

# SEAGRILL

*Bistro*



## APPETIZERS

### House Made Dips with Breads & Crudités (N/PB) 85

Roasted bell peppers & black bean dip, French onion dip, roasted garlic & butternut squash dip

### Crispy Crab Cake (D/E/SH) 115

Spicy mayonnaise, parmesan cheese, chives

### Seared Scallops (D/SH/N) 90

Romesco sauce, gremolata

### Crispy Calamari (D/E/S) 80

Spicy mayonnaise, spring onions, red chilli, lime

### Moules Marinière (D/SH)

Fresh mussels, shallots, garlic, parsley, cream sauce, char-grilled baguette  
Small **75**  
Large **135**

## SALADS

### Green Salad Bowl (PB) 65

Mesclun lettuce, selection of local vegetables, avocado, puffed quinoa, citrus dressing

### Spinach & Wild Berry Salad (N/PB) 75

Sliced almonds, mixed wild berries, shallots, white balsamic dressing

### Beetroot & Goat's Cheese Salad (D/N/V) 65

Orange segments, walnuts

### Endive Salad (D/E/N/V) 75

Yellow & red endive, baby gem lettuce, apples, walnuts, blue cheese, herb dressing

### Burrata Salad (D/V) 90

Mixed heirloom tomatoes, basil pesto, rocket leaves, herb dressing

### Egg & Oscietre Caviar (D/E/S) 85

Crispy poached egg, green asparagus, Hollandaise sauce

### Gazpacho (SH) 60

Prawns, fresh tomatoes, cucumber, olive oil, sherry vinegar, multigrain toast

### Wild Mushroom Soup (D/V) 65

Roasted mushrooms, truffle oil, multigrain toast

### Tempura Courgette Flowers (D/V) 85

Fresh goat's cheese, tomato fondue, basil pesto

### Foie Gras Crumble (A/D/E/N) 130

Foie gras & duck liver pâté, apple butter, dried fruits, nuts, brandy, multigrain toast

### Caesar Salad (D/E) 80

Baby gem lettuce, croutons, parmesan cheese, capers, Caesar dressing  
Add Chicken **10**  
Add Prawns (SH) **15**

### Grilled Octopus Salad (S) 95

La Ratte potato, frisée lettuce, shallots, Taggiasca olives, cherry tomatoes, honey-lemon dressing

### King Crab Salad (D/SH) 120

Mesclun lettuce, avocado, roasted bell peppers, black quinoa, sour cream, lemon dressing, carasau bread

### Insalata Frutti di Mare (S/SH) 90

Shrimps, scallops, mussels, octopus, fennel, tomatoes, cucumber, herb dressing

## PASTA AND RISOTTO

### Chicken & Mushroom Fettuccine (D/E/N) 115

Caramelised leeks, Gruyère cheese, pine nuts

### Rigatoni Bolognese (D) 105

Confit tomato, parmesan, chives

### Lobster Spaghetti (D/SH) 220

Tomato, buffalo mozzarella, eggplant, chives, tomato-bisque sauce

### Plant-Based Spaghetti Marinara (PB) 105

Plant-based meatballs, cherry tomatoes, basil, tomato sauce

### Seafood Risotto (D/SH) 145

Shrimps, scallops, clams, semi-dried tomatoes, parmesan cheese

### Tomato & Roasted Zucchini Fregola (D/V) 105

Yellow & green zucchini, semi-dried tomatoes, ricotta cheese, tomato sauce

### Gnocchi al Forno (D/E/V) 105

Broccoli, spinach, parmesan cheese, cream sauce

## SANDWICHES

### Lobster Rolls (D/E/SH) 205

Poached lobster, baby gem lettuce, rouille sauce, brioche bun

### Plant-Based Kofta Burger (PB) 95

Plant-based patty, kale lettuce, tomato, avocado, dairy-free cheese, aioli sauce, vegan bun

### Goat's Cheese & Roasted Pepper Sandwich (D/V) 90

Rocket leaves, red onion, fresh basil, ciabatta bread

### Steak & Brie Cheese Sandwich (D/E) 115

Petite wagyu tenderloin, melted brie cheese, caramelised onion, Dijon mustard, ciabatta bread

### Seagrill Beef Burger (D/E) 115

Wagyu beef, sautéed mushrooms, tomatoes, cheddar cheese, truffle sauce, potato bun

### Chicken Parmigiana (D/E) 105

Breaded chicken, rocket leaves, mozzarella cheese, marinara sauce, pesto mayonnaise, potato bun

## MAIN COURSES

### Sea Bream Fillet en Papillote (S) 140

Oven-baked fillet of fish, local seasonal vegetables

### Tuscan Salmon Fillet (D/S) 140

Spinach, sun-dried tomatoes, mashed potato, creamy parmesan cheese sauce

### Neapolitan Style Grilled Tuna Steak (S) 130

Roasted potato, puttanesca sauce

### In Guazzetto Tiger Prawns (D/N/SH) 210

Crumbled feta cheese, crushed almonds, fresh coriander, Datterino tomato sauce, multigrain toast

### Roasted Cauliflower Steak (N/PB) 110

Braised carrots, pea purée, vegan yoghurt, gremolata, pistachio, semi-dried tomatoes

