



DECK TOO

# PIZZA

## MARGHERITA <sup>G.V.D</sup> 70

San Marzano Tomato, Fior Di Latte, Fresh Basil, Extra Virgin Olive Oil

## FUNGHI & TARTUFO <sup>G.V.D</sup> 105

Fior Di Latte Dop, Mozzarella, Seasonal Mushroom, Black Truffle

# SOUP

## MUSHROOMS SOUP <sup>G.V.D</sup> 60

Seasonal Mushrooms, Cheese, Chervil, Sourdough Croutons

## LENTIL SOUP <sup>G.V.D</sup> 60

Red and Yellow Lentil, Baby Spinach, Lemon, Cumin, Arabic Bread Croutons

# APPETIZER

## CAESAR SALAD <sup>G.M.D.S.Z.E</sup> 65

Romaine Lettuce, Shaved Parmesan, Veal Bacon, Anchovy Dressing, Diamond Croutons

- CAESAR SALAD WITH GRILLED CHICKEN 75
- CAESAR SALAD WITH GRILLED PRAWNS 90

## BURRATA <sup>G.V.D.N</sup> 85

Burrata Cheese, Marinated Candy Tomatoes, Basil Pesto and Extra Virgin Olive Oil

## LENTIL SALAD <sup>D.V.M.N</sup> 70

Brown Lentil Salad, Seasonal Roasted Vegetables, White Balsamic Vinaigrette, Feta Cheese, Toasted Almond

## QUINOA SALAD <sup>VE.M.N</sup> 75

Quinoa, Chickpeas Mash, Avocado, Toasted Walnut, Mixed Green, Flaxseed, Pumpkin Seeds

## BEEF CARPACCIO <sup>D.E.M.G</sup> 85

Sliced Angus Beef, Black Truffle Majo, Micro Green, Crostini

## FRIED CRISPY CALAMARI <sup>D.SS.S.G</sup> 80

Crispy Calamari, with Spicy Mayonnaise

We reduce food waste through advanced AI portioning, collaborate with local food donation charities, source fresh ingredients from local farmers, and select seafood responsibly. Every dish reflects our commitment to culinary innovation and a more sustainable future.



Prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT

## COMFORT BOWLS

### HEALTHY FALAFEL BOWL <sup>G, SP, VE, SS</sup> 80

Falafel, Smashed Avocado, Kale Chips, Barley, Roasted Beetroot, Pomegranate

### LEBANESE SHISH TAWOOK BOWL <sup>D, G, SS</sup> 85

Avocado Hummus, Mesculan Salad, Grilled Chicken Kebab

### GRILLED SALMON AVOCADO BOWL <sup>D, G, SP, S, SS</sup> 85

Grilled Norwegian Salmon, Smashed Avocado, Kale Chips, Barley, Roasted Beetroot, Pomegranate

## BURGERS & WRAPS

### FALAFEL SHAWARMA <sup>D, G, SP, V, SS</sup> 80

Wrapped in Saj Bread, Tomato, Pickle, Tahina Sauce

### CHEF SIGNATURE BEEF BURGER <sup>D, G, SP, E</sup> 105

Homemade Soft Potato Bun, Comte Cheese, Caramelize Onion, Truffle Mayo

### VEGAN BURGER <sup>G, VE</sup> 80

Pea Protein Soya Patty, Baby Gem, Sweet Potato Fries

### CLUB SANDWICH <sup>D, G, E</sup> 85

Chicken Breast, Turkey Bacon, Iceberg Lettuce, Tomato, Fried Egg

### CHICKEN SHAWARMA <sup>D, G, E</sup> 90

Wrapped in Saj Bread, Tomato, Pickle, Garlic Sauce, Arabic Pickles

## PASTA & RISOTTO

### RIGATONI POMODORO <sup>D, G, V</sup> 95

Heirloom Tomato, Garlic, Extra Virgin Olive Oil, Aged Parmesan Cheese

### MANCINI SPAGHETTI BOLOGNESE <sup>D, G</sup> 125

Mancini Spaghetti Pasta with Wagyu Beef Bolognese, Heirloom Tomatoes, Aged Parmesan

### MUSHROOM RISOTTO <sup>D, V</sup> 95

Special Riserva Acquerello Rice, Seasonal Mushrooms, Crunchy Parmesan Tuile

### BURRATA RISOTTO <sup>D, V</sup> 115

Creamy Burrata Risotto, Roasted Eggplant, Tomatoes, Taggiasca Olives

**GLUTEN FREE PASTA AVAILABLE ON REQUEST,  
PLEASE ASK YOUR ORDER-TAKER FOR THE OPTIONS**

We reduce food waste through advanced AI portioning, collaborate with local food donation charities, source fresh ingredients from local farmers, and select seafood responsibly. Every dish reflects our commitment to culinary innovation and a more sustainable future.



Prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT

# FISH / MEAT / GRILL

## BEEF TENDERLOIN <sup>D, G</sup> 195

Beef Tenderloin, Black Pepper Sauce, Mashed Potatoes

## CORN FED CHICKEN <sup>D, G</sup> 135

Pan-Seared Chicken Breast, Spinach Puree,  
Sauté Mushrooms, Roasted Thyme Jus

## MEDITERRANEAN SEA BASS, PROVENÇAL STYLE <sup>D, S</sup> 175

Mediterranean Seabass, Braised Artichokes,  
Lemon and Butter Emulsion

## SEARED NORWAY SALMON <sup>S, ♻️</sup> 160

Green Asparagus, Candy Tomatoes, Olives, Verjuice Sauce

## ARABIC MIXED GRILL PLATTER <sup>D, G</sup> 165

Lamb Kofta, Shish Tawook, Lamb Kebab, Lamb Chop, Arabic Salad

## WAGYU BEEF

Westholme, Queensland, Australia

### • TENDERLOIN – 200G <sup>D</sup> 255

### • RIB EYE – 300G <sup>D</sup> 265

## SIDE DISHES 40

- Parmesan & Truffle Fries D, G, V
- Steamed Seasonal Vegetables VE
- Spicy Broccolini with Garlic & Chili D, VE
  - Mashed Potatoes V, D

# DESSERT

## ICE CREAM OR SORBET SCOOP <sup>D</sup> 40

Vanilla, Chocolate, Strawberry, Raspberry, Mango, Passion Fruit

## MILLE-FEUILLE VANILLA CARAMEL <sup>D, G, E, N</sup> 55

Puff Pastry Caramelised, Vanilla Cream and Soft Caramel

## CHOCOLATE MOUSSE <sup>D, G, E, N</sup> 55

Baked Chocolate Mousse, Chocolate Crunchy, Sea Salt

## PARIS-BREST <sup>D, G, E, N</sup> 55

Choux Pastry, Hazelnut Cream And Praline

## SLICED EXOTIC FRUIT <sup>VE</sup> 50

Seasonal Sliced Fruit and Sliced Berries

We reduce food waste through advanced AI portioning, collaborate with local food donation charities, source fresh ingredients from local farmers, and select seafood responsibly. Every dish reflects our commitment to culinary innovation and a more sustainable future.



Prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT

