

Tapas International

Cold Tapas

King Crab Bruschetta	56
Poached Shrimp, Cocktail Sauce, Lemon, Grated Horseradish	56
Seared Sashimi Tuna with Avocado Salsa and Wasabi Cream	50
Vietnamese Soybean Paper Rolls Filled with Duck and Fragrant Herbs	50
Oysters (3) French Belon, Freshly Shucked Served with Lemon & Tabasco	75
Hot Tapas	
Mini Shish Taouk	56
Lamb Kibbeh with Tahina (N)	50
Marinated Black Lemon Lamb Tikka	56
Prawns Tempura with Dipping Sauce	56
Grilled Chicken Satay, Peanut Sauce (N)	56
Grilled Beef Satay, Peanut Sauce (N)	56
Spicy Vegetable Pakoras (V)	50
Vegetable Spring Rolls Galangal, Lime and Chilli Sauce (V)	50
Grilled Saaj Bread with Chicken	56
3 Different Tapas	110



5 Different Tapas

Selected Wine

3 Different Tapas and 1 Glass of

Sofitel Abu Dhabi Corniche is pleased to offer you low-calorie dishes that combine pleasure and well being (V) Vegetarian (N) Contains Nuts (G) Gluten Free In case you are allergic to any ingredient, please let us know

163

132

Above prices are net and are inclusive of 10% service charge, 6% tourism fee, 4% municipality fee and 5% VAT.



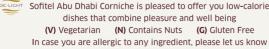
5 Different Tapas and 2 Glasses of 213 Selected Wine

Salads & Starters

Salad Caprese (N) (V) Heirloom Tomato, Buffalo Mozzarella Basil Pesto Oil	75
Feta Salad (V) Tangy Sheep Milk Cheese with Heirloom Tomatoes, Kalamata Olives Mixed Green Leaves & Virgin Olive Oil	69
Oriental Cold Mezzah Sampler (V) Hummus, Moutabel, Tabbouleh, Baba Ghanoush, Waraq Enab, Fattoush Served with Arabic Bread	82
Asparagus (90kcal) (V) Steamed & Grilled Served with Mousseline Sauce	69
Smoked Salmon Cold Smoked Artisan Salmon Served with Grilled Fusette, Horseradish & Caper Berries	100
Gulf Prawns (N) Grilled Local Prawns & Artichoke Heart Fattoush & Roasted Pistachios	88

Soup

Moroccan Harira with Lemon and Dates	38
Chilled Gazpacho	38
Sofital Abu Phabi Carnicha is placed to offer you low calaria	



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Pasta

Rigatoni Fresca (V) Rigatoni Pasta Tossed with Roasted Eggplant, Cherry Tomatoes, Asparagus, Bell Peppers and Kalamata Olives	69
Penne Arrabiata Penne Pasta tossed with Tomato Confit, Dry Chili and Basil Oil	75
Carbonara Penne or Corkscrew Pasta with Creamy Garlic, Turkey Bacon and Shaved Parmesan	75

Sandwiches & Burgers

Wagyu Beef Burger	119
Ground Australian Wagyu Beef (200gr)	
Aged Cheddar Cheese, Caramelized Onions,	
Smoked Turkey Bacon on Brioche Bun with	
Pickles & Tomato Relish	
Grilled Blackened Fillet of Sea	88
Bream Burger	
Black Sesame Bun, Shredded Iceberg &	
Caper Remoulade	
Chicken BLT Wrap	88
Grilled Chicken, Smoked Turkey Bacon,	
Tomato and Lettuce in Flour Tortilla (N)	
Chicken Shawarma	88
Lamb Kofte Sandwich	88
Falafel Sandwich	69



Sliders

Angus Beef Tenderloin and Foie Gras Patè	132
Ground Wagyu Beef with Mozzarella & Red Cheddar	119
Corn Fed Chicken Filet with Panko Crumbs, Manchego, Jarjeer & Tomato Jam	88
Grilled Vegetables with Sundried Tomato and Olive Tapenade	88

