



# SPIKE

FOOD

Fig. 1.

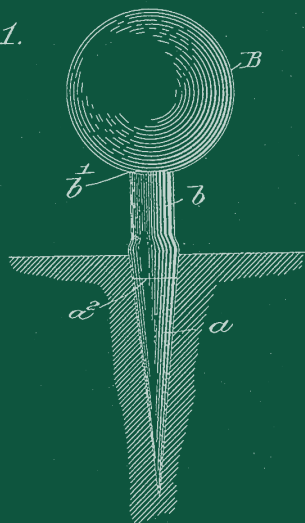


Fig. 2.

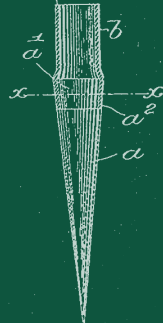


Fig. 3.



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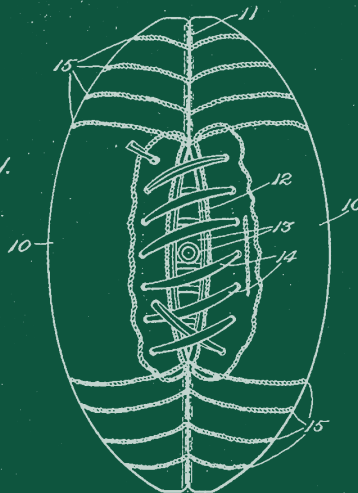


Fig. 2.



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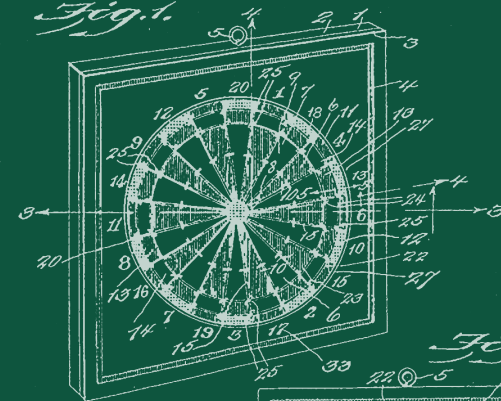


Fig. 2.



Fig. 4.



Fig. 3.



Fig. 6.

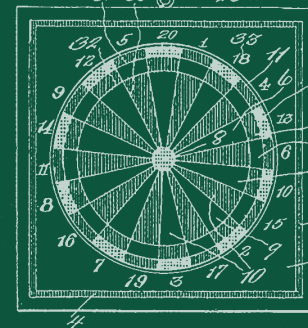


Fig. 5.



Inventor  
C. J. Widmeier

## APPETIZERS

NEW	<b>Oven Fried Crispy Halloumi Bites with Hot Honey</b> <b>55</b> <b>EDSEGV</b> Halloumi cheese, parmesan, honey, red pepper, sesame seeds, paprika	<b>Fried Calamari</b> <b>GSE</b> <b>67</b> Battered calamari, lemon herb salt, harissa mayo, herb mayo
	<b>Asian Spicy Beef Noodle Pot</b> <b>CPSOEG</b> <b>55</b> Beef steak, egg noodles, shitake mushroom, cabbage, red pepper, carrot, Szechuan peppercorns	<b>Onion Bhaji</b> <b>EVG</b> <b>45</b> Onion fritters in gram flour served with raita & coriander dip
	<b>Buffalo Cauliflower with Spicy Tahini Ranch</b> <b>EGDSEMV</b> <b>45</b> Cauliflower, hot sauce, smoked paprika, cayenne, lemon, mustard, tahini, mixed herbs	<b>Edamame Beans</b> <b>VGFSE</b> <b>46</b> Edamame beans served with sea salt or chili flakes & sesame seeds
	<b>Jalapeño Crab Cakes with Lemon Aioli</b> <b>EMGS</b> <b>68</b> Crab meat, mayonnaise, jalapeño, lemon, garlic	<b>Pulled Pork Taco</b> <b>G PORK خنزير</b> <b>76</b> Pork shoulder flavored with our spicy BBQ sauce, ginger & apple slaw
	<b>Turkey Nachos</b> <b>D</b> <b>70</b> Tortilla chips topped with grilled turkey, avocado, jalapeños, pinto beans, salsa, grated cheese, coriander, olive oil, onion, sour cream, lime & seasoning	<b>Supreme Nachos</b> <b>DV</b> <b>66</b> Tortilla chips topped with olives, jalapeños, fresh coriander, grated cheese, sour cream, guacamole & spicy tomato salsa
	<b>Raw Tuna &amp; Avocado</b> <b>SSE</b> <b>80</b> Raw tuna, avocado, eggplant, tahini, onion, parsley, mint, lime, tomatoes	<b>with Chicken</b> <b>68</b> <b>with Chili Con Carne</b> <b>74</b>
	<b>Deep Fried Kimchi Rice Balls</b> <b>GVD</b> <b>57</b> Arborio rice, breadcrumbs, kimchi, parmesan cheese, mozzarella, wasabi mayo, sriracha mayo, seaweed powder	<b>Curry &amp; Fries</b> <b>DN</b> <b>67</b> French fries with butter chicken curry & grated cheese
	<b>Trio of Dips</b> <b>SEGV D</b> <b>56</b> Hummus, moutabal, tzatziki, Arabic bread, vegetable crudités & bread sticks	<b>Chicken Wings</b> <b>63</b> Choose your cooking style: <b>Korean Style</b> battered & deep-fried chicken wings, served with a sweet & spicy sauce topped with peanuts <b>NDSEPGM</b>
	<b>Chili Cheese Tots</b> <b>EGD</b> <b>65</b> Tater tots topped with chili con carne, grated cheese, jalapeños & chili flakes	<b>Buffalo Style</b> wings served with vegetable crudités, chili sauce & blue cheese sauce <b>D</b> <b>Wings by the Kilo</b> double up and order a kilo of any or mix it up <b>112</b>
		<b>Chicken 65</b> <b>DG</b> <b>61</b> Marinated chicken, red onion, fried green chili, coriander & mint yoghurt dip

