

Entrees

Best enjoyed for sharing by the whole table

Normandie Oysters

Price per piece

Sea Bass Crudo

Apple, vegetable pickles, lemon dressing

Italian Salad V

Green salad, grilled artichoke, olives, red onion, fennel, pane Carasau and Italian dressing

16 Burratina V

Whole creamy burrata, tomato Tatin pie

70 Crispy Calamari

Lemon, garlic sauce

60 Artichoke and Cecina de León Salad N

Grilled artichoke, mixed salad, Spanish dried beef and apple-honey dressing

79 Octopus Salad

Tomato, peppers, red onion, basil dressing

65 Caesar Salad

Baby gem lettuce, crispy veal bacon, anchovies, Caesar dressing

Chicken +20 / Prawn +35

68 Quinoa and Avocado Salad N V

Pumpkin seeds, cherry tomatoes, pomegranate dressing

70

55

63

Il Forno

Classic Margherita V

Tomato, fresh basil, olive oil, buffalo mozzarella

Tartufo V

Truffle paste, mozzarella, parmesan and fresh summer truffle

55 Pesto N

Classic pesto Genovese, grilled chicken, asparagus, mozzarella

80 Frutti de Mare

Mixed seafood, tomato, mozzarella

55 Calabrese

Tomato, red chili, tuna, chorizo, onion, garlic, black olives, mozzarella

65 Classic Calzone

Tomato, mushrooms, veal ham, mozzarella

55

60

Antipasti

Prawn Tempura

Sesame mayonnaise

Marinated Olives V

Stuffed with feta cheese, lemon-thyme oil

Gorgonzola Croquettes V

Crispy balls of gorgonzola cheese

Quinoa Salad V N

Quinoa, cherry tomato, walnuts, avocado, lemon dressing

Octopus a la Provençal

Octopus, tomato, peppers, basil

Sea Bass Tartare

Sea bass, lime, condiments

Salmon Roll

Smoked salmon, cream cheese, potatoes, fresh herbs

Crab Salad N

Crab & sundried tomato, mixed peppers, citrus dressing

AED 32 each

AED 95 for four

Marché

	Price per 100g
Red Snapper	30
Hammour	27
Sea Bass	30
Prawns	42
Giant Gambas	34

All market fish is grilled whole, deboned or filleted and served with lemon tarragon sauce

Specialité

Lobster Meuniere Whole lobster, cherry tomatoes, tarragon, capers, lemon-butter sauce	175
Royal Seafood Tower Selection of grilled seafood	550
Boardwalk Bouillabaisse Whole fish selection from the market, mussels, calamari, prawns, stewed potatoes, fennel, rich fragrant broth, saffron garlic dip	310
Grilled Salmon Fillet N Vegetable chips, mixed nuts, basil sauce	100
Sea Bream Fillet Chimichuri sauce	100
Battered Cod Creamy green pea-minted purée, tartar sauce	95
Boardwalk Seafood Brochette Salmon, hammour, king fish, mussels and spicy tomato chutney	95

Carne

Grilled Beef Tenderloin Truffle sauce, betroot purée, oxtail croquettes	145	Italian Beef Tartare Chopped raw beef tenderloin, parmesan, basil, sundried tomato, quail eggs	115
Grilled Lamb Rack Rosemary lamb jus	130	Boardwalk Slider Wagyu beef, onion chutney, tomato salad, provolone cheese. Price per piece	35
Josper Grilled Baby Chicken Piquillos sauce	95		

Pastaiolo

Lobster Spaghetti Whole lobster, marinara sauce	175	Truffle Orzo Mascarpone, mushrooms, truffle, Parmesan	120
Shrimp and Orzo Pasta Creamy tomato sauce, grilled shrimp	85	Rigatoni Alla Abissina Tomato sauce, basil, stracciatella cheese	85
Spaghetti Marinara Prawns, scallops, mussels, calamari, clams, fish fillet, cherry tomatoes, tomato marinara sauce	120	Risotto Marinara Carnaroli rice, prawns, scallops, mussels, calamari, clams, fish fillet, tomato marinara sauce	120
Linguini Alla Cozze e Vongole <i>Alcohol الكحول</i> Clams, mussels, garlic, white wine, parsley, olive oil sauce	105	Primavera Risotto V N Carnaroli rice, mixed vegetables, pesto sauce	85

