

APPETIZERS		SALADS	
<b>DEEP FRIED KIMCHI RICE BALLS</b> <sup>GVD</sup> Arborio rice, breadcrumbs, kimchi, parmesan cheese, mozzarella, wasabi mayo, sriracha mayo and seaweed powder.	56	<b>PICKLED WATERMELON SALAD</b> <sup>VNDG</sup> Pickled watermelon, green tomatoes, feta cheese, radish, avocado puree and dukkah spiced bread crisp.	65
<b>CHIPOTLE CHICKEN &amp; CAULIFLOWER TACOS</b> <sup>DG</sup> Chipotle chilies, grilled chicken, cauliflower, wheat tacos, pickled cabbage, pickled onions and lime dressing.	61	<b>SMOKED SALMON ON ZUCCHINI FRITTER WITH WATERCRESS &amp; PICKLED ONIONS</b> <sup>EDS</sup> Homemade zucchini fritter, watercress, Greek yoghurt, pickled onions, parmesan cheese and spinach.	71
<b>ROASTED CARROT &amp; TURMERIC SOUP</b> <sup>SEVD</sup> Roasted carrots, turmeric, chickpeas, tahini, and Greek yoghurt.	46	<b>RAW YELLOWFIN TUNA POKE BOWL</b> <sup>SSO</sup> Brown sushi rice, edamame, cucumber, white miso dressing, sesame seeds, spring onions, avocado, seaweed and pickled ginger wasabi.	76
<b>TRIO OF DIPS</b> <sup>SEGV D</sup> Hummus, moutabal, tzatziki, Arabic bread, vegetable crudites and bread sticks.	56	<b>GREEK SALAD WITH GRILLED HALLOUMI</b> <sup>VD</sup> Tomatoes, halloumi, red onions, cucumber, Kalamata olives, fresh mint, dried oregano, lemon juice and extra virgin olive oil.	65
<b>CHILI CHEESE TOTS</b> <sup>EGD</sup> Tater tots topped with chili con carne, grated cheese, jalapeños and chili flakes.	66	<b>CHICKEN CAESAR SALAD</b> <sup>EGFM</sup> Chicken breast, baby gem lettuce, veal bacon, garlic and herb croutons, Caesar dressing and white anchovies.  Vegetarian option is available on request.	76
<b>SIMPLE RAW VEGETABLE SUSHI</b> <sup>VSO</sup> Nori rolled carrots, cucumber, avocado, fresh mint, baby spinach, wasabi, soya sauce and pickled ginger.	56	<b>SHRIMP &amp; CRAB COCKTAIL</b> <sup>S GFE</sup> Shrimp and crab tossed in Marie Rose sauce, topped with green apple, grapefruit and grilled prawns.	79
<b>FRIED CALAMARI</b> <sup>GSE</sup> Battered calamari, lemon herb salt, harissa mayo and herb mayo.	66	<b>WARM GOAT'S CHEESE &amp; KALE SALAD</b> <sup>VDGN</sup> Herb crusted goat cheese, beetroot purée, baby spinach, walnuts, grilled asparagus, confit tomato, parmesan truffle dressing.	69
<b>ONION BHAJI</b> <sup>EVG</sup> Onion fritters in gram flour, raita and coriander dip.	46	<b>SANDWICHES</b>	
<b>EDAMAME BEANS</b> <sup>VGFSE</sup> Served with sea salt or chili flakes and sesame seeds.	48	<b>CRISPY BUTTERMILK CHICKEN OPEN SANDWICH</b> <sup>DCG</sup> Buttermilk coated chicken, shaved Brussel sprouts, celeriac slaw, and Greek yoghurt on sourdough rye bread.	61
<b>PULLED PORK TACO</b> <sup>G PORK</sup> <sup>قنبر</sup> Pork shoulder flavoured with our spicy BBQ sauce, ginger and apple slaw.	75	<b>CHARGRILLED STEAK &amp; MUSHROOM OPEN SANDWICH</b> <sup>SEGD</sup> Grilled beef, mushrooms, rocket leaves, sweet potato and tahini on sourdough rye bread.	76
<b>SUPREME NACHOS</b> <sup>DV</sup> Tortilla chips topped with olives, jalapeños, fresh coriander, grated cheese, sour cream, guacamole and spicy tomato salsa. with Chicken with Chili Con Carne	65	<b>PULLED BRISKET CHEESE SANDWICH</b> <sup>GCD</sup> Pulled beef brisket, onion jam and sliced gruyere on white bread.	71
