

RAW STARTERS

LYCHEE CEVICHE [v]	77
tomato ginger charred corn red onion lychee de tigre cilantro crispy corn	
SALMON AGUACHILE [s]	85
hibiscus pomegranate morita chili lime coriander black garlic orange segments	
CEVICHE TABBOULEH [s]	85
sherry fish tabbouleh crispy sweet potato	
SEA BASS CEVICHE [s]	98
avocado ginger red onion leche de tigre cilantro crispy corn	
GOAT TARTARE [g]	125
shallots coriander seed allspice cumin fresh mint coal oil bread crisps	

COLD MEZZE

EGGPLANT 3 WAYS [v][n]	88
fried eggplant mutabbal tomatoes eggplant chips	
HUMMUS CHIMICHURRI [v][n][g]	72
green chickpeas tahini lemon garlic chimichurri pine nuts bread crisps <i>add tenderloin 45</i>	
SOUL KITCHEN GUACAMOLE [v][n]	75
avocado shallots jalapeño lime cilantro toasted almonds pomegranate seeds plantain chips	

SALADS

BEETROOT & GOAT LABNEH SALAD [v][n][d]	80
goat labneh marinated beetroot onion feta cheese cumin roasted pepitas	
CORN SALAD [v]	80
local charred corn pomegranate seeds crispy corn pickled onion guasacaca dressing	
BURRATA & TEQUILA INFUSED PEACHES [n][d][a]	80
altos tequila local burrata basil toasted almonds olive oil charcoal & peach sourdough	
FENNEL & APPLE SALAD [v][n][d]	75
local young leaves fennel pecans dates shaved parmesan agave dijon dressing	

MAINS

CELERIAC & MUSHROOM KEBAB [v][n]	135
celery root oyster mushroom black garlic marinade green chickpea hummus pickled salad	
MARINATED CAULIFLOWER STEAK [v][n]	135
achiote & rosemary marinade ajo blanco chimichurri shaved fennel orange cilantro	
VEGETARIAN MANTI [v][g][d]	145
vegetable and feta filling spicy caramelized tomato sauce yoghurt feta cheese	
GRILLED PRAWNS [s][d]	195
harissa marinade zhug garlic labneh fresh herb salad	
CARIBBEAN RED SNAPPER [s]	150
plantain pineapple puree tomato & coconut sofrito fresh coconut pico de gallo cilantro	
TAMARIND LAMB CHOPS [d][n]	260
smoked goat labneh morita chili and tamarind glaze potato pavé dukkah	
SEARED BEEF TENDERLOIN [d][a][g]	245
aji amarillo & beurre noisette carrot purée truffle sauce scallions	
CORN FED CHICKEN BREAST [n][a][d]	160
jerusalem artichoke tahini black garlic & three grape jus charred scallions	
BEEF SHORT RIB BIRRIA [a][d]	185
36 hour beer braised short rib cauliflower & white chocolate purée burnt & crispy onions coriander	

FROM THE GRILL

serves 2-4

SOUL KITCHEN MIXED GRILL [d][n]	440
wagyu picanha wagyu kafta marinated chicken lambchops pickles grilled vegetables chimichurri toum tahina yoghurt <i>add prawns 165</i>	
WAGYU PICANHA	395
Australian rump steak 500 gr	
BEEF TENDERLOIN	600
Australian Black Angus 200 days grain fed 500 gr	
WAGYU RIB EYE STEAK (MB 9+)	800
500 gr Australian Wagyu chimichurri beef jus	
WHOLE ROASTED SEA BASS [s][d]	265
600 gr lemon butter fresh herbs passion chimichurri	

HOT STARTERS

WAGYU KAFTA IN AREPA [d]	135
wagyu beef kafta arepa onion tomato pickled green chili tahini yoghurt	
GRILLED OCTOPUS [s][d]	145
burnt onion labneh blistered tomatoes burnt orange orange caper gremolata olive oil	
GRILLED CALAMARI [s][n]	95
achiote marinade almond ajo blanco crispy garlic olive oil	
CRISPY SHAWARMA EMPANADAS [g][d]	85
chicken shawarma filling guasacaca sauce mango pico de gallo	
ROASTED CAULIFLOWER TACOS [v][n][g]	78
soft tortilla roasted cauliflower pickled onions cabbage white onion micro cilantro beetroot tahini sauce	
CHEESE CROQUETTES [v][d]	70
feta cheese kashkaval cassava green onions guasacaca sauce	
SHORT RIB CROQUETTES	95
36 hour braised short rib cassava green onions chipotle mayo	

BITES AND SIDES

CASSAVA HARRA [v][d]	55
crispy fried cassava harissa tomato sauce toum parsley	
SOUL KITCHEN CRISPIER FRIES [v][n]	55
zaatar pickled onion & chipotle mayo	
CHARRED BROCCOLINI [v][n][d]	58
lemon tahini sauce roasted pine nuts parmesan lemon zest	
TOMATO SALAD [v][n]	45
heirloom tomatoes walnuts fresh zaatar lemon olive oil	
BREAD & DUKKAH [g][n]	28
PLANTAIN CHIPS	12
PITA CHIPS [g]	12

[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