

Bursting with flavor and character, our menu is designed with a host of gastropub classics and hearty favorites such as Truffle Brisket Taco, Duck Rillettes, and Irish Brisket Sandwich.

Enjoy the views and indulge in our crafty cuisine while watching your favorite sports live across our 20 screens, or simply kick back and relax after 18. Either way, we can't wait to welcome you!

## BAR BITES

**EMPA** **CRISPY CALAMARI**  
Spicy aioli, lemon wedges **S D E**  
65

**EMPA** **CRAB & CAVIAR BITES**  
Walnut and fig bread, yuzu crab,  
caviar, ikura **S D E N**  
90

**EMPA** **DEVILLED CHICKEN**  
Crispy chicken tenders tossed with  
spicy mango devilled sauce,  
blue cheese **D G**  
58

**EMPA** **DUCK RILLETTE**  
Fig chutney, cornichon,  
walnut bread **G M N**  
65

**EDAMAME**  
Edamame tossed with spicy Korean  
chili and garlic **V SO SE**  
45

**CRISPY RAVIOLI**  
Truffle parmesan, marinara sauce  
**G D E**  
60

**TRUFFLE POTATO DIP**  
Hand cut chips with truffle  
cheese sauce **V D**  
55

## MEXICAN FOX

**EMPA** **SMOKED SALMON  
TACOS**  
Corn tortilla, cabbage slaw,  
avocado, pineapple salsa,  
sour cream **S D G**  
80

**EMPA** **TRUFFLE BRISKET  
TACOS**  
Corn tortilla, kimchi slaw, braised  
beef brisket, picco de gallo,  
guacamole, sour cream, black  
truffle **D G**  
75

**EMPA** **MUSHROOM &  
BEAN TACOS**  
Crispy portobello mushroom, frijole,  
kimchi slaw, guacamole,  
sour cream **D G**  
60

**SIZZLING FAJITAS**  
Make your own tortilla wrap with a  
choice of chicken, beef or prawns,  
served with guacamole, tomato salsa,  
sour cream, grated cheese  
**D G SO**  
78 | 82 | 85

**VEGETABLE  
QUESADILLA**  
Shredded cheese, guacamole,  
black bean, sautéed vegetables  
**D G**  
60

# SOUPS

**PLATE** **TOMATO SOUP**  
With focaccia bread **D G V**  
40

**SEAFOOD BISQUE**  
Shellfish broth, cream, brandy  
**S G CE Alcohol**  
62

**FRENCH ONION SOUP**  
Caramelised onion simmered in chicken broth, gruyère cheese, croutons **D G**  
50

# STARTERS

**PLATE** **TUNA CRUDO**  
Yellowfin tuna, cucumber, capers, lemon vinaigrette, mango, celery  
**S CE**  
60

**PLATE** **BEEF TARTARE**  
Pickled mushroom, confit egg yolk, carasau bread, brandy, wild rocca leaves **E G Alcohol**  
85

**OYSTERS**  
Lemon, shallot vinaigrette **S**  
6 pieces **98**  
12 pieces **180**

**PLATE** **PADRÓN SHRIMP**  
Garlic bread, white wine  
**S D G Alcohol**  
80

**PLATE** **BAKED ESCARGOT**  
Fresh snails baked in garlic, herb butter, pernod, white wine  
**S D G Alcohol**  
90

**SUPREME MELT NACHOS**  
Tortilla chips, chilli con carne beef, melted cheddar, guacamole, tomato salsa, sour cream, jalapeños **D G**  
65

**CHICKEN WINGS**  
Crispy wings tossed in choice of sauce: garlic parmesan, teriyaki, BBQ, buffalo or Sriracha **D**  
8 pieces **58**  
16 pieces **88**

# SALADS

## **EMC** CURED SALMON SALAD

Radicchio, mache leaves, fennel shavings, orange segments, pickled shallot, capers, radish, green avocado dressing **S D M**

70

## CHICKEN CAESAR

Romaine lettuce, boiled egg, croutons, anchovies, parmesan, creamy Caesar dressing, beef bacon **G D E M S S O**

