

## Tapas International

### Cold Tapas

<b>Marinated Mussels 'En Escabeche'</b>	<b>55</b>
<b>Healthy Multi Grains Bread with Fresh Anchovies And Pimientos 'Del Piquilo'</b>	<b>50</b>
<b>Veal Chorizo, Cantaloupe Melon with Local Honey</b>	<b>50</b>
<b>Seared Tuna with Avocado Salsa, Wasabi and Reduction of Soy Sauce</b>	<b>55</b>
<b>King Crab Bruschetta</b>	<b>60</b>
<b>'Plateau De Quesos', Manchego, Tetilla, Mahon with Quince Jelly</b>	<b>65</b>

### Hot Tapas

<b>'Gambas al Ajilo' local prawns sautéed with Garlic and Olive Oil</b>	<b>60</b>
<b>Stuffed Jalapeño with Manchego and Turkey Bacon served with Avocado Guacamole (V)</b>	<b>50</b>
<b>Cod Fish Fritters with 'Romesco' sauce (N)</b>	<b>55</b>
<b>Marinated Black Lemon Lamb Tikka</b>	<b>60</b>
<b>Prawns Tempura with Dipping Sauces</b>	<b>55</b>
<b>Grilled Chicken Satay and Peanut Sauce (N)</b>	<b>55</b>
<b>Fried Calamari with Smoked Paprika, Garlic, Parsley and Chipotle Sauce</b>	<b>50</b>
<b>Baked Baby Potatoes with Cream Cheese and Chives (V)</b>	<b>50</b>
<b>Vegetable Spring Rolls Galangal, Lime and Chili Sauce (V)</b>	<b>50</b>




De-Light are low-calorie dishes that combines pleasure and well-being  
(V) Vegetarian (N) Nuts

In case you are allergic to any ingredients, please let us know.  
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service charges, local fees, local taxes and 5% VAT.

# Grills @ chill

<b>3 Different Tapas</b>	<b>130</b>
<b>5 Different Tapas</b>	<b>180</b>
<b>3 Different Tapas and 1 Glass of Selected Wine</b>	<b>155</b>
<b>5 Different Tapas and 2 Glass of Selected Wine</b>	<b>230</b>

## Salads & Starters

<b>Seafood Salad (N)</b> Scallops, Shrimps, Sand Lobster, Macadamia Nuts, Mesclin Salad, Avocado, Sesame Oil Vinaigrette	<b>95</b>
<b>Feta Salad (V)</b> Tangy Sheep Milk Cheese with Heirloom Tomatoes, Kalamata Olives Mixed Green Leaves and Virgin Olive Oil	<b>80</b>
<b>Levantine Sampler</b> Hummus, Moutabel, Tabouleh, Fattoush, Falafel and Lamb Kebbeh Served with Paprika Crispy Arabic Bread	<b>70</b>
<b>Oysters (served per piece) (100Kcal)</b>  'Prat Au Coum' Grown on the Seashore of Northwest France, Freshly Shucked served with Lemon and Tabasco	<b>35</b>
<b>Foie Gras</b> Toasted Brioche, Caramelize Grapefruit and Apple Smith, Mizuna Salad with Saba Glazed	<b>90</b>
<b>Gulf Prawns (N)</b> Grilled Local Prawns and Artichoke Heart Fattoush and Roasted Pistachios	<b>90</b>

## Soups

<b>Moroccan Harrira with Lemon and Dates</b>	<b>40</b>
<b>Classic French Onion Soup</b>	<b>40</b>



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## Sandwiches & Burgers

<b>Wagyu Beef Burger</b>	<b>120</b>
Ground Australian Wagyu Beef (200gr) Aged Cheddar Cheese, Caramelized Onions, Smoked Turkey Bacon, on Brioche Bun with Pickles and Tomato Relish	
<b>Corn Fed Chicken Burger</b>	<b>85</b>
Grilled Chicken, Avocado, Iceberg Salad, Jalapeño, Chipotle Mayonnaise	
<b>Grilled Blackened Fillet of Sea Bream Burger</b>	<b>85</b>
Black Sesame Bun, Shredded Iceberg and Caper Remoulade	
<b>Chicken BLT Wrap</b>	<b>85</b>
Grilled Chicken, Smoked Turkey Bacon, Tomato and Lettuce in Flour Tortilla	

## Main Course & Grills

<b>Grilled Red Snapper (260 Kcal)</b>	 <b>115</b>
Mussels, Butternut Squash, Heirloom Carrot, Ginger, Sumac and Pumpkin Seeds	
<b>Baby Grouper Fish Fillet</b>	<b>115</b>
Marinated With Chimichurri, Cooked Over Charcoal Served with Fennel Salad	
<b>Grilled Seafood Platter</b>	<b>230</b>
Salmon, Prawns, Lobster, King Crab and Sea Bream Served with Selection of Sauces	
<b>Sole Meuniere</b>	<b>110</b>
Sautéed Wild Mushrooms with Garlic Cream	
<b>Spicy Chicken</b>	<b>110</b>
Fresh Half Chicken Marinated for 24hours and Cooked "Sous Vide" Finished over Charcoal	
<b>Angus Beef Ribs</b>	<b>115</b>
Twice Cooked BBQ Beef Ribs with Hand Cut Fries	



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# Grills @ chilli

<b>Beef Cheek Confit</b>	<b>135</b>
Slow Cooked Beef Cheek Flavored with Ras Al Hanout, Celeriac Mouseline and Sweet Potato	
<b>Arabic Mixed Grill</b>	<b>110</b>
Shish Taouk, Lamb Kofte, Shish Kebab and Lamb Chops Cooked over Charcoal	
<b>Mulwarra Lamb Chops</b>	<b>120</b>
Marinated With Arabic Sweet Chilli Paste	


## American Angus Beef Steaks

<b>Tenderloin 250gr</b>	<b>195</b>
<b>Rib-eye 300gr</b>	<b>185</b>
<b>Striploin 300gr</b>	<b>170</b>

## Sides

<b>Potato Puree</b>	<b>40</b>
<b>Steamed Brocolini</b>	<b>40</b>
<b>Garlic Parsley Fries</b>	<b>40</b>
<b>Potato Wedges</b>	<b>40</b>
<b>Garden Salad and Lemon Dressing</b>	<b>40</b>

## Dessert & Cheese

<b>Exotic Delight Panna Cotta (140 Kcal)</b>		<b>50</b>
Light and Refreshing Cream Dessert with Passion Fruit Coulis		
<b>Citrus Velvet</b>		<b>50</b>
Lemon Cremeux, Sponge, Lime and Philadelphia Cream		



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<b>Baklava Umali with Rose Water (N)</b>	<b>45</b>
<b>Cardamom Chocolate Fondant</b> Served with Vanilla Ice Cream	<b>55</b>
<b>Exotic Fruit Platter</b>	<b>60</b>
<b>International Cheese Platter</b>	<b>80</b>



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