

HEALTHY BREAKFAST

79

- Scrambled eggs
- Sliced white or brown bread with jam, honey and butter
- Choice of cereal, bircher muesli or porridge
- Sliced seasonal fruits
- Low fat yogurt
- Selection of tea or coffee
- Selection of freshly squeezed juice (orange, grapefruit or pineapple)

FULL ENGLISH

105

- Fresh bakery basket (croissant, Danish pastries, muffins and toasted white or brown bread)
- Two eggs any style (Boiled, scrambled, omelette or sunny sided up)
- Chicken sausages and beef bacon
- Grilled tomatoes, potatoes and baked beans
- Sliced seasonal fruits
- Selection of tea or coffee
- Selection of freshly squeezed juice (orange, grapefruit or pineapple)

CONTINENTAL

79

- Fresh bakery basket (croissant, Danish pastries and muffins)
- Fruit jam & honey
- Fruit yogurt
- Sliced seasonal fruits
- Selection of tea or coffee
- Selection of freshly squeezed juice (orange, grapefruit or pineapple)

ARABIC BREAKFAST

99

- Hummus and labneh
- Ful medames with condiments
- Shakshuka, scrambled eggs, onion, tomato, parsley and cumin
- Arabic bread
- *Sliced seasonal fruits*
- Selection of tea or coffee
- Selection of freshly squeezed juice (orange, grapefruit or pineapple)

BREAKFAST

À la Carte

BUILD-AN-OMELET

37

- Three fresh farm eggs prepared to your liking: (boiled, scrambled, fried or poached) served with crispy breakfast potato and grilled tomato
- Choice of beef or turkey bacon
- Choice of beef or chicken sausage

Choice of fillings:

- Turkey ham, smoked salmon or cheddar cheese
- Tomato, onion, button mushrooms, green onion, mixed pepper, green chilli or coriander

CHOICE OF CEREALS

25

- Muesli, cornflakes, bran flakes with dried fruits and rice krispies
- Served with choice of fresh or low fat milk

HOT OATMEAL PORRIDGE

22

- Full cream or low fat milk

AMERICAN PANCAKE

35

- Served with banana compote and fresh cream

SHAKSHOUKA

25

- Emirati style scrambled eggs with tomato, onion and yoghurt

FUL MEDAMES

22

- Slow braised broad beans with spring onion, lemon, and Arabic bread

INDIVIDUAL SIDES

15

- Beef or chicken sausages, beef or turkey bacon
- Crispy breakfast potatoes and sautéed mushrooms
- Grilled tomatoes and baked beans

SEASONAL SLICED FRUITS

35

- Watermelon, pineapple, rockmelon, cantaloupe and grapes

DAY LONG

(11:00 AM - 11:00 PM)

SOUP

- SHORBAT ADAS** 39
- Arabic lentil soup, crispy bread croutons and lemon wedges
- LAMB HARIRA** 45
- Morocco's famous lentil and tomato soup, fragrant seasoned with ginger, pepper, cinnamon and lamb cubes
- SOUP OF THE DAY** 49
- Ask your server for "Soup of the Day"

APPETIZER

- SAMOSAS** 32
- Vegetable samosa served with mint chutney
- CRISPY VEGETABLE SPRING ROLLS** 36
- Chinese wrapper, mixed vegetables served with sweet chili sauce
- CHEESE SAMBOSA** 30
- Arabic pastry stuffed with cheese served with tomato ketchup
- POTATO HARRA** 36
- Diced potato sautéed with garlic, coriander, chili, olive oil and topped with fried parsley
- HOT ARABIC MEZZEH SAMPLER** 63
- Selection of meat and cheese spring roll, spinach fatayer, lamb kibbeh, falafel served with tahini and Arabic pickles
- ANY INDIVIDUAL MEZZEH** 39

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Menu designations: 🌿 Vegetarian 🥜 Nuts 🧀 Dairy

SALAD

CAESAR SALAD 52

- Crisp romaine hearts, parmesan shavings, croutons, crispy beef bacon and caesar dressing

YOU CAN UPGRADE YOUR SALAD WITH:

GRILLED CHICKEN BREAST 13

GRILLED SHRIMP 18

FATTOUSH SALAD 42

- Crisp lettuce, tomato, white onion, red radish, cucumber, mint leaves, zata'ar, pomegranate molasses, extra virgin olive oil, sumac dressing served with pita bread croutons

ROCCA SALAD 42

- Fresh rocca, cherry tomato, toasted walnuts, parmesan shavings and balsamic vinaigrette

GREEK SALAD 42

- Crisp lettuce, tomato wedges, cucumber, onion rings, green capsicum, kalamata black olives, feta cheese, dried oregano and vinaigrette dressing

BEETROOT SALAD 46

- Beetroot, green apple, pomegranate seed, feta cheese, rocca leaves, fresh mint, red onion, walnut, lime juice, olive oil and pomegranate dressing

