEAFOOD

AED

Iced Ocean Seafood Tower 🍷🌱🌱🌱🌱 **598**
Lobster, King Crab, Dibba Bay Oyster, Shrimp, Cured Salmon, Octopus, Lime, Saffron Aioli, Shallot Vinegar, Cocktail Sauce

Hot Ocean Seafood Platter 🌱🌱🌱🌱 **498**
Half Lobster, Salmon, Shrimp, Scallop, Mussel Lemon Butter Sauce, Charred Lemon, French Fries

SIDE DISH

AED 38

Truffle Mashed Potato

Potato Fries

Sweet Potato Fries

Grilled Asparagus

Charred Broccolini

Sautéed Mushroom

PASTA & RISOTTO

AED

Truffle Gnocchi 🌱🌱 **78**
Sage Butter, Parmesan Shavings, Black Truffle

Cannelloni 🌱🌱 **78**
Spinach, Ricotta, Tomato, Basil

Spaghetti Alle Vongole 🌱🌱🌱 **98**
Clam, Garlic, Red Chili, Bottarga

Agnolotti 🌱🌱🌱🌱 **108**
Shrimp Stuffed Pasta, Bisque Reduction, Hazelnut Dust, Basil Oil

Mushroom Risotto 🌱🌱 **78**
Carnaroli Rice, Shimeji, Porcini, Oyster Mushroom, Taleggio Cheese

Ocean Risotto 🌱🌱🌱 **98**
Squid, Mussels, Baby Octopus, Pomodoro, Basil

SAUCE (SEAFOOD)

Romesco Sauce 🌱🌱

Chimichurri 🌱

Lemon Butter Sauce 🌱

SAUCE (MEAT)

Green Pepper Sauce 🌱

Béarnaise 🌱

BEACH GRILL URBAN PIZZA

AED

Margherita | 16cm **78**
Buffalo Mozzarella, Tomato, Basil

Bresaola | 16cm **98**
Goat Cheese, Tomato, Caramelized Onion, Fresh Arugula, Chili

Tartufata **88**
Shimeji, Asparagus, Truffle, Parmesan, Mozzarella

DESSERT

AED

Tiramisu 🌱🌱 **48**
Mascarpone Cream, Lady Finger Biscuit

Vegan Chocolate Brownie 🌱🌱🌱 **48**
Brownie Sponge, Toasted Walnut, Vegan Ganache, Cashew Ice Cream

Mocha Pot De Crème 🌱🌱 **48**
Coffee Chocolate Infused Cream, Chocolate Biscotti, Coffee Ice Cream

De-Constructed Millefeuille 🌱🌱 **48**
Caramelize Puff Layer, Mango Peach Salsa, Vanilla Whip Cream

Dynamite Delight 🌱🌱 **48**
Lime Custard Filled Brioche, Fresh Strawberry, Shredded Mozzarella, Fresh Mint

Ice Cream Scoop / Sorbet Scoop 🌱🌱 **28**
Vanilla, Chocolate, Strawberry, Raspberry, Mango, Lemon

HEALTHY CORNER

AED

Buckwheat Salad 🌱🌱🌱🌱🌱 **58**
Cherry Tomato, Baby Spinach, Cucumber, Sweet Potato, Honey Mustard Dressing, Parsley

Organic Tomato Salad 🌱🌱🌱🌱🌱 **58**
Red Tomato, Balsamic Dressing, Chilled Tofu

Vegan Pasta 🌱🌱🌱🌱 **78**
Tomato Sauce, Sundried Tomato

BG Plant Base Burger 🌱🌱🌱🌱🌱 **88**
Mix Vegetable Patty, Soya Mayonnaise, Iceberg Lettuce

Sliced Exotic Fruit 🌱🌱🌱🌱🌱 **48**
Seasonal Fruit Platter

Our food and beverage philosophy is local, organic, fresh and sustainable.

All prices are in AED and are inclusive of 7% municipality fee + 10% service charge + 5% VAT

🌱 - Shellfish | 🥛 Dairy | 🌾 Gluten | 🌿 Gluten Free | 🥜 Nuts | 🌱 Vegan | 🚫 Fat-Free | 🍏 Healthy | 🥛 Lactose-Free | 🌱 Organic | 📄 - Signature