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## SALADS

### Coronation Chicken Salad with Caramelized Almonds **70**

**NCE**

Coronation chicken, almonds, mango, celery, cucumber, watercress, spring onion, curry mayo, raisins

### Chinese Crispy Duck Salad with Grapefruit **75**

**NEW**

Crispy duck, grapefruit, peanuts, cabbage, red chicory, cucumber, bean sprouts, snow peas, spring onions, red chili, mint, coriander, soy sauce, sesame oil, honey, chili flakes, lime

### Pickled Watermelon Salad **65**

Pickled watermelon, green tomatoes, feta cheese, radish, avocado purée & dukkah spiced bread crisp

### Raw Yellowfin Tuna Poké Bowl **78**

**SSO**

Brown sushi rice, edamame, cucumber, white miso dressing, sesame seeds, spring onions, avocado, seaweed and pickled ginger wasabi

### Greek Salad with Grilled Halloumi **65**

**VD**

Tomatoes, halloumi, red onions, cucumber, Kalamata olives, fresh mint, dried oregano, lemon juice & extra virgin olive oil

### Chicken Caesar Salad **70**

**EGFM**

Chicken breast, baby gem lettuce, veal bacon, garlic & herb croutons, Caesar dressing & white anchovies

*Vegetarian option is available on request*

## SANDWICHES

### Chargrilled Steak & Mushroom Open Sandwich **77**

**SEGD**

Grilled beef, mushrooms, rocket leaves, sweet potato & tahini on sourdough rye bread

### Pulled Brisket Cheese Sandwich **72**

**GCD**

Pulled beef brisket, onion jam & sliced gruyere on white bread

### Egg & Bacon Bap **50**

**EGPORK** **خنزير**

Fried egg & pork bacon served in a homemade bap

### Ham & Cheese Toasty **46**

**EGDPORK** **خنزير**

Toasted white bread with slices of pork ham, cheddar cheese, sliced tomato & onion

### Beyond Beef Burger **79**

**VGDSO**

Plant-based burger, lettuce, tomato, fresh onion rings & house sauce

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## SICILIAN PAN PIZZA

### Margherita **DGV**

Mozzarella, tomato sauce, cherry tomato & fresh basil

55

### Pepperoni **DGSDC**

Beef pepperoni, tomato, mozzarella & fresh basil

58

### Volcano **DGSD**

Smoked chicken, dried chili flakes, red & green sliced chili, caramelized jalapeños, tomato sauce, mozzarella & onion rings

58

### Greek Style **VDG**

Feta cheese, black olives, onion rings, tomato sauce, dried oregano & mixed peppers

58

### Peking Duck **SONDGSD**

Crispy sweet duck, hoisin sauce, spring onions, hazelnuts, mozzarella & tomato sauce

58

## PASTA

### Gnocchi with Truffle Oil & Wild Mushroom Ragu **80**

**DGEALCOHOL** الكحول

Gnocchi potatoes, parmesan, wild mushrooms, truffle oil, sundried tomatoes, pesto, garlic, double cream, madeira

NEW

### Roasted Tomato & Halloumi Lasagne **VDG**

Lasagne with fried halloumi cheese & roasted tomato ragu

72

### Spinach & Ricotta Ravioli **EDGNV**

Spinach & ricotta ravioli, basil pesto, toasted pine nuts, parmesan cheese & extra virgin olive oil

