CANAPÉS SELECTION

Minimum 8 pieces of each.

After that, order in 4s: 8, 12, 16, 20...

Minimum order 400 AED. Delivery 55 AED. No VAT.

LIGHT

L1. AVOCADO CEVICHE — 15
Ripe avocado, cherry tomato and lime in a crisp tartlet.

L2. CHICKPEA OLIVE — 14
Creamy chickpeas with sundried tomato and kalamata olive.

L3. MUHAMMARA — 15
Smoky roasted pepper, walnut and a touch of pomegranate.

L4. KALAMATA TAPENADE — 14
Rich kalamata olive, capers and parsley on baguette.

L5. TOFU MISO — 16
Smoked tofu, miso and sweet corn in a crisp tartlet.

L6. EGGPLANT & POMEGRANATE — 9
Smoky baba ghanoush with pomegranate and sesame.

L7. CHILLI CUCUMBER — 8
Cool cucumber with chilli oil and toasted sesame.

L8. EDAMAME & AVOCADO — 16
Edamame and peas with silky avocado cream.

L9. DATE & NUTS — 14
Soft Medjool date with cream and toasted nuts.

L10. BRUSCHETTA POMODORO — 15
Tomato, basil pesto and parmesan on baguette.

L11. GOAT CHEESE & FENNEL — 20
Soft goat cheese mousse with fennel and orange.

VEGETARIAN

V1. ROASTED TOMATOES & FETA — 16
Roasted cherry tomatoes, salty feta and balsamic.

V2. BEET & FETA — 14
Pickled beetroot, orange and feta in a cup.

V3. GREEK SALAD — 15
Feta cream with tomato, olive, cucumber and red onion.

V4. MOZZARELLA & TOMATO — 14
Mozzarella, cherry tomato and fresh basil.

V5. PEACH & MOZZARELLA — 17
Ripe peach, mozzarella and strawberry on baguette.

V6. PEAR & BLUE CHEESE — 19
Blue cheese, ripe pear and ricotta on baguette.

V7. GOAT CHEESE & ORANGE — 20
Soft goat cheese with orange and pistachio.

V8. FIG & BRIE — 20
Ripe brie with fig and pecan on baguette.

V9. RASPBERRY & GOAT CHEESE — 19
Velvety goat cheese mousse and raspberry in a vol-au-vent.

V10. EGG SALAD — 14
Creamy egg salad with quail egg and chives.

CHICKEN & CURED

C1. CHICKEN TZATZIKI — 17
Tender chicken shawarma with cool tzatziki.

C2. THAI CHICKEN — 17
Shredded Thai chicken with chilli and basil on protein bread.

C3. TURKEY MISO — 10
Smoked turkey, miso and tahini on flatbread.

C4. CHICKEN & SUNDRIED TOMATO — 18
Chicken shawarma, cottage cheese and sundried tomato.

C5. LAMB PROSCIUTTO & TZATZIKI — 22
Lamb prosciutto with cool tzatziki on baguette.

C6. SPIANATA & AJVAR — 18
Spicy beef with cream cheese and roasted pepper.

C7. SALAMI & EGGPLANT — 19
Beef salami, smoky baba ghanoush and mozzarella.

C8. LAMB PROSCIUTTO & ARTICHOKE — 22
Lamb prosciutto, grilled artichoke and ricotta.

C9. BRESAOLA & FIG — 23
Silky bresaola with fig and cottage cheese.

C10. BRESAOLA & PEACH — 24
Bresaola with ripe peach and goat cheese.

C11. BRESAOLA & HUMMUS — 20
Bresaola on hummus with cucumber and radish.

C12. LAMB PROSCIUTTO & PAPAYA — 20
Lamb prosciutto with sweet papaya.

C13. BRESAOLA & CUCUMBER — 18
Bresaola, ricotta and cool cucumber.

C14. PASTRAMI & MUHAMMARA — 34
Pastrami with smoky muhammara and pomegranate.

SEA

S1. TUNA & OLIVE — 18
Tuna with sundried tomato and kalamata olive.

S2. MACKEREL & ORANGE — 21
Smoked mackerel with orange and pomegranate.

S3. SMOKED SALMON & BEET — 24
Smoked salmon, cream cheese and sweet beetroot.

S4. SALMON MOUSSE — 22
Light salmon mousse with fennel in a vol-au-vent.

