

# MOULES EN FRITES

Explore the delicious flavors of Chef Karol's moules en frites, where fresh New Zealand mussels meet traditional flavors. Savor an enticing menu that pairs perfectly with our classic frites.

## Moules Marinière 500g (D/SH) 75

Steamed mussels, shallots, garlic, parsley, fresh cream, toasted sourdough baguette

## Moules Coconut Saffron 500g (D/SH) 75

Steamed mussels, saffron, ginger, coriander, coconut cream, toasted sourdough baguette

## Moules À La Provençale 500g (D/SH) 75

Steamed mussels, carrots, celery, shallots, fresh herbs, non-alcoholic wine, toasted sourdough baguette

## Moules Bouillabaisse 500g (D/S/SH) 80

Steamed mussels, fennel, tomatoes, saffron, parsley, seafood broth, toasted sourdough baguette

## Moules Chorizo 500g (D/SH) 80

Steamed mussels, beef chorizo, carrots, parsley, tomato broth, toasted sourdough baguette

## Moules Au Roquefort 500g (D/SH) 80

Steamed mussels, Roquefort cheese, shallots, parsley, non-alcoholic wine, toasted sourdough baguette

## CHOOSE YOUR FRITES


### Homemade Frites (E/V) 40

Mayonnaise

OR

### Homemade Truffle & Parmesan Frites (D/V) 45

Parmesan cheese, black truffle

(D) Dairy (S) Seafood (SH) Shellfish (V) Vegetarian  Sustainable fish

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

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.