



*In 1350, the great explorer Ibn Battuta set out to visit Al-Andalus, the Muslim part of what is today's Andalusia in Spain. One of the greatest centres of civilization, it was renowned for its art, poetry, science and learning, and even today, visitors marvel at such architectural achievements as the Alhambra.*

*During his long journey, Ibn Battuta travelled through the region of Valencia until he reached Granada, a city of beautiful courtyards, fountains and exquisitely decorated halls and courts. It was here that Ibn Battuta met Ibn Juzayy, the writer who subsequently compiled a complete record of Ibn Battuta's travels.*

*Along the way, Ibn Battuta certainly enjoyed the sun-drenched fruits and vegetables, fresh herbs and seafood of the Mediterranean, and Mistral celebrates his remarkable journey with seasonal and market fresh produce cooked to perfection and deeply evocative of the adventurer's travels.*



في عام 1350 ذهب المستكشف الكبير ابن بطوطة في زيارة إلى مدينة الأندلس المسلمة والتي كانت تحتل مكانة كبيرة ومهمة بين مدن اسبانيا والتي اشتهرت بأنها أكثر المراكز أهمية من حيث الحضارة والفنون والشعر والعلوم والتعلم وحتى اليوم يعجب الزوار بالإنجازات الهندسية الرائعة مثل قصر الحمراء.

شملت رحلة ابن بطوطة الطويلة منطقة فالنسيا إلى أن وصل إلى غرناطة التي كانت تزخر بالساحات الجميلة والنوافير والقاعات والمجالس المزينة والغنية بالديكورات والأشغال اليدوية الرائعة. وفي هذه المدينة التقى ابن بطوطة مع ابن جزي الكاتب الذي جمع سجلات كاملة عن رحلات ابن بطوطة.

وفي جميع المدن التي مر بها، استمتع ابن بطوطة بتناول الفواكه المجففة والخضراوات والأعشاب الطازجة والمأكولات البحرية من البحر المتوسط. يحتفل مطعم ميسترال برحلة ابن بطوطة الرائعة في عالم الطهي وتناول المأكولات الطازجة المطهوه حتى الكمال وتعبير عن أسفار ورحلات المغامر الشهير.

A MIND  
BLOWING  
CULINARY  
EXPERIENCE



breakfast





CR Chef's Recommendation V Vegetarian S Shellfish N Nuts

A Alcohol

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## IBN BATTUTA'S BREAKFAST SPECIALITIES

6.00 am to 12.00 pm

LS	Smoked Salmon and Cream Cheese Bagel.....	60
	<i>Smoked salmon, lemon chive mascarpone, poached eggs</i>	
CR	Battuta's Travelling Breakfast (available all day) .....	90
	<i>Two farm-fresh eggs any style, thick-cut toast, turkey bacon, beef or chicken sausage, mushrooms, slow-roasted tomato, sautéed potatoes</i>	
CR	Shakshuka.....	62
	<i>Scrambled egg, onion, tomato hotpot, braised fowl medames, Arabic cheese, labneh, mixed Arabic pickles, grilled halloumi cheese, olive salad, fresh zaatar</i>	
CR	Eggs Benedict .....	62
	<i>Poached egg, shaved turkey ham, grilled asparagus, hollandaise sauce</i>	
LS	Three-egg Omelette .....	62
	<i>Choose your filling from mushroom, tomato, onion, salmon, turkey ham, capsicum, home-fried potato, truss tomato</i>	
	Steak and Eggs .....	85
	<i>Sirloin steak, two fried eggs, sautéed potato, slow-roasted tomato, sautéed mushroom</i>	
	Buttermilk Pancakes .....	40
	<i>Buttermilk pancakes, fresh blueberries, maple syrup</i>	