75

### Linguine with Prawns & Butter Sauce **DSG**

Prawns, linguine, black pepper, butter, chilli flakes & chopped parsley

80

### Penne All'arrabbiata **VG**

Red chilli, penne tomatoes, garlic, olive oil, green olives & fresh basil

68

### Rigatoni Bolognese **GC**

Beef bolognese sauce tossed with rigatoni & fresh basil

80

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## SPIKE REGULARS

### Sticky Korean Pork Skewers with Apple & Cucumber Pickle SO PORK خنزير

Pork skewers, jasmine rice, cucumber, green apple, red chili

85

### Gammon, Egg & Pineapple Salsa E M PORK خنزير

Gammon steak, eggs, pineapple, maple syrup, mustard, coriander, served with French fries

85

### Slow Cooked USDA Beef Short Rib

Braised beef short rib in balsamic jus served with your choice of side dish

107

### T-Bone Steak with Mustard & Peppercorn Crust and Tomato Relish M

Grilled T bone steak, mixed crushed peppercorns, mustard, watercress, tomato relish & Padron peppers

140

### Chicken Schnitzel with Jalapeños, Herb & Mustard Mayo G E M D

Lightly fried & breaded chicken, paprika, dill, sage, parsley, lemon, parmesan, eggs, grapeseed oil, mustard, jalapeños, chives

83

### Spiced Salmon with Coconut & Cashew Cauliflower S N M

Salmon, cauliflower, coconut oil, coconut milk, onion, cinnamon, cumin, turmeric, chili flakes, cashew, mustard, coriander, orange

93

### Asian Style Fish & Sesame-Salt Chips S SE SO ALCOHOL الكحول

Beer battered cod, soy sauce, chili flakes, sesame seeds

80

### Seabass Steak with Tomato & Avocado Salsa s

Sweet paprika rubbed seabass steak, avocado and tomato salsa, quinoa & wild rice pilaf

95

### Butter Chicken Curry ND G

Chicken, tomato gravy, yoghurt, rice & paratha

89

### Nasi Goreng ESSO CSD

Indonesian fragrant fried rice, prawns, fried egg & chicken skewers

83

### Paneer Butter PND G V

Paneer, traditional butter gravy, steamed rice & papadam

69

## THE GRILL

### Lamb Chops 300G

108

### Beef Tenderloin 250G

125

### Beef Striploin 250G

100

### Beef T-Bone 350G

140

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.

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SPIKE CLASSICS			
<b>Fish &amp; Chips</b> <small>SE G ALCOHOL الكحول</small> Beer battered Atlantic cod, curried mushy peas, potato chips, tartar sauce & malt vinegar <i>Non-alcohol option is available on request</i>	86	<b>Classic Beef Lasagne</b> <small>D G C</small> Lasagne with beef ragù, béchamel & parmesan cheese	86
<b>Korean Beef Bulgogi</b> <small>SO SE GF</small> Beef sirloin marinated in soya sauce, stir fried with garlic, ginger & vegetables, spring onions & sesame seeds, served with rice & kimchi	99	<b>Cobb Salad</b> <small>D G F N E M</small> Chicken, mixed green leaves, cherry tomatoes, hard boiled eggs, avocado, veal bacon, cucumber, blue cheese, mustard dressing & pecan nuts <i>Vegetarian option is available on request</i> <i>Pork bacon is available on request</i>	75
<b>Beef Burger</b> <small>D G</small> Homemade beef patty, caramelized onions, pickles & mature cheddar cheese served with French fries	89	<b>Spike Pork Ribs</b> <small>GF PORK خنزير</small> Louisiana or Chinese style BBQ ribs with house salad, BBQ sauce & coleslaw	
Add Sticky Crispy Treacle Pork Bacon <small>PORK خنزير</small>	+9	½ Rack   Full Rack	80   130
with Beef Bacon & Fried Egg <small>E</small>	+9	<b>Veal Schnitzel</b> <small>D G E</small> Lightly fried & breaded veal, parmesan cheese served with one side dish of your liking	89
<b>Club Sandwich</b> <small>D N E G PORK خنزير</small> Chicken, pork or beef bacon, cheddar cheese, fried egg & lettuce, served with steak cut fries <i>Veal bacon is available on request</i>	80	<b>All Day English Breakfast</b> <small>E G PORK خنزير</small> Pork sausage, pork bacon, roasted tomato, herbed mushrooms, two fried eggs, baked beans and toasted bread, tater tots	68
SIDES		SAUCES	
<b>Yorkshire Pudding</b> <small>G D E</small>	23	<b>Peppercorn Sauce</b> <small>G C</small>	20
<b>Garlic Bread</b> <small>G D</small>	23	<b>Mushroom Sauce</b> <small>G C</small>	20
<b>Steamed Green Beans</b>	23	<b>Béarnaise Sauce</b> <small>GF D</small>	20
<b>Steamed White Rice</b> <small>G</small>	20	<b>Chimichurri Dressing</b> <small>GF</small>	20
<b>Green Salad</b>	23		
<b>Avocado &amp; Tomato Salad</b>	33		
<b>Mashed Potato</b> <small>D</small>	30		
<b>Stir Fried Brocolini with Ginger Garlic, Sesame Oil &amp; a Dash of Soy</b> <small>SO SE</small>	33		
<b>Hand Cut Fries</b>	32		
<b>Sweet Potato Fries</b>	32		
<b>French Fries</b>	32		
<b>Grilled Asparagus</b>	33		
<b>Steak Cut Fries</b>	32		