GRILLED HALLOUMI SALAD 53

- Chopped lettuce, rocca leaves, avocado, tomato, cucumber, topped with grilled halloumi cheese, olives, pomegranate seed and drizzled lemon olive oil

MANGO TANGO SALAD 42

- Mango, quinoa, cucumber, red pepper, chickpeas, tomato, avocado, feta cheese and vinaigrette dressing

CHILLED ARABIC MEZZEH SAMPLER 62

- Selection of hummus, tabbouleh, baba ghanoush, moutabel, muhammara, olives, mixed pickles and Arabic bread

ANY INDIVIDUAL MEZZEH 28

SANDWICHES & BURGERS

All burgers, sandwiches and wraps are served with choice of French fries or mixed green salad

- THE COCINA CLUB SANDWICH** 52
- Toasted triple decker, roasted chicken breast, egg, tomato, baby gem, beef bacon and coleslaw
- POMMERY TENDERLOIN STEAK SANDWICH** 66
- Tomato, rocket lettuce, sautéed mushrooms on multi-seed brown bread, coleslaw and whole grain mustard mayo
- TUNA MELT SANDWICH** 52
- Tuna meat, white onion, assorted bell pepper, parsley, mayo, pickled cucumber, celery, lettuce, tomato, ciabatta bread topped with cheddar cheese
- ROASTED VEGETABLE SANDWICH** 39
- Grilled pepper, caramelized onion, zucchini, eggplant, melted cheddar cheese, lettuce, pesto mayo and ciabatta bread
- THE CHEEZY ANGUS BEEF BURGER** 62
- Angus beef, beef bacon, fried egg, cheddar cheese, dill pickles, signature relish sauce, sesame bun and coleslaw
- GREEK CHICKEN BURGER** 56
- Chicken breast, lettuce, tomato, feta cheese, tzatziki, coleslaw and sesame bun
- MIDDLE EASTERN CHICKEN WRAP** 45
- Sumac parsley onion, marinated chicken breast, lemon mayo, tomato, lettuce and garlic sauce

FROM OUR BRICK OVEN PIZZA

Our pizzas are specially made to your order using the best of seasonal ingredients and house made sauces

- MARGHERITA** 42
- Napoli sauce, fresh tomato, mozzarella cheese and basil leaves
- PEPPERONI** 60
- Napoli sauce, beef salami and mozzarella cheese
- SEAFOOD LOVERS** 65
- Napoli sauce, garlic, shrimp, calamari, mussel, mozzarella cheese and fresh basil oregano
- GREEK VEGETARIAN** 50
- Napoli sauce, red onion, capsicum, tomato, kalamata olives, mozzarella cheese, feta cheese and oregano

PASTA

All pastas are served with garlic bread and parmesan cheese

- SPAGHETTI AGLIO & OLIO** 49
- Extra virgin olive oil, chili flakes and garlic, sundried tomato, rocket leaves and olives
- PENNE ARRABBIATA** 49
- Spicy and tangy Italian tomato sauce with chili and garlic
- FETTUCCINE ALFREDO** 55
- Classic cream sauce with mushroom, chicken and basil
- SPAGHETTI BOLOGNESE** 57
- Classic meat sauce, fresh tomato and basil
- FARFALLE FRUTTI DI MARE** 62
- Sautéed shrimp, calamari and mussels in a rich tomato sauce

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MAIN COURSE

ROASTED TASMANIAN LAMB RACK 82

- Sautéed broccoli, mashed potato, grilled cherry tomato and simple rosemary

BAKED HAMMOUR FILLET 93

- Grilled asparagus, French fries and caper beurre blanc

BONELESS FULL CHICKEN (450GM) 42

- Grilled marinated in Arabic spices served with French fries, grilled onion tomato and garlic sauce

BUTTER CHICKEN 62

- Tandoor chicken marinated and cooked in a rich tomato gravy, basmati rice chutney and raita

LAMB ROGANJOSH 72

- Succulent pieces of tender lamb finished in rich brown onion gravy, basmati rice chutney and raita

ARABIC MIXED GRILL 75

- Lamb chops, lamb kofta, shish tawook, beef kebab, French fries, grilled onion, tomato and garlic sauce

GRILLED SEAFOOD PLATTER 99

- Salmon, hammour, prawn, squid, French fries and mesclun mixed salad with roasted garlic sauce

BIRYANI

- Flavored basmati rice crispy fried onion, raita and papadum

• VEGETABLE 53

• CHICKEN 62

• LAMB 68

• PRAWN 72

FROM OUR CHEF'S SELECTION OF SIGNATURE GRILL RUB'S

*All grill items are served with choice of one side dish,
mixed salad and choice sauce*

