

SALADS

Greek Salad 40

Cherry tomato, cucumber, red onions, bell peppers, Kalamata olives, Persian Feta cheese, Whole wheat rusks, lemon vinaigrette

Chicken Cesar Salad 45

Baby gem leaves, aged parmesan cheese, grilled chicken breast, Cesar dressing, Sour dough croutons

Mozzarella Caprese 45

Buffalo Mozzarella, Heirloom tomato, Basil pesto, rucola, extra virgin olive oil, balsamic glaze, micro herbs and sea salt

SANDWICH, WRAPS & TWIN SLIDERS

Saffron Malai Chicken Wrap 45

Yoghurt, saffron and Indian spices marinated chicken, red onions, tomato, cucumber, Coriander, mint sauce, whole wheat tortilla

Mediterranean Vegetable Focaccia 40

Grilled Zucchini, eggplant, bell peppers, cottage cheese, olive-tomato focaccia, Oregano, sun dried tomato pesto

Angus Beef Sliders 55

Angus beef, caramelized onions, cheddar cheese, Romaine lettuce, pickles, BBQ sauce, smoked brioche bun, French fries

Beyond Burger 50

Plant based burger, avocado, sweet corn, lettuce, Focaccia bun, cilantro-lime sauce

Salmon Sliders 55

Grilled salmon Pattie, sweet corn, avocado, rucola, chipotle-lime mayonnaise, Sesame bun

TAPAS

Mini Pulpo 60

Grilled octopus, potato, green beans, rucola, cherry tomato, roasted garlic-lemon dressing

Whitebait 60

Fried whitebait, squid ink aioli, roasted lime

Prawn Tempura 55

Fried prawns, spicy-sweet mayonnaise, lime, wasabi roe, lettuce

Lamb Skewer 55

Greek style marinated grilled lamb, vegetable barley, and tzatziki

Teriyaki Chicken 50

Teriyaki BBQ chicken satays, grilled pineapple, spring onions, teriyaki sauce

Vegetable Spring Rolls 45

Coriander-sweet chili sauce

SIDES

Sweet Potato Fries 25

Served with truffle aioli

French Fries 25

Served with cajun dip

SWEETS

Cheese Cake Mousse 45

Baked cream cheese cake mousse, vanilla crumble, green apple puree and apple shavings

Seasonal Fruits 40

Freshly sliced seasonal fruits and berries



SEAFOOD TAPAS (Charcoal Grilled)

OCTOPUS /
Potato Bean Salad /
Pesto 60

PRAWNS TEMPURA /
Spicy Mayo/ Lime 55

TUNA STEAK /
Nicoise Vegetables /
Chimichurri 60

MADRAS CURRY
SHRIMP SKEWERS /
Lime 55

LOCAL FRIED
WHITEBAIT / Squid Ink
Aioli/ Roasted Lime 60

COCONUT RUM
SHRIMPS /
Spiced Mango Slaw 55

PEPPERED CALAMARI /
Tartare Sauce /
Roasted Lemon 50

TWIN SLIDERS

SALMON /
Sweet Corn / Avocado /
Chipotle-Lime Mayo 55

ANGUS BURGER /
Caramelized Onions /
Cheddar /BBQ Sauce /
Brioche 55

ANGUS TENDERLOIN /
Parmesan / Sundried
Tomato / Chimichurri /
Ciabatta 60

VEGETARIAN BEYOND
BURGER / Avocado /
Truffle Aioli /
Cilantro-Lime 50

.....
SWEET NIGHT

GRILLED PINEAPPLE /
Coconut Ice Cream /
Spiced Caramel Sauce 45



LARIMAR SIGNATURE COCKTAILS

The Empire 68

Limon Cello, Tequila, Angostura Bitter, orange chunks, basil leaves, ginger ale

Scottish Berry 58

Gordon's Pink Gin, fresh berries, Martini Bianco, aromatic bitter, rose water and fizz.

The Elegant 64

Strawberry Infused Vodka, Aperol, fresh berries, sparkling wine and splash of soda

Remix Fashioned 70

Smoked Cognac, dark rum, honey liqueur, chocolate bitters and splash of soda.

Gari Ginger Martini 58

Grey Goose vodka, Vivo Sauvignon, Gari Ginger, fresh lemon juice and sugar syrup

Last Choice 74

Jack Daniels Fire, fresh pineapple juice, chocolate bitter, vanilla syrup and Bourbon biscuits.