## DESSERTS

### Burnt Honey Crème Caramel **DE**

Honey crème caramel with candied orange peel

**47**

### Banana Nutella Spring Rolls **NGDESD**

Banana & Nutella spring rolls with coconut whipped cream

**48**

### Caramel Affogato with Cinnamon Churros **DNG**

Caramel ice cream topped with a shot of hot espresso & cinnamon churros

**47**

### Classic Tiramisu **EGSO**

Cream cheese, savoiardone biscuits, coffee & coco powder

**47**

### Layered Passion Fruit and Dark Chocolate Cake **DNGE**

Dark chocolate & passion fruit bavaois with biscuit base, fresh passion fruit & mint coulis

**47**

## COFFEE & TEA

### HOT/COLD

Espresso	<b>17</b>	Hot Chocolate	<b>22</b>
Double Espresso	<b>22</b>	Iced Americano	<b>26</b>
Americano	<b>18</b>	Iced Latte	<b>26</b>
Cappucino	<b>22</b>	Iced Mocha	<b>26</b>
Caffè Latte	<b>22</b>	Iced Tea	<b>26</b>
Macchiato	<b>22</b>		
Flat White	<b>22</b>		

### ORGANIC TEA

English Breakfast	<b>20</b>
Fruit Mix	<b>20</b>
Green	<b>20</b>
Earl Grey	<b>20</b>
Jasmine	<b>20</b>
Camomile	<b>20</b>

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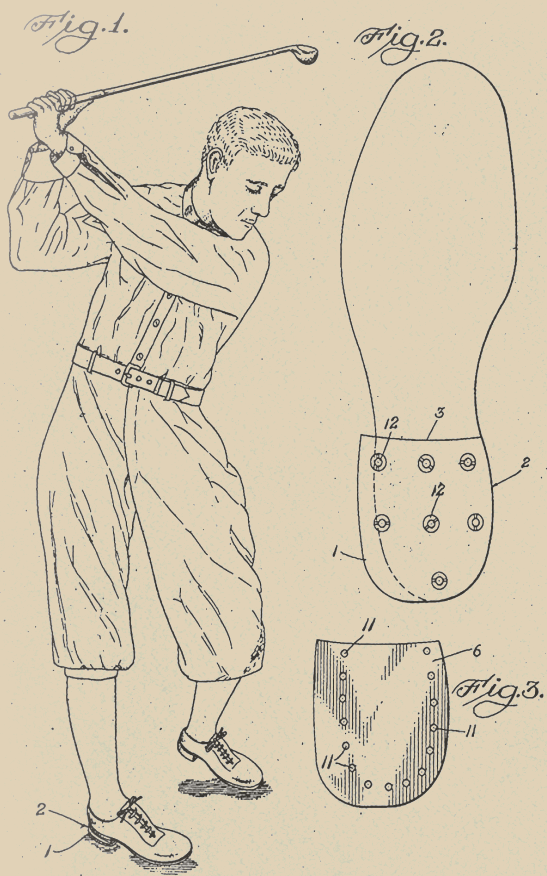


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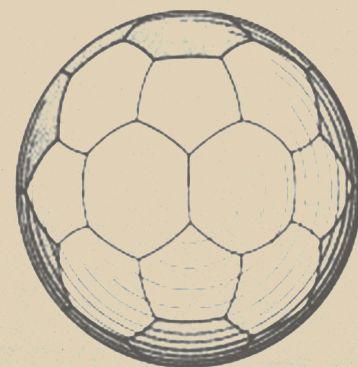
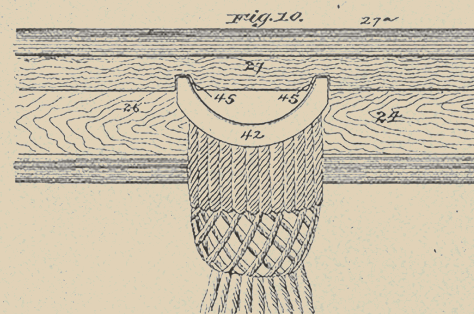
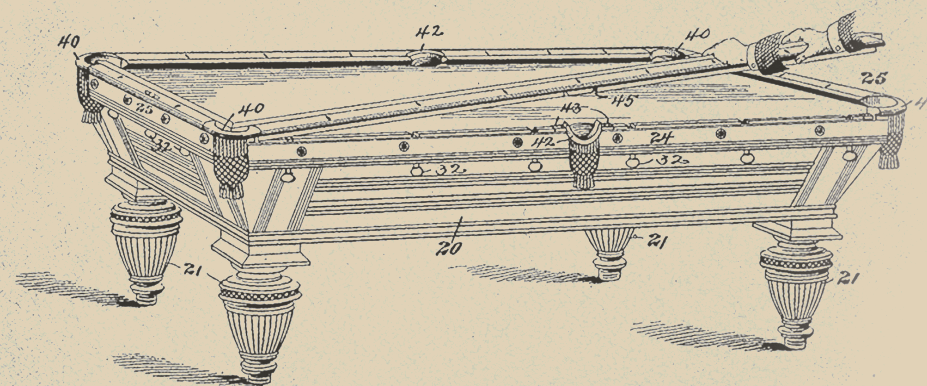