<b>CURRY &amp; FRIES</b> <sup>DN</sup> French fries, butter chicken and grated cheese.	67	<b>EGG &amp; BACON BAP</b> <sup>EG PORK</sup> <sup>قنبر</sup> Fried egg and pork bacon served in a homemade bap.	45
<b>CHICKEN WINGS</b> Choose your cooking style: <b>KOREAN STYLE</b> battered and deep-fried chicken wings. Served with a sweet and spicy sauce topped with peanuts. <sup>NDSEPGM</sup> <b>BUFFALO STYLE</b> wings served with vegetable crudites, chili sauce and blue cheese sauce. <sup>D</sup>	63	<b>HAM &amp; CHEESE TOASTY</b> <sup>EGD PORK</sup> <sup>قنبر</sup> Toasted white bread with slices of pork ham, cheddar cheese, sliced tomato and onion.	45
<b>Wings by the Kilo</b> double up and order a kilo of any or mix it up.	111	<b>PIZZA OVEN</b>	
<b>CHICKEN 65</b> <sup>DG</sup> Red onion, fried green chili, and coriander mint yoghurt dip.	61	<b>MARGHERITA</b> <sup>DGV</sup> Mozzarella, tomato sauce, cherry tomato and fresh basil.	59
<b>VEGETARIAN</b>		<b>PEPPERONI</b> <sup>DGSDC</sup> Beef pepperoni, tomato, mozzarella and fresh basil.	59
<b>PICKLED WATERMELON SALAD</b> <sup>VNDG</sup> Pickled watermelon, green tomatoes, feta cheese, radish, avocado and dukkah spiced bread crisp.	65	<b>VOLCANO</b> <sup>DGSD</sup> Smoked chicken, dried chili flakes, red & green sliced chili, caramelized jalapeño, tomato sauce, mozzarella and onion rings.	59
<b>ROASTED TOMATO &amp; HALLOUMI LASAGNE</b> <sup>VDG</sup> Lasagne sheets, roasted tomato sauce pan fried halloumi cheese.	72	<b>GREEK STYLE</b> <sup>VDG</sup> Feta, black olives, onion rings, tomato sauce, dried oregano and mixed peppers.	59
<b>TRIO OF DIPS</b> <sup>SEGV D</sup> Hummus, moutabal, tzatziki, Arabic bread, vegetable crudites and bread sticks.	56	<b>PEKING DUCK</b> <sup>SONDGS D</sup> Crispy sweet duck, hoisin sauce, spring onions, hazelnuts, mozzarella and tomato sauce.	59
<b>SUSHI POKE BOWL</b> <sup>SEV</sup> Brown sushi rice, edamame, cucumber, white miso dressing, sesame seeds, spring onions, seaweed, pickled ginger, wasabi and avocado.	69	<b>PASTA</b>	
<b>PANEER BUTTER</b> <sup>PNDGV</sup> Paneer traditional butter gravy, steamed rice and poppadoms.	69	<b>SPINACH &amp; RICOTTA RAVIOLI</b> <sup>EDGNV</sup> Spinach and ricotta ravioli, basil pesto, toasted pine nuts, parmesan cheese and extra virgin olive oil.	73
<b>SPINACH &amp; RICOTTA RAVIOLI</b> <sup>EDGNV</sup> Spinach and ricotta ravioli, basil pesto, toasted pine nuts, parmesan cheese and extra virgin olive oil.	73	<b>LINGUINE WITH PRAWNS &amp; BUTTER SAUCE</b> <sup>DSG</sup> Prawns, linguine, black pepper, butter, chilli flakes and chopped parsley.	79
<b>ROASTED CARROT &amp; TURMERIC SOUP</b> <sup>SEVD</sup> Roasted carrots, turmeric, chickpeas, tahini, and Greek yoghurt.	46	<b>PENNE ALL'ARRABBIATA</b> <sup>VGC</sup> Red chilli, tomatoes, garlic olive oil green olives and fresh basil.	65
<b>SIMPLE RAW VEGETABLE SUSHI</b> <sup>VSO</sup> Nori rolled carrots, cucumber, avocado, fresh mint, baby spinach, wasabi, soya sauce and pickled ginger.	56	<b>RIGATONI BOLOGNESE</b> <sup>GC</sup> Beef Bolognese sauce tossed with rigatoni pasta and fresh basil.	79
