INSALATA & ANTIPASTI

LA BURRATA INSALATA (d,n,su,V)
Grilled peach, bitter leaves, aged balsamic

TUSCAN TOMATO BRUSCHETTA (d,g,n,V)
Plum tomato, house focaccia, caciocavallo

ARANCINI (d,e,g,sb,su)
Angus beef ragu, fontina cheese,
tomato fondue, chive cream

CAESAR SALAD (d,e,g,sf)
Romaine lettuce, Caesar dressing,
beef bacon, Parmesan, egg

PEA & ASPARAGUS RISOTTO (d,g,n,sb,su,V)
Ricotta, lemon, Pecorino

PORK CROCCHETTES (d,e,g,PORK)
Pork cheek, béchamel, green apple

AL DENTE PASTA

PENNE CHICKEN ALFREDO (d,g)
Chicken breast, mushroom, garlic, cream,
butter, Grana Padano

SEAFOOD LINGUINI MARISCO (d,g,sf)
Gulf shrimp and clams, calamari, lemon,
parsley, tomatoes

RIGATONI ARRABIATA (c,d,g,sb,V)
Tomato ragu, basil, stracciatella cheese

BUCATINI BOLOGNESE (c,d,g,sb,su)
Angus beef meatballs in crushed tomato sauce,
Grana Padano

PIZZA

MARGHERITA (d,g,V)
Tomato sauce, mozzarella cheese

MORTADELLA PIZZA (d,g,n,PORK)
Mozzarella, tomato sauce

POLLO (d,g)
Pulled chicken, Padron peppers, smoked mozzarella

CLASSIC MAINS

MINUTE STEAK (d,g)
Black Angus Striploin, olive mash, pan jus

BRANZINO (d,g,s)
Grilled Seabass, clams, fregola, sauce vierge

SICILIAN CAULIFLOWER (d,V)
Oven-baked with fontina and mozzarella,
tomato sauce, Padron peppers, basil, Grana Padano

THE ANGUS BEEF BURGER (d,e,g,sb,su)
Angus beef, Boston lettuce, aged cheddar,
caramelized onion bacon jam, pickle

CRISPY-FRIED CHICKEN BURGER (d,e,g,sb,su)
Celeriac apple slaw, brioche bun,
tangy signature sauce

CLASSIC BUTTER CHICKEN (d,g,n)
Tomato cashew gravy, rice, naan, pickle, papadums

CHICKEN SHISH TAWOOK (d,g)
Marinated chicken, biwaz salad,
garlic sauce, arabic bread

PORK & LEEK SAUSAGES (d,g,su,PORK)
Olive & Parmesan mash, balsamic red onion jus

DESSERT

AMALFI LEMON CAKE (d,e,g,n)
Almond sponge, lemon syrup, Chantilly cream

SEASONAL FRUIT PLATTER (VG)

CLASSIC TIRAMISU (d,e,g,n)
Lady finger, mascarpone, coffee essence

GELATO AND SORBET PARLOUR (d,e)
Ask your server for today's flavour

(C) - Celery, (D) - Dairy, (E) - Egg, (G) - Gluten, (L) - Lupins, (M) - Mustard, (N) - Nuts, (R) - Raw ready to eat, (SB) - Soyabean,
(SE) - Sesame, (SF) - Seafood, (SU) - Sulphites, (PORK) - Contains PORK/non-Halal, (V) Vegetarian, (VG) Vegan

All prices are in UAE dirhams and inclusive of 5% VAT, 7% Municipality Fee & 10% Service Charge.

SOFIA'S Kitchen

CHAMPAGNE & SPARKLING WINE

	G	B
Conte Fosco Cuvee Brut, *Italy*	46	225
Laurent-Perrier La Cuvee Brut NV, *Fr*		950
Alberto Nani Organic DOC Prosecco, *Italy*		390

WHITE WINE

Da Luca, Pinot Grigio Rosé, *Italy*	44	210
PLV 'Avoir La Pêche' Chardonnay, *Fr*	50	230
LeftField, Sauvignon Blanc, *NZ*		380

ROSÉ WINE

Italia, Pinot Grigio Rose, *Italy*	44	210
Pearl Rosé, 100% Vegan & Organic, *France*		420

MOCKTAILS

Mi Amor 40
Strawberry, passion fruit, pineapple, mango

Italian Lemonade 40
Blood orange, lemon, sugar

Virgin Mojito 40
Soda, lime, sugar & mint Leaves

SOFT DRINKS

Coca Cola, Coke Zero, Sprite, Ginger Ale, Tonic, Soda Water	22
Orange, Apple, Pineapple Juice	25
Red Bull, Red Bull SugarFree	33

DRAUGHT BEER

	P	½P
Peroni, *Italy*	62	36

BOTTLED BEER

Stella Artois, *Belgium*	42
Corona, *Mexico*	52
Heineken, *Holland*	42
Peroni Zero, *0% Alcohol, Italy*	40
Carlsberg, *Denmark*	36

CLASSIC COCKTAILS

Margarita	60
Mojito	60
Pina Colada	60
Negroni	60
Espresso Martini	60

GIN

Tanqueray, *England*	42
Hendrick's, *Scotland*	60
Tanqueray 10, *England*	55
Gin Mare, *Spain*	60

VODKA

Ketel One, *Netherlands*	42
Grey Goose, *France*	65
Ciroc, *France*	65

RUM

Bacardi Superior, *Cuba*	42
Sailor Jerry Spiced, *USA*	42
Malibu Coconut, *Barbados*	46
Havana Club 7, *Cuba*	58

TEQUILA

El Jimador Blanco, *Mexico*	42
Jose Cuervo Gold, *Mexico*	48
Casamigos Blanco, *Mexico*	65

WHISKY

Johnnie Walker Red, *Scotland*	42
Johnnie Walker Black, *Scotland*	65
Glenfiddich 12, *Scotland*	75
Glenfiddich 15, *Scotland*	85
Glenfiddich 18, *Scotland*	125
Jameson, *Ireland*	52