Fig. 2



*Fig. 1.*



WINE LIST	
<p><b>WHITE WINE BY GLASS</b></p> <p><b>Sauvignon Blanc, Cuvée Sabourin, France</b> 45 210 A crisp, dry and typically grassy-gooseberry Sauvignon Blanc, fresh and lemony.</p> <p><b>Chardonnay, Whistling Duck, Calabria Family Wines, Australia</b> 47 220 Fresh zesty wine is balanced by a creamy palate whilst exhibiting up front citrus lemon and stone fruit flavours</p> <p><b>Alois Lageder Riff Pinot Grigio, Italy</b> 50 230 Light, dry and intensely fresh, with spice and plenty of fruit</p> <p><b>Sauvignon Blanc, Dusky Sounds, New Zealand</b> 55 260 Refreshing, crisp wine with heady hints of passion fruit, citrus and gooseberry</p> <hr/> <p><b>RED WINE BY GLASS</b></p> <p><b>Cabernet Sauvignon, Cuvée Sabourin, France</b> 45 210 Simple and satisfying red with light red berry fruits and a touch of spice.</p> <p><b>Dark Horse Merlot, USA</b> 47 220 Rich aromas of ripe blackberry, complemented by elegant toasted oak that impart hints of nutmeg with a long, plush finish</p> <p><b>Pinot Noir, Le Fou, France</b> 50 230 nicely balanced with 'fraises sauvages', violets and caramel finishing with an exciting savoury bitterness provided by ripe, tasty tannins.</p> <p><b>Malbec, La Linda, Bodega Luigi Bosca, Argentina</b> 55 260 It is intense and full-bodied, with well-marked tannins amalgamated with the vanilla contributed by 3-months ageing in American oak casks</p>	
<p><b>ROSÉ</b></p> <p><b>Blush, Cuvée Sabourin, France</b> 45 210 A delightful rosé with red berry flavours and just a hint of sweetness.</p> <p><b>M de Minuty, Provence</b> 65 300 It's vibrant and light on the palate with refreshing zesty and herbaceous notes.</p> <p><b>Rosé d'Anjou, Chemin des Sables, Sauvion et Fils</b> 250 Flavors of peach, strawberry and cherry in a light, easy drinking style.</p> <hr/> <p><b>SPARKLING</b></p> <p><b>Conte Fosco Cuvée Brut</b> 45 210 Fine and delicate floral notes, subtle pear and citrus</p> <p><b>Prosecco DOC, Alberto Nani</b> 310 Intense floral bouquet, nicely savoury and complex on the palate with a mineral finish</p> <p><b>Scavi and Ray Prosecco Rosé DOC</b> 310 Clean, juicy and fresh with well-integrated carbonic acid, pear, apple, citrus, slightly floral notes in the background</p> <hr/> <p><b>CHAMPAGNE</b></p> <p><b>Moët &amp; Chandon 'Brut Impérial'</b> 650 Vibrant, intense and fresh with flavours of citrus, gooseberry and apple, with hints of brioche</p> <p><b>Moët &amp; Chandon Rosé</b> 800 Bright and spontaneous, the mouth is flamboyant, fleshy and juicy at first, then becomes firmer and finally subtly vegetal with delicate aromas of mint.</p> <p><b>Dom Perignon</b> 2650 In its youth, it is smooth, creamy and balanced with lots of fruit. With time, it develops toasty mushroomy aromas and layers of complexity. It really is an impressive Champagne</p> <p><b>Louis Roederer Cristal</b> 3200 Elegant, deep, and silky-textured, this medium to full-bodied beauty is immensely concentrated, pure, packed with apple flavours, and astoundingly long in the finish</p>	