<b>BEYOND BEEF BURGER</b> <sup>VGDSD</sup> Plant-based burger, lettuce, tomato, fresh onion rings and house sauce.	79		

MAIN COURSES		SPIKE SIGNATURES	
<b>PRAWN &amp; HERB OMELET</b> <sup>E S SO</sup> Mixed herb omelet, fresh fennel shavings, sautéed prawns, fresh cucumber, nori sheets and miso sauce.	83	<b>FISH &amp; CHIPS</b> <sup>S E G ALCOHOL</sup> الكحول Beer battered Atlantic cod, curried mushy peas, potato chips, tartar sauce and malt vinegar.	86
<b>NEW SLOW COOKED USDA BEEF SHORT RIB</b> Braised beef short rib in balsamic jus served with your choice of side dish.	105	Non-alcohol option is available on request	
<b>SEABASS STEAK WITH TOMATO &amp; AVOCADO SALSA</b> <sup>S</sup> Sweet paprika rubbed seabass steak, avocado and tomato salsa, quinoa and wild rice pilaf.	90	<b>KOREAN BEEF BULGOGI</b> <sup>SO SE GF</sup> Beef sirloin marinated in soya sauce, stir fried with garlic, ginger and vegetables, spring onions and sesame seeds, served with rice and kimchi.	99
<b>ROASTED BABY CHICKEN WITH ARTICHOKE HEARTS &amp; KALAMATA OLIVES</b> <sup>D</sup> Baby chicken, orange slice, artichoke hearts, herb butter, Kalamata olive oil and roasted potatoes.	91	<b>BEEF BURGER</b> <sup>D G</sup> Homemade beef patty, caramelized onions, pickles and mature cheddar served with French fries. Add Sticky Crispy Treacle Pork Bacon <sup>PORK</sup> حنبر	89
<b>MASALA JUMBO PRAWNS, LEMON &amp; PINE NUT RICE</b> <sup>S N D M</sup> Jumbo prawns, masala curry, lemon and pine nut pilaf.	106	with Beef Bacon & Fried Egg <sup>E</sup>	+8
<b>GRILLED STRIPLOIN STEAK 200G</b> <sup>G</sup> 200G Grilled striploin, butternut squash purée, pan jus and mixed wild mushrooms.	115	<b>COBB SALAD</b> <sup>D GF N E M</sup> Chicken, mixed green leaves, cherry tomatoes, hard boiled eggs, avocado, veal bacon, cucumber, blue cheese, mustard dressing and pecan nuts.	76
<b>CHIA CRUSTED SALMON &amp; ZA'ATAR DRESSED BABY VEGETABLE SALAD</b> <sup>D S N SE</sup> Roasted salmon, chia seed crust, heirloom baby vegetables, extra virgin olive oil, Greek yoghurt and dill.	81	Vegetarian option is available on request	
<b>SPIKE BURGER JAM</b> <sup>G E D</sup> Chuck and brisket beef patty, fried egg, light onion rings, tomato jam, Monterey jack, jalapeño cheese, homemade BBQ sauce, skin on fries and bun.	89	Pork bacon is available on request	
<b>CILANTRO &amp; LIME SEABASS</b> <sup>GF S SO SE</sup> Seabass marinated in red curry, cilantro and sesame served with stir-fried quinoa.	91	<b>CLASSIC BEEF LASAGNE</b> <sup>D G C</sup> Beef ragù, béchamel and parmesan.	86
<b>BUTTER CHICKEN CURRY</b> <sup>N D G</sup> Chicken, tomato and yoghurt gravy, rice and paratha.	89	<b>CLUB SANDWICH</b> <sup>D N E G PORK</sup> حنبر Chicken, pork or beef bacon, cheddar cheese, fried egg and lettuce, served with steak cut fries. Veal bacon is available on request.	83
<b>NASI GORENG</b> <sup>E S SO C SD</sup> Indonesian fragrant fried rice, prawns, fried egg and chicken skewers.	83	<b>SPIKE PORK RIBS</b> <sup>GF PORK</sup> حنبر Louisiana or Chinese style BBQ ribs with house salad, BBQ sauce and coleslaw.	