70

## PARMA HAM

Lamb lettuce, strawberry, melon, focaccia dust, Parmesan, balsamic dressing **G D M Pork** خنزیر

75

## PRAWN & AVOCADO

Baby gem lettuce, quail eggs, citrus segment, honey mustard dressing **S E M**

68

## MEDITERRANEAN QUINOA

Baby spinach, roasted baby beets & carrots, sweet potato, bell peppers, green beans toasted pine seeds, basil pesto dressing **V N D**

60

## DETOX

Avocado, apple, pineapple, asparagus, edamame, yuzu dressings, kale leaves **V**

60

## CHEF'S SPECIAL

Please ask your server

# PASTAS

## **EMC** PACCHERI TRUFFLE ALFREDO

Mixed wild mushroom, creamy truffle sauce **G D**

110

## **EMC** WAGYU BEEF FETTUCCINE

Wagyu carpaccio, slow cooked beef ragout, parmesan, wild rocca leaves **G D CE**

125

## **NEW** SEAFOOD LINGUINE

Calamari, mussels, prawns, clams, scallops, saffron, vine cherry, tomato sauce **S G D Alcohol**

105

## PASTA OF THE DAY

Please ask your server

85

# BURGERS & SANDWICHES

Served with french fries, sweet potato fries or mixed leaf salad

## **CM** CHICKEN TIKKA WRAP

Special chicken kathi, tomato, onion, tortillas **G D M**

65

## CRAFTY FOX WAGYU BURGER

Croissant roll, lettuce, gherkins, tomato, balsamic onion, cheddar

**G D E M S O**

88

## CLASSIC CHEESEBURGER

Prime angus beef burger, lettuce, tomato, gherkins, cheddar, brioche bun, burger sauce

**G D E M S O**

80

## IRISH BRISKET

Stout glazed smoked brisket, beef bacon, potato rösti, sauerkraut, burger sauce

**G D E M S O Alcohol**

85

## CHICKEN MILANESE BURGER

Lemon and oregano breaded chicken breast, tomato, rocket, basil pesto spread, rosemary focaccia, fontal cheese

**G D E M S O N**

80

## BEYOND BURGER

Plant based burger, mustard, tomato, pickle, mushroom, lamb lettuce, cheese **M G D**

75

## PHILLY CHEESE SANDWICH

Shaved ribeye, green bell pepper, grilled onion, mustard, mayonnaise, provolone cheese, hoagie roll **G D M E**

82

## DOUBLE DECKER CLUB

Herb marinated chicken supreme, rustic loaf, egg, beef bacon, tomato, lettuce, fontal cheese

**G D M E S**

68

# FLAT BREAD

## MARGHERITA

Tomato sauce, mozzarella, sliced tomato **G D**

60

## CHICKEN TIKKA

Tomato sauce, mozzarella, red onion, cilantro **G D**

65

## VEAL PEPPERONI

Veal pepperoni, tomato sauce, mozzarella **G D**

70

**NEW**

## SERRANO HAM & CHORIZO

Artichoke hearts, tomato sauce, fresh mozzarella, traditional pizza base **G D** **Pork** خنزیر

110

## SMOKED BRISKET

Barbecue sauce, red onion, sweet corn, Piquillo's pepper, cheddar, jalapenos **G D SO**

75

# PORK CORNER

**EMPA**

## PORK SHNITZEL

Arugula salad, lemon, mustard cream

**D G E M** **Pork** خنزیر

90

## ALL DAY BREAKFAST

Fried egg, pork sausage, pork bacon, hashbrown, mushroom, baked bean, toast, orange juice and tea or coffee

**D G E** **Pork** خنزیر

85

## SCOTCH EGG

Mustard dip, petit salad

**E M G** **Pork** خنزیر

60

## SPANISH COLD CUTS

3 kinds of Ibérico cold cuts, chorizo spread on toast, grilled chorizo, olives, pickles, bread sticks **G CE** **Pork** خنزیر