WINE LIST	
<b>WHITE</b>	
<b>FRANCE</b>	
Moulin de Gassac, Picpoul de Pinet Very fresh with great balance	280
Touraine ‘Les Eglantines’, Sauvignon Blanc, Sauvion Et Fils displaying subtle lemon with grapefruit and a touch of honeysuckle, lightly floral, finishing crisp and fresh	300
J. Moreau & Fils, Chablis A fresh and crisp wine with a flinty minerality and grapefruit character	490
Pouilly-Fumé, Pascal Jolivet aromas of citrus, apple and flint. It is precise and layered with clean, driving acidity, elegance and finesse	725
<b>ITALY</b>	
Zonin Ventiterre Soave DOC wine of great elegance, offering aromas of good intensity, superbly balanced and persistent, with a delicate aftertaste	250
Gavi DOCG, Granée, Beni di Batasiolo Dry and fresh with a long finish, with a lingering note of almonds, typical of the Cortese grape	360
<b>SPAIN</b>	
Rioja Blanco, Navajas light, fresh, and well-balanced with an intense and long finish	250
Martín Códax Albariño, Rias Baixas DO Bright and slightly sparkling. Stands out for its intensity and elegance	350
<b>PORTUGAL</b>	
Bico Amarelo Vinho Verde, Esporão It is fine and elegant on the palate, with good acidity. Long and refreshing finish	275
<b>SOUTH AFRICA</b>	
Chenin Blanc, Simonsig A well-structured palate with layers of citrus and tropical fruits. Refreshing acidity and good length	250
Waterkloof Circumstance, Sauvignon Blanc Fine, elegant yet intense. Hints of lime combined with notes of gooseberries	330
Chardonnay Sphynx Steenberg Bright & clean structure and long finish, which in turn is tempered by a lifting acidity and chalky minerality	350
<b>CHILE</b>	
Casillero del Diablo Reserva, Chardonnay Fresh with citrus fruit notes. Presence of pears, lime and tropical touches. An elegant palate driven by its intensity and balanced acidity	250
Marques De Casa Concha, Chardonnay A silky texture and layers of ripe, opulent fig, pear and mineral flavours. It finishes with a long and vibrant character	285
<b>AUSTRALIA</b>	
d’Arenberg The Stump Jump White gorgeous fruit profile with fresh pineapple juice leaping from the glass	270
MadFish Unwooded, Chardonnay A well rounded, bright, vivacious wine with juicy fruit freshness, a fine texture, and generous length	325
<b>USA</b>	
Riesling Kung Fu Girl, Charles Smith White peach, mandarin orange and apricot are delivered with a core of minerality that makes this dry Riesling shimmer with energy and freshness	380
Chardonnay, Bourbon Barrel-Aged, Private Selection, Robert Mondavi Rich and layered with expressive character from its unique ageing in bourbon whiskey barrels	450
<b>NEW ZEALAND</b>	
Oyster Bay, Sauvignon Blanc A concentration of tropical and gooseberry flavors with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing	365
<b>GREECE</b>	
Thema, Ktima Pavlidis Well balanced and richly flavored in mouth with pleasing freshness	340

## WINE LIST

### RED

#### FRANCE

- Sea Change Merlot 260**  
Juicy and full-bodied on the palate, with red fruit flavors continuing from the aromas on the nose. Wonderfully balanced and soft wine with a beautiful, long finish
- Château le Vieux Fort 370**  
Generous and rich on the palate, with relatively firm tannins that will soften over time.
- Bourgogne Pinot Noir, La Vignée, Bouchard Père et Fils 440**  
Classic Pinot Noir, very appealing, red fruit driven with lots of sour cherries, cranberries, raspberries and a touch of rhubarb. Smooth tannins, juicy texture focused on freshness.

#### ITALY

- Valpolicella Ripasso Classico Superiore DOC 'Campolieti', Luigi Righetti 320**  
Black-cherry nose with a raisin-like complex of scents. Deep flavor, round tastes punctuated by a slightly bitter hint, delivered with a graceful lightness.
- Castello di Albola Chianti Classico DOCG 345**  
Vibrant and medium bodied revealing lively cherry and exotic spice that lead to polished tannins and a delicate finish.
- Villa Antinori Rosso, Toscana IGT 425**  
Intense ruby red color. Fruity hints blend well with the toasty, chocolate and vanilla notes. A harmonious and well-structured wine with smooth tannins

#### SPAIN

- Viña Pomal Rioja Crianza DOCa 350**  
A multi-award winning Crianza with a complexity of dark fruits and liquorice on the palate with mild tannins
- Pago Florentino, Bodegas Arzuaga 425**  
Silky and friendly on the palate, with great intensity and lasting over time; in the aftertaste black fruits and roasted notes perceived on the nose.
- Torres Purgatori, Costers del Segre DO 520**  
A blend of international grape varieties providing intense fruity and floral aromas. The palate has a velvety smoothness and full bodied structure

#### SOUTH AFRICA

- Cabernet Sauvignon, The First Lady, Warwick Estate 250**  
Dark fruit and sweet spices are abundant in this Cabernet Sauvignon.
- Stellenrust Cornerstone Pinotage 495**  
Dark and brooding with fine grained tannins and complex dark fruit components
- Cabernet Sauvignon – Merlot, Vergelegen 350**  
Medium bodied teeming with berry flavors and a good tannin backbone

#### CHILE

- Carménère, Grand Selection, Lapostolle 270**  
Fresh nose with red fruit notes such as strawberries and plums, along with red paprika and spices
- Merlot, Marques De Casa Concha 350**  
Rich and deftly balanced yet muscular red, with layers of complex currant, spice, wild berry & plum. Show off a nice touch of vanilla oak and mocha, adding a nice dimension

#### AUSTRALIA

- Shiraz, Two hands, Gnarly dudes 350**  
Bright berry notes, black fruits, dark chocolate and red licorice flavors. An exceptionally long finish and some quality oak influence.