Main Course & Grills

Baby Grouper Fish Fillet Marinated with Olive Oil and Lemon Juice Cooked Over Charcoal	94
Red Mullet (260kcal) Oven Baked Fillets with Mustard & Herbs on Bellpepper Tomato Sauce	88
Grilled Prawns A la 'Plancha' Topped with Garlic Butter	132
Grilled Seafood Platter Salmon, Prawns, Lobster, King Crab, Seabream	232
Omani Lobster 'Thermidor' A Modern Version of the French Classic	188
Spicy Chicken Fresh Half Chicken Marinated For 24Hours and Cooked "Sous Vide" Finished Over Charcoal	107



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Angus Beef Ribs Twice Cooked BBQ Beef Ribs with Hand Cut Fries	113
Beef Cheek Confit Slow Cooked Beef Cheek Flavored with Ras Al Hanout, Celeriac Mousseline and Sweet Potato	138
Arabic Mixed Grill Shish Taouk, Lamb Kofte, Shish Kebab and Lamb Chops Cooked Over Charcoal	107
Mulwarra Lamb Chops Marinated with Arabic Sweet Chilli Paste	119

American Angus Beef Steaks

Tenderloin 250gr	195
Rib-Eye 300gr	182
Striploin 300gr	169

Sides

French Fries	25
Garlic Parsley Fries	25
Potato Wedges	25
Garden Salad	25



Dessert & Cheese

Um Ali and Baklawa	44
Valrhona Chocolate Fondant Served with Vanilla Bean Ice Cream	56
Tiramisu Verrine Served with Dark Chocolate Truffle	50
Vanilla Pannacotta Verrine with Red Fruits (140kcal)	44
Petit Four Platter of French Classics	50
Seasonal Fruit Plate	69
French Brie with Dried Muscatels and Fruit Preserve	82
Selection of International Cheese (5 kinds)	75

4% municipality fee and 5% VAT.



Signature Drinks

Blue Bayou Absolut Vodka, Blue Curacao, Pineapple, Grapefruit Juice	63
Bushwacker Havana Club 7 Yrs, Kahlua, Crème De Cacao, Coconut Cream, Milk	63
Limey Havana Club 3 Yrs, Lime Liqueur, Triple Sec, Lime Juice	63
Hawaii Havana Club 3 Yrs, Blue Curacao, Coconut Syrup, Pineapple Juice	63

Shooters

B52 Baileys, Kahlua, Grand Marnier	50
Doodoo Absolut Vodka, Lemon Juice, Olive Juice	50
Sob Absolut Vodka, Peach Schnap, Orange Juice, Cranberry Juice	63
Brain Damage Baileys, Peach Schnap, Grenadine Syrup	50

Ready Mixed Drinks

Bacardi Breezer Orange	41
Bacardi Breezer Pineapple	41



Healthy Juices

Energy Booster Apple, Orange Pineapple, Carrot	50
Pick-Me-Up Carrot, Apple, Orange, Ginger	50
Body Cooler Carrot, Orange, Honey	50
Liquid Lunch Apple, Carrot, Cucumber, Tomato	50

Smoothies

Tropical Punch Pineapple Juice, Mango Juice, Grenadine Syrup	50
Coral Reef Mango Juice, Coconut Syrup, Orange Juice	50
Avocado Milk Shake Fresh Avocado, Milk, Vanilla Ice Cream, Honey	50
Vanilla Milk Shake Milk, Honey, Vanilla Syrup, Caramel	50
Merry Berry Banana, Pineapple Juice, Strawberries, Grenadine Syrup	50
Chill`O Special Banana, Honey, Milk, Vanilla Syrup, Grenadine Syrup	50



The Classic

Caipirinha Cachaca 51, Fresh Lime, Sugar	63
Mojito Havana 3 Yrs, Sugar, Freshly Muddled Mint, Fresh Lime	63
Margarita Olmeca Blanco, Rosemary Triple Sec, Lime Juice, Salt Rim	63
Pina Colada Havana 3 Yrs, Malibu, Coconut Cream, Pineapple Juice	75
Amaretto Sour Amaretto, Lemon, Sugar Syrup	63
Whisky Sour Maker's Mark, Sour Mix	63
Rusty Nail Johnny Walker Red Label, Drambuie	63
Bloody Mary Absolut Vodka, Tomato Juice, Tabasco, Worcestershire Sauce, Lemon Juice, Celery Salt, Pepper	63
Bullfrog Beefeater, Olmeca Silver, Havana Club 3 Yrs, Absolut Vodka, Blue Curacao Dash of Lemon Juice and Redbull	82
Irish Coffee Jameson, Espresso, Sugar, Topped with Cream	63