### Cotoletta alla Milanese (D/E) 205

Breaded veal cutlet, rocket leaves & cherry tomato salad, fresh lemon

### Mediterranean Grilled Lamb Chops (D) 175

Aubergine caviar, coriander leaves, pomegranate seeds, mint yoghurt sauce

### Whole Roasted Baby Chicken (D) 190

La Ratte potato, fricassée of wild mushroom, broad beans, tomato, tarragon

### Beef Bourguignon (D) 190

Braised beef cheek, cauliflower purée, green beans, sautéed mushroom

## SEAGRILL SIGNATURES

### Seagrill Dover Sole Meunière (D/S) 425

Beurre noisette, sage, capers, white asparagus

### Seagrill Lobster Thermidor (D/SH) 500

Whole gratinated lobster, grilled local broccolini, baby carrots, asparagus

### Seagrill Marseille Bouillabaisse (D/E/S/SH) 160

Sea bream fillet, scallops, shrimps, clams, parmesan cheese, rouille sauce, char-grilled baguette

### Seagrill Seafood Platter (D/E/S/SH) 545

Grilled sea bream & salmon, tiger prawns, octopus, scallops, bouillabaisse, served with garlic butter, rouille sauce, tartar sauce, spicy mayonnaise

### Whole Sea Bass 1.5kg: Grilled or Salt Crusted (D/E/S) 600

Sautéed vegetables, green salad, roasted potato, lemon butter sauce, tomato salsa

## CHILLED AND RAW BAR

### Citrus Branzino Crudo (S) 95

Sliced sea bass fillet, avocado, radish, bell pepper, croutons, citrus vinaigrette

### Prawn Cocktail (D/E/SH) 125

Shredded lettuce, avocado, cherry tomatoes, Marie-Rose sauce

### Seagrill Salmon Tartare (D/S) 85

Marinated with olive oil, lemon, fresh horseradish, chives, multigrain toast

### Seagrill Beef Tartare (D/E) 90

Marinated with Dijonnaise, gherkin, capers, pickled onions, multigrain toast

### Seagrill Chilled Seafood Platter on Ice (D/E/S/SH) 800

Canadian lobster, king crab legs, oysters, prawns, mussels, clams, salmon tartare, citrus branzino served with mignonette sauce, Marie-Rose sauce, dill sauce

### Beef Carpaccio (D/E/S) 90

Gherkins, rocket leaves, parmesan cheese, croutons, tonnato sauce

### Selection of Oysters half dozen or one dozen

Served with mignonette & fresh lemons

### Gillardeau Oysters (SH) 250 / 500

Fresh ocean taste with sweet seaweed finish and mineral notes

### Tsarskaya Oysters (SH) 200 / 400

Robust iodised flavour with sweet, sugary notes and hints of almond milk

### Selection of Caviar (D/E)

Served with blinis, egg yolks & whites, crème fraîche, shallots

### Kaviari Oscietre 30gm (S) 430

Elegant, amber texture with creamy richness, a perfect balance of marine and nutty flavours

### Kaviari Kristal 30gm (S) 450

Firm grains with golden highlights, unique mouthfeel, rich complex flavours, fresh almond notes

## SOMETHING ON THE SIDE

### Grilled Sweet Corn on the Cob (D/V) 35

Butter, parmesan cheese

### Green Garden Salad (PB) 40

Mesclun lettuce, tomato, cucumber, radish, avocado, citrus dressing

### Steamed Vegetables (PB) 40

Broccoli, asparagus, beans

### Creamy Mashed Potatoes (D/V) 35

Russet potato, cream, butter

### Wild Forest Mushrooms (PB) 45

Portobello, button & oyster mushrooms, garlic, parsley

### Basmati Rice (PB) 35

### Crispy Fries (PB) 35

## DESSERTS

### Seagrill Signature Parfait (D/E/N/V) 60

Iced gianduja parfait, Lotus Biscoff crumble, salted caramel gel, caramelised hazelnuts

### Greek Honey & Passion Fruit Napoleon (D/E/N/V) 60

Saffron fennel tuile

### Guanaja Chocolate Nameleka (D/E/N) 70

Stracciatella gelato, chocolate truffle cloud

### Raspberry Mess (D/E/N/V) 60

Sable biscuit, raspberry sorbet, dehydrated raspberry meringue

### Compressed Pineapple & Melon Carpaccio (D/V) 55

Vanilla mascarpone, lemon mint

### Fruit Platter (PB) 60

Watermelon, honeydew melon, pineapple, grapes, banana, mixed berries

### Artisanal "Plant-Based" Frozen Desserts (PB) 30

Gelatos - Chocolate / Pistachio (N) / Vanilla / Hazelnut (N)  
Sorbetto - Mango / Coconut / Raspberry / Lemon mint

A - ALCOHOL | D - DAIRY | E - EGG | N - NUTS | PB - PLANT BASED | S - SEAFOOD | SH - SHELLFISH | V - VEGETARIAN |  - SUSTAINABLE FISH

Please advise of any dietary requirements or allergies and our server will be delighted to assist. All prices are in Dirhams and include 7% municipality fees, 10% service charge and 5% VAT.