

RAW STARTERS		MAINS		HOT STARTERS	
LYCHEE CEVICHE [v]	80	GRILLED MUSHROOM ANTICUCHO [n]	135	WAGYU KAFTA IN AREPA [d]	135
tomato ginger charred corn red onion lychee de tigre cilantro crispy corn		oyster mushroom anticuchera sauce green chickpea hummus house pine nut dukkah cucumber & tomato salad aji panca oil		wagyu beef kafta arepa onion tomato pickled green chili tahini yoghurt	
SALMON AGUACHILE [s]	90	MARINATED CAULIFLOWER STEAK [v][n]	135	OCTOPUS MUHAMMARA [s][n][g]	152
hibiscus pomegranate morita chili lime red jalapeno coriander black garlic orange segments		achiote & rosemary marinade ajo blanco pine nut & sultana chimichurri shaved fennel orange cilantro		chili-garlic marination muhammara habanero kalamata pomegranate seeds toasted walnuts lemon-caper gremolata olive oil	
CEVICHE TABBOULEH [s]	98	VEGETARIAN MANTI [v][g][d]	145	GRILLED CALAMARI [s][n]	98
sherry fish tabbouleh crispy sweet potato		vegetable and feta filling spicy caramelized tomato sauce yoghurt PDO feta cheese		achiote marinade almond ajo blanco crispy garlic olive oil	
SEA BASS CEVICHE [s]	98	GRILLED PRAWNS [s][d]	195	CRISPY SHAWARMA EMPANADAS [g][d]	85
avocado ginger red onion leche de tigre cilantro crispy corn		harissa marinade zhug garlic labneh fresh herb salad		chicken shawarma filling guasacaca sauce mango pico de gallo	
LAMB KIBBEH NAYYEH [g]	125	CARIBBEAN RED SNAPPER [s]	165	FRIED CAULIFLOWER TACOS [v][n][g]	78
lamb tartare with burgul crackers shallots Arabic spices fresh mint coal oil		plantain pineapple puree tomato & coconut sofrito fresh coconut micro cilantro		soft flour tortilla fried cauliflower pickled onions cabbage white onion micro cilantro beetroot tahini sauce	
TUNA NAYYEH [s][g]	115	TAMARIND LAMB CHOPS [d][n]	268	CHEESE CROQUETTES [v][d]	75
yellowfin tuna tartare with burgul crackers shallots Arabic spices mint tahina-chipotle sauce		smoked goat labneh morita chili and tamarind glaze potato pavé house dukkah		PDO feta kashkaval akawi nigella seeds cassava mixed cress guasacaca sauce	
SALMON TARTARE TACOS [s]	98	SEARED BEEF TENDERLOIN [d][g]	260	SHORT RIB CROQUETTES	95
raw salmon crispy blue corn tortilla spicy avocado cream jalapeno ponzu dressing coriander cress		aji amarillo & beurre noisette carrot purée beef-truffle ponzu sauce scallions		36 hour braised short rib cassava mixed cress chipotle mayo	
"Consumption of raw or undercooked animal, seafood, or poultry products such as eggs, may increase your risk of food-borne illness"					
COLD MEZZE		FROM THE GRILL		BITES & SIDES	
EGGPLANT 3 WAYS [v][n]	88			CASSAVA HARRA [v][d]	55
fried eggplant mutabbal tomatoes eggplant chips		serves 2-4		crispy fried cassava harissa tomato sauce toum parsley	
HUMMUS CHIMICHURRI [v][n][g]	75	SOUL KITCHEN MIXED GRILL [d][n]	440	SOUL KITCHEN CRISPIER FRIES [v][n]	58
green chickpeas tahini lemon garlic chimichurri pine nuts crispy zaatar bread		wagyu picanha wagyu kafta marinated chicken lamb cutlet pickles grilled vegetables chimichurri toum tahina yoghurt add prawns 165		zaatar pickled onion & chipotle mayo	
SOUL KITCHEN GUACAMOLE [v][n]	75	WAGYU PICANHA	425	CHARRED BROCCOLINI [v][n][d]	58
avocado shallots jalapeño lime cilantro toasted almonds pomegranates plantain chips		Australian Wagyu rump cap 500 gr		lemon tahini sauce roasted pine nuts parmesan lemon zest	
MUHAMMARA BIL ZEITUN [v][n]	75	BEEF TENDERLOIN	600	TOMATO & FETA SALAD [v][n][d]	58
blistered red peppers habanero walnuts confit garlic kalamata-walnut tapenade coriander cress cassava chips		Australian Black Angus 200 days grain-fed 500 gr		local heirloom tomatoes PDO feta cheese walnuts fresh zaatar pomegranate & olive oil	
SALADS		WAGYU RIB EYE STEAK (MB 9+)	800	BREAD & DUKKAH [g][n]	28
BEETROOT & GOAT LABNEH SALAD [v][n][d]	80	500 gr Australian Wagyu chimichurri beef jus		PLANTAIN CHIPS	12
goat labneh marinated beetroot onion PDO feta cheese cumin roasted pepitas		WHOLE ROASTED SEA BASS [s][d]	265	CRISPY ZAATAR BREAD [g]	12
CORN SALAD [v]	80	600 gr lemon butter fresh herbs passion chimichurri			
local charred corn pomegranate seeds crispy corn pickled onion guasacaca dressing					
BURRATA AND AGAVE INFUSED PEACHES [n][d]	85				
local burrata basil toasted almonds olive oil charcoal & peach sourdough					
APPLE & FENNEL SALAD [v][n][d]	75				
local young leaves fennel pecans dates shaved parmesan agave dijon dressing					

[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