Tropical Larimar 58

Vanilla vodka, pineapple juice, lemongrass, homemade cinnamon syrup, coconut syrup angostura bitter

Passion Sauve 62

Passion fruit vodka, passoa, fresh passion fruit, lemon juice, vanilla syrup and angostura bitter.

Our Mixologist will be happy to assist in any of your requests or required suggestions in the world's classics and in other specialty cocktails.

LARIMAR GIN COLLECTION

Bombay Sapphire (England) 42

Opens with a touch of juniper, a ripe citrus and hints of spice in the fragrance. Served with lime wheel, basil leaf and tonic.

Tanqueray (England) 42

Strong juniper and citrus greet the palate concluding with a very brisk, dry finish. Served with lime wheel, grapefruit wedges and tonic.

Gordon's Pink (England) 42

Light sweetness of fresh red fruits, raspberry and with a bite of juniper and coriander underneath. Served with fresh berries, elderflower and tonic

London No. 3 (England) 58

An uplifting welcome of juniper with a touch spicy from cardamom and coriander to finish. Served with cucumber, dry lime and tonic.

Hendricks (Scotland) 54

Classic gin on the palate with flavors of angelica, coriander, juniper and orris root. Served with cucumber slice, black pepper crush and tonic.

Gin Mare (Spain) 54

Balanced notes of rosemary, thyme and berries to your nose and citrus zest, tart juniper and coriander on palate. Served with rosemary whole olives and tonic.

Bulldog (England) 46

Well balanced flavor of floral, citrus, coriander and lavender with a smooth finish. Served with juniper berries, orange twist and tonic.

Beefeater 24 (England) 56

A burst of citrus followed by juniper with lovely notes of seville orange peel and delicate green tea. Served with lemon peel, orange zest and tonic.

Monkey 47 (Germany) 62

Gin with plenty of spice, fruit and herb flavors. Pine and wood notes for a drying finish. Served with pepper crush, cardamom and tonic.

Bottled Beer

Corona / Budweiser / Corona Light
Heineken / Stella Artois

42

Draught Beer

Heineken / Amstel Light / Strogbow

52

Liqueurs

Aperol / Campari / Sambuca / Baileys
Jägermeister / Absinthe / Limoncello

42

Breezers

Watermelon / Lime

40

LARIMAR CLASSICS

Bramble

Gin, Cream De Mure, Lemon Juice Sugar Syrup

56

Aperol Spritz

Aperol, Prosecco, Splash OF Soda Water.

58

Moscow Mule

Vodka, Fresh Lime, Angostura Bitter
and Ginger Beer

58

Negroni

Gin, Campari, Martini Rosso

60

Caipirinha

Cachaca, Fresh Lime Juice, Sugar Syrup.

56

Old Fashioned

Bourbon Whisky, Angostura Bitter, Brown Sugar

64

Manhattan

Rye Whisky, Martini Rosso, Angostura Bitter

62

Pinacolada

Rum, Malibu, Pineapple Juice, Coconut Syrup,
and cream.

58

LARIMAR SPIRITS

Vodka

Russian Standard	42
Grey Goose	62
Ciroc	62
Belvedere	62

Rum

Bacardi White	42
Bacardi Dark	42
Oakheart Spiced Rum	45
Captain Morgan Dark	45
Appleton Estate Rare 12 Year	58

Tequila

El Jimador	42
Patron Silver	58
Patron XO	52
Patron Añejo	64

Our Mixologist will be happy to assist in any of your requests or required suggestions in the world's classics and in other specialty cocktails.



LARIMAR SPIRITS

Cognac & brandy

Hennessy VS	58
Hennessy VSOP	75
Three Barrels Brandy	42

Whisky

Johnnie Walker Red Label Blended Scotch Whiskey	42
--	----

Johnnie Walker Black Label Aged 12 Years Scotch Whiskey	60
--	----

Chivas Regal 12 Year Old 12 Years Blended Scotch Whiskey	52
---	----

Jameson's Classic Blended Irish Whiskey	52
--	----

Jack Daniel's Tennessee Fire Red Hot Cinnamon with Jack Daniels	52
--	----

Jack Daniel's Charcoal Mellowed Tennessee Whiskey	52
--	----

Canadian Club Canadian Whiskey	45
-----------------------------------	----

The Macallan 12 Years Spey Side Single Malt Scotch	68
---	----

Makers Mark Kentucky Bourbon Whiskey	56
---	----

PRICE PER GLASS / BOTTLE

White Wine

Pinot Grigio DB Family Selection New South Wales, Australia	42 / 189
---	----------