Chill'O Summer Cocktail

Passion De Amor Vodka, Fresh Pineapple Juice, Monin Passion Fruit Syrup	63
Malibu with Coconut Tender Fresh Coconut Water Infused with Malibu	88
Mojito Slushies Lime Juice, Havana 3 Yrs, Mint Leaves, Ice	63
Cosmo Vodka, Cranberry Juice, Triple Sec, Lemon Juice	63
Mai Tai Havana 7 Yrs, Havana 3 Yrs, Amaretto, Sour Mix, Grapefruit Juice, Pineapple Juice	63
Daiquiri Havana 3 Yrs, Triple Sec, Lemon Juice, Simple Syrup	63
Cuba Libre Havana 3 Yrs, Lime Cubes, Lime Juice, Pepsi	63
Chill'O Lemonade Absolut Vodka, Lime Juice, Simple Syrup, Soda Can	63
White Russian Absolut Vodka, Kahlua, Cream	63



Vodka	
Absolut Blue	44
Gin	
Beefeater 24	20
Beereater 24	38
Beefeater Regular	44
Rum	
Havana Club 3 Yrs old	44
Havana Club 7 Yrs old	50
Tequila	
Olmeca Silver	44
Olmeca Gold	44
Whiskey	
Jameson	44
Chivas 12 Yrs	50
Chivas 18 Yrs	82
Ballantine's Finest	50
Ballantine's 17 Yrs old	82
Draught Beer	
Krombacher	44
Steinlager	44
Bottled Beer	
Budweiser	38
Krombacher	38



Beverage Menu

Soft Drinks	
Ginger Ale	24
diliger Ale	
Soda Water	24
Mirinda Orange	24
Pepsi	24
Diet Pepsi	24
7 Up	24
Diet 7 Up	24
For a series Builds	
Energy Drink	
Redbull Energy Drink	44
Redbull Sugarfree	44
Prices of carbonated drinks are inclusive of excise ta	×
Iced Tea	
Passion Fruit	38
Passion Fruit	30
Peach	38
Lemon & Mint	38
Fresh Juices	
	38
Orange	36
Grapefruit	38
Apple	38
Pineapple	38
Mango	38
Coconut Water	38



Nespresso Coffee

Espresso	28
Double Espresso	35
Cappuccino	31
Café Latte	31
Americano	28
Iced Coffee Iced Café Latte Iced Caramel Macchiato	28 28
Hot Chocolate	35
Turkish Coffee	28
Moroccan Tea	31
Ronnefeldt Tea Selections	31

Water

Water Still	Large	Small
Evian	31	21
Emirates	25	19
Water Sparkling		
Badoit	38	28
Perrier	28	21



Wine

Champagnes	Glass	Bottle
Mumm Cordon Rouge	126	628
White Wines		
South Africa, Millers Mill Chenin Bland	c 50	201
Chile, Sierra Grande Sauvignon Blanc	56	226
Australia, Wyndham Bin 22 Chardonnay	69	289
Australia, Jacob's Creek Chardonnay	75	301
New Zealand, Stoneleigh Sauvignon Blanc	100	452
Red Wines		
Italy, Botter Cannonau	50	226
Australia, Wydham Cabarnet Sauvignon	69	289
Australia, Jacob's Creek Merlot	75	301
France, Château Pezat Bordeaux	75	282
New Zealand, Stoneleigh Pinot Noir	100	452



Beverage Menu

Happy Hour 4:00pm - 8:00pm

Bottle Absolut Blue	533
Bottle Olmeca Blanco	533
Bottle Beefeater Regular	565
Bottle Havana 3 Year	565
Bottle Chivas Regal 12 Year	577
Bottle Jacobs Creek Chardonnay	201
Bottle Jacobs Creek Merlot	201
White Wines Australia, Jacobs Creek Chardonnay	49
Red Wines Australia, Jacobs Creek Merlot	49
Beers Draught Krombacher Steinlager	29
Cocktails Tequila Sunrise Tequila, Orange Juice, Grenadine	41
Daiquiri Rum, Triple Sec, Lemon Juice, Sugar Syrup	
Sea Breeze	

Vodka, Cranberry, Grapefruit Juice