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# starters





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## APPETIZERS AND SALADS

	Mistral's Seared Tuna Nicoise.....	70
	<i>Seared tuna, olives, Kenyan beans, confit potato, tomato, onions, quail eggs and vinaigrette dressing</i>	
V	Greek Salad.....	65
	<i>Cherry tomato, onion, cucumber, olives, capsicum, feta cheese and tarragon dressing</i>	
	Caesar Salad .....	58
	<i>Crisp cos lettuce, garlic croutons, parmesan shavings, white anchovies, Caesar dressing, turkey bacon crisps</i>	
	With chicken .....	64
S	With grilled prawn skewer .....	70
	Beef, Papaya and Mango Salad .....	70
	<i>Oven-roasted peppered beef, raw papaya, mango, sweet chili/lime dressing</i>	
S	Atlantic Lobster Salad.....	115
	<i>Lobster, mango, avocado, baby gem lettuce, honey lemon dressing</i>	
S	Sushi Platter.....	115
	<i>Salmon nigiri, tuna nigiri, spicy tuna sushi, Californian rolls, salmon sashimi, tuna sashimi, cucumber maki, radish salad, pickled ginger, wasabi</i>	
	Jarjier Salad .....	58
	<i>Rocket, julienne of tomato, onion, sumac, lemon dressing</i>	
	Cheese Platter.....	80
	<i>Select any four types of international cheese</i>	
	<i>Emmental, Cheddar, Gouda, Edam, Brie, Blue Cheese, Talegio, grapes, crackers</i>	
	Soups.....	42
	<i>Chef's daily soup</i>	
V	<i>Roast tomato, basil pesto and toast</i>	
V	<i>Oriental lentil soup, pita croutons, spiced yoghurt</i>	

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# main courses





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## IBN BATTUTA GATE CLASSICS

### *Burgers, Wraps and Sandwiches*

<b>CR</b>	Ibn Battuta's Moroccan Lamb on Turkish Pide ..... <i>Grilled spicy lamb burger, tomato, lettuce, onion, hummus Beiruti, halloumi, tahini sauce</i>	<b>75</b>
<b>S</b>	Lobster BLT ..... <i>Braised lobster, sliced tomato, avocado, cabbage, carrot, baby gem, turkey bacon, lettuce</i>	<b>84</b>
<b>CR</b>	'Swiss' Burger and Fries ..... <i>Beef burger, sautéed onion, mustard, tomato, pickles, lettuce, Portobello mushroom, Emmenthaler</i>	<b>80</b>
<b>V</b>	Damascus Falafel Burger ..... <i>Chickpea coriander cutlet, halloumi, tahini sauce, pickled turnip, lettuce</i>	<b>68</b>
<b>CR</b>	The Club ..... <i>Chicken breast, crispy turkey bacon, fried egg, lettuce, tomato, toasted rye bread</i>	<b>65</b>
	Saj Chicken Shawarma ..... <i>Pomegranate molasses and fries</i>	<b>69</b>

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## IBN BATTUTA GATE CLASSICS

### Favourites

<b>CR</b>	Char-Grilled Rib-Eye Steak .....	<b>149</b>
	<i>Rib eye steak, fried carrot and potato gnocchi, sautéed chili broccoli, shallot sauce</i>	
<b>CR</b>	Fish and Chips .....	<b>90</b>
	<i>Classic battered fish, mushy peas, cayenne-seasoned chips, tartare sauce, lemon</i>	
<b>S</b>	Cajun Calamari .....	<b>75</b>
	<i>Fried calamari, chili, arugula, fries, pickled lemon</i>	
<b>S</b>	Seafood Mixed Grill .....	<b>150</b>
	<i>Omani lobster, prawns, salmon, squid, mussels</i>	

### Side orders

Crispy French Fries .....	<b>26</b>
Steamed Jasmine Rice.....	<b>25</b>
Potato Wedges, Sour Cream & Sweet Chili Sauce .....	<b>32</b>
Garlic Mashed Potato .....	<b>26</b>
Steamed Vegetables, Herb Butter .....	<b>30</b>

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## IBN BATTUTA GATE CLASSICS

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### Signature Arabic

<b>V</b> <b>N</b>	Arabic Cold Mezzah.....	<b>80</b>
	<i>Hummus, baba ghannouj, moutabel, muhammarah, labneh, beetroot moutabel, tabouleh, Arabic pickles and bread</i>	
	Soujq Saj, Arabic Sandwich.....	<b>62</b>
	<i>Lamb soujq, pickled cucumber, tomato, saj bread, garlic tarator</i>	
	Mashawi Arabic Mixed Grill.....	<b>170</b>
	<i>Arabic mixed grilled kebab, kofta, shish tawouk, arayes, lamb chops biwazz garlic sauce</i>	
<b>CR</b> <b>N</b>	Arabic Hot Mezzah.....	<b>90</b>
	<i>Lamb kebbeh, spinach fatayer, cheese sambousek, chicken mousskhakan, lamb sambousek</i>	
	Lamb Shank Kabsa.....	<b>115</b>
	<i>Lamb shanks, kabsa rice, tomato sauce</i>	
	Fish Charmoulah.....	<b>130</b>
	<i>Baby hammour, coriander, chili and lemon sauce</i>	

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# reflections of Shanghai Chic



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## REFLECTIONS OF SHANGHAI CHIC

Hot & Sour Chicken Soup ..... **49**  
*Carrot, spring onion, tofu, coriander*

Shanghai Duck ..... **150**  
*Stir fried sticky rice, BBQ duck, mustard greens*

Chef's Pick Combination Dim Sum Basket ..... **82**  
*Four varieties of dim sum*

Chic Wok Noodles ..... **78**  
*Soy marinated chicken, scallion, green peppers, celery, water chestnut*

**S** Nasi Goreng ..... **110**  
*Fried rice with prawns, chicken and beef skewer, fried egg, peanut sauce*

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# reflections of Sicilia



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## REFLECTIONS OF SICILIA

V	Bufala Pomodoro.....	68
	<i>Buffalo mozzarella, extra virgin olive oil, vine ripened tomato, basil</i>	
	Spaghetti Bolognese.....	76
	<i>Bolognese sauce, parmesan cheese</i>	
V	Penne Arrabbiata.....	70
	<i>Garlic, dry Sicilian chili, parsley, tomato sauce</i>	
A	Braised Beef Cheeks Creamy Risotto .....	135
	<i>Wine braised beef cheeks, cream, rice, saffron, coffee, oats soil</i>	
V	Pizza Margherita.....	62
	<i>Tomato, mozzarella, basil</i>	
	Pizza Lombarada E Bufala.....	75
	<i>Tomato, buffalo mozzarella, bresaola, rocca salad, Pecorino shavings</i>	
V	Pizza Quattro Formaggi.....	74
	<i>Tomato salsa, mozzarella, gorgonzola, ragusano, Pecorino cheese</i>	

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# reflections of Chor Bazaar



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## REFLECTIONS OF CHOR BAZAAR

### *Vegetarian*

V	Punjabi Samosa .....	42
	<i>Crunchy samosa topped with spicy chickpeas, yoghurt, tamarind coriander chutney</i>	
N V	Malai Kofta .....	52
	<i>Rich vegetable dumplings simmered in saffron-almond sauce</i>	
V	Aloo Tikki Chaat.....	42
	<i>Crunchy potato patties, spicy chickpeas, yoghurt, tamarind, mint chutney</i>	
N V	Hyderabadi Biryani .....	78
	<i>Potatoes, carrots, green chillies, rosewater, raisins, cashew nuts, saffron</i>	
V	Dal Makhani.....	44
	<i>Creamy black lentils served with lacha paratha or rice</i>	

### *Non-Vegetarian*

S	Kerala Fish Curry .....	95
	<i>Coconut milk, tamarind pulp, chili, tumeric</i>	
	Butter Chicken .....	90
	<i>Tender chicken baked in yoghurt, tomato, Indian spices</i>	
	Biryanis	
	<i>Potato, carrot, green chili, rosewater, raisin, cashew nut, saffron</i>	
N	With chicken.....	89
N	With prawns.....	115
N	With lamb.....	105

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dessert





## DESSERT

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<b>N</b>	Um Ali ..... <i>Traditional Arabic dessert</i>	<b>44</b>
<b>N</b>	Chocolate Ganache Tart..... <i>Hazelnut ice cream</i>	<b>45</b>
	New York Cheesecake ..... <i>Choice of compote- strawberry/passion fruit/blueberry</i>	<b>45</b>
<b>N</b>	Bread and Butter Pudding ..... <i>Orange marmelade ice cream</i>	<b>45</b>
	Sticky Date Pudding ..... <i>Toffee sauce, vanilla ice cream</i>	<b>45</b>
	Fresh Fruit Salad ..... <i>Mövenpick Lemon and Lime sorbet</i>	<b>45</b>

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