Piccolo

Ratatouille	Truffle Fries
Mixed Vegetables	Sauteed Quinoa
Crushed Potatoes	Eggplant Caponata
Mixed Leaves	Lemon Rice

27

N Contains Nuts **V** Vegetarian

Dishes may contain allergen ingredients such as soya, seafood, gluten, dairy and eggs

All prices are in AED and inclusive of 10% service charge, 7% Municipality fees and 5% VAT

Patisserie

Dessert Platter

An assortment of desserts and fruits, available in medium and large size

Boardwalk Sundae

A sharing sized Sundae with mixed ice creams, cookies, marshmallows, Chantilly cream

Chocolate Cake

Rich, dark chocolate mousse, sable, ice cream

100 / 150

Raspberry and Pistachio Tart **N**

Pistachio pastry cream, fresh raspberries

Tiramisu **N** *Alcohol الكحول*

Mascarpone cream, Amaretto, coffee, sponge, cocoa powder

Sticky Toffee Pudding **N** *Alcohol الكحول*

Bayleys ice cream, toffee sauce

55

Coco Baba **N** *Alcohol الكحول*

Savarin cake soaked in rum syrup, coconut cream, exotic salad

55

Crêpes Suzette **N** *Alcohol الكحول*

Orange caramel sauce, Grand Marnier

60

42

Sorbet & Ice Cream Selections

Price per scoop

15

48

Sorbet: Lemon, Strawberry, Mango, Green Apple

Ice Cream: Espresso, Salt Flower Caramel, Pistachio **N**
Coconut, Vanilla Bourbon, Chocolate

65

THE CLASSICS COCKTAILS

You Name It, We Make It

COCKTAILS

Tennessee Honey Ginger	55
Jack Daniels Honey, lime juice and ginger beer	
Frozen Grapefruit Caipiroska	55
Grey Goose, lime, grapefruit sorbet and sugar syrup	
Apple & Elderflower Colling	55
Gin, elderflower liqueur, apple liqueur and lime	
Mai Tai	55
Pyrat XO, Cointreau, orange and pineapple juice	
P.O.S.H	55
Aperol, gin, lemon juice and Cockburn Port	
Caribbean Punch	55
White rum, peach schnapps, pineapple and strawberry juice	
Passion Fruit Martini	55
Gin, Martini Bianco, passion fruit syrup and grenadine	
Palmoa Hermosa	55
Jimador tequila, lemon juice, elderflower liqueur, egg white and grapefruit juice	
Sweet Dream	55
Sparkling wine, vodka and raspberry juice	
Aperol Spritz	58
Aperol, prosecco and sparkling water	

TO SHARE

Pimms Pitcher	155
Pimms no.1, freshly cut fruits, mint leaves and sprite	
Margarita Pitcher	155
Silver tequila, triple sec and sour mix	
St Germain Rosé Spritzer	155
Gin, prosecco rosé, soda water and elderflower syrup	
White Sangria Pitcher	170
Sparkling white wine, vodka, peach schnapps, cider, soda and fruits	

Fishing is a very old human activity whose practice is attested about 40,000 years ago. We had time to master and develop techniques to enhance fish. As a Mediterranean restaurant we believe that edible marine fish and shellfish are pure gifts from the sea. In Boardwalk we think that seafood must go hand in hand with the gift of earth, wine.

THE WHITE WE LOVE

There is increasing scientific evidence that moderate, regular wine drinking can reduce the risk of heart disease, Alzheimer's disease, stroke and cancer. So if you don't drink it for you, drink it for your body.