140

## BANGERS & MASH

Traditional apple and leek sausage, green peas, onion gravy

**D G** **Pork** خنزیر **Alcohol**

90

## BBQ SPARERIBS 6/12

Served with sweet potato fries and coleslaw **M G SO E** **Pork** خنزیر

95/165

# MAIN FARE

**CONFIT DUCK LEG**  
Crispy roasted duck leg served with braised cabbage, raspberry sauce, lentil celeriac salad  
**D M N G CE Alcohol**  
135

**CAFÉ DE PARIS STEAK**  
Beef rib eye cooked with café de paris butter, truffle fries, tender stem broccoli  
**D M Alcohol**  
175

**ANGUS BEEF TENDERLOIN**  
Parsnip purée, grilled asparagus, confit tomato, red wine sauce  
**D Alcohol**  
185

**BAKED GNOCCHI**  
Broccoli, asparagus, mushroom, parmesan cheese  
**D G**  
95

**LAMB SHANK**  
Colcannon potato sautéed green beans, mint gremolata  
**CE G D**  
130

**CHICKEN BALLOTINE**  
Slow cooked free-range chicken, garlic mash, young vegetable, mushroom sauce  
**G D**  
120

**COTTAGE PIE**  
Minced beef ragout, with mixed salad  
**D E Alcohol**  
100

**KUNG PAO CHICKEN**  
Stir fried in hoisin sauce with mixed bell peppers, bamboo shoot, celery, water, chestnut, cashew nuts, served with jasmine rice  
**SO G CE N**  
85

**KING PRAWNS**  
Black tiger prawns tossed in garlic parsley butter, sautéed fennel, chicory white  
**S D**  
135

**LOBSTER THERMIDOR**  
Served with sautéed young vegetable & steamed baby potatoes  
**S D M G C Alcohol**  
245

**SOLE MEUNIERE**  
Dover sole, brown butter sauce, capers  
**S G D**  
345

**SCOTTISH SALMON**  
Organic quinoa risotto, sautéed young vegetables, petit salad  
**S N D M SO**  
115

**LAGER BATTERED FISH N CHIPS**  
Cod, mushy peas, tartare sauce, lemon wedge  
**G E D Alcohol**  
85

**MALABAR PRAWNS**  
Coconut mango curry, basmati rice  
**S M**  
90

## SIDES

### TRUFFLE FRIES **D**

35

### FRENCH FRIES

28

### CREAMY SPINACH **D**

28

### SAUTEED VEGETABLES **D**

28

### ONION RINGS **G**

28

### CREAMY MASH

#### POTATO **D**

30

### SWEET POTATO FRIES

28

### SAUTÉED

#### MUSHROOMS **D**

30

### MIXED GREEN SALAD

28

## DESSERTS

### **EMPA** SALTED BUTTERSCOTCH BAILEYS CHEESECAKE

**D E G Alcohol**

45

### **EMPA** PECAN TART WITH HAZELNUT GELATO

**G D N E**

45

### **EMPA** VALRHONA CHOCOLATE MI CUIT

Molten chocolate cake served with  
vanilla gelato **G D E N**

45

### PEAR & CHERRY CRUMBLE

Served with vanilla  
ice-cream **G D Alcohol**

45

### TROPICAL FRUIT SALAD

Fresh fruits served with passionfruit  
sorbet

45

### ETON MESS

Mixed berries, meringue,  
raspberry coulis, strawberry  
ice-cream **E D**

45

### CHEESE BOARD

Selection of 5 International of  
matured cheeses, chutney,  
crackers, dried fruit, nuts **D G N**

98

### SINGLE SCOOP OF ICE-CREAM **D**

Raspberry sorbet

Lemon sorbet

Vanilla ice-cream

Chocolate ice-cream

Strawberry ice-cream

18

**G** Gluten • **D** Dairy • **E** Eggs • **So** Soy Beans • **S** Fish and/or Shellfish  
**N** Nuts • **Se** Sesame • **M** Mustard • **Ce** Celery • **V** Vegetarian

All prices are in AED and inclusive of 10% service charge,  
7% Municipality fees and 5% VAT