S5. SMOKED SALMON & ROASTED PEPPER — 15
Smoked salmon, ricotta and roasted pepper.

S6. SMOKED SALMON & CRÈME FRAÎCHE — 22
Smoked salmon with crème fraîche and roe on a blini.

S7. UNAGI & SESAME — **30**
Glazed unagi with avocado and toasted sesame.

PREMIUM

P1. SALMON & FENNEL — **30**
Salmon tartare with fennel and salmon roe.

P2. TUNA & EDAMAME — **14**
Tuna tartare with edamame and crisp radish.

P3. PASTRAMI & TRUFFLE — **42**
Pastrami with truffle and capers on baguette.

P4. BEEF TARTARE & TRUFFLE — **45**
Hand-cut beef tartare with black truffle.

P5. EGG & SALMON ROE — **42**
Light egg mousse with salmon roe in a vol-au-vent.

P6. SALMON TARTARE — **40**
Fresh salmon tartare with capers and lemon.

P7. TUNA TARTARE — **48**
Tuna tartare with avocado and toasted sesame.

P8. YELLOWFIN & YUZU — **55**
Yellowfin tuna with yuzu and avocado.

P9. SCALLOP & YUZU — **52**
Hokkaido scallop with yuzu and cucumber.

P10. CRAB & AVOCADO — **52**
King crab with avocado in a crisp tartlet.

P11. CRAB & CAVIAR — **70**
King crab, crème fraîche and black caviar.

CAVIAR & GOLD

7 g of caviar on each. Minimum 4.

CA1. BAERII — **110**
Royal Baerii with crème fraîche and gold on a blini.

CA2. OSCIETRA — **125**
Russian Oscietra with crème fraîche and gold on a blini.

CA3. IMPERIAL — **145**
Royal Oscietra with crème fraîche and gold on a blini.

CA4. KALUGA — **165**
Kaluga sturgeon with crème fraîche and gold on a blini.

CA5. BELUGA — **240**
Persian Beluga with crème fraîche and gold on a blini.

CA6. ROYAL BELUGA — **270**
Royal Beluga with crème fraîche and gold on a blini.

CA7. GOLDEN — **310**
Heritage Golden with crème fraîche and gold on a blini.

CA8. ALMAS — **720**
Almas with crème fraîche and gold on a blini.

KIDS

K1. TURKEY & GOUDA — 12
Mild turkey and gouda with cherry tomato.

K2. CREAM CHEESE — 11
Soft cream cheese with strawberry jam and fresh strawberry.

K3. GOUDA & CUCUMBER — 11
Mild gouda with cool cucumber on baguette.

K4. EGG SALAD & GRISSINI — 10
Creamy egg salad with a crisp grissini.

K5. MOZZARELLA & TOMATO — 14
Mozzarella, cherry tomato and fresh basil.

K6. GOAT CHEESE & VEGGIES — 15
Soft goat cheese mousse with tomato and cucumber.

SWEET

D1. FRUIT SKEWER — 10
A skewer of seasonal fruit.

D2. PROTEIN BITE — 10
Lemon pistachio, chocolate strawberry, or peanut.

D3. LIGHT TIRAMISU — 14
Light skyr cream with coffee-soaked ladyfingers and cocoa.

D4. DOUBLE CHOCOLATE MUFFIN — 12
Dark chocolate muffin with a soft centre.

D5. LEMON RASPBERRY MUFFIN — 12
Lemon muffin with a burst of raspberry.

D6. BANANA BREAD BITE — 12
Warm banana bread with ricotta and raspberry.

D7. BLUEBERRY CHEESECAKE — 14
White chocolate cheesecake with blueberry, in a cup.

D8. FIG & TAHINI — 16
Greek yoghurt with tahini, dates, figs and pistachio.

D9. DARK CHOCOLATE MOUSSE — 16
Silky dark chocolate mousse with pistachio and cherries.

D10. MISHA — 12
Chocolate cake with light quark and chocolate ganache.

D11. CHOCOLATE RASPBERRY TARTLET — 14
Dark chocolate and raspberry in a crisp tartlet.

D12. ORANGE & PISTACHIO TARTLET — 16
Orange, ricotta and pistachio with dark chocolate.

D13. PISTACHIO TARTLET — 14
Pistachio cream in a crisp tartlet.