CRISP AND REFRESHING

	Class	Bottle
Semillon Chardonnay, De Bortoli, Australia	47	230
Chateau Beau Mayne, France	58	265
Pinot Grigio, Delle Venezie IGT, Corte Giara, Italy	60	285
Semillon Chardonnay, Penfolds Rawson's Retreat, Australia	-	310
Chenin Blanc, Nederburg The Anchorman	-	395

SMOOTH AND ELEGANT

Sauvignon Blanc, Casillero Del Diablo Reserva, Chile	58	270
Torres Viña Esmeralda, Catalunya DO, Spain	-	275
Sauvignon Blanc, Oyster Bay, New Zealand	-	360
Gavi di Gavi, Cossetti, Italy	-	380
Pouilly Fuissé, Les Pierres Blanches, France	-	620

CHARACTER AND COMPLEXITY

Petit Chablis, J. Moreau & Fils, France	84	415
Sancerre, Les Fondettes, France	-	580
Chablis Premier Cru, "Les Vaillons", Moreau, France	-	695
Chassagne Montrachet, France	-	1,045

THE RED WE LOVE

Accept what life offers you and try to drink from every cup. All wines should be tasted; some should only be sipped, but with others, drink the whole bottle.

SIMPLE WAY

	Class	Bottle
Shiraz-Cabernet, De Bortoli, Australia	47	230
Torres, Sangre De Toro, Catalunya D.O, Spain	-	265
Cabernet Shiraz, Penfolds Rawson's Retreat, Australia	-	330
Rioja Crianza DOC, Marques de Caceres, Spain	74	370
Pinot Noir, Oyster Bay, New Zealand	-	405

GOURMAND AND CLASS

Chateâu Beau Mayne, France	58	265
Zuccardi Serie A Malbec, Argentina	57	275
Sangiovese Blend, Chianti Classico Anziano, Italy	-	410
Amarone della Valpolicella Classico, Luigi Righetti, Italy	-	680

POWERFUL AND EXPRESSIVE

Merlot, Oyster Bay, New Zealand	79	395
Malbec, Terrazas de los Andes, 'Reserva', Argentina	-	470
Pomerol, Chateau Fleur de Rouzes, Bordeaux, France	-	605
Chateauneuf du Pape, Domaine des Senechaux, France	-	1,040

ROSÉ

Obviously we are not mixing red and white wine to obtain rose

De Bortoli Rosé, Australia	47	230
Cipresseto Rosato, Italy	58	280
Chateau de L'Aumerade, Cotes de Provence Rosé, France	-	360

CHAMPAGNE

I only drink Champagne on two occasions,
when I am in love and when I am not.

	Bottle
Moët et Chandon, Brut Imperial (20cl)	260
Moët et Chandon, Brut Imperial	730
Veuve Clicquot, Yellow Label	1,000
Moët et Chandon, Brut Imperial Rosé	1,040
Dom Perignon, Brut	2,730

SPARKLING

You can't buy happiness but you can buy prosecco
and this is kind of the same thing.

	Glass	Bottle
Prosecco, Zonin, Brut, Italy	58	290
Prosecco, Zonin, Rosé, Italy	58	290

APERITIFS

Aperol, Campari, Martini Bianco, Martini Rosso, Martini Extra Dry, Pimm's No.1, Ricard, Pernod, Fernet Branca, Cockburns Special, Tio Pepe, Bristol Cream	45
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BOTTLED BEER

Heineken	41
Sol	45
Guinness Surger 50cl	53
Kopparberg Apple or Strawberry 50cl	63
Non Alcoholic Beer	32

DRAUGHT BEER

	½ Pint	Pint
Heineken, Tiger	32	49
Paulaner Weissber Original	32	49
Strongbow Cider	32	49
Asahi, Stella Artois	34	55
Brew Dog, Peroni	34	58

SPIRITS

GIN

	Shot	½ Bottle	Bottle
Bombay Sapphire	44	-	-
Plymouth	47	-	-
Hendrick's	53	-	-
Beefeater 24	50	-	-