US ANGUS RIB EYE (220 GR)	179
US CERTIFIED NEW YORK STRIPLOIN (220GR)	149
AUSTRALIAN BEEF TENDERLOIN (220 GR)	169
GRILLED NORWEGIAN SALMON	120
GRILLED JUMBO PRAWNS	120

WITH YOUR CHOICE OF TWO SIDES:

- Grilled mixed vegetables, mashed potato, homemade French fries, sautéed mushroom

SAUCES

- Peppercorn, beurre blanc, mushroom, homemade bbq

SWEET TEMPTATION

Indulge in our delicious dessert offerings from our authentic umm ali to our refreshing fruits and our exquisite toblerone chocolate cheese cake there is bound to be a dessert for all ages

TOBLERONE CHOCOLATE CHEESE CAKE	57
• Rich and creamy, topped with grated toblerone chocolate	
UMM ALI	42
• Warm bread pudding, pistachio and toasted almonds	
BAKED YOGHURT	42
• Mixed berries and caramel cracker	
DATES AND TOFFEE PUDDING	57
• Toffee sauce and whipped cream	

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SWEET TEMPTATION



MAHALABIA

44

- Rose water flavoured milk pudding

SEASONAL SLICED FRUITS

44

- Berries and honey yoghurt

BUILD YOUR OWN SUNDAE

66

- Vanilla ice cream with whipped cream and your choice of four toppings:
Crushed peanut, maraschino cherries, m&m, cookie crumbs, gummy bear

MIDNIGHT OFFERINGS

(11:00 PM - 06:00 AM)

SOUP

LENTIL SOUP

43

- Arabic lentil soup, crispy bread croutons and lemon wedges

SOUP OF THE DAY

49

- Ask your server for "Soup of the Day"

SALAD

FATTOUSH SALAD

49

- Crisp lettuce, tomato, white onion, red radish, cucumber, mint leaves, zata'ar, pomegranate molasses, extra virgin olive oil, sumac dressing served with pita bread croutons

SANDWICHES & BURGERS

THE COCINA CLUB SANDWICH

52

- Toasted triple decker, roasted chicken breast, egg, tomato, baby gem, beef bacon and coleslaw

THE CHEEZY ANGUS BEEF BURGER

62

- Angus beef, beef bacon, fried egg, cheddar cheese, dill pickles, signature relish sauce, sesame bun and coleslaw

MIDDLE EASTERN CHICKEN WRAP

45

- Sumac parsley onion, marinated chicken breast, lemon mayo, tomato, lettuce and garlic sauce

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MAIN COURSE

MURG MAKAHNI - BUTTER CHICKEN 69

- Tandoor chicken marinated and cooked in a rich tomato gravy, basmati rice, chutney and raita

BRIYANI 68

- Slow cooked lamb with aromatic spices, flavored basmati rice crispy fried onions raita and papadum

FETTUCCINE ALFREDO 49

- Classic cream sauce with mushroom, chicken and basil

SWEET TEMPTATION

UMM ALI 42

- Warm bread pudding, pistachio and toasted almonds

SEASONAL SLICED FRUITS 44

- Watermelon, pineapple, rockmelon, cantaloupe and grapes

HOT BEVERAGES

COFFEE SELECTION

AMERICANO	25
ESPRESSO SINGLE	17
ESPRESSO DOUBLE	22
CAPPUCCINO	27
CAFÉ LATTE	27
CAFÉ MOCHA	27
TURKISH COFFEE	25
HOT CHOCOLATE	25

TEA SELECTION 20

- English breakfast tea
- Ceylon supreme tea
- Royal earl grey tea
- Green tea
- Chamomile tea

COLD BEVERAGES

FRESH JUICES 35

- Orange, pineapple, watermelon, lemon mint, beetroot ginger, carrot with orange

SMOOTHIES 30

- Strawberry, mango, fruit punch, banana, mixed berries, peanut butter

SHAKES 35

- Vanilla, strawberry, chocolate, mango, mixed berries

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❖ COLD BEVERAGES ❖

SOFT DRINKS

COCA COLA	15
COCA COLA LIGHT	15
SPRITE	15
SPRITE LIGHT	15
FANTA	15
SODA WATER	15
RED BULL	27
RED BULL SUGAR FREE	27

WATER

AL AIN LARGE	13
AL AIN SMALL	9
AQUA PANNA LARGE	37
AQUA PANNA SMALL	17
SAN PELIGRINO LARGE	40
SAN PELIGRINO SMALL	20

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KIDDIES MENU

NINJA TURTLES 25

- Tasty cheese burger

THE DINOSAURS 25

- Crispy chicken nuggets

MACARONI ALFREDO 25

- Cheese and mushrooms with cream

SWEET TEMPTATION

BANANA SPLIT 20

- Caramel sauce and brown sugar

CHOICE OF ICE CREAM WITH FRESH STRAWBERRY 15

- Vanilla, chocolate and strawberry

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