#### PORTUGAL

- Papa Figs, Casa Ferreirinha 320**  
Reveals ripe red fruits and has elegant body, well-integrated acidity, and fine-quality tannins, with a balanced, harmonious and extended finish.

#### USA

- Bourbon Barrel-Aged, Private Selection, Robert Mondavi, Cabernet Sauvignon 450**  
This rich California red has upfront notes of blood orange and allspice, with a hint of herbs and berry melange. It makes a great gift for the barbecue-and-bourbon fan.
- Syrah, Boom Boom!, Charles Smith 525**  
This spicy Syrah has a strong sense of place...Washington State. Explosive aromas. Mouth filling and rich

#### GREECE

- Thema Ktima Pavlidis 400**  
Generous in the mouth, with good balanced and lively tannins contributing to a velvety structure. Long and fruity aftertaste, with a light touch of oak

#### LEBANON

- Les Breteches de Chateau Kefraya Rouge 250**  
Finely spiced nose of blackcurrant and cherry, it reveals silky tannins and generous red fruits flavours.

COCKTAILS & SHOOTERS

COCKTAILS

<b>Dry Martini Vodka/Gin</b>	<b>45</b>
Dry vermouth, vodka or gin, olive or lemon	
<b>Margarita</b>	<b>47</b>
Tequila silver, orange liqueur, lime juice	
<b>Old Fashioned</b>	<b>48</b>
Bourbon, cane sugar, angostura bitter, orange peel	
<b>Whisky Sour</b>	<b>48</b>
Bourbon, lemon juice, simple syrup	
<b>Cosmopolitan</b>	<b>48</b>
Vodka, orange liqueur, cranberry juice, lemon juice	
<b>Passion Fruit Julep</b>	<b>48</b>
Bourbon, mint, passion fruit puree, soda water	
<b>Bloody Caesar</b>	<b>50</b>
Clamato, spices, vodka	
<b>Bloody Mary</b>	<b>50</b>
Tomato juice, spices, vodka	
<b>Aperol Spritz</b>	<b>50</b>
Aperol, sparkling wine, soda, orange	
<b>Bellini</b>	<b>50</b>
Peach puree, sparkling wine	
<b>Mai Tai</b>	<b>53</b>
White rum, dark rum, orange liqueur, orgeat syrup, lime juice	
<b>Mint Raspberry Lemonade</b>	<b>53</b>
Vodka, lemon juice, raspberry puree, soda water, mint leaves	
<b>Negroni</b>	<b>55</b>
Red vermouth, Campari, gin	
<b>Mojito</b>	<b>55</b>
Mint, lime, rum, soda	
<b>Espresso Martini</b>	<b>55</b>
Vodka, coffee liqueur, simple syrup, espresso	

COCKTAILS JUGS TO SHARE

<b>Margarita</b>	<b>135</b>
<b>Sangria - Red</b>	<b>135</b>
<b>Sangria - White</b>	<b>135</b>
<b>Pimm's</b>	<b>135</b>

GIN COCKTAILS

Served with premium tonic & double shot of gin	
<b>The Original</b>	<b>65</b>
Rosemary & grapefruit	
<b>Classic Gin &amp; Tonic</b>	<b>65</b>
Lime	
<b>Granny Garden Gin &amp; Tonic</b>	<b>65</b>
Basil & strawberry	
<b>Passion For Gin</b>	<b>65</b>
Passionfruit	
<b>Bramble Gin &amp; Tonic</b>	<b>65</b>
Strawberry & orange	
<b>Tropical Gin &amp; Tonic</b>	<b>65</b>
Mango & lime	

SHOOTERS

<b>B-52</b>	<b>50</b>
Coffee liquor, irish cream, orange liquor	
<b>Springbok</b>	<b>50</b>
Menthol liquor & Amarula	
<b>Kamikaze</b>	<b>50</b>
Vodka, orange liquor & lemon juice	
<b>Jäger Bomb</b>	<b>68</b>
Jägermeister & Red Bull	