		<b>½ RACK</b>	79
		<b>FULL RACK</b>	124
		<b>VEAL SCHNITZEL</b> <sup>D G E</sup> Veal supreme lightly fried and parmesan, served with one side dish of your liking.	89
		<b>ALL DAY ENGLISH BREAKFAST</b> <sup>E G PORK</sup> حنبر Pork sausage, pork bacon, roasted tomato, herbed mushrooms, two fried eggs, baked beans and toasted bread, tater tots.	66
THE GRILL		SAUCES	
<b>LAMB CHOPS</b> 300G	106	<b>PEPPERCORN SAUCE</b> <sup>G C</sup>	23
<b>GIANT PRAWNS</b> 400G <sup>S</sup>	146	<b>MUSHROOM SAUCE</b> <sup>G C</sup>	23
<b>BEEF STRIPLOIN</b> 300G	125	<b>BÉARNAISE SAUCE</b> <sup>GF D</sup>	23
<b>BEEF TENDERLOIN</b> 300G	150	<b>CHIMICHURRI DRESSING</b> <sup>GF</sup>	23
Grilled to your liking and served with your choice of peppercorn sauce, mushroom sauce, béarnaise sauce or chimichurri dressing and one side dish of your liking.			
SIDES		DESSERTS	
<b>YORKSHIRE PUDDING</b> <sup>G D E</sup>	23	<b>RUM BABA</b> <sup>G E D ALCOHOL</sup> الكحول Soft yeast cake, aged rum syrup, whipped vanilla cream and raspberries.	61
<b>GARLIC BREAD</b> <sup>G D</sup>	23	<b>POMEGRANATE COCONUT FRUIT CUP</b> <sup>D N</sup> Pomegranate, strawberry, mixed fruit coconut yoghurt and rosewater coconut wafers.	48
<b>STEAMED GREEN BEANS</b>	23	<b>BANANA NUTELLA SPRING ROLLS</b> <sup>N G D E SD</sup> Banana and Nutella spring rolls with coconut whipped cream.	48
<b>STEAMED WHITE RICE</b> <sup>G</sup>	23	<b>CLASSIC TIRAMISU</b> <sup>E G SO</sup> Cream cheese, Savoiardone biscuits coffee and coco powder.	48
<b>GREEN SALAD</b>	23	<b>MACARON WITH ANIS PARFAIT</b> <sup>N E D</sup> Giant Macaroon filled with star anis, served with blackberry sauce.	48
<b>AVOCADO AND TOMATO SALAD</b>	33	<b>AFFOGATO AL CAFFE</b> <sup>D N</sup> Vanilla ice cream topped with a shot of hot espresso.	41
<b>STIR FRIED BROCOLINI WITH GINGER GARLIC, SESAME OIL AND A DASH OF SOY</b> <sup>SO SE</sup>	33		
<b>MASHED POTATO</b> <sup>D</sup>	33		
<b>HAND CUT FRIES</b>	33		
<b>SWEET POTATO FRIES</b>	33		
<b>FRENCH FRIES</b>	33		
<b>GRILLED ASPARAGUS</b>	33		
<b>STEAK CUT FRIES</b>	33		

ALL DISHES MAY CONTAIN THE BELOW ALLERGENS:

**N** - Nuts | **V** - Vegetarian | **GF** - Gluten Free | **G** - Gluten | **D** - Dairy | **E** - Eggs | **SD** - Sulphates  
**SO** - Soy Beans | **S** - Fish and or Shellfish | **P** - Peanut **SE** - Sesame | **M** - Mustard | **C** - Celery

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