



Our menu celebrates sustainability with
carefully chosen, locally sourced ingredients.
Every selection reflects our commitment to fresh
flavours, mindful sourcing, and a lighter
environmental impact.

BAR BITES

It's Calamari!! *New* **GED** *Signature* **65**
Crispy battered calamari, lemon pepper rub, yuzu garlic aioli, chorizo crisps

Jalapeno & Herb Battered Prawn **GES** **65**
BBQ chipotle mayo, enoki crisp

Camarones Taco *New* **GS** *Signature* **65**
Charred shrimps, Cilantro lime cream, red cabbage slaw, green tomato salsa, pickle jalapeno

Lobster Hollow Bites *New* **D, G, C**  **85**
Poached lobster, avocado, chilli tamarind and yuzu aqua fresca



Confit Duck Croquette **GDE** **80**
Smoked paprika and piquillo pepper aioli

Chicken Wings **NGDSEPM** **65**
Choose your cooking style:

Korean style battered and deep-fried chicken wings
Served with a sweet and spicy sauce topped with peanuts

Buffalo style wings served with vegetable crudités,
chilli sauce, blue cheese sauce

Wings by the Kilo **110**
Double up and order a kilo of any or mix it up

Edamame Beans  **GF** **45**
Served with sea salt or chilli flakes

Zucchini Tempura *New*  **DG** **55**
Pomegranate, garlic yoghurt, avocado tamarind chutney, vegan parmesan

 – Locally Sourced |  – Organic |  – Sustainable |  – Vegan
V – Vegetarian | **GF** – Gluten Free

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APPETIZERS

- Dibba Oyster 6pcs *New*  *S*

Yuzu & chilli mignonette, lemon wedges

105
- Yellow Seabream Ceviche *New*  *SMC*

Watermelon radish, aguachile

85
- Salmon Crudo *New*  *DCG* *Signature*

Horseradish yoghurt, sea grapes, Espelette, protein bread

80



- Pulled Wagyu Sliders *New* *GDCS*

Braised wagyu beef, potato bun, chipotle apple slaw, smoked Scarmoza cheese.

75
- Curry Fries *DN*

French fries, butter chicken, grated cheese

55
- Quinoa & Chickpeas Falafel *New* *NVGSE*

Piquillo muhammara, cucumber, feta, coriander cress, herb labneh

60
- Chicken & Foie Gras *New* *ADN*

Chicken and foie gras rilette, brioche loaf, date and apple relish, port sauce, cress salad

80
- Supreme Nachos *DV*

Tortilla chips topped with olives, jalapeños, fresh coriander, grated cheddar, sour cream, guacamole, spicy tomato salsa

65
- Add: Chicken

+ 5
- Chilli Con Carne

+ 15
- Trio Dip *New*  *VNGDSEC*

Smoked labneh, roasted pepper & feta, avocado-tamarind dip, harissa pide bread, marinated olives and candy tomatoes

60
- Roasted Pumpkin Seafood Bisque *New* *DS* 

Poached prawns, toasted pumpkin seeds, chilli oil, sea grapes

65
- Turkish Vegetable Soup with Orzo *GCV*

Turkish chilli tomato broth, pide bread, orzo

50

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SUPER SALADS

Harissa Chickpeas & Carrot Salad *New* 🐦🌱🌿🥬 SN 75
Pearl couscous, lettuce spicy mix, harissa chickpeas,
orange and sumac dressing, toasted sunflower seeds

Charred Harissa Octopus *New* DS 95
Confit baby potato, herbed labneh, marinated kale

Cobb Salad D NEM *Signature* 75
Chicken, mixed green leaves, cherry tomatoes,
hard boiled eggs, avocado, veal or pork bacon,
cucumber, blue cheese, mustard dressing, pecan nuts

Chicken Caesar Salad D E M S 70
Chicken breast, baby gem lettuce, veal bacon, garlic and
herb croutons, grilled asparagus, poached egg,
Caesar dressing, white anchovies
A vegetarian option is available upon request

Piperade Burrata 🐦 D N V G *Signature* 70
Roasted pine nuts, cress salad, balsamic reduction,
basil oil, crispy focaccia bread



White Quinoa & Broccolini *New* 🌱 V D N M 75
Avocado, cherry tomato, cucumber, pomegranate,
hazel nuts, white balsamic dressing
Add: Chicken + 20
Prawns + 20

Stone Fruit, Heirloom Tomato & Bresaola Salad *New* C N D 80
Charred peach, plum, heirloom tomatoes, bresaola,
herbed labneh, sumac dressing



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BREAD & BUNS

Spike Club House NEDG **75**
Pork or veal bacon, chicken, cheddar cheese, fried egg, lettuce, tomato, multigrain bread, skin on fries

Crispy Chicken Burger New 🐔 D SEG **85**
Buttermilk marinated fried chicken, sundried tomato ranch, pepper slaw, hand cut fries, rosemary focaccia bun

Spike Wagyu Beef Burger GDE Signature **95**
Homemade beef patty, caramelised onions, pickles, tomato, boston lettuce, emmental cheese, aioli, fries, brioche bun

Add: Sticky Pork Bacon + 9
Fried Egg + 9



BBQ Smoked Steak Sandwich GDN Signature **85**
Sourdough ciabatta, BBQ flank steak, charred peppers, horseradish dill yoghurt, smoked scamorza, Rocca

Egg & Bacon Bap GE PORK خنزير **50**
Fried egg, pork bacon, grilled tomato, homemade bap

Soft Shell Crab Bao New GSDE **85**
Battered soft shell crab, chilli mango slaw, cilantro lime crème, Charcoal boan

Quinoa Burger New 🐔🌱🌱🌱 G **85**
Homemade quinoa and beetroot patty, jalapeno relish, onion crisps, cilantro chipotle sauce, beetroot potato bunn

High Protein Corn Wraps New 🐔 DG **65**
Spicy potato, broccoli and chickpeas, smoked mozzarella, cilantro mint dip

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PASTA

Linguini alla Busara *New* **GDSNC** 145
Yellow tomato fondue, grilled langoustine,
chilli lemon, parsley, white wine



Prawn & Chorizo Saffron Risotto *New* **DG** 85
Mascarpone, confit tomato, chorizo crisp, gremolata,
basil cress and olive parmigiana nest

Wagyu Lasagna al Tartufo *New* **GFD Signature** 95
Beef ragù, Parmesan crème, parmesan shavings,
served with rocket salad



Orecchiette Pistachio Pesto *New* **V DG** 85
Basil pistachio pesto, baby broccoli,
sundried tomatoes, lemon, feta

Chicken Mushroom Lumache *New* **DG** 85
Seared chicken thigh, shimeji mushroom, green olives,
lemon, sage butter

Vegan Spaghetti Meatballs *New* **🐦🌱🌿 GF** 90
Plant-based meatballs, basil, tomato fondue,
gluten free spaghetti

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PIZZA

All pizza base locally produced

- Pulled Pork (Recommended for two)

New DG SO PORK خنزير Signature

80

Slow braised pork loin, mornay sauce, fior di latte, smoked cheddar, BBQ sauce
- Diavola

GD

70

Beef pepperoni, tomato, mozzarella, baby rocket salad
- Wild Mushrooms & Truffle

GDV

80

Mixed mushrooms, four cheese sauce, rocket leaves, parmesan shavings, truffle pesto
- Margherita

GDV

60

Tomato sauce, mozzarella cheese, carnival cherry tomato

SEAFOOD

- Mapuche Grilled Prawns

New S GD 🐟

115

Merken spiced prawns, charred shishito mango salsa, sweet potato cous cous
- Pan Seared Seabream with Fennel Salad

New 🐟 SD

95

Smoked paprika rubbed seabream, quinoa, wild rice, feta, tomato caper salsa
- Fish & Chips

SGE Signature

100

Beer battered haddock, pea purée, homemade thick cut chips, tartar sauce



- Spike Seafood Grill

New GD Signature

(Recommended for two) 155

Half lobster, harissa prawns, mussels, squids, hand cut fries, garlic lime aioli, harissa, salmon



MEAT & POULTRY

Spike Mix Grill **GSES** *Signature* (Recommended for two) 130
Lamb chop, half baby chicken, cilantro-chilli prawns,
served with roasted baby peppers, saffron rice,
spicy garlic bread, harissa hummus

Braised Beef Cheek *New* **DG** 120
Braised beef short rib in balsamic jus, rainbow carrot,
mashed potato



Spike Beef Bulgogi **DSE** *Signature* 95
Beef sirloin marinated in soya sauce, stir fried
with garlic, ginger, vegetables, spring onions,
sesame seeds, jasmine rice, kimchi

48-Hour Slow-Braised Veal Osso Buco *New* **DG** 110
Saffron risotto, baby vegetables, gremolata sauce

Chicken Schnitzel **GEMD** 85
Homemade breaded chicken, watercress salad,
herb-mustard, jalapeño mayo

All Day English Breakfast **EG PORK** *خنزير* 72
Pork sausage, pork bacon, roasted tomato, herbed
mushrooms, baked beans, multigrain toast, tater tots,
plum tomato, fried/poached egg

Add: Black Pudding + 15

Bangers & Scotch **GDE PORK** *خنزير* 90
Pork bangers, mashed potato, scotch egg, onion gravy

Spike Pork Ribs **D PORK** *خنزير Signature* Half/Full 80/130
Louisiana or Spike Smokey Ridge ribs with
house salad, coleslaw



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PRIME GRILL

Grilled to your liking, served with a choice of one sauce and one side dish

Whole Lobster	235
Rainbow Trout <i>New</i> 	125
Lamb Chops	105
Beef Tenderloin	160
Rib Eye Steak	155
Organic Baby Chicken   <i>Signature</i>	110

SAUCE

Peppercorn  	15
Mushroom  	15
Béarnaise   	15
Chimichurri 	15

SIDES

Waffle Fries with Truffle Dip	35
Sweet Potato Fries	30
Skin-on Fries	30
Homemade Thick Cut Chips <i>New</i>	40
Mashed Potato  	30
Garlic Bread  	25
Garden Salad  	30
Avocado & Tomato Salad  	30
Grilled Asparagus 	30
Broccolini with Chilli and Almond <i>New</i> 	30

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KIDS MENU

PASTA

Penne **D G** 40

With tomato fondue

Spaghetti **G** 45

With bolognaise sauce

PIZZA

Margarita **G D** 40

Pepperoni **G D** 40

MAINS

Beef Slider **G S E D** 45

Beef patty, tomato, boston lettuce, cheese, sesame
bun served with fries

Chicken Slider **G S E D** 40

Breaded chicken, tomato, boston lettuce, sesame bun,
french fries

Pork Sausage & Mash **D PORK** **خنزير** 45

With onion gravy

Fish & Chips **G D** 45

With tartar sauce

SWEETS

Fresh Fruit Salad **🌿** 25

Ice Cream **D** (per scoop) 18

Vanilla | Chocolate | Strawberry

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