

#### CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order. We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products. Further information is available upon request.

In line with its sustainability commitment, Palace Downtown purchases meat and seafood products from suppliers with recognized eco-labels. Additionally, tea and coffee served across the property is fair trade. Should you wish to make an environmentally conscious choice while dining, select from any of our sustainable dishes made with local ingredients, demarcated with a leaf icon for easy identification.

*Our Vegetables and Micro Greens are cultivated in UAE*

#### SALADS

##### Gavurdagi

Tomato, cucumber, red onion, charred pepper, parsley and spiced walnuts (VE, GF, N, SP)

45

##### Pistachio Tabbouleh

Parsley, mint, thyme, tomato, spring onion, fine bulgur and blackcurrant (N, G, SP V)

45

##### Fattoush

Heirloom tomato, cucumber, spring onion, purslane, baby gem lettuce, fresh herbs and crispy bread (V, G, SP, SS)

45

##### Watermelon and Ezine Cheese

Fresh zaatar, spiced pine nuts and isot chili flakes (D, N, V, SP)

50

##### Tulum Cheese Salad

Fresh greens, dried cherry, walnuts, cherry tomato, spiced pumpkin seed (D, N, V, GF)

55

#### ENHANCE YOUR SALAD WITH THE CHOICE OF

Roasted Free-Range Chicken Breast (LO) 125 gr

40

Seared Scottish Salmon (S) 80 gr

45

Charred Tuna Steak (S) 90 gr

45

Grilled Tiger Prawn (S, D) 120gr

60

#### MEZZE

##### Charred Eggplant and Tahini

Roasted garlic, herb oil, eggplant skin powder (SS, V, VE)

35

##### Hummus with Sumac Molasses

Single roast tahini, double roast sesame (SS, VE, SP)

40

##### Spicy Hummus

Single roast tahini, double roast sesame and chili oil (SS, VE, SP)

40

##### Smoked Labneh with Halhali Olives

Walnuts, pinenuts, zaatar, olive oil, pomegranate seeds (D, N, SP)

40

#### COLD APPETIZER

##### Freshly Shucked Dibba Bay Oyster 6 Pieces / 12 Pieces

Pomegranate mignonette, green chermoula sauce (S) (LO)

160 / 290

##### Dry Eggplant Dolma

Bulgur, mint, chickpeas, sumac, dill, pomegranate and yoghurt sauce (D, G, C, SP, V)

45

##### Eggplant Bayildi

Tomato, caramelized onion, pine nuts, fennel and herb salad (N, VE)

50

##### Dry Beef Pastrami

Arugula, kars gruyere cheese and olive oil (D, SP)

55

#### HOT APPETIZER

##### Batata Harra With Zaatar

Spiced baby potatoes, fresh coriander, parsley, lemon juice, garlic, olive oil (V)

50

##### Lamb Mekanik

Lamb sausage with pomegranate molasses and pine nuts (N)

55

##### Manti

Minced beef filled dumplings, smoked buffalo yoghurt with garlic, char grilled tomato sauce and dry mint (E, G, D, C)

60

##### Grilled Confit Lamb Ribs | coriander leaves (D)

65

##### Grilled Octopus | zaatar tartare (S, E, D, C, SS)

70

##### Spicy Saffron Scallops

Pan seared scallops, green chermoula sauce and saffron aioli (S, E, D, N)

75

#### FLAT BREADS

##### Herb & Cheese Flatbread

Aged cheese tulum and ezine, tomato, fresh herbs and walnuts (D, G, N)

70

##### Spinach & Cheese Flatbread

Spinach, feta & ezine cheese, smoked yogurt, walnut & chili flakes (D, G, N)

70

##### Zaatar Olive Flatbread

Halhali olive salad, zaatar leaves, sesame seeds & walnuts (D, G, N, SS)

70

##### Beef Pastirma Flatbread

Mozzarella cheese and pastrami, chives (D, G, SP)

80

#### FROM THE GRILL

##### Fish & Seafood

*Served with Green Chermoula Sauce, Homemade Cucumber Pickles, Grilled Lemon, Olive Oil Braised Sweet Peppers and Fresh Dill*

##### Grilled Pink Seabream

7 spices marinated (S, D)

120

##### Grilled Mediterranean Seabass

Lemon & zaatar marinated (S, D)

130

##### Grilled Giant Gulf Prawn

Spicy harissa marinated (S, D, LO)

140

#### Meats

*Served with Char Grilled Tomatoes, Fresh Herb Salad, Fig Vinaigrette, Sweet Long Pepper*

##### Chicken Joujeh Kebab (D, G)

110

##### Lamb Pistachio Kebab (D, G, N)

120

##### Beef Tenderloin (D, C, G)

220

Thyme Jus

#### SPECIALITY MAIN COURSES

##### Chicken Kulbasti

Grilled chicken breast, baby gem, herbs, date yogurt and spiced pumpkin seeds (D)

120

##### Kofte Iskender

Sourdough bread, lamb kofte, charred tomato and buffalo yoghurt (D, G, C)

130

##### Confit Beef Short Ribs with Couscous

Grilled artichoke, morel mushroom, burnt butter (D, G)

150

##### Grilled Lamb Chops

Duqqa marinated, Grilled Pears Salad (D, N, SP)

160

#### VEGETARIAN MAINS

##### Otlu Nohut

Chickpea with tomato sauce, spinach and buffalo yoghurt (D, C, V)

90

##### Grilled Eggplant and Mushroom

Green tomatoes, tahini and lime sauce (D, SS, V)

100

#### SIDE DISHES

40

Zaatar French Fries (SS, VE)

Roasted Root Vegetables (VE)

Grilled Smashed Potato with Herbs (VE)

Sauteed Mushrooms (VE)

#### DESSERTS

##### Ice Cream (Per Scoop)

Tahina, yoghurt, lemon sorbet, pistachio, mastic, cacao (D, E, N, SS, V)

30

##### Camel Milk Baked Rice Pudding

Mastic, strawberry, grape molasses (D, E, SP, LO)

45

##### Warm Date Cake

Apple-lavender compote, salted caramel sauce, tahini ice cream (N, E, D, G, SS)

50

##### Carrot Slice Baklava

Pistachio ice cream (N, E, D, G)

50

##### Caramelized Quince

Apple marmalade, spices, toasted almond, lemon sorbet (N, VE)

55

##### Warm Peach “Knafeh”

Kadaifi crust, rose water, baked peach, mastic ice cream (E, D, G)

55

##### Seasonal Fruits and Berries (VE)

55

Signature Dish (SD) / Nuts (N) / Seafood (S) / Egg (E) / Dairy (D) / Gluten (G) / Local (LO)/Celery (C)



Sustainable / Mustard (M) / Sulphur dioxide (SP) / Soybeans (SB) / Sesame seed (SS) Vegetarian (V) Vegan (VE) / Gluten free (GF)

All quoted prices are in AED (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT)