MARINA SOCIAL

SNACKS

Goat's cheese 'churros' truffle honey, goat's cheese salt (g) (d) (v) 40
Wood fired garlic flatbread, piperade, pistachio & feta dip (g) (n) (d) (v) 40
English breakfast 'tea & toast' bone marrow butter, brown sauce (g) (d) 35/ person
'McWagyu' cheeseburger slider, sourdough brioche & sesame bun (g) (d) 40
Baked potato crackers, smoked sour cream, chives (d) 30

STARTERS

Salad of snow peas, whipped ricotta, radishes & mint (d) (v) 75
Italian beef tomato, burrata, 25 years aged balsamic, tomato salt (d) (v) 95
Duck & foie gras terrine, 'apple crumble', cherry jam, onion brioche (g) (n) (d) 95
Wagyu steak tartare, black truffle, hazelnuts, 24 months aged Parmesan (g) (n) (d) 95
Scallop ceviche, cucumber, apple, jalapeño, smoked almonds, sour cream (n) (d) 85
Yellowfin tuna carpaccio, pickled kohlrabi, ginger, coriander & lime emulsion (g) 90
King crab tart, pink grapefruit, radish, avocado puree, lemon gel (g) (d) 110

SOURDOUGH PIZZA

Datterino tomatoes, buffalo mozzarella, capers, basil, salted ricotta (g) (d) (v) 85
Roast mushroom, buffalo mozzarella, cep & truffle purée, taleggio (g) (d) (v) 95
Braised wagyu beef, ricotta, smoked peppers, courgette & coriander (g) (d) 90
Confit lamb shoulder, spiced aubergine, ras el hanout, mint yoghurt (g) (d) 90

"FEED ME"

Just say "feed me" & we'll serve up
a selection of the Chefs' favorite dishes.

One menu to be selected by the whole table

MUNCHIES
4 courses
440 per person
735 with wine pairing

–

HUNGRY
6 courses
535 per person
930 with wine pairing

–

FAMISHED
8 courses
635 per person
1125 with wine pairing

MEAT

Venison, dauphinoise potato, red cabbage, juniper, Huntsman's sauce (g) (d) 195
BBQ beef short-rib, 'cauliflower cheese', Granny Smith, charcuterie sauce (g) (d) 170
Corn-fed chicken breast, garlic mash, curly kale, leek & mushroom pie (g) (d) 155
300g 'Black Onyx' ribeye steak, triple-cooked chips, peppercorn sauce, aioli (d) 240
Beef Wellington (for 2), Cafe de Paris butter, 'cheesy chips', red wine sauce (g) (d) 450

SEAFOOD

Fillet of Norwegian salmon, potato puree, barigoule artichokes (d) 160
Line-caught wild bass, saffron rice, smoked peppers, shaved fennel (d) 195
Atlantic cod, Parmesan & truffle gnocchi, leeks, hazelnut & caper butter (g) (n) (d) 165
Grilled king tiger prawns, garlic butter, salad, citrus aioli, caramelised lime (d) 165

PASTA, RICE & VEG

Ravioli of braised beef short-rib, miso onions, sourdough consommé (g) (d) 125
Risotto of butternut squash, pickled beets, hazelnuts, Roquefort, chicory (n) (d) (v) 95
Linguini of king crab, datterino tomatoes, butter-poached shrimps, bisque (g) (d) 150
Cauliflower 'steak', date jam, smoked almonds, lentils, pomegranate (n) (d) (v) 95

SIDES

Triple cooked chips (v) 45
Buttered new potatoes (d) (v) 35
Parmesan & truffle French fries (d) (v) 40
Snow peas, almonds (n) (d) (v) 35
Braised red cabbage (v) 35
House salad (v) 35

HAPPY HOUR

SOCIAL ROOM ONLY

50% OFF SELECTED DRINKS
SATURDAY TO THURSDAY
18:00 - 20:00

SOCIAL CLUB

AED 390 - 3 COURSE SET MENU
INCLUSIVE OF UNLIMITED HOUSE
BEVERAGE FOR 3 HOURS
MONDAYS 18:00 - 22:45

LADIES NIGHT

3 COMPLIMENTARY DRINKS
-
50% OFF SELECTED BAR FOOD
(IN THE SOCIAL ROOM)
2 COURSES 200 - 3 COURSES 250
(IN THE RESTAURANT)
TUESDAY & WEDNESDAY 18:00 - 23:00

FRIDAY BRUNCH

AED 290 SOFT
AED 435 HOUSE
AED 475 BUBBLY
AED 695 CHAMPAGNE
FRIDAY 13:00 - 16:00

SOCIAL ROAST

WAGYU BEEF, LAMB OR CHICKEN (g) (n) (d)
SERVED WITH ALL THE TRIMMINGS
1 MEAT AED 135
2 MEATS AED 155
3 MEATS AED 175
CAULIFLOWER AED 95
SATURDAY 13:00 - 22:45
SUNDAY 18:00 - 22:45

+971 4 446 6664 reservations@marinasocialdubai.com marinasocialdubai.com /MarinaSocialDubai /MarinaSocialDxb

Please advise your server of any food allergies or intolerances before ordering (g) gluten (n) nuts (d) dairy (v) vegetarian
All prices are in AED and inclusive of a 5% VAT, 7% municipality fee & 10% service charge

social club

"This menu is designed for sharing, social style. Just choose your main & leave the rest up to us!"

social Signature Cocktails

BALLROOM SPRITZ
Gin, Limoncello, Aperol Prosecco

POLLEN STREET SOCIAL
JASON ATHERTON

TEN POLLEN
Gin, Dry Vermouth,
Citrus, Prosecco

SOCIAL EATING HOUSE

MODERN COSMO
Vodka, Blanc Vermouth Orange
Sherbet, Cranberry Citrus

the commune SOCIAL

CORN LADA
Coconut Vodka, Pineapple,
Coconut Cream, Honey, Citrus

THE SOCIAL ROOM

DILL OR NO DILL
Gin, Dill, Cucumber, Citrus

ENGLISH BREAKFAST 'TEA & TOAST'

Smoked bone-marrow butter, brown sauce (g) (d)

TO SHARE

Marina Social 'tomato & burrata' 25 years aged balsamic vinegar (d) (v)

Wagyu beef sliders, Cheddar, caramelised onions, pickles, jalapenos (g) (d)

Wood fired garlic flatbread, piperade, pistachio & feta dip (g) (n) (d) (v)

CHOOSE ONE MAIN

Char-grilled 'Black Angus' flank steak, mushroom ketchup, fries, salad (d)

Ragu of lamb, tagliatelle, 24 months aged Parmesan, brioche crumbs (g) (d)

Classic fish & chips, mushy peas, tartare sauce, caramelised lemon (g) (d)

Fillet of Norwegian salmon, crushed Jersey potatoes, fennel, bisque (d)

Wild mushroom & buffalo mozzarella pizza, cep, truffle, taleggio (g) (d) (v)

SWEETS TO SHARE

'Mr. Whippy' raspberry jam, dark chocolate (g) (d)

Freshly baked Madeleines, Madagascan vanilla cream (g) (d)

Warm chocolate brownie, cornflake ice cream (n) (d)

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SOFT 270 - HOUSE 390 - PROSECCO 485 - CHAMPAGNE 550

Wine

Sommelier selected red or white wine

Sparkling Wine

Zonin "Cuvee 1821" Brut, Prosecco,
Veneto, Italy, NV

Beer

Peroni (bottle)

Spirits

Stolichnaya, Vodka
Bombay Sapphire, Gin
Bacardi, Rum
Jim Beam, Whiskey
Jose Cuervo, Tequila

Mojito

Peach
Strawberry
Passion Fruit

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7% Municipality fee and 10% Service charge

SOCIAL BRUNCH

"You choose the main course and we'll do the rest – tuck in & drink up!"

BREKKIE BITES

English breakfast 'tea & toast' (g)(d)

Hash Brown, Spinach aioli (d)(v)

SMALL PLATES

'McWagyu' cheese burger slider (g)(d)

Eggs Royale, brown butter hollandaise (g)(d)

Marina Social 'Tomato & Burrata' (d)(v)

CHOOSE ONE MAIN

100% 'Black Angus' flank steak, truffle fries, fried egg, steak sauce (d)

Ragu of lamb, Tagliatelle, 24 months aged Parmesan, brioche crumbs (g)(d)

'KFC' Josper-grilled chicken thigh, confit lemon, sesame seeds, mixed salad (g)