SPIRITS		
<i><b>APERETIFS &amp; DIGESTIFS</b></i>		
Campari	45	
Ricard	45	
Aperol	45	
Pimms No.1	45	
Taylor's Lbv	45	
Taylor's Lbv 20 Yrs	63	
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<i><b>RUM</b></i>		
Bacardi White	45	750
Barcadi Oakheart	45	750
Bacardi Black	45	800
Captain Morgan Spiced Gold	50	800
Bacardi 8yo	60	950
Ron Zacapa 23	90	1500
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<i><b>TEQUILA</b></i>		
Jose Cuervo Gold/Silver	45	750
Patron XO	50	950
Patron Silver	58	1200
Don Julio Blanco	70	1300
Don Julio Anejo	85	1600
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<i><b>VODKA</b></i>		
Tito's	45	750
Absolut	47	875
Haku	55	1000
Grey Goose	60	1150
Ciroc	60	1150
Belvedere	75	1400
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<i><b>GIN</b></i>		
Bombay Sapphire	45	750
Bombay Bramble	47	750
Plymouth	50	825
Gin Mare	55	900
Roku	60	950
Hendrick's	55	1000
Tanqueray 10	55	1050
Monkey 47	70	1100
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<i><b>LIQUEUR</b></i>		
Amaretto Do Saronno		45
Malibu		45
Tia Maria		45
Southern Comfort		45
Sambuca		45
Cointreau		45
Baileys		45
Jägermeister		47
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<i><b>BRANDY &amp; COGNAC</b></i>		
Torres 10	45	750
Klipdrift	45	750
Hennessy VS	45	950
Hennessy Vsop	68	1400
Remy Martin VSOP	74	1200
Remy Martin XO	179	3500

WHISKEY			WHISKEY		
<i>SINGLE MALT</i>			<i>BLENDED</i>		
The Macallan 12yo	75	1550	Johnnie Walker Red	45	750
The Macallan 15yo	130	2600	Johnnie Walker Black Label	60	1050
The Macallan 18yo	200	4250	Johnnie Walker Blue Label	200	4100
Glenmorangie Nectar D'or 12yo	70	1450	Monkey Shoulder	60	950
Glenmorangie Original 10yo	60	1150	Chivas Regal 12yo	60	1000
Glenfiddich 12yo	60	1100	Chivas Regal 18yo	95	1950
Glenfiddich 15yo	75	1600	Royal Salute	175	3400
Glenfiddich 18yo	95	1950			
Talisker Storm	58	1100			
Ardbeg Uigeadail	85	1550			
Lagavulin 16yo	150	3100			
			<i>AMERICAN WHISKEY</i>		
			Jack Daniels	50	925
			Wild Turkey 81 Bourbon	50	750
			Bulleit Rye	55	1050
			Makers Mark	65	1150
			<i>IRISH WHISKEY</i>		
			Jameson	47	850
			Jameson Black Barrel Select Reserve	70	1250
			<i>JAPANESE</i>		
			Super Nikka	60	1000
			Hibiki Japanese Harmony	100	1500
BEER & CIDER			BEER & CIDER		
<i>DRAUGHT BEER &amp; CIDER</i>			<i>BEER &amp; CIDER BOTTLES</i>		
Amstel Light	35	50	Heineken	44	
Asahi	40	55	Amstel Light	44	
Heineken	35	50	Tiger	44	
Tiger	35	50	Corona	47	
Bierra Moretti	35	50	Asahi	44	
Estrella Damm	35	50	Peroni	47	
Brewdog	40	55	Stella Artois	47	
Hoegaarden	40	55	Mountain Goat Pale Ale	47	
Goose Island	40	55	Savana Cider	44	
Peroni	40	55	Magners Pear	63	
Guinness	40	55	Kopparberg Strawberry	63	
Stella Artois	35	50	Kopparberg Mixed Berries	63	
Thatcher's Gold	35	50	Bulmers	63	



COLD BEVERAGES & TOBACCO

SOFT DRINKS

Pepsi / Diet Pepsi	18	
7up / Diet 7up	18	
Mirinda	18	
Bitter Lemon	18	
Ginger Ale	18	
Tonic / Soda	18	
Heineken 0%	28	
Red Bull / Red Bull Sugar Free	32	
Premium Tonic	32	
Ginger Beer	32	

MINERAL & SPARKLING WATER

Aquafina Still / Sparkling	14	20
Perrier Sparkling	20	32
Acqua Morrelli Still / Sparkling	20	32

CHILLED JUICES

Pineapple / Orange / Apple / Tomato / Grapefruit / Mango	18	27
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FRESH JUICE

Orange	27	37
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MOCKTAILS

Golfer's Punch	37
Passion Cucumber Lemonade	37
Chapman	37
Gunner	37

MILKSHAKES

Vanilla	35
Strawberry & White Chocolate	35
Cherry & Chocolate	35
Banana & Salted Caramel	35

SMOOTHIES

Strawberry Split	30
Caribbean Kiss	30
Mango Paradise	30
Green Machine	30
Tropi Colada	30
Acai Kick	30
Raspberry Love	30

TOBACCO

Marlboro Lights / Red / Ice	45
Heets Bronze / Yellow / Turquoise / Amber	45
Cigars	Check for availability with your waiter