Sauvignon Blanc Wine Master's Reserve Nederburg, Paarl South Africa	48 / 215
---	----------

PRICE PER GLASS / BOTTLE

Chardonnay Santa Julia Mendoza, Argentina	48 / 215
--	----------

Sauvignon Blanc Wild Rock Marlborough, New Zealand.	62 / 310
---	----------

Chardonnay J. Moreau & Fils Petit Chablis, France	86 / 395
---	----------

Fiano Di Avellino DOCG Feudi Di San Gregorio Campania, Italy	78 / 360
--	----------

Red Wine

Cabernet Sauvignon DB Family Selection South Eastern Australia	42 / 189
--	----------

Shiraz Arcadian South Australia	48 / 215
------------------------------------	----------

Merlot, Cadet d'Oc Barbacchus Baron Philippe De Rothschild Languedoc, France	64 / 288
--	----------

Malbec Terrazas De Los Andes Mendoza, Argentina	86 / 387
---	----------

Pinot Noir J Moreau & Fils Pays d'Oc, France	55 / 245
---	----------

Chianti Classico Sangiovese DOCG Barone Ricasoli Brolio Tuscany, Italy	82 / 369
--	----------

(A) Contains Allergens (V) Vegetarian Please inform your order taker of any special dietary requirement we should be aware of.
All prices are in UAE Dirham, inclusive of 10% service charge, 7% municipality fee and 5% VAT.



PRICE PER GLASS / BOTTLE

Rose Wine

Grenache Blend
Fonterra Rose 42 / 189
Central Valley, Chile

Shiraz Grenache M. Chapoutier
Marius Rosé D'Oc 52 / 234
Pays d'Oc, France

Champagne & Sparkling

Prosecco, Zonin
1821 Brut DOC 54 / 245
Veneto, Italy

Pol Brut Remy
NV VIN De France 48 / 216
France

Moët & Chandon Imperial 780
Champagne, France

Moët & Chandon Rose 820
France

Champagne HALF BOTTLE

Moët & Chandon Imperial 372
Champagne, France

Non-alcoholic Beer 25
Bavarian Flavors - Malt / Apple / Lemon / Pomegranate

Coffee

Espresso 21
Macchiato 24
Double Espresso 27
Americano 27
Cappuccino, Latte 30
Iced Coffee / Cold Brew 30

Tea

English Breakfast 26
Earl Grey 26
Pure Green Tea 26
Pure Jasmin Tea 26
Pure Chamomile Tea 26
Pepper Mint Tea 26
Moroccan Tea 50

Iced Tea

Lemon Ice Tea / Pomegranate and Lime Ice Tea

28

Fresh Fruit Juices

Orange / Carrot / Pineapple
Watermelon / Grapefruit

26

Soft Drinks

Pepsi / Diets Pepsi / Miranda
7Up / Mountain Dew

24

Energy Drink

Red Bull Regular / Red Bull Sugar Free

35

Enjoy a refreshing selection of home craft lemonade based on local ingredients and flavors with a touch of exotic favorites balanced with freshly pressed citrus and juices

Passion Fruit Lemonade

Passion fruit pulp, blended with passion fruit puree, freshly pressed lime juice and passion fruit syrup

Cucumber Basil Lemonade

Fresh basil leaves, crushed with cucumber pulp, shaken with fresh lemon juice, gum syrup and topped up with soda

Dose of Rose

Homemade rose syrup, shaken with freshly pressed pomegranate juice, pomegranate seeds and freshly squeezed lemon juice

Ginger-Ade

Homemade ginger puree, mixed with orange juice, freshly squeezed lemon juice and homemade cinnamon and clove syrup, flavored with fresh thyme

Spicy Ginger Fizz

Homemade spicy ginger syrup with freshly squeezed lime and topped with soda. Berry mint lemonade fresh blueberry, black berry mint leaves, freshly squeezed lime juice, homemade mint syrup and topped with soda

AED 32