Grilled king tiger prawns, French fries, salad, citrus aioli, caramelised lime (g)(d)

Fillet of Norwegian salmon, potato puree, slow-roast tomatoes, basil pesto (d)(n)

'Cauliflower cheese' risotto, Granny Smith apple, roast hazelnuts (n)(d)(v)

SOCIAL SWEETS

Soft-serve ice cream from the cart (g)(d)

Pollen Street Social 'Eton Mess' (g)(n)(d)

Marina Social 'Apple crumble' cheesecake (g)(n)(d)

SOFT 290 - HOUSE 395 - PROSECCO 445 - CHAMPAGNE 795

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SOCIAL BRUNCH

"You choose the main course and we'll do the rest – tuck in & drink up!"

VEGAN BRUNCH MENU

BREKKIE BITES

English breakfast 'tea & toast' (g)

Avo toast, pomegranate, coriander (g)

SMALL PLATES

Salad of snow peas, mint & radish, mustard dressing

BBQ Portobello mushroom slider, ice burg, tomato (g)

CHOOSE ONE MAIN

'KFC' confit lemon, sesame seeds, mixed salad (g)

or

Hand-rolled Tagliatelle pasta, salsa verde, confit datterino tomatoes (g)

of

Risotto of butternut squash, pickled beets, hazelnuts, chicory (n)

SOCIAL SWEETS

Home-made sorbet from the cart (g)(n)

Seasonal fruit crumble (g)(n)

SOFT 290 - HOUSE 395 - PROSECCO 445 - CHAMPAGNE 795

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MARINA SOCIAL

DESSERT

Pollen Street Social 'Eton Mess' (g) (n) (d) 65

Hazelnut praline soufflé, dark chocolate sorbet, sea salt (n) (d) 65

Sticky toffee pudding, candied walnuts, banana ice cream (g) (n) (d) 65

'Pink Lady' apple tarte Tatin, Madagascan vanilla ice cream (for two) (g) (d) 110

Chocolate mousse, orange marmalade, mandarin sorbet (g) (n) (d) 65

Williams' pear & white chocolate cheesecake (g) (n) (d) 65

BRITISH CHEESE

Served with seasonal chutney, celery & oatcakes (g) (d)

Bosworth Ash (Goat, Staffordshire) - Oxford Blue (Blue, Oxfordshire)

Tunworth (Soft, Hampshire) - Cornish Yarg (Semi-hard, Cornwall)

1pc 50 – 2pc 75 - 3pc 95 – 4pc 105

COFFEE & TEA

Americano	25
Cappuccino	25
Espresso	25
Latté	25
English Breakfast Tea	20
Earl Grey	20

SWEET WINE & PORT

60ml

Nederberg, South Africa	65
Maison Sichel, Sauternes, France	95
Quandy Winery, California, USA	85
Taylor Fladgat, "LbV Port", Portugal	65

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MARINA SOCIAL

KIDS MENU

STARTERS 25

Chicken dippers with mayonnaise (g)

Wood fired flatbread with tomato sauce (g) (v)

Baby gem salad with avocado puree, cucumber & tomato (v)

MAINS 40

Tomato, mozzarella and basil pizza (g) (d) (v)

Baked cod fillet with steamed vegetables & olive oil

Chicken breast with steamed vegetables & gravy (g)

Cheeseburger slider, caramelized onions, ketchup & fries (g) (d)

DESSERTS 20

Fresh fruit salad

3 scoops of ice cream (g) (n) (d)

Chocolate profiteroles (g) (d)

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MARINA SOCIAL

VEGAN MENU

STARTERS

Snow pea & radish salad, mint, mustard dressing 60

Food-fired flatbread, piperade, baba-ganoush, confit garlic (g) 60

Salad of baby gem, avocado puree, datterino tomatoes & pickled cucumber 60

MAINS

Butternut squash risotto, pickled golden beetroots, hazelnuts (n) 90

Cauliflower ‘steak’ date jam, smoked almonds, lentils, pomegranate (n) 95

‘KFC’ mixed salad, confit lemon, sesame seeds (g) 90

SIDES

Triple cooked chips 45 - New potatoes 35 - French fries 40

Snow peas, toasted almonds (n) - House salad 35

DESSERT

Selection of homemade sorbets 30

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(g) gluten (n) nuts

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