

# SOUL KITCHEN

## RAW STARTERS

<b>LYCHEE CEVICHE</b> [v]	70
tomato   ginger   charred corn   red onion   lychee de tigre   cilantro   crispy corn	
<b>SALMON AGUACHILE</b> [s]	85
hibiscus   pomegranate   morita chili   lime   coriander   black garlic	
<b>WHITE FISH TABBOULEH</b> [s]	75
local catch   tabbouleh water   jicama   lemon zest   olive oil   parsley dust	
<b>SEA BASS CEVICHE</b> [s]	85
avocado   ginger   red onion   leche de tigre   cilantro   crispy corn	
<b>GOAT TARTARE</b> [g]	125
shallots   coriander seed   allspice   cumin   fresh mint   coal oil   bread crisps	

## COLD MEZZE

<b>EGGPLANT 3 WAYS</b> [v][n]	75
fried eggplant   mutabbal   tomatoes   eggplant chips   grilled sourdough	
<b>HUMMUS CHIMICHURRI</b> [v][n][g]	68
green chickpeas   tahini   lemon   garlic   chimichurri   pine nuts   bread crisps <i>add tenderloin 25</i>	
<b>SOUL KITCHEN GUACAMOLE</b> [v][n]	60
avocado   shallots   jalapeño   lime   cilantro   toasted almonds   pomegranate seeds   plantain chips	

## SALADS

<b>BEETROOT &amp; GOAT LABNEH SALAD</b> [v][n][d]	80
goat labneh   marinated beetroot   onion   feta cheese   cumin roasted pepitas	
<b>CORN SALAD</b> [v]	70
local charred corn   pomegranate seeds   crispy corn   pickled onion   guasacaca dressing	
<b>TROPICAL PRAWN SALAD</b> [v][s][n]	135
tiger prawns   snaps peas   mango   grapefruit   cucumber   mint   cashews   ginger dressing	
<b>FENNEL &amp; APPLE SALAD</b> [v][n][d]	75
local young leaves   fennel   pecans   dates   shaved parmesan   agave dijon dressing	

## BITES AND SIDES

<b>CASSAVA HARRA</b> [v][d]	45
crispy fried cassava   harissa tomato sauce   toum   parsley	
<b>SOUL KITCHEN CRISPIER FRIES</b> [v][n]	45
zaatar   pickled onion & chipotle mayo	
<b>CHARRED BROCCOLINI</b> [v][n][d]	45
lemon tahini sauce   roasted pine nuts   parmesan   lemon zest	
<b>JEWEL WILD RICE</b> [v][n]	45
caramelized onions   sultana raisins   pomegranate seeds   almonds	
<b>GREEN SALAD</b> [v]	45
local young leaf   micro cress   lemon   olive oil	
<b>TOMATO SALAD</b> [v][n]	45
heirloom tomatoes   walnuts   fresh zaatar   lemon olive oil	

## HOT STARTERS

<b>WAGYU KAFTA IN AREPA</b> [d]	125
wagyu beef kafta   arepa   onion   tomato   pickled green chili   tahini yoghurt	
<b>GRILLED OCTOPUS</b> [s][d]	145
burnt onion labneh   blistered tomatoes   burnt orange   orange caper gremolata   olive oil	
<b>GRILLED CALAMARI</b> [s][n]	85
achiote marinade   almond ajo blanco   crispy garlic olive oil	
<b>CRISPY SHAWARMA EMPANADAS</b> [g][d]	70
chicken shawarma filling   guasacaca sauce   mango pico de gallo	
<b>ROASTED CAULIFLOWER TACOS</b> [v][n][g]	70
soft tortilla   roasted cauliflower   pickled onions   cabbage   white onion   micro cilantro   beetroot   tahini sauce	
<b>CHEESE CROQUETTES</b> [v][d]	70
feta cheese   kashkaval   cassava   green onions   guasacaca sauce	
<b>SHORT RIB CROQUETTES</b>	90
36 hour braised short rib   cassava   green onions   chipotle mayo	

## MAINS

<b>CELERIAC &amp; MUSHROOM KEBAB</b> [v][n]	135
celery root   oyster mushroom   black garlic marinade   green chickpea hummus   pickled salad	
<b>VEGETARIAN MANTI</b> [v][g][d]	125
vegetable and feta filling   spicy caramelized tomato sauce   yoghurt   feta cheese	
<b>GRILLED PRAWNS</b> [s][d]	170
harissa marinade   zhug   garlic labneh   fresh herb salad	
<b>CARIBBEAN RED SNAPPER</b> [s]	150
plantain pineapple puree   tomato & coconut sofrito   fresh coconut pico de gallo   cilantro	
<b>TAMARIND LAMB CHOPS</b> [d][n]	220
smoked goat labneh   morita chili and tamarind glaze   potato pavé   dukkah	
<b>SEARED BEEF TENDERLOIN</b> [d][a][g]	210
aji amarillo & beurre noisette carrot purée   truffle sauce   scallions	
<b>CORN FED CHICKEN BREAST</b> [n][a][d]	160
jerusalem artichoke tahini   black garlic & three grape jus   charred scallions	
<b>BEEF SHORT RIBS</b> [a][d]	185
36 hour beer braised short rib   cauliflower & white chocolate purée   burnt & crispy onions   coriander	

## FROM THE GRILL

<b>SOUL KITCHEN MIXED GRILL</b> [d][n]	425
picanha   wagyu kofta   marinated chicken   wagyu   hummus   chimichurri   garlic labneh   corn salad   arepas   pickles   grilled vegetables <i>add prawns 125</i>	
<b>WAGYU PICANHA</b>	395
Australian rump steak 500 gr	
<b>BEEF TENDERLOIN</b>	525
Australian Black Angus 200 days grain fed 500 gr	
<b>BONE-IN RIBEYE STEAK</b>	1120
Australian Black Angus 150 days grain fed 1.4 kg	
<b>WHOLE ROASTED SEA BASS</b> [s][d]	225
600 gr   lemon butter   fresh herbs   passion chimichurri	

## DESSERTS

<b>HALAWA CHEESECAKE</b> [n][d][g]	58	<b>CHOCOLATE &amp; COFFEE TRES LECHES</b> [g][d]	58
halawa   labneh   ginger crumb   kumquat jam   olive oil		chocolate cake   coffee infused condensed milk   chocolate milk   mocha ganache	
<b>CHURROS &amp; DIPS</b> [d][g]	50	<b>CORN BRÛLÉE</b> [d]	55
dulce de leche   chocolate		fresh corn   vanilla   muscovado   honey yoghurt ice cream	

[v]Suitable for Vegetarians [n]Nuts [g]Gluten [d]Dairy [s]Seafood/Shellfish [a]Alcohol

Prices in AED, inclusive of all charges, 5% VAT and 7% Municipality Tax