SCOTCH WHISKY

Dewar's White Label	44	-	-
The Famous Grouse	47	-	-
Chivas Regal 12 Years	55	580	1,050
Chivas Regal 18 Years	89	-	-
Royal Salute	147	-	3,675
JW Black Label	61	-	1,260
JW Blue Label	184	-	3,940

SINGLE MALT WHISKY

Glenfiddich 12 Years	55	-	1,050
Glenmorangie 10 Years	55	-	1,000
Aberlour 12 Years	58	-	-
Aberlour 18 Years	-	-	2,940

WHISKEY

Jameson	47	-	-
Jack Daniel's	50	475	895
Jack Daniel's Honey	53	-	-

TEQUILA

Patron Silver	53	-	1,050
Patron XO Café	47	-	1,000
Patron Reposado	58	-	1,260

RUM

Bacardi Superior	44	-	725
Bacardi Black	47	-	755
Malibu, Cachaca, Bacardi Oakheart	47	-	-
Pyrat XO	50	-	-

VODKA

Skyy	44	-	725
Skyy with Energy Drink	58	-	-
Absolut Blue	47	440	840
Grey Goose	58	580	1,050
Belvedere	58	-	1,050

BRANDY AND COGNAC

Torres Gran Reserva	44
Armagnac Marque de Puysegar	47
Remy Martin VSOP	63
Henessy VSOP	63
Henessy XO	175

LIQUOR

Amaretto, Baileys, Drambuie, Grand Marnier, Frangelico, Galliano, Southern Comfort, Kahlua, Tia Maria	47
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MOCKTAILS

Strawberry Fields Strawberry and pineapple juice blended with banana and coconut cream	37
Mexican Lemonade Fresh lemon mint juice with a twist of cucumber, lime and sprite	37
Go Green Mix of kiwi, lychee, green tea, topped with soda	37
Passion Heart Fresh passion fruit, fresh orange juice and fresh strawberries	37
Ginger Bitter Fizz Fresh grapefruit juice bended with ginger, rosemary, topped with ginger ale	37
Melon Cooler Watermelon, fresh lime juice, fresh lemon juice, rosemary and soda	37

FRESH JUICES

	Small	Large
Orange, Pineapple, Mango, Lemon Mint, Watermelon	30	41
Strawberry, Mixed Juice	34	50

SOFT DRINKS



Fanta, Sprite and, Diet Sprite
Red Bull

21
21
35

WATER

Perrier
San Benedetto Still
San Benedetto Sparkling
VOSS Still
VOSS Sparkling

	Small	Large
Perrier	19	-
San Benedetto Still	19	29
San Benedetto Sparkling	19	29
VOSS Still	-	34
VOSS Sparkling	-	34

HOT BEVERAGES

Espresso
Mochaccino, Americano, Café Latte,
Double Espresso, Cappuccino

21
27

TEA AND INFUSIONS

English Breakfast, Earl Grey, Green Tea, Jasmine,
Green Tea with Mint, Chamomile, Peppermint

23

DESSERT COCKTAILS

Irish Coffee

Jameson, hot coffee, brown sugar, whipped cream

47

Espresso Martini

Vodka, Kahlua, chilled espresso, crème de cacao

47

Cappuccino Martini

Vodka, brandy, baileys, kahlua, espresso

47

Amaretto Coffee

Coffee, Amaretto and whipped cream

47

Emeraldgoldfather

Jameson, Amaretto, Baileys, fresh cream, orange zest, cinnamon

55

Alejandro

El Jimador Reposado, crème de cacao, fresh cream, egg white

55

CIGAR COLLECTION

ROMEO Y JULIETO

No.1 Cremas

37

Churchill's Julieta No.1

89

COHIBA

Siglo II Marevas

74

Esplendidos Julieta No.2

185

MONTE CRISTO

Monte Cristo No.3

58

Monte Cristo Esp No.1

89

